

## RING IN 2026 WITH UNMATCHED ELEGANCE AND FLAVOUR AT MARINA BAY SANDS

**Singapore (22 December 2025)** – As 2025 draws to a close, Marina Bay Sands bids farewell to the year with grandeur and flavour. From front-row views of the dazzling fireworks display to indulgent seasonal specials and lavish feasts, every detail is designed for an unforgettable celebration. No other destination says goodbye to the year quite like Marina Bay Sands, where spectacular views meet extraordinary dining in a night of pure elegance.

### *Black Tap*



*Black Tap's The Beauty and The Beast CrazyShakes are a sweet tribute to the musical's spotlight at Sands Theatre*

As *Beauty and the Beast* graces the stage at Sands Theatre, **Black Tap** unveils two limited-time CrazyShakes® inspired by the beloved musical. Available from 11 December to 25 January, *The Beauty* (S\$28++) is a bright lemon crème shake with a vanilla frosted rim and sprinkles, topped with a lemon tart, meringue rosette, rock candy, whipped cream, and caramel drizzle. Meanwhile, *The Beast* (S\$28++) delivers decadence with every sip – a chocolate ganache shake with a chocolate frosted rim and sprinkles. The treat includes a towering chocolate mudpie, chocolate ribbon, whipped cream, and chocolate drizzle, adding a touch of magic to the season and a dose of fantasy to reunions as the new year approaches.

For reservations, visit [marinabaysands.com/restaurants/black-tap.html](https://marinabaysands.com/restaurants/black-tap.html).

*Bread Street Kitchen by Gordon Ramsay*



*From a vibrant New Year's Eve celebration to a polished seasonal set lunch at Bread Street Kitchen*

On 31 December from 10pm, **Bread Street Kitchen by Gordon Ramsay** celebrates New Year's Eve with a riverside evening of signature British flavours, festive desserts, and free-flow celebratory drinks, priced at S\$250++ per person. Highlights include *Sliced Beef Wellington* with truffle mash and red wine sauce, *Mini Fish and Chips*, *Mini Sunday Roast*, *Mini Lobster Roll*, *Mushroom Arancini*, and a dessert selection featuring *Chocolate Tart*, *Sticky Toffee Pudding*, and *Lemon Meringue Tartlet*. Interactive Negroni and Margarita Stations bring a spirited touch, while a free-flow of Champagne at midnight provides the perfect toast to welcome 2026. Set against the scenic waterfront, the evening promises exceptional flavours, vibrant energy, and a festive start to the new year.

As the festivities give way to a fresh beginning, Bread Street Kitchen by Gordon Ramsay ushers in the year with a refined Express Set Lunch Menu from 6 January 2026, offering a polished selection of seasonal dishes in a two-course option at S\$46++ and a three-course option at S\$52++. The experience opens with a choice of appetisers designed to enliven the palate. The *Superfood Salad* combines crisp greens, mixed nuts and a bright orange dressing for a refreshing start. The *Salmon Ceviche* layers delicate fish with grapefruit, avocado and mint for a clean and invigorating profile. For something warm, *Cream of Carrot and Ginger Soup* offers velvety sweetness and gentle spice, complemented by caramelised sweet potato. The mains highlight thoughtful craftsmanship and balanced flavours, with options such as the *Herb Crusted Lamb Rump*, paired with smooth pea purée and a fragrant onion civette sauce as well as a vegetarian option, the *Kale and Rocket Pesto Pasta*. Desserts provide a graceful conclusion with either the *Coconut Sorbet* or *Baked Nectarines* with almond crumble and vanilla ice cream.

For reservations, visit [marinabaysands.com/restaurants/bread-street-kitchen.html](https://marinabaysands.com/restaurants/bread-street-kitchen.html).

*CUT by Wolfgang Puck*



*Ring in 2026 with CUT's indulgent New Year's Eve dinner options such as the Pan-Roasted Maine Lobster*

CUT ushers in the New Year with a classic three-course dinner (S\$298++ per person) on 31 December, paired with a glass of festive champagne. Highlights of the menu include an impressive nine starters to choose from, followed by an array of mains: from the *USDA Prime Filet Mignon with Béarnaise* to the *Pan-Roasted Maine Lobster*. For an extra touch of luxury, add shavings of Perigord black truffles (S\$40++ for every five grams) for the ultimate festive indulgence. Complement your meal with seasonal sides such as *Roasted Butternut Squash* with dates, parsley, and sage, alongside CUT's signature sides. End the evening on a sweet note with one of four decadent desserts, including the *Kaya "Baked Alaska"* with coconut cake, pandan ice cream, coconut sorbet, and coffee crumble.

