

Press Release



FOR IMMEDIATE RELEASE

Gastronomical wonders await this holiday season at Marina Bay Sands *Delight in Christmas and New Year's themed menus, parties and takeaway bundles from around the world*

Singapore (28 November 2023) – Marina Bay Sands' award-winning restaurants are heralding the season of holiday merrymaking with a showstopping repertoire of delightful menus, parties and takeaway bundles.



Marina Bay Sands is ringing in celebratory menus for the most joyous time of the year

Commemorate yuletide at over 12 restaurants, from Winter's glorious bounty with brand-new seasonal offerings at **CUT by Wolfgang Puck**, **Mott 32** and **Spago Dining Room**, traditional favourites at **Bread Street Kitchen & Bar**, a joyous four-course seasonal spectacular at **db Bistro & Oyster Bar** and an epic *whole crispy pork knuckle* at **Yardbird Southern Table & Bar**. Bask in a contemporary Japanese five-course affair at **KOMA Japanese Restaurant & Sushi Bar** and an exclusive eight-course menu featuring Wintertime treasures at **WAKUDA Restaurant & Bar**, and gear up for the Christmas edition of **LAVO's** signature daytime club concept at **LAVO Party Brunch: Merry Affair** on 23 December, before embracing holiday feasting with **RISE's** splendid Christmas buffet and **Black Tap's** festive creations.

For the coziest home celebrations, impress guests with **RISE's** luxurious *festive bundles* starring the celebratory turkey and other sumptuous carvings such as Australian roast beef ribeye and

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honey glazed gammon bone-in ham, complete with a decadent Christmas pudding. Marina Bay Sands' signature European-inspired patisserie **Origin + Bloom** has also assembled a series of intricately crafted Christmas treats starring showpieces, traditional baked goodies and hampers to sweeten the celebrations. For more information, visit marinabaysands.com/christmas.

Come New Year's Eve (31 December), bid adieu to the spectacular year with a cocktail in hand over sky-high celebrations at **LAVO's** *New Year's Eve Party* and an elegant four-course menu at **Spago Dining Room**, enjoy the action on the ground along the Marina Bay waterfront with **Bread Street Kitchen's** exquisite five-course dinner and **Yardbird's** *fireworks menu*, and be serenaded with melodious tunes by a live band at **Renku Bar & Lounge** at the heart of Marina Bay Sands' hotel lobby.

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Black Tap Craft Burgers & Beer



*Embrace the festive cheer while relishing the flavours of **The Mulberry Street Burger** and **The Holiday CrazyShake®***

Indulge in **Black Tap's** *The Mulberry Street Burger* (S\$29++) this December while ringing in the holidays. Named after Mulberry Street in New York City's Little Italy and an ode to the Italian American culture in New York, this prime beef burger is finished with provolone, hot cherry peppers, grilled prosciutto and soppressata, topped with a roasted garlic aioli and fresh grated parmesan. Also available from 1 to 31 December, sip on *The Holiday CrazyShake®* (S\$21++) and savour the creamy vanilla milkshake, topped with a slice of delightful white chocolate macadamia cheesecake and festive sprinkles. For reservations, visit marinabaysands.com/restaurants/black-tap.html.

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*Black Tap presents the exclusive **P4L CrazyShake®** at its first-ever pop-up at Singapore Comic Con 2023*

Come 9 and 10 December, Black Tap will be staging its first-ever pop-up at **Singapore Comic Con (SGCC) 2023**, an event celebrating the best of Western and Asian pop culture. Inspired by SGCC's official mascot P4L ("pop culture 4 life!"), the exclusive **P4L CrazyShake®** (S\$24++) features a vanilla frosted rim, a P4L ice cream cookie sandwich, blue rock candy, and red, white and blue star sprinkles. Enjoy the limited-time strawberry ripple shake with menu highlights such as *New York Street Dog*, *Tokyo Chili Cheese Dog* or *Hot Kimchi Chicken Dog*, alongside Black Tap's signature snacks such as *Guac and Chips* and *Fried Mozzarella*.

Bread Street Kitchen & Bar



*Bread Street Kitchen presents a festive lineup this holiday season (from L to R): **roasted veal carpaccio** with quail's egg and tonnato sauce; **hot chocolate tart***

Bask in the holiday spirit at **Bread Street Kitchen & Bar** on 24 and 25 December with an enchanting Christmas themed three-course menu (S\$98++ per person). The dining escapade

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features traditional holiday favourites including *spiced pumpkin soup*, *roasted turkey breast with chestnut stuffing* as well as *beetroot risotto in a black truffle hazelnut pesto*. Round off the meal with chef Gordon Ramsay's *traditional Christmas pudding*, elevated with a touch of brandy sauce anglaise.

