

MEDIA UPDATE

Marina Bay Sands celebrates 10th anniversary with ‘10 Years of Mixology’

Singapore (18 September 2020) – Marina Bay Sands recently launched an exclusive cocktail series titled *10 Years of Mixology* to commemorate a decade of excellence. Featuring innovative cocktails from over 10 celebrity chef and signature restaurants including **ADRIFT by David Myers**, **CUT and Spago by Wolfgang Puck**, and **db Bistro & Oyster Bar**, *10 Years of Mixology* traces the integrated resort’s milestones as diners explore the wondrous world of mixology.

From now till October and beyond, signature restaurants also continue to roll out new specials, from a brand new pizzetta menu at **Bread Street Kitchen** and exquisite pastries at **Origin + Bloom**, to a special Seafood Week at **RISE**¹ and new additions to the Marina Bay Sands Gourmet Takeaway platform.

Journey through 10 Years of Mixology (1 September – 30 December)

A spectacular showcase of over 10 unique cocktails across Marina Bay Sands’ award-winning restaurants, *10 Years of Mixology* invites guests to journey with the integrated resort down memory lane and through the passage of time, as it looks to reimagine the future.



*Marina Bay Sands’ mixologists have created their most imaginative cocktails to date (clockwise from top left): ADRIFT’s **Re:Imagination**; Mott 32’s **East Atlantis**; Yardbird’s **Bourbon by the Bay**; db Bistro’s **Off the Runway**; Renku’s **Two-0-Two-0**; and Koma’s **Dusk to Dawn***

Handcrafted with artful precision and love, each cocktail tells a chapter of the Marina Bay Sands story, from its bold beginnings as the glittering icon of the Singapore skyline (**Mott 32’s East Atlantis**) and constant pursuit to deliver the city’s best nightlife experiences (**KOMA’s Dusk to Dawn**), to the IR’s unwavering commitment to sustainability (**Club55’s I Dream of Greenie**), and tranquil respites in the midst of the bustling downtown (**Yardbird’s Bourbon by the Bay**). The

¹ **Update:** The media alert has been edited on 18 September to reflect the new promotional period for RISE’s Seafood Week: 5 to 11 October. Additionally, Sands Rewards Lifestyle members can enjoy 10 per cent earnings or redeem instant Reward Dollars.

journey culminates in **Renku's** *Two-0-Two-0* and **ADRIFT by David Myers's** *Re:Imagination*, with the former celebrating a glorious decade, and the latter reimagining the future as Marina Bay Sands embarks on its next chapter.

Priced at S\$20 nett each, these limited-time cocktails are available until 30 December 2020 (till 10pm² daily) and served by the table for guests to enjoy with exceptional bar bites or a decadent main course. For a full list of cocktail offerings, refer to appendix below or visit marinabaysands.com/cocktails.

Black Tap's *The Halloween Shake* returns (30 October – 1 November)



*Begin the trick or treat session with a towering **The Halloween Shake***

From 30 October to 1 November, celebrate Halloween in style with *The Halloween Shake* (S\$22++) at **Black Tap Craft Burgers & Beer**. Exclusively available for three days only, the whimsical chocolate-based CrazyShake[®] is a visual feast, featuring a vanilla frosted rim plastered with candy corn, a chocolate 'spider-web' cupcake, orange and white twisty pops, orange rock candy, and a generous dollop of whipped cream speckled with orange sprinkles and chocolate drizzle.



*Black Tap introduces the **Tuna Furikake burger** as a limited-time special for the month of September only*

