

MEDIA UPDATE

Savour nature's bounty with mid-year specials at Marina Bay Sands

Singapore (9 June 2023) – This June and July, Marina Bay Sands is celebrating wellness with a series of nourishing menus across eight award-winning restaurants as part of the integrated resort's three-week festival '[Where Mind & Body Connect](#)' (17 June to 9 July).



Wellness takes centrestage at Marina Bay Sands' restaurants from 17 June to 9 July (from left to right): Black Tap's house-made falafel burger salad; Bread Street Kitchen's roasted cod; Mott 32's plant-based sweet & sour "pork"

Look forward to an abundance of uplifting dishes, from **db Bistro's** vegetable and seafood inspired three-course coastal Mediterranean dinner menu and **Mott 32's** plant-based renditions of its signature contemporary Chinese dishes, to the debut of **Spago's** Summer menu. Pamper the body with wholesome *roasted cod* from **Bread Street Kitchen & Bar** and rediscover the joy of mindful eating at **WAKUDA Restaurant & Bar** with nutrient-rich signatures like *marinated tuna* and the umami *grilled toothfish*. Families can also explore fun ways to refuel over an array of meat-free creations with **Black Tap's** signature house-made *falafel burger salad* and vegan *Black 'N White CakeShake®*, **Yardbird's** rendition of the *Impossible steak burger*, and delight in a sustainable feast at **RISE** from 3 to 9 July.

For the full list of wellness dining specials, refer to appendix or visit marinabaysands.com/campaign/wellness-festival.html. Join in the conversations on social @marinabaysands via [Instagram](#), [Facebook](#) and #WhereMindAndBodyConnect.

Discover mid-year gourmet surprises at Marina Bay Sands

Gourmands can indulge in a world of gastronomical treasures, beginning with **Waku Ghin's** bespoke sushi omakase from Wednesday to Friday evenings. Thereafter, dive into the best of the Mediterranean at **Spago Bar & Lounge** with the June edition of '[Shades of Spago](#)' featuring a one-night only menu in collaboration with Artemis Grill & Sky Bar on 24 June, and turn up the heat with **Black Tap's** June special of *Hot Chicken Sandwich*.

Come July, bask in **db Bistro's** Bastille Day Parisian bistro favourites, **LAVO Italian Restaurant & Rooftop Bar's** Independence Day specials, and **Yardbird's** sixth anniversary treats before immersing in Japan's Summer tradition with **KOMA's** *unagi festival* from 20 July until 7 August. **MARQUEE Singapore** will also play host to three big international acts in July, namely Italian DJ and record producer Giuseppe Ottaviani, American rapper and hip-hop icon A\$AP Ferg, and American musician Gryffin.



*Black Tap's special **Hot Chicken Sandwich** this June*

In honour of **Black Tap's** new location in Nashville and new menu items inspired by the community, Black Tap locations across the globe including Singapore are rolling out the *Hot Chicken Sandwich* (S\$23++). Feel the heat with a spicy and crunchy combination of crispy chicken, black garlic and chilli seasoning and hot chilli oil. The burger is topped with parsley, pickle chips and buttermilk-dill, amping up the mix of Asian chillis and Italian spices over a boldly flavourful feast till 30 June. For reservations, visit marinabaysands.com/restaurants/black-tap.html.



*Commemorate France's National Day over a special dinner menu starring classic Parisian bistro favourites like the **crispy pork belly rillon***

Celebrity chef restaurant **db Bistro & Oyster Bar** is commemorating Bastille Day (France's National Day) from 14 to 16 July over a classic three-course dinner menu (S\$98++ per person) comprising Parisian bistro favourites. To start, delight in the hearty *soupe de poisson*, a Marseille-style fish soup served with delicious saffron and garlic rouille, and snack on crackling bites of *crispy pork belly rillon* accompanied by haricot vert and pickled onion salad.

Savour the gentle *blanquette de veau*, a traditional veal stew braised in aromatic Parisian mushrooms, pearl onions, and paired with warm basmati rice, or the time-honoured *quenelles de brochet*, a Lyonnaise dish close to chef Daniel Boulud's heart. These classic pike dumplings star succulent Maine lobster, sauteed spinach and classic Nantua sauce. Round off the feast with "Let them eat cake" – a luxurious slice of red velvet cake accompanied by strawberry and red wine sorbet. For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html.