Come New Year's Eve, the restaurant will set the stage to welcome 2024 with an exquisite five-course dinner menu (S\$210++ per person). Dine in style against a backdrop of Singapore's beautiful waterfront with a welcome drink and *fried Irish oysters*, before indulging in roasted veal carpaccio with quail's egg and tonnato sauce. Whet your appetite with chef Gordon Ramsay's iconic *beef wellington*, served with luscious truffle brie mashed potato, or *pumpkin ravioli* in silky smooth truffle crema, before rounding up the meal with a velvety *hot chocolate tart*, perfectly balanced with the earthy, nutty notes of pistachio ice cream. For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html

CUT by Wolfgang Puck



CUT presents the prime cuts of Tokachi herb beef for the first time

CUT by Wolfgang Puck invites guests to a gastronomic delight as the one-Michelin star restaurant introduces prime cuts of the highly coveted Tokachi herb beef. Available for the first time at CUT, the Tokachi herb beef, which hails from the herb-rich pastures of Hokkaido, is celebrated for its unique and aromatic flavour profile, as well as exceptional marbling that elevates the senses in every bite. Indulge in robust flavours of the delectable steak with CUT's stellar selection of wine and cocktails to complement the experience.

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Indulge in the delicate **king crab leg gratin** topped with kaluga caviar and chives and **kaya “baked Alaska”** at CUT

Ring in the new year over CUT’s lavish four-course dinner menu (S\$298++ per person) on 31 December. Start your feast with your pick of appetiser from eight choices, including the delicate *king crab leg gratin* topped with kaluga caviar and chives. In addition to a list of premium beef cuts, the selection of mains is starred by prized wagyu flown in from Japan, Australia and the United States. Top off the evening with a *classic peanut caramel bar* with banana ice cream or a celebration of local flavours in the special *kaya “baked Alaska”* with pandan ice cream and coconut sorbet.

On Christmas and New Year’s Day, CUT will be extending its service to lunchtime, with the introduction of a festive three-course lunch menu (S\$145++ per person on Christmas Day, S\$125++ per person on New Year’s Day), specially curated to delight tastebuds. Expect a holiday feast featuring crowd favourites such as *big eye tuna tartare* with wasabi aioli for an added kick and a *sauteed jumbo lump crab cake* with refreshing basil aioli and tomato relish, before diving into mouthwatering cuts of prime steak, grilled to perfection. End the celebrations on a sweet note with classics such as the *New York cheesecake* with strawberry gelato or a tangy *citrus meringue tart* with lemon curd and yuzu gelato. For reservations, [visit marinabaysands.com/restaurants/cut.html](http://marinabaysands.com/restaurants/cut.html).

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db Bistro & Oyster Bar



db Bistro & Oyster Bar presents a seasonal spectacular for the year-end festivities

Immerse in soulful brasserie classics steeped in tradition at **db Bistro & Oyster bar** over a four-course seasonal spectacular menu (S\$120++ per pax) available from 23 to 25 December. Commence the feast with *oysters Rockefeller*, featuring half-shell oysters caped in a creamy spinach gratin, before relishing in one of db Bistro's selection of three luxurious mains, including chef *Daniel Boulud's beef duo* – a combination of tender red wine-braised short ribs and New York strip, with a side of potato gratin and bordelaise sauce. For dessert, opt for the “*Tokyo banana*” *bûche de Noël*, a layered treat comprising banana and coconut cream, accompanied with a refreshing passionfruit banana sorbet.

The festive fare continues on New Year's Eve with an exquisite five-course New Year's Eve dinner experience (S\$220++ per person). Embark on the gastronomic celebration with the lavish *Oscietra caviar* with warm oyster chowder, before diving into the refreshing *Maine lobster salad*, served with a creamy horseradish panna cotta and toasted almond vinaigrette drizzle. Savour chef Daniel Boulud's iconic “*black tie scallop*” featuring aromatic black truffle-studded diver scallops encased in a spinach and pastry crust, before choosing between two French classics for mains – the *dover sole véronique*, served with cauliflower, grapes and sauce veronique, or *beef rossini* with seared foie gras and topped with generous shavings of black truffles. End the gastronomic experience with the indulgent *la noisette*, comprising the timeless combination of chocolate and hazelnut.