As the calendar turns to 1 January 2026, the year starts in style with CUT's New Year Brunch (S\$125++ per person), available from 11:30am to 2pm. This three-course extravaganza begins with house-made pastries and a selection of starters like *Big Eye Tuna Tartare* with wasabi aioli, ginger, and togarashi crisps, or fresh oysters on the half shell with Green Apple Mignonette. For mains, choose from six enticing options, such as the *Maryland Blue Crab Cake Benedict* with poached free-range egg and creamy hollandaise, or the elegant *Brittany Seabass "En Croûte" with Tomato*, fine herbs and a velvety Beurre Blanc. For mains, a classic brunch staple, steak & eggs, is also on offer, served with roasted marble potatoes and watercress salad – with the option to upgrade to premium cuts. For the ultimate indulgence, add the *Olive-Fed Wagyu from Kagawa Prefecture, New York Sirloin* (S\$205++). Round off the celebration with desserts like the Praline Mascarpone Bar with Chocolate Chiffon, Gianduja Glaze, and Passion Fruit Guava – the perfect finale to a spectacular start to the year.

As seatings are limited, guests are encouraged to reserve early at [marinabaysands.com/restaurants/cut.html](https://marinabaysands.com/restaurants/cut.html).

### *KOMA Singapore*



*Ring in 2026 at KOMA Singapore with refined Japanese cuisine and celebratory cocktails*

**KOMA Singapore** celebrates the festive season from 19 December 2025 to 4 January 2026 with two festive menus and two limited-edition cocktails, offering a showcase of modern Japanese culinary artistry. The Festive Set Menu (S\$250++ per pax) features refined appetisers such as *Salmon Pillow* and *Tuna & Uni Taco*, *King Crab Sumiyaki* with tangy crab espuma and pickled myoga, *Sushi Moriawase*, and mains including *Kyushu Wagyu* tenderloin with shishito and signature steak sauce, or *Buri* with smoked ikura, edamame, and black garlic oil, concluding with the delicate *Snowball* dessert.

For a more indulgent experience, the Chef's Tasting Menu (S\$380++ per pax) presents six courses including *Premium Sashimi Moriawase*, *Nimono* with simmered kabocha, live abalone with caviar tartare, and snow-aged *Wagyu tenderloin*, finishing with a delightful *Snowball* dessert. Complementing the menus are two festive cocktails available all day. *Silent Night*, available from 1 to 31 December, is a creamy, spiced blend of Woodford Reserve, vanilla, cream and nutmeg, while *Bubbles & Wishes*, offered exclusively on 31 December, is a bright, floral toast crafted with St-Germain, Sakaki Gin, yuzu and sparkling wine or Champagne. Together, these offerings provide a thoughtfully curated celebration of the season in true KOMA style. Available throughout December and early January, KOMA Singapore's festive offerings bring together culinary artistry, thoughtful craftsmanship, and a touch of theatrical indulgence, a celebration of the season in true KOMA style.

For more information, visit [marinabaysands.com/restaurants/koma-singapore.html](https://marinabaysands.com/restaurants/koma-singapore.html)

### *LAVO Singapore*



*LAVO welcomes 2026 with an “Amalfi in White” themed New Year’s Eve celebration and a specially curated three-course lunch menu available throughout January 2026*

**LAVO** ushers in 2026 with the elegance and allure of coastal Italy on 31 December. This year’s New Year’s Eve celebration begins from 10pm and takes on the theme “Amalfi in White”, promising an unforgettable night of glamour and indulgence. Guests are invited to dress in chic white or shimmering gold, setting the stage against a glittering skyline inspired by the breathtaking Amalfi Coast. As the clock counts down to midnight, savour a decadent spread of gourmet canapés, rich desserts, and free-flowing champagne. Let the vibrant energy of the evening carry into the new year as fireworks illuminate the night sky, creating a spectacular backdrop for a celebration like no other.