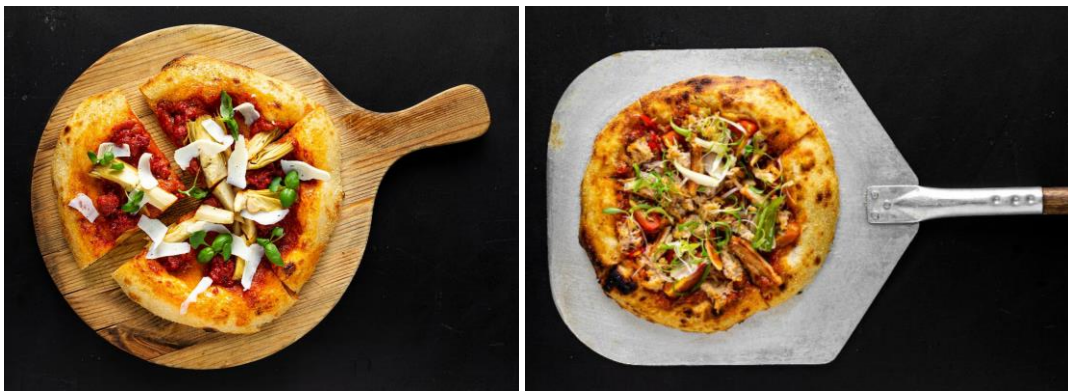
² All restaurants will cease sales and consumption of alcoholic beverages by 10:30pm to ensure compliance with Singapore Government regulations. Guests are encouraged to opt for cashless or contactless payment modes.

From 15 to 30 September, fans can indulge in the restaurant's limited-time *Tuna Furikake burger* (S\$29++). A seared tuna fillet encrusted in sesame is served on a fluffy potato bun with fresh arugula, cucumber pickles and wasabi cream for a kick of spice. Diners can enjoy the dish with crispy Idaho fries, or opt for the thick-cut onion rings, sweet potato fries, or a refreshing house salad with a supplement of S\$3++

Come October, the indulgent *Chilli Cheesesteak Sandwich* (S\$26++) debuts as Black Tap's special for the month. Thick slices of rump steak are clad in savoury chili cheese sauce and topped with fragrant sautéed peppers and onions for a flavourful treat.

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

Brand New Pizzeta Menu at Bread Street Kitchen by Gordon Ramsay



*Delight in Bread Street Kitchen's brand new pizzettas, each baked fresh upon order (from L to R):
Sicilian pizzetta; chilli crab pizzetta*

Celebrity chef restaurant **Bread Street Kitchen** has launched a brand new *pizzetta menu*, offering a selection of four flavours for lunch and dinner on weekdays. Embrace the classic British restaurant in all its glory with the *full English pizzetta* (S\$20++), featuring breakfast sausage, back bacon, flat mushrooms and a sunny side-up on a base of aromatic homemade pomodoro sauce. Savour the timeless *margherita pizzetta* (S\$18++) with tangy pomodoro, smoked burrata and basil, and indulge in the *Sicilian pizzetta* (S\$18++), topped with N'duja sausage, marinated artichokes, pomodoro and shaved ricotta salata. For a taste of local flavours, go for the *chilli crab pizzetta* (S\$18++) topped with chilli crabmeat, fragrant shallots, red chilli, tomatoes, coriander and spring onions.

Perfectly sized for individuals, the 7-inch artisan pizzettas are best enjoyed at the bar with a glass of wine. Friends and families can also have the best of all worlds by ordering multiple flavours for sharing. Each disc of dough is homemade using a traditional Italian recipe from Napoli, proofed and rested for over eight hours, before they are baked in an in-house wood stone oven at over 300 degrees to result in a brilliant, crispy crust.

For reservations, call 6688 5665 or visit marinabaysands.com/restaurants/bread-street-kitchen.

KOMA presents new cocktail menu (1 October onwards)



Enjoy KOMA's new cocktail menu at the modern restaurant with breath-taking design

This October, toast to a refreshed cocktail menu at **KOMA Singapore** as the restaurant introduces several handcrafted cocktails, including a new signature cocktail, *KOMA Phoenix* (S\$23++), a refreshing mix of tequila blanco, chili umeshu, agave nectar and lime juice. Other new additions include the *Sakura Spritz* (S\$23++) with Sakura vermouth, Brachetto d'Acqui and Prosecco di Valdobbiadene, and the spirit forward *Shiso Negroni* (S\$23++), KOMA's take on a the classic negroni using distilled Umeshu and fresh shiso leaf. The new cocktail menu will be available from 1 October.

To commemorate World Sake Day, KOMA will also be offering a 25 per cent discount on selected sakes by the bottle and carafe all day on Thursday, 1 October. They include the *Kid Tokubetsu Junmai Karakuchi*, *Tedorigawa Shukon Junmai Ginjo*, and the award-winning *Kitano Nishiki Junmai Daiginjo* sake.

A table reservation is required to dine at KOMA. For reservations, call 6688 8690 or e-mail koma.reservations@marinabaysands.com.