Be transported to Japan and indulge in KOMA's unagi festival creations

From 20 July to 7 August, **KOMA Singapore** is inviting all to commemorate the unique Japanese tradition of Doyō no Ushi (the Day of the Ox), a day during the peak of summer where it is a custom to eat eel for good health and prosperity. Rich in nutrients, the popular grilled freshwater eel nourishes the body with high content of vitamins and minerals to help locals combat Japan's hot summer days.

During this special *unagi festival*, guests can enjoy the popular delicacy in four different ways during dinner daily, from appetisers such as the *smoked uzaku* (S\$18++), a cold dish served with wakame, cucumber, watermelon radish and sweet vinaigrette, and *una tamayaki* (S\$20++), a grilled eel rolled dashi Japanese omelette with daikon ankake, to the tantalising *unadon* (S\$52++) for a satisfying main. Seek a cosy soirée out by the intimate bar & lounge amidst the restaurant's dramatic setting and relish a trio of *una temaki* (S\$36++) while sipping signature cocktails such as the eye-catching *KOMA Canary* (S\$25++), a refreshing concoction brimming with Tanqueray Flor de Sevilla Gin, lemon juice and a touch of saffron. For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.



LAVO presents two Independence Day creations (from L to R): **wagyu and marrow**; **sweet burger**

This Independence Day (4 July), usher in an evening of celebrations 57 storeys in the skies at **LAVO Italian Restaurant & Rooftop Bar** as the Italian American restaurant presents the 'taste of freedom' in a choice of savoury or sweet. Sink your teeth into the *wagyu and marrow* (S\$69++), a scrumptious burger featuring 180 grams of wagyu, roasted bone marrow, caramelised onions and cheese fondue on the top, served with crisp grated black truffle and parmesan fries. Surprise loved ones with the *sweet burger* (S\$28++), a celebration of crowd favourite sweet treats featuring a vanilla gelato cookie patty and mango jellies sandwiched between homemade brioche, served

with deep-fried churros and panna cotta and strawberry sauce. For reservations, visit marinabaysands.com/restaurants/lavo.html.



Come dressed in shades of the month and party the night away at 'Shades of Spago' over a one-night only menu by Spago and Artemis

Glam up for a night of sky-high merrymaking at **Spago Bar & Lounge** this 24 June, as the next monthly edition of '*Shades of Spago*' presents a first-ever collaboration with Artemis Grill & Sky Bar through a one-night only collaborative menu, available from 6pm.

Perfect for pairing with Spago's innovative handcrafted cocktails, the Mediterranean-driven menu features 15 signature creations by leading chefs of Spago and Artemis. Sink your teeth into *kaviari smoked salmon grissini* served atop sourdough rye and topped with salmon roe and dill creme, before pairing cocktails with *grilled Spanish octopus*, a tantalising dish served with chorizo and smoked potato. Other must-tries include Spago's *karaage hot chicken* and the addictive "*Chinese Takeout*" featuring tiger prawns tossed in wok-kissed noodles, and Artemis' signature *beef tartare* with crispy potato hash, *Moroccan lamb chop* with green chermoula, pomegranate relish and curry leaf, and *fried artichokes* with traditional taramasalata and wild fennels.

'Shades of Spago' will see the alfresco bar & lounge transform into a party venue decked in shades of '*Silver & Orange*' on 24 June, complete with swanky beats by renowned DJ Patrick Oliver from 8pm until midnight. The best dressed of the night will stand a chance to win a round of four shots. Admission to '*Shades of Spago*' is free, and reservations are strongly recommended; visit marinabaysands.com/restaurants/spago-bar-and-lounge.html.