From 1 to 31 January, indulge in a specially curated three-course lunch menu (\$\$55++ per person) designed to delight the tastebuds from 11am to 3pm. Begin with refreshing appetisers such as *Caprese Salad* featuring creamy mozzarella and heirloom tomatoes drizzled with herb oil, or a crisp *Arugula Salad* tossed in zesty lemon vinaigrette with cherry tomatoes and parmesan. For mains, savour the rich flavours of *Mushroom Tagliatelle* with roasted mushrooms and a hint of truffle oil, or opt for the *Herb-Crusted Branzino* served with roasted zucchini and a delicate lemon caper beurre blanc. For poultry lovers, the *Chicken Scaloppine al Limone* offers tender chicken in a lemon white wine sauce, paired with mashed potatoes and sautéed spinach. End on a sweet note with a decadent *Chocolate Panettone Pudding*, a luscious combination of soaked panettone bread, vanilla custard, and a trio of chocolates.

For more information, visit [marinabaysands.com/restaurants/lavo.html](https://marinabaysands.com/restaurants/lavo.html).

### *Maison Boulud*



*Maison Boulud ushers in the New Year with refined flavours and seasonal indulgence*

**Maison Boulud** rings in the new year with an elegant New Year's Eve dinner, available exclusively on 31 December at S\$198++. The evening begins with a refined *Gougère*, setting the tone for a celebratory French affair. This is followed by *Saint-Jacques*, presenting marinated Hokkaido scallop with caviar, uplifted by the freshness of a dill-gin emulsion. The experience continues with *Soupe VGE "Élysée 1975"*, a reimagining of the iconic French truffle chicken soup first crafted by the legendary Paul Bocuse. At Maison Boulud, this exquisite consommé layers a rich, comforting chicken broth with foie gras and delicate shavings of Périgord black truffle. Topped with a golden, flaky pastry dome, the dish invites guests to break through the crust and dip it into the fragrant soup for a truly heavenly combination. The *Rock Lobster Thermidor* adds further indulgence through velvety spinach and classic French gratination, leading into a succulent *Wagyu Beef Striploin* accompanied by creamy potato gratin and a deep, aromatic black garlic sauce. To conclude the celebration, delight in the *Chestnut Citrus Pavlova*, where clementine compote meets crisp meringue, chestnut rum ice cream, and mascarpone vanilla cream for a bright and elegant finale to the year's last meal.

In addition, the Périgord Winter Black Truffle season is celebrated with seasonal à la carte offerings. Guests may elevate any dish with freshly shaved winter black truffles at S\$25++ per five grams or enjoy the *Butternut Squash Agnolotti* (S\$38++), finished with black truffle, sage, and parmesan, and *Chou Farci* (S\$48++), stuffed cabbage with pork, duck, truffle, and foie gras in Périgueux sauce.

For more information and reservations, visit [marinabaysands.com/restaurants/maison-boulud.html](https://marinabaysands.com/restaurants/maison-boulud.html).

## *Miracle Coffee*



Start the year on a bright note with Miracle Coffee's citrus-inspired creations and comforting bites

**Miracle Coffee** welcomes winter with three citrus-led creations that balance warmth, brightness and gentle spice. The *Citrus Hojicha Cocoa* (S\$8 nett) layers roasted hojicha's toasty depth into silky cocoa, lifted by a clean citrus note that keeps the cup poised and elegant. For a sparkling take, the *Citrus Clove Sparkling Americano* (S\$10 nett) brings effervescence to bold espresso, brightened with orange zest and finished with clove's aromatic warmth for a long, refined finish. Meanwhile, the *Citrus Cocoa Latte* (S\$11 nett) folds velvety milk into cocoa and espresso, accented with citrus for gentle freshness, comforting yet lively.

Miracle Coffee leans into the season with indulgent additions to its menu. The *Croque Madame* (S\$16 nett) tucks Emmental, Gruyère and parmesan into a warm, flaky croissant, finished with béchamel and a soft egg whose yolk brings everything together. Alongside, the *Bacon and Potato Flatbread* (S\$14 nett) layers thin potato slices and bacon with mozzarella and arugula over a gentle béchamel, served warm and made for lingering over with coffee.