Renewed Sunday Champagne Brunch at LAVO Italian Restaurant & Rooftop Bar



Enjoy a lavish, free-flow brunch at LAVO's iconic Sunday Champagne Brunch

LAVO Italian Restaurant & Rooftop Bar is bringing back its iconic Sunday Champagne Brunch, now renewed and served a la carte. For S\$88++ per person, diners can enjoy a lavish, free flow

spread that includes favourites such as the *truffled crab salad*, *wagyu meatball pizza* and *prime hanger steak*. For S\$158++ per person, diners may enjoy the food with free flow *Veuve Clicquot champagne*, specialty cocktails and other beverages.

In celebration of International Lobster Day on 25 September, LAVO is offering a *Maine lobster roll* (S\$38++) with fresh Maine lobster and avocado in a brioche roll. This promotion is available from 21 September to 26 September from 11.00am to 3.30pm.

LAVO is also bringing back its Late Lunch promotion, where diners can enjoy a bottle of Peroni beer at S\$28++ and choose between a juicy Prime Beef Burger with Truffle Fries or a Classic Margherita Pizza to pair with their beer. This promotion runs Mondays to Saturdays, from 3.30pm to 5pm.

Other ongoing promotions include a 1-for-1 promotion on cocktails and pastas. This promotion ends on 20 September and is available daily from 10pm to 12 midnight for pastas, and from 3pm to 7pm for cocktails. As part of their LAVO Loves You re-opening campaign, all are encouraged to post a picture of their 1-for-1 dish or cocktail at LAVO, accompanied by a creative caption and tagging @LavoSingapore with the hashtag #LAVOLovesYou on Instagram. The top two creative entries will each stand to win a pair of tickets to the iconic Sunday Champagne Brunch.

Reservations are required. Call 6688 8591 or email lavo.reservations@marinabaysands.com. For more information, stay tuned to LAVO's social channels on [Facebook](#) and [Instagram](#).

Mott 32 extends special Summer Menu (until 30 September)



Mott 32's summer menu includes delicacies such as the (from L to R): braised crab casserole, fresh clam with winter melon, luffa; crispy egg noodle, stir-fried egg white with prawn, scallop, conpoy; salt-baked free-range yellow chicken, sesame; and wok-fried Boston lobster with crispy olive vegetables

By popular demand, contemporary Chinese restaurant **Mott 32** will be extending its limited-time *summer menu* until the end of September. Prepared using authentic Chinese culinary techniques, the menu features highlights such as the luxurious *braised crab casserole and fresh clam with winter melon and luffa* (S\$150++) – a fresh whole crab is braised with seasonal winter melon and fresh clams, accompanied with coix seeds and luffa which absorb the natural flavours of the rich broth. Not to be missed are also the *crispy egg noodle with stir-fried egg white, prawns, scallops and conpoy* (S\$32++), as well as the *wok-fried Boston lobster with crispy olive vegetables* (S\$90++).

For reservations, call 6688 9922 or visit marinabaysands.com/restaurants/mott32.

New pastries and viennoiseries at Origin + Bloom



Enjoy artisan viennoiseries at Origin + Bloom (clockwise from left): **otah-otah bun**, **pandan kaya bun** and **black sesame mochi bun**; indulge in Instagram-worthy desserts such as (from L to R): **sweet dumpling** and **hojicha bubble tea**

Marina Bay Sands' European-inspired patisserie concept **Origin + Bloom** has recently added a series of handcrafted pastries and freshly baked viennoiseries to its menu. Created by Executive Pastry Chef Antonio Benites, these creations are inspired by local favourites, and crafted using classic French pastry-making techniques with regional ingredients.

Those who love tropical flavours will enjoy the *sweet dumpling* (S\$9), an indulgent dessert shaped like the traditional Chinese *zong zi* (粽子). Held together by a pandan biscuit base, the dumpling features a core made of pulut hitam, coconut rice and cempedak crèmeux. Tea lovers will delight in the *hojicha bubble tea* (S\$9), a cake modelled after a cup of bubble tea with a chocolate straw and an inner core featuring salted caramel, hojicha crèmeux and hojicha mousse. Guests looking for a quick pastry fix can also look forward to three new additions, namely the *black sesame mochi bun* (S\$3.50), *pandan kaya bun* (S\$3.50), and *sausage bun* (S\$4).