Reservations are strongly encouraged; visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html.

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KOMA Japanese Restaurant & Sushi Bar



*KOMA presents a lavish dinner for yuletide (clockwise from top left): choice of **wagyu tenderloin, grilled nodoguro or lamb rack; Christmas desserts; tuna tartare; tokujo sashimi and chef's omakase bara chirashi***

This Christmas, usher in enchanting evenings at **KOMA** as the Japanese restaurant and sushi bar presents a luxurious five-course dinner menu (S\$210++ per pax, S\$420++ per couple) from 23 to 26 December. Whet your appetite with the first course of *tuna tartare* topped with caviar, before tucking in to the second course of *roasted duck* soup, followed by the third course of *sashimi* and chef's *bara-chirashi* featuring the freshest catch of the season. Diners are given a choice for the fourth course featuring glorious mains such as the *US prime sirloin with foie gras*, *amadai tempura*, and *Iberico pork cutlet*. Draw the meal to a close with intricate desserts by KOMA's talented pastry team. For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.

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LAVO Italian Restaurant & Rooftop Bar



LAVO presents **LAVO Party Brunch: Merry Affair** and caps the year with **LAVO New Year's Eve Party**

Mark your calendars for extravagant sky-high parties this December at **LAVO Italian Restaurant & Rooftop Bar** over Christmas and New Year's Eve themed parties with exquisite free-flow bubbles to keep your spirits soaring high.

Hop on Santa's sleigh and rock up in the colours of Christmas at [LAVO Party Brunch: Merry Affair](#) on 23 December, taking place from 12pm to 4pm. Kickstart the party with an opulent selection of fresh *seafood on ice* such as *chunky poached lobsters*, to a selection of freshly baked brick oven *pizzas*, Italian American brunch classics such as *rigatoni tomato basil*, soulful *chicken alla cacciatora* and a mini version of LAVO's signature "*The Meatball*", and a jubilant assortment of Christmas-themed pastries. In addition to free-flowing champagne and cocktails, the party brunch will feature a live DJ spinning some of the hottest Christmas pop songs, alongside bottle-popping presentations and energetic performances. Tickets are available [online](#) and priced at S\$198 per adult.

Round off the year with an unforgettable late night of glitz and glamour at [LAVO New's Year Eve Party 2023](#) from 31 December, 10pm, until 1 January 2024, 2am. Get set for an opulent Italian American canapé extravaganza featuring freshly baked brick oven *pizzas* and LAVO's all-time signature dishes, including *beef tartare with truffle bruschetta* and *lobster and citrus salad*. Keep the glasses flowing all night with champagne and LAVO's selection of signature cocktails while partying to some of the most popular dance floor hits helmed by the live DJ of the night. Tickets are available [online](#) and priced from S\$248 per adult. For the latest updates, follow LAVO's Instagram account ([@lavosingapore](#)) and [website](#).

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Mott 32



*Mott 32's winter menu casts a spotlight on Fukien cuisine (L to R): **whole steamed red sturgeon crab with glutinous rice; braised duck with ginger***

Award-winning Chinese restaurant **Mott 32** is ushering in winter with a new seasonal menu that plays homage to China's Fukien province by presenting authentic dishes crafted using seasonal ingredients and traditional preparation techniques. Available from 4 December to 4 February 2024, the menu features the best of Fukien cuisine that is characterised by subtle and delicate flavours perfectly balanced with sweet, savoury, and umami notes.

Delight in the *whole steamed red sturgeon crab* topped with aromatic garlic, fragrant scallions, accompanied by a chewy glutinous rice cake to result in a symphony of flavours and textures in each delectable bite. Or savour the *braised duck with ginger*, a comforting and satisfying delicacy often enjoyed during wintertime in Fujian. The dish features a tender and succulent duck braised to perfection with ginger, red dates, wood-ear mushrooms and sesame oil.

