

MEDIA UPDATE

Splendid Lunar New Year and Valentine's Day celebrations at Marina Bay Sands

Singapore (15 January 2024) – Marina Bay Sands is ringing in a season of epicurean grandeur, starting with an illustrious adieu for **db Bistro & Oyster Bar** with its '*Greatest Hits*' menu from now till 21 January, and a charity auction for its 13 Bozo hand-carved fish puppets, and a brand new 13-course *Sushi Experience* at **WAKUDA**.

Spring into lavish Lunar New Year feasts across seven signature restaurants, from **KOMA**'s luxurious *yu sheng* and **Mott 32**'s extravagant eight-course set menu, to **RISE**'s auspicious delicacies and **Yardbird**'s rendition of Northern China's famous delicacy in the *slow cooked lamb Denver ribs*. Revel in the first-ever Lunar New Year edition of **LAVO**'s popular *Sunday Champagne Brunch* and spice up celebrations with **Black Tap**'s *Asian Black Pepper Burger*, before taking home **Origin + Bloom**'s joyous showpieces and the grand *dragon's fortune festive hamper*. For more information, visit marinabaysands.com/campaign/lunar-new-year.html.

db Bistro bids adieu with greatest hits and charity auction



db Bistro & Oyster Bar is presenting a special 'Greatest Hits' menu featuring crowd favourites including the original DB burger

After 13 years of delighting diners with its exceptional culinary experiences, **db Bistro & Oyster Bar** bids a heartfelt farewell as it closes its doors on 21 January. As a final ode to its loyal fans, the restaurant is presenting a special '*Greatest Hits*' menu, showcasing the most cherished dishes that have defined its legacy in French culinary excellence. Savour the simplicity and elegance of poached leeks dressed in a delightful vinaigrette and topped with black winter truffles in *poireaux vinaigrette* or indulge in *the original DB burger*, an American classic stack with a French twist featuring red wine-braised short rib with foie gras. End on a high with the traditional *Mont Blanc*, where the richness of chestnut and subtle sweetness of meringue and whipped cream take centerstage in this timeless French dessert. For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html.



Hand-carved from a single piece of wood and painted in bright colours, these enchanting wooden fish puppets narrate the stories of the Bozo fishing tribe

In a final gesture of giving back to the community, the restaurant will be holding a silent auction for its collection of 13 Bozo hand-carved fish puppets that have adorned the walls of the restaurant. All proceeds from the auction, which starts today (15 January), will go to Art Outreach, a Singaporean non-profit organisation committed to promoting access to and appreciation of art to the local community. For more information, visit www.artoutreachsingapore.org/make-waves-for-art.

WAKUDA presents *The Sushi Experience*



*WAKUDA welcomes **The Sushi Experience**, a 13-course journey through the seasons and flavours of Japan*

Fans of **WAKUDA Restaurant & Bar** by celebrated chef Tetsuya Wakuda can look forward to *The Sushi Experience* (S\$128++ per person), a new 13-course contemporary dining offering that journeys guests through the seasons and flavours of Japan. Begin the intimate evening with WAKUDA's signature *flan with Hokkaido sweet corn*, before tasting nine different types of nigiri sushi starring seasonal ingredients harvested at their peak. Round off the adventure with *negi toro roll sushi* and WAKUDA's *miso soup* brimming with fresh nori (seaweed), junsai (watershield) and tofu, and sweeten up with chef's *dessert of the day*.

Elevate the epicurean affair with the sommelier's selection of *sake by the glass* (S\$20++), a *sake flight* (S\$48++) presented with a selection of three unique sake, or a curated *sake by the carafe* (from S\$58++). *The Sushi Experience* is available from Tuesdays to Saturdays from 5pm

onwards¹. Throughout February, WAKUDA will also pay homage to the Côte-d'Or region of Burgundy, France, with a *Pinot Noir Beyond Burgundy* showcase, offering a selection of Pinot Noir priced at S\$168++ per bottle. For reservations, visit marinabaysands.com/restaurants/wakuda-singapore.html.