Savour the art of Japanese fine dining over a bespoke sushi experience at Waku Ghin

Fans of two-Michelin starred **Waku Ghin** and can now indulge in yet another exclusive experience enclosed within a private sushi room of the multi-award-winning restaurant. Helmed by Chef Shimpei Zennami who brings with him a decade of experience at the Ginza Kyubey Hotel Okura Tokyo branch, Waku Ghin's bespoke sushi omakase (S\$550++ per person) features intricate creations crafted using prized produce personally sourced by celebrity chef Tetsuya Wakuda from around the world. Look forward to seasonal delicacies such as the *hotaruika* (firefly squid), *ankimo* (monkfish liver), *shirako* (milt), top-grade fish such as the *bonito* and *tuna*, as well as savoury *flan* and comforting *sukiyaki*. In addition to the classic pairing of sushi with exclusive sakes bottled for Chef Tetsuya, gourmands can explore an extensive Japanese whisky selection for a contemporary twist. Round off the ultra-luxe dining escapade with exquisite desserts featuring seasonal fruits, prepared by executive pastry chef Yasushi Ishino.

Waku Ghin's sushi omakase is available from Wednesday to Friday evenings from 6.30pm. A minimum of four diners or S\$3,000 nett spend is required. For reservations, call +65 6688 8507 or email WakuGhinReservation@MarinaBaySands.com.



Enjoy complimentary **Nashville wings** with every purchase of a Yardbird signature cocktail at The Loft on Level 1

Fans of classic American restaurant **Yardbird Southern Table & Bar** are invited to celebrate its sixth anniversary throughout 2 July. Set against the backdrop of the glistening Marina Bay waterfront, The Loft on Level 1 is the perfect semi-alfresco spot to rejoice in one of Yardbird's signature whiskey-based cocktails such as the *Blackberry Bourbon Lemonade* (S\$22++ per glass) and *Watermelon Sling* (S\$24++ per glass). For one day only, diners will receive three complimentary pieces of *Nashville wings* featuring its signature Carolina reaper rub to satiate major spice cravings. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.

International superstars to perform at MARQUEE Singapore this July



MARQUEE Singapore presents performances by renowned DJs (from L to R):
Giuseppe Ottaviani, A\$AP Ferg and Gryffin

MARQUEE Singapore’s July line-up will be packed with some of the biggest international music acts, spanning a range of genres from trance to hip-hop and staples of electronic music. Italian DJ and record producer Giuseppe Ottaviani will be helming the decks on 1 July to bring his energetic trance music set to the fore. Revered as one of the genre’s most prodigious and prolific artists, Ottaviani promises a night of exceptional trance melodies and euphoric beats with his extensive discography. On 21 July, American rapper and hip-hop icon A\$AP Ferg will be performing his Billboard chart-topping hits and channelling his signature vocal delivery, having collaborated with industry heavyweights like French Montana, Snoop Dogg, Nicki Minaj and Tyga. Partygoers are bound for a night of profound rhythms that will permeate the dance floor. Rounding off the month is American musician Gryffin who will be fuelling the main stage with his future bass and feel-good signature hits. He shot to fame for his prowess within the house genre after releasing his debut single “Heading Home” in 2016 and has since played at some of the biggest music festivals worldwide. With a slate of chart-topping singalongs under his belt, Gryffin is set to deliver a night of synth-driven excellence.

For information on ticketing details, please refer to the table below.

| Prices for online tickets (Prices are exclusive of booking fees & GST) | | |
|--|--------------------|--|
| Date | Event | Details |
| 1 July 2023, 10PM | Giuseppe Ottaviani | Ladies: S\$40 Gentlemen: S\$50 Expedited Entry: S\$100 |
| 21 July 2023, 10PM | A\$AP Ferg | Ladies: S\$80 Gentlemen: S\$90 Expedited Entry: S\$200 |
| 28 July 2023, 10PM | Gryffin | Ladies: S\$40 Gentlemen: S\$50 Expedited Entry: S\$100 |

Tickets to Giuseppe Ottaviani’s show are now available online, while tickets to A\$AP Ferg and Gryffin’s shows will go on sale on 12 June via MARQUEE’s [website](#). Limited tickets are available for purchase at the door on event day. Follow [@MarqueeSingapore](#) on Instagram or visit the website for more updates on the DJ line-up and ticketing details.