For more information, visit [marinabaysands.com/restaurants/miracle-coffee.html](https://marinabaysands.com/restaurants/miracle-coffee.html).

  
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Welcome the New Year with an unforgettable dining experience at Mott 32

From 16 December 2025 to 8 February 2026, **Mott 32** ushers in the season with a seasonal winter menu that celebrates rich, warming flavours. Begin with the *Hairy Crab Meat & Roe Shanghainese Soup Dumpling* (S\$28++), its delicate wrapper giving way to a molten centre layered with briny sweetness. The *Wok-Fried Giant Garoupa, Black Garlic, Kale* (S\$68++) follows, accented by black garlic and kale for a deep, earthy complexity, before the *Casserole-Baked Duck Meatball with Aged Mandarin Peel and Duck Egg* (S\$48++) arrives fragrant with aged mandarin peel and duck egg, a dish that balances citrus brightness with savoury depth.

For heartier notes, the *Cumin French Lamb Belly* (S\$58++) offers a gentle spice that lingers, while *Sesame Chicken Stuffed with Shrimp Mousse* (S\$58++) brings a tender bite and subtle nuttiness. *Braised Free-range Chicken, Chestnuts* (S\$42++) evokes rustic comfort, its mellow sweetness harmonising with the bird's natural flavour. To conclude, the *Steamed Claypot Rice, Hairy Crab Roe, Spring Onion* (S\$86++) crowned with hairy crab roe and spring onion delivers a luxurious finish, each grain infused with umami richness.

For more information and reservations, visit [marinabaysands.com/restaurants/mott32.html](https://marinabaysands.com/restaurants/mott32.html).

*Wakuda*



*Wakuda Singapore celebrates Australia Day with beloved Sydney bar Double Deuce Lounge*

**WAKUDA Singapore** is thrilled to present an exclusive collaboration with Sydney's acclaimed Double Deuce Lounge in celebration of Australia Day. Crowned *TimeOut Sydney's Cocktail Bar of the Year* in 2020, this iconic Australian bar is renowned for its inventive, playful creations and signature cheeky tipples.

Guests can expect an extraordinary cocktail experience featuring vibrant flavours — from tropical notes of fresh mango and pineapple to the distinctive Tasmanian Pepperberry and Australian Cold Drip Coffee. This one-night-only event brings together two celebrated names to showcase exceptional craftsmanship, bold flavours, and the true spirit of Australian hospitality.

More details to come. For more information and reservations, visit [marinabaysands.com/restaurants/wakuda-singapore.html](https://marinabaysands.com/restaurants/wakuda-singapore.html).

## *Waku Ghin*



*At Waku Ghin, indulge in dishes such as marinated Shiro Ebi crowned with carefully selected Osetra caviar; watch how Chef prepares prized Ohmi tenderloin cuts with kombu or lightly poaching the tuna belly (otoro)*

At the height of winter, Hokkaido's male hairy crabs arrive at their peak at **Waku Ghin**. Renowned for their abundant, velvety roe (*kani miso*), a custard-like delicacy rich in umami with a subtle oceanic sweetness, the crab offers a perfect balance of flavours. Its meat remains firm, clean-tasting, and naturally sweet, complementing the luxurious richness of the roe. This brief winter season is considered the finest time of year to savour the crab at its absolute best. Also from the ocean, Waku Ghin prepares delicate Shiro ebi by marinating and pairing it with Japanese chives and silky egg jelly, before being crowned with Waku Ghin's selected Osetra caviar. Handmade shaved oboro kelp adds a whisper of sea fragrance, gentle salinity, and refined texture. Other highlights include the highly prized Japanese longtooth grouper (*kue*) from Kyushu, Fukuoka, celebrated for its firm yet delicate, fatty white flesh with a subtle sweetness. Joining this is winter Kingfish, freshly caught from the icy waters of Yamagata, where the cold currents allow the fish to develop a rich layer of fat and a clean, elegant flavour profile.

Alongside the bounty of the seas, Chef Tetsuya Wakuda presents the prized Ohmi female virgin tenderloin, a cut celebrated for its exquisite marbling, gentle sweetness, and remarkable finesse. Rested on kombu for a delicate umami cure and seasoned simply with salt and pepper, the tenderloin is served raw, allowing its purity, natural sweetness, and incredible texture to shine.