For enquiries, call 6688 8588 or visit [marinabaysands.com/restaurants/origin-and-bloom](https://www.marinabaysands.com/restaurants/origin-and-bloom).

Renku presents Singapore-themed cocktails and October Winesday Fever



(From L-R): Relish in Renku's refreshing yogurt-based **Rosella Lassi** or **Salted Egg**, a local twist on the Dutch festive tippel Advocaat

Renku Bar & Lounge, nestled at the lobby of the iconic Hotel, has launched over 10 cocktails (S\$20++ each) inspired by Singapore's landmarks and distinctive flavours. Guests can relish in blissful sips of the *Rosella Lassi*, an innovative twist on the classic yogurt-based beverage with notes of curry, rose, hibiscus syrup and mango juice to highlight the brilliance of Little India, as well as the *Salted Egg*, a local twist on the traditional Dutch liqueur Advocaat boasting a unique sweet-salty and creamy custard-like profile that celebrates Hong Lim Market, the first home of many street hawkers from Chinatown's Hokkien Street. These cocktails are now available daily.

In October, unwind on Wednesdays over Renku's *Winesday Fever* and enjoy selected bottles of red and white wines from renowned wineries in France and Italy at special prices, ranging from S\$50 to S\$140 (U.P. S\$70 to S\$170)³. Pair these wines with Renku's signature bites such as the crispy *soft shell crab mantou* and *Impossible™ Tsukune*, or with mains such as the *Singapore-style hokkien mee*, pan-roasted *kuhlbarra barramundi* and *USDA prime beef burger*, a char-grilled patty and streaky bacon served with steak-cut fries.

For reservations, call 6688 5535 or visit marinabaysands.com/restaurants/renku-bar-and-lounge.

Celebrate the best of seafood at RISE's Seafood Week (5 – 11 October)



*Delight in bountiful selections of seafood over RISE's **Seafood Week***

From 5 to 11 October, Marina Bay Sands' international buffet restaurant **RISE** returns with its famed *Seafood Week* (S\$108++ per adult; S\$38++ per child) during dinner. Diners can look forward to unlimited servings of seafood specials presented in a la carte style served tableside, as part of RISE's redesigned buffet experience. For starters, enjoy the freshest catch of the season over a bountiful *seafood platter*, featuring Canadian snow crab, tiger prawns, scallops on the half shell, and other highlights such as the succulent *fresh oysters with mignonette sauce*.

For main courses, order local favourites such as *dry chilli ban mian with abalone and anchovy crisp* and RISE's signature *Singapore style chilli crab with fried mantou*, all prepared a la minute. Diners can also look forward to three tantalising dishes from the Western station: sustainably sourced *salt-baked barramundi with saffron sauce*, *glazed miso cod with yuzu beurre blanc*, *hajikami*, and hearty servings of warm *seafood cioppino*. Keep the glasses flowing with two hours of wine and beer (S\$38++), or top up an additional S\$12++ for champagne. Additionally, [Sands Rewards LifeStyle](#) members can enjoy 10 per cent earnings or redeem instant Reward Dollars.

For reservations, call 6688 5525 or visit marinabaysands.com/restaurants/rise.

³ Prices stated are subject to 10% service charge and prevailing goods and services tax.

Three-course sunset menu at Spago by Wolfgang Puck (Daily, 6pm – 7.30pm)



*Spago's sunset menu features the restaurant's greatest hits (from L to R): **kaya toast**; **Japanese sea bream "laksa"**; and **salted caramel soufflé***

Experience sky-high dining at its best at **Spago by Wolfgang Puck**, as the restaurant presents a three-course *sunset menu* (S\$78++) comprising its timeless classics and seasonal specials. Bask in the golden hour and start the evening with a seasonal *handmade sweet corn agnolotti*, featuring pockets of handmade pasta packed with sweet corn and mascarpone, coated in delicious sage butter sauce and topped with parmigiano reggiano, or the innovative *kaya toast* (top up S\$10++) – a delicate treat of seared foie gras, pandan-coconut jam and foie gras-esspresso mousse atop a crisp toasted brioche.