As part of the year-end festivities, Mott 32 is assembling its finest Chinese delicacies featuring both traditional and contemporary dishes in a delectable five-course special set menu (S\$188++ per person; minimum two persons), available from 22 to 25 December and 29 December to 1 January 2024. Indulge in the restaurant's signature dishes such as the *apple wood roasted 42 days Peking duck roll*, the aromatic *barbecue Iberico pork drizzled in yellow mountain honey*, as well as Chinese classics featuring premium seasonal ingredients including *braised Boston lobster* served in superior broth and the umami-filled *Alaskan crabmeat fried rice*. For dessert, dive into the luscious *coconut ice cream with pomelo, grapefruit and honeycomb*, or a fragrant, *flaky egg tart* to round off the meal on a sweet note. Visit marinabaysands.com/restaurants/mott32.html for reservations

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Origin + Bloom



Savour the season's best with Origin + Bloom's enchanted Christmas tale (clockwise, from top left): whimsical gingerbread cottage; Christmas merry-go-round; the sweet Noel Christmas hamper; Santa mailbox tea cake; the nutcracker; shooting star

Bask in the magic of an enchanted Christmas tale at Marina Bay Sands' signature European-inspired patisserie **Origin + Bloom**, as executive pastry chef Hoi Kuok I and team present a whimsical array of picture-worthy showpieces, traditional Christmas bakes and hampers to delight all ages.

Gather loved ones around the table for *Christmas merry-go-round* (S\$368), an artistic showpiece modelled after the age-old amusement park ride with adorable reindeer macarons on an ivory chocolate carousel, or go down memory lane with *Christmas retro record player* (S\$368), another brilliant artwork loaded with Christmas dragee, chocolate-coated dried fruits and nougats. Send unique festive greetings via the *Santa mailbox tea cake* (S\$168) starring a cranberry French earl grey pound cake snuggled in a red chocolate mailbox or hop on a *chocolate sleigh* (S\$168) with loved ones to delight in assorted iced cookies and festive macarons. In addition to classic yule log cakes featuring *chocolate and rum* and *apricot & elderflower* (S\$108 each), guests will rejoice in traditional Christmas bakes such as *whimsical gingerbread cottage* (S\$98) adorned with Christmas figurines, and Origin + Bloom's famous *stollen* (S\$40) studded with candied Amarena cherries, citrus, almonds rum and brandy, among others.

For a quick mid-afternoon snack, swing by the café for mini cakes such as *Christmas tree trunk* (S\$26), a mini log cake with a hazelnut and white truffle praline core, *the nutcracker* (S\$16) which features a gingerbread base enveloped with classic jivara mousse and vanilla barois. Take home large bakery treats such as the *champagne brioche* (S\$18), an aromatic bread baked with champagne soaked cranberries and almonds, and four variations of *gingerbread friends* cookies (S\$18 each).

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To top off the holiday season, Origin + Bloom will be offering two bountiful Christmas hampers brimming with a premium selection of artisanal holiday treats for gifting to loved ones and business partners. Choose between *The Merry Moments Christmas Hamper* (S\$98), a joyous option filled with chocolate & orange Christmas tree biscuits, chocolate nuts, truffle paste and more, or elevate the celebrations with *The Sweet Noel Christmas Hamper* (S\$188) which comes with a bottle of Piper-Heidsieck champagne.

Pre-orders will begin online on 4 December, while collection will be available until 25 December for Christmas treats and 31 December for hampers at Origin + Bloom's flagship café at the lobby of Hotel Tower 3. For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html.

Renku Bar & Lounge



Renku Bar & Lounge presents three-tiered afternoon tea sets inspired by seasonal blooms and British treats

Renku Bar & Lounge, located in the heart of Marina Bay Sands' hotel lobby, has recently re-introduced its daily afternoon tea programme (2pm to 5pm) and roving tea trolley service tableside. Guests can look forward to two meticulously curated high tea menus led by Marina Bay Sands' executive pastry chef Hoi Kuok I, presented in a golden bird cage with freshly baked scones and an array of sandwiches and sweets.

An ode to the chichi Victorian tradition of sipping tea at mid-afternoon, the tea programme, aptly titled *At The Queen's Table* (S\$65++), features classic treats elevated with a contemporary panache. Delight in savouries such as *Magret duck rilette* topped with foie gras and hazelnut champagne agar on a French baguette, *home-cured Scottish king salmon* in a crêpe, and treats such as *raspberry pistachio Battenberg* enrobed in marzipan and *luscious lemon Italian meringue almond sable*.