For dessert, indulge in the flavours of soft and sweet persimmons. From autumn into winter, persimmons reach their peak and Waku Ghin's dessert celebrates the fruit in three forms: fresh persimmon, a delicate persimmon jelly, and an icy-smooth sorbet. A lightly bitter-sweet sake granité adds contrast and a refreshing finish.

Guests are encouraged to reserve early to enjoy these seasonal delights. For reservations, visit <https://www.marinabaysands.com/restaurants/waku-ghin.html>.

## *RISE*



*RISE celebrates Australia Day with culinary artistry from Chef Tetsuya Wakuda and Chef Cameron Kydd*

**RISE** celebrates Australia Day on 25 January 2026, with a one-day showcase priced at S\$128++ for lunch and dinner. The celebration embraces Australian culture through family friendly activities, Didgeridoo performances and live artwork, and features a special collaboration with Chef Tetsuya Wakuda from WAKUDA and Waku Ghin and Chef Cameron Kydd from Junction Moama.

The buffet highlights Australia's coastal bounty with *Australian Rock Lobsters*, *Moreton Bay Bugs*, *Yabbies*, *Blue Mussels*, *Prawns* and freshly shucked *Australian Rock Oysters*. Live cooked scallops enriched with tom yam butter add a warm and aromatic flourish, while lemon myrtle smoked barramundi offers a refined expression of native Australian flavours.

Australia's multicultural identity shapes much of the spread, bringing together Vietnamese inspired *Bahn Mi Sliders* and *Rice Paper Rolls*, Greek style *Fremantle octopus* with oregano and lemon, *Lebanese falafel wraps* with beetroot hummus and *Italian gnocchi* finished with bush tomatoes. Additional highlights include *grilled cod* with quandong rosella, *crocodile toast* brightened with nuoc cham, *squid ink tagliatelle* coated in nduja cream, *venison loin* seasoned with pepper berry and crisp

zucchini blossom tempura. A classic serving of *Peking duck* adds further depth and richness.

The celebration concludes with beloved Australian desserts such as *Lemon Pavlova*, *Tim Tam Cheesecake* and *Caramel Slice*, offering sweet and nostalgic notes to round off the occasion.

For more information and reservations, visit [marinabaysands.com/restaurants/rise.html](https://marinabaysands.com/restaurants/rise.html).

### ***Yardbird Southern Table & Bar***



*Toast to new beginnings with Yardbird's Fireworks Menu and the spectacular fireworks display*

At **Yardbird**, usher in 2026 with the Fireworks Menu (S\$250++) on 31 December, 10pm to 1am, set on Level 1 with waterfront seating that brings Marina Bay's fireworks into full view. Guests can settle in for a decadent procession of caviar canapés, lobster somen, wagyu sliders and Champagne poured as generously as the night's revelry. For a front-row vantage of the spectacle, diners can gather from 10pm to midnight for the countdown.

The celebrations continue by day with a convivial New Year's Brunch that favours comfort and cheer. From 1 to 4 January, highlights include the *Ratatouille Frittata with Tomato Jam* (S\$24++), served with crispy fingerling potatoes, chimichurri and a petit green salad, a plate that feels bright and warming at once. The *Cowboy Burrito* (S\$28++) wraps spicy chorizo scrambled eggs with crispy potatoes and streaky bacon, finished with green chilli queso and crunchy corn chips for satisfying heft.

Later in the month, National Pie Day is marked with a smoky, indulgent *Smoked Pecan Pie* crowned with whiskey whipped cream and salted bourbon caramel (S\$16++). Pair it with the *Smoked Pecan*



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*Old Fashioned* (S\$22++) for measured warmth that lingers, or enjoy both as a bundle at S\$34++, available from 23 to 25 January.

For more information, visit [www.marinabaysands.com/restaurants/yarbird-southern-table-and-bar.html](http://www.marinabaysands.com/restaurants/yarbird-southern-table-and-bar.html).

