

## MEDIA UPDATE

### **Splendid Mid-Autumn and September dining specials at Marina Bay Sands**

Singapore (30 August 2021) – Feast to your heart’s content this September, as Marina Bay Sands’ celebrity chef and signature restaurants welcome diners back to the integrated resort<sup>1</sup> with a merriment of culinary surprises. Look forward to exclusive Mid-Autumn menus at **Mott 32** and **RISE**, **Black Tap**’s third anniversary special, lobster feasts at **db Bistro & Oyster Bar** and **LAVO Singapore**, as well as seasonal offerings at **KOMA Singapore** and **Spago by Wolfgang Puck** and more.

Those who prefer dining in the comfort of their homes can also indulge in **Yardbird**’s new takeaway combos, available from now until 30 December. For more exciting gourmet takeaway options, visit [marinabaysands.com/order](https://marinabaysands.com/order).

### **Celebrate Mid-Autumn reunions at Mott 32 and RISE (Mott 32: 20 – 26 September; RISE: 15 – 21 September)**



*Mott 32 presents a sumptuous **Mid-Autumn dinner menu**, featuring starters such as (pictured above, centre) **scallop taro croquette** and **drunken fresh abalone**, as well as mains such as (pictured above, right) **steamed giant garoupa, mashed tofu & goji berry***

From 20 to 26 September, contemporary Chinese restaurant **Mott 32** is set to unveil a luxurious nine-course Mid-Autumn set menu (S\$168++ per pax), featuring an array of Chinese delicacies such as fresh lobsters, abalones, scallops and giant garoupa. Commence the celebratory dinner with a trio of exquisite starters comprising the *cold hwa tiao free-range chicken*, tender *drunken fresh abalone*, as well as the *fish maw jelly*, Chinese marinade sauce, *goji berry*. Enjoy delicate bites of crisp *scallop taro croquette*, *shiitake mushroom* and succulent *wok-fried minced Boston lobster in prawn cracker*, before a comforting bowl of tasty *double-boiled sea conch soup*, *honeydew melon*.

For mains, the restaurant pays homage to Chinese culinary traditions with four signature recipes, ranging from the delicate *steamed giant garoupa, mashed tofu & goji berry* and timeless *choy sum in supreme soup, bamboo pith*, to hearty home recipes of *traditional braised pork belly & chestnut* and nostalgic *wok-fried glutinous rice, preserved sausage, taro*. Round up the meal with a bowl of velvety *almond cream soup, glutinous rice dumplings*, and relish in Mott 32’s house-made *mini mooncake*.

<sup>1</sup> For more details on dine-in requirements, visit [marinabaysands.com/company-information/dining-notice.html](https://marinabaysands.com/company-information/dining-notice.html).

For reservations, call 6688 9922 or visit [marinabaysands.com/restaurants/mott32](http://marinabaysands.com/restaurants/mott32).



Gather loved ones to commemorate Mid-Autumn Festival in RISE's comfortable dining environment with a mocktail in hand (pictured above, centre and right): **Healthy Paloma**; **Summer Red Spritz**

Nestled at the heart of Marina Bay Sands' hotel lobby and surrounded by lush greenery, **RISE** is the perfect enclave for families to celebrate the Mid-Autumn Festival. Local chefs present heritage delicacies through a limited time set menu (S\$52++ per pax; minimum two pax), available from 15 to 21 September. The humble four-course feast begins with *pomelo green mango smoked duck salad*, before the main course of *deep-fried seabass with yuzu soya and sakura ebi sauce*, and *fried rice with yam, prawn and Chinese sausages*. Bring the meal to a close with a dessert of *black glutinous rice with vanilla ice-cream*, and pair it with refreshing mocktails like *Healthy Paloma* (S\$12++) and *Summer Red Spritz* (S\$12++), or one of the many spirits from RISE's heritage wine trolley.

For reservations, visit [marinabaysands.com/restaurants/rise](http://marinabaysands.com/restaurants/rise) or call 6688 5525.

