

MEDIA UPDATE

Ring in mid-year gourmet surprises at Marina Bay Sands

Singapore (8 June 2022) – Come July, join award-winning restaurants at Marina Bay Sands on a gastronomic adventure around the world as they unveil a series of limited time offerings. From Independence Day specials at **Black Tap** and **CUT by Wolfgang Puck** and a Bastille Day themed menu at **db Bistro & Oyster Bar**, to luxurious champagne pairings at **KOMA** and **LAVO** as well as **Yardbird**'s fifth-year anniversary celebrations, guests can look forward to a host of gourmet specialties from various cuisines. Indulge in **Mott 32**'s extended *Dim Sum Drink Sum* programme, bask in the mesmerising golden hour by the waterfront promenade at **Bread Street Kitchen & Bar** over its *Gin Flights of Fancy*, and welcome the evening at the charming **Renku Lounge** with bar bites, tipples and relaxing melodies by a live pianist.

Celebrate Father's Day at Marina Bay Sands (19 June, all day)

This Father's Day, show your appreciation for Dad over exquisite set menus, glorious meat platters and beverage specials by 10 restaurants across Marina Bay Sands. For the full list of restaurants and their menus, please refer to our [Father's Day dining alert](#) or visit marinabaysands.com/deals/restaurants/fathers-day.html.



*Elevate Father's Day feast at Bread Street Kitchen with its **Gin Flights of Fancy** programme*

Celebrity chef restaurant **Bread Street Kitchen & Bar** will present a three-course menu of modern British European favourites. Available all-day at S\$88++ per person, the special meal begins with a complimentary pint of *Pilsner* for dads upon arrival. Thereafter, pick from heartwarming starters like the *Bread Street Kitchen seafood chowder*, generously topped with smoked bacon, haddock, prawns and mussels, or tantalising plates like the *potted salt beef brisket* or *burrata* with heritage beetroot and black olives.

Look forward to Bread Street Kitchen's weekend special of *traditional Sunday roast*, starred by a choice of three succulent proteins: U.S.D.A. prime striploin, roasted baby chicken, and slow roasted Dingley Dell pork belly. The main course is presented with quintessential Sunday roast accompaniments like Yorkshire pudding, roasted potatoes and a side of red wine gravy. Round off the meal with indulgent sweets such as the all-time favourite *sticky toffee pudding*, perfectly paired with clotted cream ice cream, or *chocolate fondant* topped with salted caramel ice-cream.

Pair these delectable dishes as you immerse into a world of floral, fruity and herbaceous juniper spirits through Bread Street Kitchen's *Gin Flights of Fancy* (from S\$35++ for a flight of three gins).

Available all day, these five unique craft gins are produced in small batches by artisanal distilleries and can be completed with guests' choice of mixer. For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html or call 6688 5665.

Commemorate Independence Day at Black Tap and CUT by Wolfgang Puck (1 – 4 July)



*Celebrate Independence Day with Black Tap's towering **Red, White & Blue** cake shake*

Celebrate America's Independence Day with **Black Tap's** magnificent *Red, White & Blue Cake Shake* (S\$22++), exclusively available from 1 to 4 July. Frosted with red, white and blue confetti sprinkles, the classic vanilla-based milkshake is topped with a generous slice of cake, decked in the trio of national colours. For reservations, visit marinabaysands.com/restaurants/black-tap.html or call 6688 9957.



*Enjoy delectable bites at **CUT's** bar and lounge; mini kobe "sliders" and **Garden of Eden***

Celebrate Independence Day weekend (1 to 4 July) at one-Michelin starred **CUT by Wolfgang Puck** over a special weekend edition of its popular '*Rough CUTs*' menu. Limited time specials include the *veal tongue taco*, topped with tantalising heirloom tomato relish and salsa verde, as well as the crispy *chicken biscuit* served with jalapeño aioli and honey. Savour the good ol' *American wagyu burger 'n' fries* paired impeccably with a refreshing handcrafted cocktail by CUT's award-winning mixology team. For reservations, visit marinabaysands.com/restaurants/cut or call 6688 8517.

Black Tap excites with brand-new monthly burger and classic shakes (June – July)



*Black Tap presents the **Canal Street Chopped Salad** in June*

This June, soak up the summer vibes with **Black Tap's Canal Street Chopped Salad** (S\$23++), a delightful and vegan-friendly combination of fresh greens. Savour the chopped kale and cabbage salad, tossed with shredded brussels sprouts, broccoli, sweet stir-fried baby corn, sriracha glazed cashews and crunchy rice noodles, complete with a tangy toasted sesame ume plum vinaigrette. Also exclusively available in June is the *Strawberry Rhubarb Classic Shake* (S\$12++), Black Tap's unique take on the timeless pairing of strawberries and rhubarb in a creamy milkshake treat.