For a dainty and whimsical afternoon tea affair, *Garden Rhapsody* (S\$72++) impresses with an exquisite line-up infused with the season's freshest blooms. Indulge in savouries such as *Nova*

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Scotia crab tartare on a sweet bun and *Tasmanian black truffle* and sakura egg atop a crisp croffle, before moving on to delicate sweets such as *rose petal charlotte* with sake macerated peach and *orange blossom infused Victoria cake* with strawberry marmalade.

Throughout afternoon tea, guests can enjoy the expertise of a tea master to recommend 14 unique tea blends from the roving tea trolley tableside, including Marina Bay Sands' exclusive *Marina Pearls*, an easy and light combination of jasmine pearls, lily blossom, juniper berries, bergamot and lychee, and *Durian Lapis*, a unique blend of black tea, cardamom, cinnamon, nutmeg and freeze-dried durian.



Sway to the rhythm of familiar tunes at Renku Bar & Lounge

Indulge in a cosy soiree this New Year's Eve (31 December) as Renku Bar & Lounge presents over seven hours of live music to bid farewell to 2023. From 5pm to 9pm, singer and pianist Michelle Poh will serenade guests with her bubbly personality over a setlist of familiar classic pop tunes. Sing your hearts out with Bay Trio from 9pm to 12.30am, as singer Maya and her guitarist and drummer wow the crowd over a lineup of popular pop and rock songs, including the famous *Auld Lang Syne*, to count down at the stroke of midnight. Jazz up the evening with four special beverage packages that will allow guests to keep their glasses flowing for two hours, alongside a food menu featuring delights from around the world, such as Mediterranean *mezze platter*, *nachos* with Sichuan beef and Singapore-style *chicken satay*. For reservations, visit marinabaysands.com/restaurants/renku-bar-and-lounge.html.

Beverage package	Price (per person)
Local Beers (Singapore Lager, Tiger)	S\$38++
House Red & White Wine, Prosecco, Moscato & Local Beers	S\$48++
Premium Red & White Wine & Local Beers	S\$58++
Champagne, Premium House Wines & Local Beers	S\$68++

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RISE



Round up loved ones for a grand holiday feast featuring perfectly roasted carvings at RISE

Marina Bay Sands' signature buffet restaurant **RISE** is pulling out all stops to present a magnificent galore of holiday delights this Christmas Eve (24 December) and Christmas Day (25 December), in addition to its glorious selection of over 100 delicacies themed '*The World at Your Table*'. The stars of the live carving station are the *wagyu beef tomahawk prime rib* seasoned with a mélange of herbs, and *slow roasted turkey* with bread stuffing elevated with giblet jus. Pair them with *freshly made pasta carbonara* tossed in parmesan wheel, and take delight in other Asian delicacies ranging from Chinese, Indian, Malay and Nyonya to Japanese, Thai and Vietnamese.

Thereafter, explore RISE's extensive selection of Christmas desserts, such as the classic *black forest yule log cake* and *almond raspberry yule log cake*, *Christmas pudding* and the classic American *pecan pie*. To make celebrations all the merrier, RISE is also offering four Christmas cocktails (S\$18++ per glass), including the *Merry Berry*, a refreshing pink-hued concoction comprising Maker's Mark whisky, elderflower liqueur, lemon juice, strawberries and egg white, and the sweet *White Christmas Gift*, a Bacardi Blanco-based cocktail shaken with frangelico, coconut cream and syrup and lime juice in a tall champagne glass. For reservations, visit marinabaysands.com/restaurants/rise.html.

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*RISE presents bundles of festive cheer this Christmas (from L to R): **turkey with all the trimmings; whole crackling Christmas honey-glazed gammon bone-in ham; slow-roast Australian beef ribeye***

Make a statement at your parties this holiday with **RISE**'s luxurious [festive bundles](#) comprising a delectable Christmas pudding and three choices of classic Christmas roast. Luscious and succulent, the *slow-roasted turkey with all the trimmings* (7kg for S\$388) is adorned with an aromatic stuffing of foie gras & chestnut, herbed bread, apples and dried fruits. Another highlight is the whole crackling *Christmas honey-glazed gammon bone-in ham* (7kg for S\$388), gorgeously glazed to perfection with orange flower and thyme honey.

Lastly, fans of the buffet restaurant's signature *slow-roast Australian beef ribeye* (2kg for S\$288) will be swooned by its divine juicy perfection and take home this traditional Sunday roast with Yorkshire pudding, roasted mixed garden vegetables, roasted baby potatoes, truffle mushroom sauce and chimichurri sauce. An early bird discount of 15 per cent off is available from now until 3 December, while pre-orders on [RISE's festive takeaway platform](#) will close on 23 December. Collection is available daily until 31 December at RISE, located in the lobby of Marina Bay Sands Hotel Tower 1.