For mains, take your pick from Spago's indulgent *smoked maple leaf farms duck breast*, accompanied with creamy seared foie gras, sweet Fuji apples, chanterelle mushrooms, toasted farro with a drizzle of apple-ginger reduction, or the signature *Japanese sea bream "laksa"*, a flavourful combination of the pan-seared fish with rice noodles in a rich curried coconut broth. As night falls, end the meal on a sweet note with the *salted caramel soufflé*, served with a scoop of refreshing farmer's market Fuji apple sorbet, or a decadent *tarte au chocolat* (top up S\$10++), featuring chocolate Frangelico ice cream with Guanaja cremeux and crisp cacao tuile.

Reservations are required, with limited sets available daily for dinner bookings between 6pm to 7.30pm. For reservations, call 6688 9955 or visit marinabaysands.com/restaurants/spago.

Yardbird Southern Table & Bar presents refreshed weekend brunch offerings and September specials



(From L-R): Delight in Yardbird's new brunch item **bacon hash waffle & eggs**; guests can also enjoy free-flow glasses of the **Southern Mimosa** at S\$30++

Classic American restaurant **Yardbird Southern Table & Bar** has recently refreshed its Great American brunch menu, available on weekends from 10am – 4pm. Kickstart the weekend with the new *bacon hash waffle & eggs* (S\$24++), a dynamic combination of scrambled farm fresh eggs with chives and smoky bacon atop a fried hash waffle, complete with country gravy. For an elevated brunch, top up an additional S\$10++ for a side of the restaurant's famed crispy chicken. Complete any entrée with the *Sunny Morning Set* (S\$36++), which includes a choice of freshly squeezed juice such as *green giant* or *orange ya glad*, and coffee or tea. Those looking for a boozy brunch experience can also opt for 2-hour free-flow glasses of the citrusy *Southern mimosa* (S\$30++).



Experience the best of Yardbird's signature 100-year-old family fried chicken recipe over the **Southern Fried Chicken Month** menu

From now until 30 September, experience the best of Yardbird's signature 100-year-old family fried chicken recipe through its *Southern Fried Chicken Month* menu (S\$34++). Each week, the signature fried chook is tossed in popular and trendy flavours such as *Louisiana hot sauce* (9 – 15 September), a powerful duo of house-made spicy tangy cayenne pepper sauce and crumbled blue cheese, sweet and tangy mustard *Carolina BBQ sauce* (16 – 22 September), and *Korean*

BBQ sauce (23 – 30 September), a unique marinade of ginger lime, tossed in a sweet and spicy BBQ sauce. Complete the indulgent feast with a glass of house draught beer – *Full Steam Ahead* or *Pabst Blue Ribbon* (S\$10++ per glass, U.P. S\$16++ per glass).

Come International Drink Beer Day (28 September – 1 October), Yardbird will be offering an all-day promotion *Happy Beer Hour*, available at only S\$10++ per glass at The Loft (Level 1 of Yardbird). To keep their glasses flowing, diners simply have to take a selfie with friends, and tag @YardbirdSingapore and #YBHappyBeerHour on Instagram stories.

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

New on Marina Bay Sands' Gourmet Takeaway platform



Rediscover *ADRIFT's* modern Asian dishes now available for takeaway (from L-R): savour the tender **braised short rib** with smoked bone marrow and vegetarian options like the **celeriac noodles**

Joining the roster of restaurants on Marina Bay Sands' gourmet takeaway platform is celebrity chef restaurant **ADRIFT by David Myers**. Savour dishes that are thoughtfully sourced and meticulously prepared, from signature bites such as the *Alaskan king crab melt* (S\$14+) to the tender *braised short rib* (S\$40+), complemented with smoked bone marrow, potatoes and leek. Vegetarian options are also available, such as the healthy and light *celeriac noodles* (S\$21+), with ribbons of celeriac tossed in pine nut, cured yolk and parsley.



Perfect for stay-home family celebrations, Yardbird's splendid **family packs** promise a scrumptious feast

Recreate your own **Yardbird** dining experience at home with Yardbird's new takeaway packaging. Guests will simply have to scan a QR code from Yardbird's takeaway paper bag to access a specially curated Spotify playlist to jam along to classic American tunes.

For more information, visit [marinabaysands.com/order](https://www.marinabaysands.com/order).

