

# Press Release



FOR IMMEDIATE RELEASE

## Celebrity chef restaurants launch pre-theater menus

*Special set menus created in conjunction with the launch of 'The Lion King' at Marina Bay Sands*

**Singapore** (March 15, 2011) – Four celebrity chef restaurants at Marina Bay Sands are joining the revelry sparked off by the debut of Marina Bay Sands' resident show *The Lion King*, by launching early evening menus for theatre-goers.

Each of these three- to four-course set dinners feature well-loved and signature dishes of the various restaurants. Available from 5:30 pm, the food on these pre-theater menus can be ordered till 7:00pm.

American steakhouse, *CUT*, is serving a four-course menu with diverse choices. Some premium cuts of beef available on the menu are the '*Petit Cut Filet Mignon*' and '*Kobe Beef Short Ribs*'. The popular '*Creamed Spinach with Fried Organic Egg*' is also on the menu as a side dish. Dessert options include '*Calamansi Baked Alaska, Blackberries and Boysenberry Sauce*'. At S\$125++ per person, the pre-theater menu allows guests to experience a decadent dinner before proceeding to *The Lion King* performance just next door at the Sands Theater.

Best known for their selection of fresh cheeses and Italian cuisine, *Osteria Mozza's* three-course pre-theater menu will provide a range of antipasti, primi and dolci offerings. For S\$60++, guests will have the opportunity to try exquisite dishes such as '*Burrata with bacon, marinated escarole and caramelized shallots*', '*Orecchiette with Sausage and Swiss Chard*' and '*Torta Della Nonna*'. Guests who prefer an additional item can opt for *secondi* at S\$25++. Complete the meal with a glass of Italian wine at S\$15++, from a choice of two premium vintages.

Next door, *db Bistro Moderne's* special pre-theater menu offers three courses featuring an abridged selection of items from the extensive a la carte menu. Guests will savor dishes like the fresh '*Arugula Salad*' for the appetizer and the '*Pan-seared Norwegian Salmon*' served with Fava Bean & Pea Risotto and zesty lemon foam. The menu is priced at S\$58++ per person.

Diners looking for a classic French dinner before the performance can head to fine-dining restaurant *Guy Savoy* from 21 March. From 6:00pm, a special three-course pre-theater menu awaits diners with classics such as *'Peas All Around'* and *'Oyster in Ice Gelée'* for appetizers, *'Poussin en Cocotte with Lemongrass and Ribbed Vegetables'* for the main course and the refreshing and tangy *'Grapefruit Terrine with Tea Sauce'* to round up the meal. The menu is priced at S\$180++ per person.

Diners can make their reservations at the below numbers:

CUT: +65 6688 8517  
db Bistro Moderne: +65 6688 8525  
Osteria Mozza: +65 6688 8522  
Guy Savoy: +65 6688 8513

Theater-goers who drive to Marina Bay Sands can also enjoy complimentary parking at our property from Mondays to Thursdays. Simply present two tickets in any show category for shows at the Theater Box Offices or B2 Concierge at The Shoppes at Marina Bay Sands (near the canal) when you arrive for the show to redeem your free self-parking ticket.

#### **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, a casino, Paiza Club for premium players and an outdoor event plaza. Its two theaters showcase a range of leading entertainment acts and will include our resident performance, "The Lion King". Completing the line-up of attractions is the ArtScience Museum at Marina Bay Sands which will play host to permanent and marquee exhibitions. For more information, please visit [www.marinabaysands.com](http://www.marinabaysands.com)

#### **For Media Enquires**

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