

MEDIA UPDATE

Roll on Thanksgiving and November specials at Marina Bay Sands

Singapore (26 October 2023) – This November, Marina Bay Sands is presenting a joyful array of Thanksgiving-themed menus starring the celebratory turkey and pumpkin as a prelude to the year-end holidays. Exclusively available on Thanksgiving Day (23 November), curated three-course adventures await at **db Bistro & Oyster Bar** and **Yardbird Southern Table & Bar**, as well as Marina Bay Sands' signature buffet restaurant **RISE** with succulent *roast turkey* and holiday pies. Indulge with family and friends in **Black Tap's** *fried turkey & brie sandwich* and **Yardbird's** exclusive *holiday box* and takeaway pies.

Gastronomes can also look forward to a splendid selection of dining delights throughout November, from delectable pastries and gourmet sandwiches at the brand-new **Origin + Bloom** café in the lobby of Hotel Tower 2 and **Black Tap's** popular Deepavali special of *butter chicken wings*, to **KOMA's** Autumnal mushroom creations, **Renku's** relaunched afternoon tea sets and **Yardbird's** six-course wine dinner with renowned champagne label Antoine Bouvet. Round up November at the sky-high **Spago Bar & Lounge** with the return of *Spago Bartender Series* and its monthly 'Shades of Spago' party, headlined by a special one-night only collaborative menu with contemporary Chinese restaurant **Mott 32**.

Diners looking to carry on the night post-Thanksgiving feast can also look forward to Chinese rap sensation PG One's official debut at **MARQUEE Singapore** on 2 December. Known as one of Chinese hip-hop's most talented rappers, PG One is making a highly anticipated return to the stage and fueling the dancefloor with his signature rap tracks. Tickets to PG One's performance are now available on MARQUEE's official [website](#).

Thanksgiving feasts at Marina Bay Sands



Experience the ultimate American feast of Thanksgiving at db Bistro & Oyster Bar

Celebrate the season of gratitude at **db Bistro & Oyster Bar** with a one-day-only three-course menu (S\$98++ per person) on Thanksgiving Day (23 November). Begin the classic feast with a velvety and comforting roasted pumpkin soup, a soul-warming appetiser spotlighting the rich flavours of roasted pumpkin, duck confit and celery. The star of the feast – the duo of free-range turkey – features a traditional herb-roasted turkey breast, seasoned and cooked to perfection, with a Chipolata sausage-stuffed leg for a unique twist. Served with Brussel sprouts, cornbread and chestnut stuffing and drizzled with a savoury black pepper-cranberry sauce and natural gravy, the dish promises a symphony of flavours. Round off the meal on a sweet note with a choice of

classic pumpkin, pecan or apple pie. These timeless favourites are also available for takeaway between 20 and 26 November (S\$45+ for a whole pie). For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html.



*Kickstart the year-end holiday season at RISE with the celebratory **turkey***

Marina Bay Sands' signature buffet restaurant **RISE** is celebrating Thanksgiving Day (23 November) with a sumptuous selection of classic American dishes during lunch and dinner, in addition to its impressive international buffet spread of over 100 delicacies. Whisk away to Chef's Corner for the star of the show – the oven *roasted turkey*. Rubbed with a spice blend of pepper and paprika, the succulent bird is slow roasted for four hours until tender with a nicely crisp skin, and best enjoyed with cranberry sauce and turkey gravy. Guests can also enjoy the bird with honey sweet potatoes, candied baby carrots and corn on the cob, before sweetening the feast with American holiday staples such as *pecan pie* and *pumpkin pie*. For reservations, visit marinabaysands.com/restaurants/rise.html.



Show your appreciation for loved ones over a traditional American Thanksgiving meal at Yardbird

Yardbird Southern Table & Bar is commencing the joyous holiday season with a classic American Thanksgiving three-course feast on Thanksgiving Day (23 November), available for lunch and dinner at S\$88++ per person (additional S\$55++ for wine pairing). Whet your palate with the refreshing appetiser of *beetroot, goat cheese and pecan salad* tossed with maple-balsamic vinaigrette, and pair it with a glass of sparkling *Champagne Devaux, Cuvée D Brut, Côte Des Bar, France, N.V* boasting key aromas of toasted brioche, vanilla and white blossom.

Thereafter, tuck into the main course of carved *oven roasted turkey* served with traditional Thanksgiving sides such as butternut stuffing, creamy mashed potatoes, turkey gravy, creamed

corn, green beans almandine and cranberry sauce. Pair this scrumptious main with a glass of *Pinot Noir, Carmel Road, Monterey County, Central Coast, California, USA, 2019* boasting aromas of red cherries, strawberries and hints of baking spice.