###

About Marina Bay Sands Pte Ltd

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, more than 2,500 hotel rooms and suites, the rooftop Sands SkyPark, and the best shopping mall in Asia, world-class celebrity chef restaurants, a theatre and an outdoor event plaza. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. 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

For High-resolution Images

Download via [this link](#)

Appendix: 10 Years of Mixology

	<p>Re:Imagination <i>by ADRIFT by David Myers</i></p> <p>Join ADRIFT in exploring the limitless possibilities of the future with <i>Re:Imagination</i>, a refreshing blend of Bulleit 10 Year Bourbon with yuzu, lime, orange, and lemon, capped in a cloud of egg white foam with an emblem of the iconic IR.</p>
	<p>Movers & Shakers <i>by Bread Street Kitchen by Gordon Ramsay</i></p> <p>Exuding style and poise, Bread Street Kitchen's <i>Movers & Shakers</i> packs a punch with its strong blend of mango, peach and green tea-infused White Cognac, Umeshu, Manzanilla, and lemon juice with foamee.</p>
	<p>I Dream of Greenie⁴ <i>by Club55</i></p> <p>Sustainability is part of the Marina Bay Sands' DNA, well-incorporated into every facet of operations, right up to its cocktail inventions. <i>I Dream of Greenie</i> is Club55's take on a sustainable cocktail, concocted using homemade pandan syrup, Cognac, Green Chartreuse, lime juice, egg white and orange bitters.</p>
	<p>Sail with Me <i>by CUT by Wolfgang Puck</i></p> <p>Tracing the roots of Singapore back to the 1800s when Sir Stamford Raffles braved the seas, CUT by Wolfgang Puck invites diners on an expedition to the future with <i>Sail with Me</i>, featuring Botanist Gin, yuzu juice and luxardo maraschino.</p>

⁴ Exclusive to hotel guests with access to Club55 only.



Off the Runway

by db Bistro & Oyster Bar

Inspired by the glitz and glamour of haute couture, db Bistro & Oyster Bar presents *Off the Runway*, an unapologetically flamboyant tippie with lingering intensity of *Gibson Copperhead Gin* and *St. George Raspberry Liqueur*, coupled with fresh lime juice, egg white, honey, frozen raspberry and angostura bitter.



Dusk to Dawn

by KOMA Singapore

Known for its selection of sake cocktails, KOMA has created a handcrafted drink featuring Roku gin, Kirinzan Green Junmai, Yuzushu, green apple syrup and lemon juice capped with egg white foam, momiji leaf and ikura. Named *Dusk to Dawn*, the cocktail is a nod to the enjoyment of night-time revelry till the break of dawn.



The Welcoming Hand

by LAVO Italian Restaurant & Rooftop Bar

Dubbed as ‘The Welcoming Hand’ by Las Vegas Sands’ Chairman and CEO Sheldon G. Adelson, ArtScience Museum is the key inspiration for LAVO’s *The Welcoming Hand*, comprising light rum, coconut rum, lemon juice, pandan syrup, longan and longan syrup with mint leaves.



East Atlantis

by Mott 32

Standing proud and tall as the crown jewel of Singapore, Marina Bay Sands is likened to a fictional utopian wonderland in *East Atlantis*, a luminescent beverage of mint-infused rum, genmaicha shimmer, citrus and soda.



Two-0-Two-0
by Renku Bar & Lounge

Over at 24-hour bar & lounge Renku, celebrations are marked by a bubbly *Two-0-Two-0*, comprising G'vine Floraison Gin, Piper Heidsieck Brut, nectarous lychee liqueur, blue agave syrup, passion fruit, lychee fruit, sage, blue pea, and peach bitters.



The Infinity
by Spago Bar & Lounge

Perched 57 stories atop the iconic three towers, Spago Bar & Lounge pays homage to the boundless energy of Marina Bay Sands with *The Infinity*, a titillating cocktail created with Lapsang Souchong tea-infused Bulleit Bourbon 10 Years, fresh pineapple juice and a squeeze of lemon.



Bourbon by the Bay
by Yardbird Southern Table & Bar

Lounge by the waterfront promenade and bask in the shimmering splendour of Marina Bay Sands with *Bourbon by the Bay*, featuring Wild Turkey 81, creme de peche and clarified earl grey sour with a pie crust rim.