  
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**MARQUEE Singapore**



*From L to R: Lilly Palmer, KlangKuenstler, Armin van Buuren, Argy*

January at **MARQUEE Singapore** ushers in a month-long celebration of techno, trance and the raw allure of underground beats. Kicking off on 3 January, German techno luminary Lilly Palmer, fresh from shaking Tomorrowland with floor-shaker tracks like *The Violator*, *You Are My Guide* and *Resonate*, brings the intensity and freedom of her signature sound to deliver a rapturous, high-energy set. From Berlin's underground to the global stage, KlangKuenstler headlines on 10 January with a formidable blend shaped by the innovation and experimentation of Berlin's thriving nightlife. A fixture at major festivals including Awakenings and Rotterdam Rave, KlangKuenstler's mastery of pace transforms dancefloors into euphoric, breathing spaces.

The night of 16 January sees the dance music titan Armin van Buuren ignite **MARQUEE** with a ferocious display of trance, big-room EDM, progressive trance and uplifting trance. The five-time World #1 DJ and 20-year top five ranked DJ mainstay in revered UK music publication DJ Mag's annual poll, is known for global hits such as *Blah Blah Blah*, *Great Spirit* and the Grammy-nominated *This Is What It Feels Like*. Finally, Argy caps the weekend on 17 January with his high-energy blend interwoven with melodic techno, progressive house, and trance, delivering incendiary track selections for an unforgettable night. With iconic releases *Tataki*, *Pantheon* and *Aria* cementing his

  
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chart presence, he remains a celebrated headliner at Tomorrowland, EDC Las Vegas and Creamfields.

Tickets are now available on MARQUEE Singapore's website. For an additional S\$98 nett or S\$198 nett, partygoers can also purchase MARQUEE Infinite Pour tickets to keep the party going with a free flow selection of house pours or a selection of premium alcoholic beverages, from 10pm to 5am. For more ticketing information, please refer to the table below.

Prices for Online Tickets (Prices are exclusive of booking fees & GST)		
Date	Event	Prices
3 January, Saturday Doors open at 10pm	MARQUEE presents: Lilly Palmer	General Admission: S\$30 Expedited Entry: S\$100
10 January, Saturday Doors open at 10pm	MARQUEE presents: KlangKuenstler	General Admission: S\$40 Expedited Entry: S\$150
16 January, Friday Doors open at 10pm	MARQUEE presents: Armin van Buuren	General Admission: S\$100 Expedited Entry: S\$300
17 January, Saturday Doors open at 10pm	MARQUEE presents: Argy	General Admission: S\$40 Expedited Entry: S\$150

For table reservations and enquiries, e-mail [marquee.reservations@marinabaysands.com](mailto:marquee.reservations@marinabaysands.com). For more details and updates on MARQUEE's events and DJ line-up, follow MARQUEE Singapore on [Instagram](#), [Facebook](#) and [Telegram](#), or visit [marinabaysands.com/nightlife/marquee-singapore](http://marinabaysands.com/nightlife/marquee-singapore).

## AVENUE Singapore



*Australia's R-CUE brings his electrifying mash-up mastery to AVENUE on 17 January*

**AVENUE Singapore** kicks off the new year with an explosive night of hip-hop, R&B, and EDM as R-CUE, one of Australia's most sought-after DJs, takes over the decks on Saturday, 17 January 2026. Known for his genre-blending finesse, R-CUE has shared stages with global icons including Drake, Partynextdoor, and T.I., earning a reputation for technical brilliance and unforgettable performances.

A dynamic mix of R CUE's original tracks and urban hits will set the tone for the night. Guests can elevate the experience with AVENUE's Golden Hours, which comes with free-flow drinks and bites from 10pm to 12am (complimentary for all ladies; S\$60 for gentlemen).

For table reservations and enquiries, email [avenue.reservations@marinabaysands.com](mailto:avenue.reservations@marinabaysands.com). Table reservations are recommended as walk-ins are subject to venue capacity. For updates, follow AVENUE on [Instagram](#) and [Facebook](#), or visit [marinabaysands.com/nightlife/avenue-singapore.html](https://marinabaysands.com/nightlife/avenue-singapore.html).

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### About Marina Bay Sands Pte Ltd

Since its opening in 2010, Marina Bay Sands has stood as an architectural marvel and the crown



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jewel in Singapore's skyline. Home to the world's most spectacular rooftop infinity pool and approximately 1,850 rooms and suites, the integrated resort offers exceptional dining, shopping, meeting and entertainment choices, complete with a year-round calendar of signature events.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. 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](http://www.marinabaysands.com)

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