Rejoice in Lunar New Year and Valentine's Day specials



(from L to R): Black Tap's Asian Black Pepper Burger, Red Velvet Cake Shake, McCormick Burger and Mocha Tamarind Churro CrazyShake® headline joyous celebrations this February

Ring in the auspicious Lunar New Year with **Black Tap's Asian Black Pepper Burger** (S\$24++), available from 1 to 14 February. Combining bold Asian spices with a succulent prime beef patty glazed in rich black pepper sauce, the flavourful burger is topped with shaved onions and scallion on soft toasted buns and served with fries. Pair the special treat with a pint of Black Tap's refreshing craft beer or handcrafted cocktail as you savour every bite.

Come 14 February, celebrate love and sweet romance with Black Tap's *Red Velvet Cake Shake* (S\$24++). The exclusive CrazyShake® features a red velvet cake batter shake served in a towering glass with a vanilla frosted rim and red and white sprinkles, crowned with a slice of red velvet cake, whipped cream, and chocolate drizzle. For reservations, visit marinabaysands.com/restaurants/blacktap.html.



Indulge in one Michelin-starred sophistication this Valentine's Day with a specially curated menu at CUT by Wolfgang Puck

¹ Last orders are at 9.30pm.

Diners can indulge in one Michelin-starred **CUT by Wolfgang Puck** this Valentine's Day over a special one-night only menu (from S\$198++ per person). Start the evening with a choice of refreshing *Tsarskaya oysters* drizzled with zesty ponzu vinegar or a decadent *bone marrow flan* topped with mushroom marmalade and black truffles, before choosing from a coveted list of premium beef cuts, starred by prized wagyu flown in from Japan, Australia and the United States, for mains. Top off the evening of romance with the show-shopping *Valrhona chocolate soufflé*, perfect as a sweet finale. For reservations, visit marinabaysands.com/restaurants/cut.html.



Welcome a bountiful year of wealth and long life with KOMA's deluxe **yu sheng platter**; KOMA sets the tone as an ideal destination to impress your Valentine

This Lunar New Year, **KOMA Japanese Restaurant & Sushi Bar** will present its signature traditional *yu sheng platters*, available for dine-in only in two sizes. Perfect for a cosy gathering of two to four persons, the *small yu sheng platter* (S\$88++) arrives with an abundance of sliced salmon, tuna, hamachi (yellowtail), ikura (salmon roe), tobiko (flying fish roe), seasoned jelly fish, and a special touch of gold flakes atop assorted vegetables. Bigger parties of five to eight persons can opt for the *medium yu sheng platter* (S\$128++). Both yu shengs are available for lunch and dinner from 1 to 24 February.

A perfect spot for date nights, KOMA is once again setting the stage for an impressive Valentine's Day celebration over a special six-course menu (S\$520++ for two persons), inclusive of a glass of *rosé* wine per person. Welcome the evening with an exquisite line-up of fresh seafood, beginning with succulent *shrimp cocktail* in wasabi with avocados and tomatoes, *chef's sashimi platter of the day*, and pan-seared *scallops*. For mains, choose between a Western-style *surf and turf* of chunky lobster and beef sirloin served with Brussel sprouts and shallots and an Asian-style bowl brimming with the prized Japanese Wafu Acqua Pazza seabass, known for its delicate flavours, presented in a tantalising broth of Asari clams, cherry tomatoes, dashi stock and mussels. Relish in the fifth course of an exquisite platter comprising *tuna chirashi roll*, *karei (flounder)* and *hamachi (yellowtail)*, before rounding off with *chef's special dessert* that pays an ode to Love. For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.



(from L to R): Tuck into LAVO's popular Sunday Champagne Brunch with special Lunar New Year treats; soak in unparalleled views of Singapore's skyline with your date on Valentine's Day

Ring in an extraordinary second day of the Lunar New Year (11 February) with a festive edition of **LAVO Italian Restaurant & Rooftop Bar's Sunday Champagne Brunch** from 12pm to 3pm. Come dressed in auspicious colours of gold and red amidst a resplendent line-up of mandarins and lanterns at the sky-high venue. In addition to brunch favourites such as *chunky poached lobsters*, *charcuterie board*, *wood-fired pizzas* and comforting Italian American delicacies from LAVO's famous 'meatball' to *pasta tomato basil* and *salmon oreganato*, diners can also look forward to a jubilant assortment of desserts, complete with free-flowing champagnes, cocktails, wines and beers. Available for takeaway from 8 to 12 February, the Lunar New Year edition of LAVO's signature *20-layer cake* promises a show-stopping entrance at reunions with its glorious gold exterior and mandarin orange chocolate cream layers (S\$228++ for a whole cake; minimum 48 hours to pre-order).