Appendix: 'Where Mind & Body Connect' (17 June – 9 July)

| | |
|---|---|
|  | <p>Plant-based treats at Black Tap</p> <p>Delight in a tasty, vegan meal at Black Tap with the <i>house-made falafel burger salad</i> (S\$21++), featuring a unique medley of savoury falafel patty, refreshing lettuce, cucumber, tomatoes, kalamata olives, creamy tahini dressing, pickled onion, Greek feta, and hummus. Satisfy sweet cravings with the indulgent <i>Vegan Black 'N White Cake Shake</i>® (S\$25++), a classic chocolate shake topped with a black 'n white cake slice, whipped cream and chocolate drizzle.</p> |
|  | <p>Wholesome delights at Bread Street Kitchen & Bar</p> <p>Perfect for date nights and convivial gatherings, Bread Street Kitchen & Bar transforms into a relaxing venue by night for guests to enjoy the signature taste of British European cuisine. Whet your appetite with the <i>superfood salad</i>, and pamper your body with hearty mains such as the <i>roasted cod</i> and tantalising <i>cauliflower steak</i>.</p> |
|  | <p>Taste the Mediterranean with db Bistro & Oyster Bar</p> <p>Traverse the Mediterranean and savour its charming coastal produce with db Bistro's limited-time three-course menu, available every Friday to Sunday (dinner only) from now until 9 July. Steeped in authentic French tradition, these weekly rotating menus are starred by the <i>salt crusted Mediterranean seabass</i> for two, <i>octopus a la plancha</i> in sweet pepper stew and charred tomato vinaigrette, <i>grilled pink swordfish</i> and <i>house made frozen Greek yogurt parfait mixed summer berries</i>.</p> <p><i>(Pictured on left is a reference image of Boulud Sud's rendition of the octopus a la plancha)</i></p> |
|  | <p>Plant-based delights at Mott 32</p> <p>Renowned for its imaginative Chinese cuisine, Mott 32 welcomes all to savour its familiar, bold flavours through adapted versions of its classic dishes. From <i>crispy "chicken"</i> tossed in Szechuan red peppercorns, dried chilli and cashew nuts and the <i>signature smoked "cod"</i> with fried fishless fillets to <i>sweet & sour "pork"</i>, there is plenty to explore at the award-winning restaurant.</p> |
|  | <p>Dive into responsibly sourced seafood at RISE</p> <p>RISE is pulling all stops to present an assembly of close to 10 responsibly sourced seafood offerings this Climate Action Week (3 to 9 July). Led by executive chef Colin Thumboo, the line-up features live carvings such as <i>locally farmed barramundi</i> baked on Mediterranean vegetables and <i>salt-baked ora king salmon</i>, to Southeast Asian hawker favourites like <i>goan fish curry</i> and <i>wok fried prawn</i> with Thai chillies.</p> |

| | |
|--|--|
|  | <p>Celebrate Summer's bounty at Spago</p> <p>Debuting this June is Spago's Summer menu, a celebration of the season's freshest harvest. Led by executive chef Greg Bess, this seasonal menu is starred by crowd favourites such as <i>agnolotti with English peas</i>, the highly raved <i>Japanese Amela tomato soup</i>, caramelized <i>Chitose corn</i> from Cameron Highlands and more.</p> |
|  | <p>Mindful eating at WAKUDA</p> <p>Rediscover pristine moments of culinary beauty crafted by the highly revered chef Tetsuya Wakuda and his team, with menu highlights such as nutrient-rich <i>marinated tuna</i> to umami cuts of <i>grilled toothfish</i>. Pair these prized produce with refreshing cocktails such as the <i>Stone, Water, Plants</i>, a novel concoction of gin, shiso, cucumber, Japanese green tea and tonic.</p> |
|  | <p>Clean eating at Yardbird</p> <p>Emulating Yardbird's principle of farm-fresh ingredients, executive chef Josh Chua has specially created two meat-free dishes for the wellness festival. Available for a limited time, the Asian-inspired <i>tomato & papaya salad</i> (S\$18++) whets your appetite with green papaya, heirloom tomatoes and a touch of vegan fish sauce, complete with grilled shishito for the subtle heat. Sink your teeth into the <i>Impossible steak burger</i> (S\$34++), stacked with grilled cauliflower steak, Swiss cheese and a bright touch of chimichurri. Pair these dishes with Yardbird's <i>unsweetened green tea</i> (S\$10++) infused with lemongrass.</p> |

###

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 over 10,000 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

Geena Hui +65 9021 4928 / geena.hui@marinabaysands.com
Erica Ng +65 8468 7015 / erica.ng@marinabaysands.com

For High-resolution Images

Download via [this link](#)