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Marina Bay Sands Raises the Bar with Social Hour

From November, cocktail enthusiasts can enjoy discounts on signature tipples at restaurants across the integrated resort

Singapore (26 October 2015) – Nightlife just got cooler at Marina Bay Sands as it shines the spotlight on signature tipples at bars and restaurants, crafted by some of the leading names in Singapore's bartending scene.











(L-R): Signature cocktails include Rough Love (CUT by Wolfgnag Puck), Penicillin (Adrift), Mai Tai (db bBistro & Oyster Bar), French 57 (Flight) and Tio Abuelo (Bread Street Kitchen) cocktails

Marina Bay Sands' *Raising The Bar* campaign, which officially launches on 28 October, highlights the property's hip bars where guests can enjoy craft cocktails, from iconic classics such as the Singapore Sling to modern spirit-forward drinks such as the Penicillin, created by famed bartender Sam Ross of New York's Attaboy bar.

To kick off the campaign, Marina Bay Sands will be setting up a pop-up bar at Ocean Financial Centre from 28 to 30 October, where one will be able to sample complimentary signature cocktails and mocktails from celebrity chef restaurants Mozza, Adrift, Waku Ghin, Bread Street Kitchen, db Bistro, CUT by Wolfgang Puck, Spago and Flight. The pop-up bar will operate from 12pm to 2pm, and 5pm to 7pm from Wednesday to Friday.

Mr. Tamir Shanel, Marina Bay Sands' Vice President of Food and Beverage, said: "Marina Bay Sands prides itself as Asia's Dining Destination, offering guests new and unique experiences which also extends to our vibrant bar programme. With *Raising The Bar*, we hope to elevate the cocktail experience, showcasing the creativity of our talented mixologists. At Marina Bay



Sands, each bar has its own unique character. It is a place where guests are able to experience different styles of bartending in one visit, from classic cocktails at Waku Ghin, contemporary drinks at Adrift, to American style cocktails at CUT."

The campaign will also see the launch of the new **Social Hour** every Tuesday at Marina Bay Sands, starting 3 November. Guests can sidle up for a seat at any of **14** participating bars during **Social Hour** (6pm to 9pm on Tuesdays) and enjoy a 50 per cent discount off signature cocktails.

Delight in the taste of the Samurai Mule, a Japanese-inspired take on the classic Moscow Mule cocktail using sake, by Waku Ghin's head bartender Kazuhiro Chii, or the refreshing tang of Long Chim's "555" cocktail. The drink, created by bartender Hannah Waters of established local bar consultancy and spirits distributor Proof & Co, is a playful twist on a traditional gin and tonic using Cocchi Americano, fresh coriander, lemon and cucumber juice.

The mid-week fun continues at rooftop bar Flight at Sky on 57, where bar-goers can enjoy a 50 per cent discount off their French "57" cocktail, an elegant and aromatic drink that pays tribute to the French 75 gin and champagne cocktail and keeps to the restaurant's Franco Asian theme using acacia honey syrup, yuzu and umeshu liqueur. Guests will also enjoy a 25 per cent discount on bottle service from 9pm till closing on Tuesdays.

Marina Bay Sands' property mixologist Lucas Swallows, who is behind Mozza's Singapore Sling 1913 and French "57", said: "There is such a diverse offering of great artisanal beverages we offer at Marina Bay Sands. Your choice really depends on which environment you wish to be in – whether in a bar playing soft jazz music, or a rooftop lounge overlooking the city. You might be spoilt for choices, but rest assured wherever you go, you'll have a great drink."









(L-R): Social Hour cocktails, Rico Daeng (Bar Manager at Spago), William Pravda (Bar Manager at Bread Street Kitchen), Kazuhiro Chii (Head Bartender at The Bar at Waku Ghin)

Over at The Shoppes, High Society café and restaurant offers a fun take on the classy Cosmopolitan cocktail, doing a "His and Hers" rendition of the drink. The His Cosmopolitan takes on a bolder, aromatic flavor with the addition of Blue Curacao liqueur and lychee juice, while the Hers Cosmopolitan keeps to the original recipe of vodka, Cointreau, cranberry juice



and a hint of lime. Sip on cocktails and nibble on Karaage Chicken Bites and Truffle Aioli Fries as High Society is offering a 20 per cent discount on these bar bites.

Beat the heat with a trio of cool and refreshing cocktails at Caffé B, including the Sake Cucumber, which mixes fresh cucumber slices and Kikumasamune sake infused with lychee juice, and the White Sangria, a fruity mix of green grapes, strawberries, apple, and peaches with orange liqueur and ginger ale served with crushed ice. The restaurant will also offer a 20 per cent discount on bar bites such as Tortillas Dip, Stewed Black Mussels and Bambino Potato Fritto.

For those who fancy wine over cocktails, head over to Carnivore Brazilian Churrascaria during **Social Hour** as the restaurant will offer 50 per cent off their house pour wines (red and white) by glass. At celebrity chef restaurant Hide Yamamoto, sake enthusiasts can enjoy Onikan Daiginjo Sake, a premium Japanese rice wine imported directly from the Nagano prefecture that offers a rich, smooth and fruity taste.

For more information on *Raising the Bar* or *Social Hour* go to www.MarinaBaySands.com/Nightlife, or join the conversation online with #MBSSocialHour.

Raise your glasses with these signature cocktails during *Social Hour*.

Penicillin at Adrift (\$\$23++ before 50% discount)

Tiki Cocktails (Mai Tai, Zombie and Royal Hawaiian) at db Bistro & Oyster Bar (S\$22-28++ per cocktail before 50% discount)

Rough Love at CUT by Wolfgang Puck (\$\$26++ before 50% discount)

"555" at Long Chim by David Thompson (\$\$18++ before 50% discount)

Singapore Sling 1913 at Osteria Mozza (S\$22++ before 50% discount)

Mozza Margarita at Pizzeria Mozza (S\$18++ before 50% discount)

Tio Abuelo at Bread Street Kitchen (\$\$22++ before 50% discount)

Samurai Mule at The Bar at Waku Ghin (S\$25++ before 50% discount)

French "57" at Flight at Sky on 57 (S\$26++ before 50% discount)

Love You Long Time at Spago (S\$26++ before 50% discount)

Sake Cucumber, Apple Martini and White Sangria at Caffé B (S\$16-S\$18++ per cocktail before 50% discount)

His & Hers Cosmopolitans and Singapore Sling at High Society (S\$17-S\$20++ per cocktail before 50% discount)

Onikan Daiginjo Sake at Hide Yamamoto (S\$300++ for 720ml bottle/S\$160++ for 360ml decanter before 50% discount)

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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, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows. 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

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