Come Valentine's Day (14 February), enchant your lover with an unforgettable sky-high date at LAVO over a limited time à la carte menu. Welcome the evening with an octet of *fine de Claire oysters* (S\$60++), a refreshing starter topped with green apple granita, before indulging in *risotto langoustine and champagne* (S\$50++). For a more extravagant celebration, opt for the *grilled lobster, crustacean butter, caviar* (S\$180++) headlined by 1.2 kilograms of Australian spiny lobster, perfect for sharing. While revelling amidst twinkling city lights 57 storeys high with a cocktail in hand, round off the date with *red velvet 20-layer cake* (S\$28++). For reservations, visit marinabaysands.com/restaurants/lavo.html.



Mott 32 presents an eight-coursed opulent feast featuring auspicious dishes this Lunar New Year

Award-winning Chinese restaurant **Mott 32** is set to usher in the Year of the Dragon with an extravagant eight-course Lunar New Year set menu (S\$238++ per person; minimum four guests) that promises an exceptional culinary experience with loved ones. Begin the opulent feast with the *smoked salmon yu sheng*, a vibrant and flavourful toss of fresh ingredients symbolising good fortune and abundance in the coming year, topped with a zesty dressing that elevates this traditional dish. Indulge in the decadence of succulent *braised Boston lobster*, a marriage of delicate sweetness of the lobster with aromatic savoury notes of spring onion and ginger in a heartwarming dish. A symphony of flavours and textures awaits with the *wok-fried glutinous rice*, which is stir-fried to perfection and complemented by a medley of crispy taro, preserved sausage and Japanese dried shrimp that adds depth and richness to every bite. The set menu is available from 29 January to 24 February and reservations are strongly recommended. For reservations, visit marinabaysands.com/restaurants/mott32.html.



Welcome abundance with Origin + Bloom's Lunar New Year line-up (clockwise from top left): **dragon's fortune festive hamper**; **mandarin orange buns**; **cherry blossoms**; **firecracker éclair**; **angbao danish**; **prosperity drums**; **nian gao cake (whole cake)**

Marina Bay Sands' signature patisserie **Origin + Bloom** is ushering in a spectacular year of good fortune with a bountiful array of Lunar New Year creations, starting from end January. Led by executive pastry chef Hoi Kuok I, this year's line-up presents familiar flavours featuring seasonal fruits and elevated traditional treats that promise a joyous celebration.

Wish loved ones prosperity with the *nian gao whole cake* (S\$68), a banana leaf-infused red date cake atop a brown sugar glutinous rice cake base. Roll in good fortune with the *auspicious golden pineapple* or the *prosperity mandarin orange* (S\$88 each), a delicate showpiece made of a Grand Cru white chocolate exterior to reveal pineapple tarts, golden chocolate coins and other treats when sliced open.

Origin + Bloom is also offering mini mid-day pick-me-ups throughout Lunar New Year. Welcome the beauty of Spring with *cherry blossom* (S\$13), a delightful pastry with Maotai-macerated cherries and silky mascarpone chantilly atop an almond short crust base. Whisk away to the festive bustling streets with the *firecracker éclair* (S\$11) piped with luscious coconut custard and goji berries, before embracing the Year of the Dragon with *prosperity drum* (S\$13) filled with Sarawak pineapple sautéed with Szechuan pepper and salted caramel cashew nuts. Delight in the aroma of freshly baked viennoiseries with the *mandarin orange bun* (S\$8), a celebration of Japan's famed Mikan orange, and the flaky *angbao danish* (S\$8) layered with locals' favourite

salted egg yolk lava, before taking home the *winter melon sourdough* (S\$12), studded with candied winter melon and roasted black and white sesame seeds.

Express the warmest Lunar New Year greetings to loved ones and corporate partners with the grand *dragon's fortune festive hamper* (S\$288), available in limited quantities. Designed with health and wellness in mind, the luxurious hamper brims with a premium selection of treats, including freshly brewed bird's nest with rock sugar, a jumbo-sized can of abalone and Buddha Jumps Over the Wall and American ginseng jasmine tea.

Pre-orders begin online on 25 January, while collection will be available from 29 January until 24 February at Origin + Bloom located in the lobby of Hotel Tower 3. For enquiries, marinabaysands.com/restaurants/origin-and-bloom.html.