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Spago by Wolfgang Puck



Spago by Wolfgang Puck presents an elegant four-course dinner menu on Christmas and New Year's Eve

Mark your calendar for a stellar celebration at **Spago by Wolfgang Puck**, set against a stunning backdrop of the city skyline 57 storeys above ground. Renowned for its imaginative seasonal cuisine and impeccable service, the award-winning Spago led by executive chef Greg Bess will be presenting an elegant four-course menu on Christmas and New Year's Eve, comprising a delicate amuse-bouche before a choice of starter, main and dessert.

For starters, opt for the *hamachi & Hokkaido scallop ceviche*, an uplifting appetiser featuring thick cuts of fresh hamachi and Hokkaido scallop sashimi, doused in yuzu-perfumed soy sauce, or the crowd-favourite *agnolotti paired with seasonal Italian chestnuts and black truffles*. Choose from eight sumptuous mains, including the *festive lobster pot pie* filled with a shellfish velouté brimming with winter vegetables and French black truffles, as well as the *pan-seared sea bream* served on a bed of luscious "Laksa" curried coconut broth. Round up the feast with the fluffy *salted caramel soufflé* served with Farmer's Market fuji apple sorbet, or a delicate *raspberry chocolate millefeuille* served with a refreshing raspberry lychee sorbet. The menu is priced at S\$185++ per person on Christmas Eve and from S\$200++ per person for dinner on New Year's Eve. Visit marinabaysands.com/restaurants/spago.html for reservations.

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WAKUDA Restaurant & Bar



Embark on a culinary odyssey of world-class precision and artistry over WAKUDA's festive menu

Between 24 December and 31 December, experience pristine moments of culinary excellence in a lively atmosphere at **WAKUDA Restaurant & Bar** as it presents an exclusive eight-course dinner menu (S\$268++ per person) featuring all-time signatures and an assortment of exquisite Wintertime treasures. Let the ravishing evening take off with the seasonal *foie gras corn flan*, which features a savoury egg custard base and grilled Japanese white corn, before moving on to the second course of WAKUDA's all-time signature appetiser, the *yuba*, a refined piece of art on its own that impresses with silky smooth fresh bean curd skin from Kyoto, topped with sea urchin and mountain caviar.

Relish the purest flavours from prized produce across the world over the next three courses, beginning with *ōra king salmon* elevated with a touch of seaweed vinaigrette and chef's selection of *three kinds of sushi*, and rise to crescendo with the delicate and mouthwatering *toro caviar* presented in a maki. For mains, delight in the classic *koji cod*, and elevate umami flavours with a side of piquant truffle egg yolk sauce. Draw the meal to a close with two wintry desserts, starting with the refreshing palate cleanser of *Japanese pear*, a delicate combination of spiced pear confiture, yuzu jelly and ginger granita, before indulging in the Japanese rendition of *mont blanc* with cassis compote and chestnut rum ice cream. For reservations, visit marinabaysands.com/restaurants/wakuda-singapore.html.

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Yardbird Southern Table & Bar



*Yardbird and Meatsmith's first-ever collaboration **BBQ Party by the Bay** (second image, clockwise from top left): **taco trio; brisket mac & cheese; scotch quail egg with caviar; smoked brisket; fried beignet; chicharron salad***

Fans of **Yardbird Southern Table & Bar** and full metal smokehouse **Meatsmith** will rejoice this December with the most epic one-day only American crossover with *BBQ Party by the Bay* on 9 December, 4pm until closing, at Yardbird's The Loft on Level 1.

Transcend your tastebuds to new heights over a mouthwatering spread of barbecue party delights infused with international flavours, including the highly anticipated 14-hour succulent *smoked brisket* (200 grams for S\$38++) and sides such as *Scotch quail egg with caviar* (S\$30++) and *taco trio* (S\$18++) starring crispy barramundi, pulled pork and spicy chicken.

While enjoying hours of live music with front row views of the Marina Bay, sweeten the party with toothsome sweets such as Yardbird's iconic *fried beignet* (S\$16++) featuring a nutella cream centre and sprinkled with coal dust, and wash them all down with a medley of exclusively handcrafted cocktails featuring Kentucky's famed straight bourbon whiskey Buffalo Trace. For the latest updates, stay tuned to [@yarbirdsingapore](https://www.instagram.com/yarbirdsingapore) on Instagram.