Draw the meal to a close with Yardbird's holiday staple of *pumpkin pie* topped with silky chantilly cream and a crisp brown sugar tuille, and cap it with a fruity glass of *Moscato D' Asti, Michele Chiarlo "Nivole", Piedmont, Italy, 2021*. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.



Delight in Yardbird's Thanksgiving takeaway specials (first image): **Thanksgiving holiday box**; (second image, from L to R): **whole pecan pie** and **whole pumpkin pie**

Recreate the classic American feast at home with **Yardbird's Holiday Box** (S\$188+), exclusively available on Thanksgiving Day only (23 November). A perfect centrepiece for cosy home celebrations, the hearty package brims with a whole kilogram of succulent sliced turkey served with quintessential accompaniments such as butternut stuffings, baked corn muffins, mashed potatoes, turkey gravy, creamed corn, green beans almandine and coleslaw.

Jazz up the party by topping up S\$48+ for a *whole pumpkin pie* or *whole pecan pie* filled with crunchy caramelised pecans. Perfect for sharing amongst a party of eight to 10 persons, these whole pies are also available as à la carte options (S\$68+). Guests are required to pre-order on Yardbird's online [Gourmet Takeaway](#) platform between 23 October and 19 November, and to collect their orders at Basement 1 of the restaurant located at The Shoppes on 23 November between 12pm and 9pm.



Delight in Black Tap limited-time Thanksgiving sandwich this November

Kick off the year-end festivities with **Black Tap's** *Fried Turkey and Brie Sandwich* (S\$28++) from 15 to 30 November. Savour every bite of the mouthwatering combination of crispy turkey, melted brie, peppery watercress, cranberry pecan stuffing and roasted garlic aioli, served with a side of delicious cinnamon spiced sweet potato fries to make reunions with loved ones extra memorable. For reservations, visit marinabaysands.com/restaurants/black-tap.html.

Origin + Bloom expands with an express outlet at Marina Bay Sands



Enjoy a variety of freshly baked pastries at the new Origin + Bloom at Hotel Tower 2

Marina Bay Sands recently expanded its signature pâtisserie concept **Origin + Bloom** with a new outlet at the lobby of Hotel Tower 2. Nestled amidst *Rising Forest*, one of the integrated resort's renowned art installations, the new Origin + Bloom outlet offers a space that embraces café culture with its relaxed indoor and outdoor seating areas. Here, guests can enjoy a variety of freshly baked danishes, from classics such as the *blueberry* and *raspberry*, to baked *almond pear* and *apple crumble*, as well as the pâtisserie's signature selection of gourmet sandwiches, salads, yogurt parfaits, mini cakes and coffee.

Origin + Bloom at the lobby of Hotel Tower 2 is open daily from 7am to 6pm. Sands LifeStyle members can enjoy up to 10 per cent earnings. For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html.

October and November dining specials



Black Tap presents Butter Chicken Wings to share the joy of Deepavali

Indulge in **Black Tap's Butter Chicken Wings** (S\$16++) in celebration of the Festival of Lights. Inspired by the well-loved Indian dish, the juicy fried wings are coated in a creamy butter chicken sauce filled with aromatic spices, topped with toasty crushed dukkah, and served with a refreshing lime cilantro yoghurt dip. The Deepavali special is available from 1 to 14 November. For reservations, visit marinabaysands.com/restaurants/black-tap.html.



KOMA presents the glorious Autumnal mushroom matsutake harvest throughout November

This November, journey through Autumnal Japan with **KOMA Singapore's** celebration of the matsutake (mushroom) harvest. Grown on higher elevation pine forests, the prized wild Japanese mushroom is the king of Autumn delicacies bestowed with a rich, earthy flavour and fragrance.

Savour the mushrooms' natural aromas with *matsutake hoba-yaki* (S\$68++), a rustic mountain-inspired dish cooked over charcoal on a dried hoba (magnolia) leaf. The dish will also feature other mushroom varieties such as shiitake, maitake and shimeiji with a squeeze of sudachi, a Japanese citrus fruit native to Shikoku Island in Tokushima prefecture, and a dollop of yuzu kosho to enhance flavours. Those who prefer a fried rendition will delight in the *matsutake & kinoko tempura* (S\$78++), served with ginkgo nuts and shishito chilli. KOMA is also presenting the prized delicacy as a main with the *matsutake konabe* (S\$78++), a sizzling hot pot brimming with chicken, tofu, lotus root, mitsuba (Japanese wild parsley), long cabbage, leek and mizuna (Japanese mustard green). For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.