### **September dining specials**

**Black Tap heralds third anniversary with *Power Hour* special (weekdays from 1 – 30 September, 2pm – 5pm)**



Enjoy a trio of mid-day snacks with Black Tap's *Power Hour* promo (from L to R): crispy **buttermilk fried chicken tenders** and assortment of crispy **wings**

Since opening in 2018, **Black Tap Singapore** has offered food lovers on the sunny island a slice of timeless “NYC vibe” with its gourmet burgers and gravity-defying CrazyShakes®. Come September, the restaurant will celebrate its third anniversary with the *Power Hour* special, available from 2pm to 5pm on weekdays. Guests can pick a trio of Black Tap’s all-time favourites from a selection of over 15 snacks and sides for S\$30++. Master the perfect cheese pull with the *fried mozzarella* or opt for the crowd-favourite crispy *buttermilk fried chicken tenders*, served with mouthwatering house buttermilk-dill, Korean BBQ and lime honey mustard dips. Best paired with Black Tap’s chilled craft beers, four delectable flavours of crispy wings are also available, including the *Carolina BBQ wings*, the *Mexican hot sauce wings*, *Texan BBQ wings*, and signature *Korean BBQ wings*. Other highlights include *guac and chips*, *buttermilk coleslaw*, *fried pickles* and *crispy brussels sprouts*.



Treat yourself to Black Tap’s September special: the **Kobe steakhouse burger**

Black Tap is also set to unveil the exclusive *Kobe steakhouse burger* (S\$27++) for a limited time in September. A juicy Kobe wagyu patty is topped with melted pepperjack cheese, crispy bacon, frizzled onions, and a drizzle of tangy A1 steak sauce and fragrant roasted garlic aioli. Each burger is served with a side of fluffy Idaho fries for a satisfying treat.

For reservations, visit [marinabaysands.com/restaurants/black-tap](http://marinabaysands.com/restaurants/black-tap) or call 6688 9957.

**A seafood feast awaits at db Bistro’s Lobster Fest (1 – 30 September); 50% off Original db burger for lunch (till 17 September)**



Indulge in **whole Maine lobsters** at db Bistro this September

Throughout September, luxuriate in fresh lobster offerings at **db Bistro & Oyster Bar**, as the classic French bistro's annual *Lobster Fest* celebration returns by popular demand. Indulge in whole 750g Maine lobsters at a special price of S\$55++ each, and take your pick from a range of preparation styles for the crustacean. Delectable options include the rich *gratinee a la thermidor*, the aromatic *grilled lobster with garlic butter*, the *chilled lobster with tarragon aioli*, and the *roasted lobster with tomatoes & basil*.



The **Original db burger** is a splendid assembly of foie gras, braised short ribs and ground sirloin

From now till 17 September, db Bistro will also offer its signature *Original db Burger* at 50% off for lunch (S\$24++, U.P. S\$48++; dine-in only). An original creation by Chef Daniel Boulud, the burger features a multi-layered patty made of a premium foie gras centre, enveloped in wine-braised short rib and ground sirloin. Topped with crisp frisée lettuce and tomato confit, the patty is served with buttered brioche buns, speckled with parmesan, cracked pepper and poppy seeds, and a side of crispy fries.

For reservations, visit [marinabaysands.com/restaurants/db-bistro-and-oyster-bar](http://marinabaysands.com/restaurants/db-bistro-and-oyster-bar) or call 6688 8525.

### **Enjoy the season's best with KOMA's Autumn Festival dessert (16 – 30 September)**



Revel in **KOMA's Autumn Festival** dessert and enjoy seasonal ingredients

From 16 to 30 September, **KOMA Japanese Restaurant & Sushi Bar** will be serving up a delicious dessert for the Autumn season, best shared in good company. *KOMA's Autumn Festival* (S\$28++) is a delectable dessert of Japanese bread pudding, house-made chestnut gelato, and roasted vanilla bread, and will be available for both lunch and dinner.

Reservations are required for dine-in; please email [koma.reservations@marinabaysands.com](mailto:koma.reservations@marinabaysands.com) or call 6688 8590.

### **National Lobster Day specials at LAVO Singapore (20 – 25 September)**



*(from L-R): fresh Maine lobster roll; whole 1.2kg lobster served with corn agnolotti and shaved black truffle*

**LAVO Italian Restaurant & Rooftop Bar** will be celebrating National Lobster Day – a popular holiday started in the state of Maine, United States, and falls on 25 September – with a special lunch and dinner menu that shines the spotlight on the delicious crustacean. From 20 to 25 September, LAVO will be offering a *fresh Maine lobster roll* (S\$58++), served in a soft brioche bun with avocado and butter sauce for lunch; as well as a decadent *whole 1.2kg lobster* (S\$198++) served with corn agnolotti and shaved black truffle for dinner.