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Yardbird presents a scrumptious year-end celebration (from L to R): impress loved ones this Christmas with **crispy pork knuckle** and **Christmas log cake**; bid adieu to 2023 with **Lewellyn's fine fried chicken** with osietra caviar and crème fraiche on the side among other fireworks menu delights

This Christmas Day (25 December), impress loved ones with Yardbird Singapore's glorious centrepieces. Rev up parties with the popular traditional Bavarian German *crispy pork knuckle* (S\$120++) and enjoy the amazing crackling with sauerkraut (pickled cabbages), a medley of pan-fried seasonal mushrooms, mashed potatoes and mustard sauce. The crispy pork knuckle is available at the restaurant, as well as for takeaway (S\$120+).

Additionally, Yardbird is debuting its decadent take on the *Christmas log cake* (S\$78+) this year, delighting guests with the traditional chocolate sponge generously layered with dark chocolate ganache and hazelnut praline cream. Guests can pre-order on Yardbird's online [Gourmet Takeaway](#) platform between 27 November and 20 December, and collect their orders at Basement 1 of the restaurant located at The Shoppes on 24 and 25 December from 12pm to 9pm.

Wrap up 2023 with prime views of Marina Bay at The Loft on Level 1 and celebrate good tidings with loved ones over Yardbird's exclusive *fireworks menu* (S\$250++ per person), available from 10pm to 12am. Indulge in eight specially curated delicacies, beginning with *house smoked salmon roulette* and *burned ends* starring tomato jam, bacon hash and fontina cheese. Tuck into hearty mains such as the signature *Lewellyn's fine fried chicken* with a side of osietra caviar and crème fraiche, and the succulent *wagyu beef cheek* atop horseradish mash and *tiger prawns* served with spicy salsa. Sweeten the party with an array of petite sweets, such as *kalamansi meringue tart*, *purple sweet potato spring roll* and *chocolate cheesecake*, and keep the glasses flowing with *Champagne Devaux*, *Chardonnay* and *Cabernet Sauvignon*, or Yardbird's Singapore-exclusive *Old Skool Lager* and *Yardbird IPA session* bottled beers. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.

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Toast to the new year at MARQUEE Singapore's spectacular year end parties



Groove to the beats of some of Dash Berlin and Andrew Rayel at MARQUEE Singapore

The year-end line up at MARQUEE Singapore is set to boast a thrilling slate of world-renowned guest DJ performances, anchored by some of the biggest names in electronic dance music (EDM) such as Dash Berlin and Andrew Rayel.

On Christmas eve, MARQUEE will be throwing a celebration that promises to be the highlight of the holiday season, with DJ Ryan Fieret of iconic Dutch electronic music group Dash Berlin, whose euphoric melodies are set to light up the dancefloor. As one of the most established trance and progressive house acts in the music industry, Dash Berlin is best known for their trance hits including “Till the Sky Falls Down”.

Trance music fans can revel in the euphoric anthems of Moldovan DJ Andrew Rayel, who returns to MARQUEE Singapore for its New Year's Eve countdown celebrations. Best known for his dance hits “Horizon” and “Takeaway”, Rayel has graced iconic stages at renowned festivals like Tomorrowland and Ultra Music Festival, leaving an indelible mark on the music landscape with his impressive catalogue of originals and remixes. Rayel's set is bound to crank up the party at MARQUEE, bringing more firepower to one of the most sought-after countdown parties in town. Tickets to the performances are now available on MARQUEE's official [website](#). For more ticketing information, please refer to the table below:

Prices for Online Tickets (Prices are exclusive of booking fees & GST)		
Date	Event	Prices
24 December 2023 Doors open at 10pm	MARQUEE presents: Dash Berlin	Ladies: S\$40 Gentlemen: S\$50 Expedited entry: S\$100

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31 December 2023 Doors open at 10pm	MARQUEE presents: Andrew Rayel	Ladies: S\$50 Gentlemen: S\$60 Expedited entry: S\$150
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For table reservations and enquiries, e-mail marquee.reservations@marinabaysands.com. For more details and updates on MARQUEE's event line-up, follow MARQUEE Singapore on Instagram and Facebook, or visit www.marqueesingapore.com.

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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 more than 11,000 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.

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