Afternoon tea returns to Renku Bar & Lounge this November

Renku Bar & Lounge, located in the heart of Marina Bay Sands' hotel lobby, will be bringing back its popular afternoon tea programme and roving tea trolley service tableside in early November. This time, guests can look forward to a choice of two new 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 *Quintessentially British*, 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 desserts 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* impresses with an exquisite line-up infused with the season's freshest blooms. Indulge in savouries such as *Nova 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 over 12 tea blends from the roving tea trolley tableside, including Marina Bay Sands' exclusive blends such as *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. For reservations, visit marinabaysands.com/restaurants/renku-bar-and-lounge.html.



Look forward to a lineup of creative cocktails at Spago Bartender Series

Fans of mixology rejoice as *Spago Bartender Series* returns to celebrate the exceptional team of bartending stars at **Spago Bar & Lounge**. From now till 31 December (9pm till late, Sunday to Thursday), the rooftop bar will offer eight handcrafted cocktails (from S\$22++) thoughtfully crafted using the finest ingredients and innovative techniques to delight the most discerning tastebuds. Guests can also witness the bartenders' skills firsthand and learn about the inspirations behind their original creations while sipping on these limited-time tipples.

Expect an exciting East-meets-West culinary cross at the October edition of '*Shades of Spago*' with a one-night only menu between **Spago Bar & Lounge** and **Mott 32** on 28 October (6pm till late). Indulge in a tantalising blend of dishes marrying the best of both worlds, including Mott 32's signature barbeque Iberico pork and shredded Peking duck spring roll, as well as Spago's well-loved bincho grilled Spanish octopus, paired with a refreshing lime aioli, miso sand and tempura asparagus, and burrata with confit kumquats, topped with Sicilian pistachios and parmesan. For reservations, visit marinabaysands.com/restaurants/spago-bar-and-lounge.html.



Pair wines from Antoine Bouvet with specially created dishes such as Yardbird's **Chicken & Caviar**

Come 6 November, **Yardbird Southern Table & Bar** will present a one-night only champagne wine dinner (S\$228++ per person for five courses) hosted by Antoine Bouvet, one of the rising stars in Champagne. Antoine is the grandson of grower champagne founder Guy Bouvet and successor of maison Champagne in Mareuil-sur-Ay, a storied village in north-eastern France.

Led by executive chef Josh Chua, the exquisite dinner will begin with the amuse-bouche of *chicharrón*, a Spanish delicacy piqued with smoked spice and Asian guacamole, best paired with a glass of sparkling pinot noir *NV Antoine Bouvet Les Monts de la Vallée Champagne*. Next, look forward to Yardbird's signature appetiser of *grilled octopus salad* presented on salsa verde with comté cheese melts and baby arugula, served with *NV Antoine Bouvet Chardonnay*. Thereafter, indulge in the third course of deep-fried *crab beignet* stuffed with lump crab tartare, served with creole beurre blanc and cold-pressed pickles, brilliantly paired with the *2018 Antoine Bouvet Les Coutures* boasting delicate floral notes.

Moving on to mains, the fourth course of *chicken & caviar* celebrates classic American cuisine with Yardbird's famed Lewellyn's fine fried chicken alongside buttermilk pancakes and oscietra caviar, served with *2012 Antoine Bouvet Millesime* & *2018 Antoine Bouvet Millesime*. The final savoury course stars the *wagyu beef cheek* with mushroom lyonnaise and pink peppercorn jus, complemented with *NV Antoine Bouvet Saignee de Bisseuil Rose*. Round off the six-course feast with Yardbird's signature *key lime pie*, a refreshing treat topped with toasted mint meringue, a drizzle of raspberry sauce and seasonal fruits. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.

PG One makes official debut at MARQUEE Singapore



PG ONE is set to make his debut performance at MARQUEE Singapore on 2 December

Chinese rap sensation PG One is set to make his official debut at MARQUEE Singapore on 2 December, making a highly anticipated return to the stage and fueling the dancefloor with his signature rap tracks.

Famed for being one of Chinese hip-hop's most talented rappers, PG One propelled to international stardom after his triumphant win on the first season of the immensely popular *The Rap of China* competition in 2017. The China-born rapper promptly became a notable name in the rap industry, captivating fans across the world with his charismatic stage presence and highly energetic performances. PG One released his first album in 2021 and has produced a slew of tracks that have gained millions of streams for each release.

Tickets to PG One's performance 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
2 December 2023, Saturday Doors open at 10PM	MARQUEE presents PG One	Ladies: S\$80 Gentlemen: S\$90 Expedited Entry: S\$200

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.

###

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.

For Media Enquiries

Gina Foo +65 8322 3146 / gina.foo@marinabaysands.com
Geena Hui +65 9021 4928 / geena.hui@marinabaysands.com

For High-resolution Images

Download via [this link](#)