Reservations are required for dine-in; please email [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com) or call 6688 8591.

### **Summer meets Autumn at Spago by Wolfgang Puck**



*Relish in Spago's fine selection of seasonal specials such as the **sweet Summer corn agnolotti***

Savour the best harvests of Summer and Autumn with **Spago by Wolfgang Puck's** imaginative dinner menu this September. Catch the tail of Summer with Spago's refreshing *Japanese amela tomato soup* (S\$24++), served with crunchy toasted sourdough and tomato-caraway butter, and taste the signature homemade *sweet Summer corn agnolotti* (S\$28++), featuring petite parcels

of fresh pasta filled with corn puree, tossed in a delicious butter sauce and topped with freshly grated parmesan cheese.

As Fall beckons, experience a prelude of Autumn flavours with Spago's *apple salad with Maine lobster and shiro miso* (S\$32++), a bright and uplifting appetiser combining crisp granny smith apples, Korean pears and Maine lobster, served in a citrusy yuzu miso dressing. Not to be missed is the *roasted Brisbane valley quail* (S\$52++) inspired by stuffed poultry dishes served at Thanksgiving. The tender quail is skillfully deboned and packed with a stuffing of brioche, mushrooms, raisins and herbs, accompanied with toasted farro risotto with wild chanterelles and brussels sprouts.

For reservations, visit [marinabaysands.com/restaurants/spago](http://marinabaysands.com/restaurants/spago) or call 6688 9955.

### **Yardbird brings back Great American Burger Month! (1 – 30 September)**



*Usher in September with friends over a different epic burger stack at Yardbird weekly*

This September, **Yardbird Southern Table & Bar** returns with its Great American Burger Month series to present four weekly specials (S\$29++ each), available on weekdays for lunch and all-week for dinner. From 1 to 7 September, indulge in the classy *steakhouse burger*, featuring juicy double patty stacked with pepper jack cheese, streaky bacon and crispy onion strings. Triple the fun from 8 to 14 September with the *triple smash burger*, an unrivalled combination of triple beef patty with aged cheddar and caramelised onions, topped with a delicious fried egg.

From 15 to 21 September, the ultimate burger indulgence is the *mac and cheeseburger*, featuring short rib, brisket and chuck blend beef patty, aged cheddar, streaky bacon, hot sauce, Mornay sauce and the star of the show – fried mac 'n' cheese. The finale of the Great American Burger series from 22 to 30 September will be headlined by Yardbird's variation of the *Red, White & Blue burger*, a classic pairing of double beef patty and gorgonzola, with special add-ons of foie gras, mushrooms, caramelised onions, streaky bacon and aioli. Guests who purchase one of these burgers can also top up S\$10++ (U.P. S\$16++) for a pint of *Pabst Blue Ribbon draft beer* or keep their glasses flowing for two hours with *Budweiser beer* at S\$30++ per pax.

For reservations, visit [marinabaysands.com/restaurants/yardbird-southern-table-and-bar](http://marinabaysands.com/restaurants/yardbird-southern-table-and-bar) or call 6688 9959.

**Yardbird introduces three takeaway combos (available now until 30 December)**



*Pick from takeaway combos starring mains such as (from L-R): Yardbird's signature **Chicken 'N' Watermelon 'N' Waffles** and the St. Louis. **smoked pork ribs***

Indulge in classic American fare at home over three special takeaway combos (from S\$56+ each) from **Yardbird Southern Table & Bar**, available from now until 30 December on Marina Bay Sands' [Gourmet Takeaway](#), island-wide delivery via [GrabFood](#), or walk-ins at the restaurant. Each combo includes a Yardbird signature main dish, up to two comforting sides and two soft drinks, perfect for enjoying any time of the day. Look forward to power combos of the iconic *Chicken 'N' Watermelon 'N' Waffles* with *mac & cheese*, and the house favourite St. Louis style *smoked pork ribs* with *skillet cornbread* and *Southern coleslaw*.

For enquiries, visit [marinabaysands.com/restaurants/yardbird-southern-table-and-bar](http://marinabaysands.com/restaurants/yardbird-southern-table-and-bar) or call 6688 9959.

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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, 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](http://www.marinabaysands.com)

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