For reservations, visit marinabaysands.com/restaurants/black-tap.html or call 6688 9957.

Vive la France! Celebrate Bastille Day at db Bistro & Oyster Bar (14–17 July, 5:30pm–9:00pm)



*Salute to French culinary traditions with db Bistro's Bastille Day specials, including the **pâté en croûte maison***

From 14 to 17 July, celebrity chef restaurant **db Bistro & Oyster Bar** commemorates Bastille Day (France's National Day) with a grand assembly of 10 French style recipes available à la carte. To start, enjoy the hearty *soup de poisson* (S\$26++), a Marseille-style fish soup served with delicious saffron rouille, and snack on crackling bites of *crispy rillon of pork belly* (S\$18++), accompanied with a side of haricots verts and sharp dijon mustard. Also, not to be missed is the *pâté en croûte maison* (S\$18++), a work of art comprising savoury mosaics of duck, foie gras, pistachio and apricots that pays homage to Lyon, the gastronomic capital of France and hometown of Chef Daniel Boulud.

The star of the meal is the *pike mousse quenelles* (S\$38++) enriched with a tangy mix of tomatoes, olives and basil. Diners can also savour the *saucisson beaujolais* (sausage and lentil stew; S\$32++), a quintessential dish of Lyon featuring pork sausages macerated in Beaujolais red wine for days. Conclude the feast with a tropical *coconut choux chantilly* (S\$15++), served with aromatic roasted pineapples, or indulge in the *chocolate & peanut croustillant* (S\$15++) accompanied with coffee ice cream.

For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html or call 6688 8525.

Elegant champagne and appetiser pairings at KOMA and LAVO Singapore (1 – 31 July, dinner only)



*KOMA's July pairing of the month features **Fine de Claire oysters** with **Philipponnat, Royale Réserve, Brut***

This July, oyster connoisseurs can look forward to indulging in the classic pairing of champagne and fresh oysters at **KOMA Singapore**. Relish freshly shucked *Fine de Claire oysters*, regarded as the crème de la crème of oysters for their distinctive briny flavours, accompanied by the *Philipponnat, Royale Réserve, Brut*, a full, rich, and dry bubbly enlivened with fresh zesty notes. Priced at S\$55++ for six oysters and a glass of champagne, this combo is only available for dinner. For reservations, email koma.reservations@marinabaysands.com or call 6688 8690.



*Impress your date with a sky-high dinner at LAVO and enjoy the restaurant's exclusive pairing of the month: **crudo** with **Love Bite***

Over at **LAVO Italian Restaurant & Rooftop Bar**, diners are set to be charmed with a brand-new appetiser and cocktail special in July. Seafood lovers will swoon over *crudo* (S\$35++), a divine combination of cured hamachi, confit fennel, sweet cara cara orange and delicate baeri caviar. This dish is best enjoyed with a glass of *Love Bite* (S\$25++), a vibrant vodka-based tippie with fruity Grenadine, blue curacao, fresh lemon juice and egg white. Enjoy the best of both worlds at a combo price of S\$56++. For reservations, email lavo.reservations@marinabaysands.com or call 6688 8591.

Mott 32 extends 'Dim Sum Drink Sum' evening programme (daily from 5:00pm to 7:30pm)



(From L to R): *scallop and prawn hot & sour Shanghai soup dumplings; signature crispy sugar-coated Peking duck bun; Hong Kong Iced Tea*

Celebrate golden hour at **Mott 32 Singapore**, as the contemporary Chinese restaurant extends its '*Dim Sum Drink Sum*' evening special, available from 5:00pm to 7:30pm daily, at its stylish bar and lounge. Pair handcrafted cocktails and fine wines by the glass with a selection of delicate dim sum and bites for a leisurely afternoon tea or pre-dinner treat. Highlights include the *scallop and prawn hot & sour Shanghai soup dumplings* (S\$7++ for four pieces), the Singapore-exclusive *signature crispy sugar-coated Peking duck bun* (S\$7++ for three pieces), as well as starters such as the *Japanese pumpkin with salty egg* (S\$17++) and tantalising *sweet & sour pork* (S\$16++).

Enjoy the dishes with Mott 32's signature *Hong Kong Iced Tea* (S\$17++), a tequila-based concoction with Lillet Blanc, blackcurrant, jasmine tea and basil seeds, or the fiery *Szechuan Tonic* (S\$17++), featuring piquant Szechuan peppercorn gin mixed with house-made pineapple cordial and tonic. Diners can also opt for a glass of wine (S\$17++) and choose between the bubbly *Bortolini Prosecco Valdobbiadene Superiore Brut, Veneto, Italy*, or the floral *Críos Torrontés, Mendoza, Argentina 2019*.