RISE presents an extravagant Lunar New Year feast

Marina Bay Sands' signature buffet restaurant **RISE** is pulling all stops this Year of the Dragon to impress guests with an extravagant selection of age-old delicacies and crowd favourites for the ultimate feast. Kick off reunions by loading up on your favourite ingredients at the DIY yu sheng live station before tossing to good fortune with loved ones. Whet your appetite with popular cold appetisers from across China at the salad bar, from *wood ear mushroom salad* and *Sichuan smashed cucumber salad* to Shanghainese *hong shao kao fu* (braised wheat gluten with mushrooms) and *sesame jellyfish salad*.

Usher in prosperity at the Chinese barbecue meat live stations with centrepieces such as the *whole roasted suckling pig* and *crispy pork belly* baked to perfection, succulent *whole roast duck* cradled in Chinese crepes, and *Hainanese chicken rice*. Look forward to more traditional Chinese delicacies such as tender *Chinese-style braised pork knuckle*, *Singapore-grown seabass* steamed with oriental leeks, *braised Chinese black mushrooms* and *abalone with bak choy*, and dishes with a contemporary flair such as *roasted hoisin marinated baby pork ribs* and the *signature Singapore chilli crab with deep fried mantou*. Receive sweet Chinese blessings with *snow fungus soup*, *nian gao* (sweet rice cake), and festive treats such as *almond cookies*, *kueh lapis* and *pineapple tarts*.

RISE's Lunar New Year celebrations run from 9 to 12 February (view pricings in table below²), and reservations are strongly encouraged.

² Prices are subject to 10 per cent service charge and prevailing goods and services tax.

Date	Lunch		Dinner	
	Adult	Child	Adult	Child
9 Feb, Fri	S\$88	S\$46	S\$128	S\$64
10 Feb, Sat	S\$98	S\$51	S\$148	S\$74
11 Feb, Sun	S\$108	S\$51		
12 Feb, Mon	S\$88	S\$46		

RISE's Lunar New Year pricings

RISE is making afternoons merrier with a brand-new midday programme titled *Alfresco Aperitivo*, available from 2.30pm to 6.30pm daily at RISE Outdoor, a haven of tranquility nestled amidst lush greenery at the back of the restaurant. Indulge in moments of pure relaxation over *beer packages* featuring a choice of Heineken or Singapore Lager, and *champagnes* and *wines* starting from S\$12++ per glass and S\$70++ per bottle. Beat the hot weather with frozen DIY *cocktails* and *mocktails* by choosing from six delightful flavours including corn, mango, lychee and red bean and a preparation style such as *Margarita* (salt or sour), *Daiquiri* (sugar or salt), *Mojito* or *Colada*.

For reservations, visit marinabaysands.com/restaurants/rise.html.



*(from L to R): Yardbird ushers in Lunar New Year with **slow cooked lamb Denver ribs** and **pineapple tart**, while Yardbird's **platter of land & sea** sets the stage for romance this Valentine's Day*

Gourmands seeking a contemporary Lunar New Year celebration can flock over to **Yardbird Southern Table & Bar**. Available all-day from 5 to 11 February, the classic American restaurant's Lunar New Year menu is headlined by *slow cooked lamb Denver ribs* (S\$128++; good for two persons), Yardbird's rendition of Northern China's famous lamb delicacy. The dish is served with

Chinese buns, pickled cabbage and smoked Asian spice. Close the meal with *pineapple tart* (S\$18++), a decadent masterpiece laced with coconut cream and marinated pineapple chunks.

Come Valentine's Day (14 February), serenade your date by the glistening Marina Bay waterfront over Yardbird's *platter of land & sea* (S\$168++). Seafood lovers will relish the oceanic flavours of Yardbird's house-made *shrimp consommé* paired with succulent *buttermilk poached lobster* and *Chilean seabass*, *Bouchot mussels* and *smoked trout roe*. Meat lovers will enjoy the pan-seared *wagyu beef tataki* and the *smoked brisket rilette* atop sourdough, spiced with Carolina mustard jus and osietra caviar. Be in for a surprise with Yardbird's *Valentine's cocktail* (S\$22++) or pair the meal with Yardbird's *American Cabernet Sauvignon* bottle showcase, available from 1 to 29 February daily. For reservations, visit marinabaysands.com/restaurants/yarbird-southern-table-and-bar.html.

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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 11,500 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.

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