View the complete '*Dim Sum Drink Sum*' menu via [this link](https://www.marinabaysands.com/restaurants/mott32.html). For reservations, visit [marinabaysands.com/restaurants/mott32.html](https://www.marinabaysands.com/restaurants/mott32.html) or call 6688 9922.

Late night soirée at Renku Lounge (7.30pm – 12am daily)



Pair your favourite tipples at Renku with Southeast Asian bar bites such as the scrumptious **golden Thai fish cakes**

Renku Lounge is now open to guests from 7.30pm until 12am daily, serving a sumptuous menu of Southeast Asian delights, international crowd favourites, and an extensive list of cocktails, spirits and hot beverages. Nestled in the heart of the iconic Marina Bay Sands Hotel lobby, Renku Lounge is the perfect evening spot for guests to cosy up amidst soft, relaxing melodies by a live pianist.

Pair Southeast Asian bar bites like the house-made *golden Thai fish cakes* (S\$15++) and *Vietnamese rice paper rolls with prawns* (S\$15++) with signature cocktails like the *Monkey & Coconut* (S\$24++), a smoky concoction of Monkey Shoulder whisky, house-infused coconut honey syrup and orange bitters, complete with coconut smoke, or *The Berry Bee's* (S\$24++), a refreshing yet earthy gin-based cocktail starring honey lemon ginger, lemon and raspberry. Those looking for a full meal will delight in Singapore-style *laksa* (S\$25++) and *char kway teow* (S\$25++), before welcoming sweet endings with Renku Lounge's daily selection of cakes and Marina Bay Sands exclusive teas – *Durian Lapis* and *Marina Pearls* (S\$12++ each). Throughout the evening, Renku will also offer premium *cheese and cold cut platters* (S\$25++) and freshly shucked *oysters* (S\$18++ for six; S\$30++ for a dozen), the perfect accompaniment for guests alongside a wide selection of wines as they immerse in the charming lounge ambience.

Renku Lounge is open to walk-in guests from 7.30pm to 12am daily¹. It operates as the Hotel's executive club lounge from 6.30am to 7pm daily exclusively for club room and suite guests. For enquiries, email ClubRenku@Marinabaysands.com or call 6688 5568.

¹ Last orders for food and drinks are at 10pm and 11pm respectively.

Bourbon lovers, you're in for a treat at Yardbird this July! (Anniversary celebration: 2 July; monthly bourbon specials: until 31 July)



Indulge in **Yardbird chicken wings** with a choice from **five signature cocktails**; relish the dinner-exclusive **tea braised beef feather blade** with July's spotlighted bourbon **Eagle Rare**

Come 2 July, **Yardbird Southern Table & Bar** is inviting all to join in its fifth-year anniversary celebrations at The Loft (Level 1) overlooking the picturesque Marina Bay waterfront. Available all-day, a complimentary trio of Yardbird's famed *chicken wings* will be offered with any purchase of a signature cocktail, including the sweet and fruity *Blackberry Bourbon Lemonade* (S\$22++), *Southern Peach* (S\$24++) starring Louisville's famed Jefferson's bourbon, and the epic *Smoke Show* (S\$22++) featuring smoked applewood infused American whiskey complete with smoked mango, lemon, mint and bitters.

Throughout June and July, the creative mixologists at Yardbird pay tribute to the esteemed world of bourbons using two premium spirits. From now until 30 June, all eyes are on the *Buffalo Trace*, a deep amber classic whiskey boasting the complex aroma of vanilla, mint and molasses. Diners can opt to enjoy it straight (S\$18++ per glass) or in a refreshing glass of *Watermelon Sling* (S\$24++), complete with Aperol, lemon, rosemary and club soda.

In July, revel in the masterfully crafted *Eagle Rare* (S\$32++), carefully aged for no less than a decade. Boasting complex aromas of toffee, hints of orange peel, herbs, honey, leather and oak, the top-quality bourbon leaves a bold, dry and delicate taste. Pair it with the dinner-exclusive *tea braised beef feather blade* (S\$45++), accompanied by creamy mashed potatoes, pickled vegetables, and touches of honey and lavender.

For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html or call 6688 9959.

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with over 2,200 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs nearly 10,000 Team Members across the property. It drives social

impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com

For Media Enquiries

Zimin Foo +65 9007 6668 / zimin.foo@marinabaysands.com

Geena Hui +65 9021 4928 / geena.hui@marinabaysands.com

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