

MEDIA UPDATE | FOR IMMEDIATE RELEASE

### COLLABORATION, CULINARY EXCELLENCE AND CULTURE UNITE AT MARINA BAY SANDS

Singapore (24 February 2025) – This March, award-winning restaurants partner with culinary icons to feature the freshest seasonal ingredients as Marina Bay Sands celebrates the arrival of the Spring season. Epicures can look forward to an exciting line-up of exclusive dining experiences and vibrant events that showcase the best of global gastronomy and entertainment.

Waku Ghin joins forces with the renowned Kokuryu Sake Brewing Corporation for an exclusive sake pairing event featuring a curated menu with seasonal delights such as *White Asparagus* and *Ocean Trout*, paired with fine and rare sakes from the soft water brewery, such as the *Ishidaya Junmai Daiginjo*. Over at CUT by Wolfgang Puck, the team gears up to welcome two-Michelin-starred Chef Yusuke Takada of La Cime in April, for an exclusive four-hands dinner with a five-course menu that will spotlight the culinary interplay between Chef Greg Bess's innovative approach and Chef Yusuke's refined French techniques. The Spring season also signals a refresh in ingredients, with Maison Boulud, Mott 32 and KOMA Singapore unveiling new menu offerings for the month.

Parties and festivals take over the integrated resort as well, with American Bourbon Month taking centre stage at Yardbird Southern Table & Bar for the whole month, featuring Kentucky Owl bourbon-infused cocktails, BBQ pulled pork sliders and live music. Spago Bar and Lounge announces the return of the electrifying Shades of Spago, kicking off with a collaboration with Spanish tapas bar Carlitos Casa de Comidas to pay homage to the colours orange and green. For Saint Patrick's Day, Black Tap Craft Burgers & Beer brings back its signature Reuben Burger, a tribute to Irish American flavours.

MARQUEE Singapore amps up the energy with a sensational DJ lineup, including blk., DJ SODA, VINAI, and Will Sparks, as well as the return of global chart-topper Marshmello as a headliner on 21 March. Adding to the excitement, Marina Bay Sands partners with Creative and Choreographer Management Agency Jam Republic and global K-pop icon Jisoo to present JISOO SEASON, a celebration in honour of her debut mini album, "Amortage", where Marina Bay Sands' Sands LifeStyle members will have the opportunity to receive a copy of the album and an exclusive autographed polaroid.

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#### Black Tap Craft Burgers & Beer



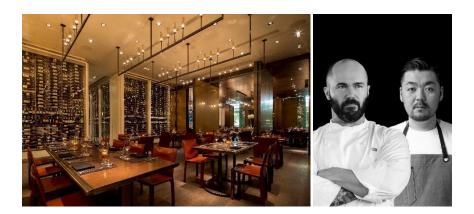
The majestic Reuben Burger is set to return to Black Tap's menu in March

Celebrate Saint Patrick's Day at Black Tap with its March special – the flavour-packed Reuben Burger (S\$29++). A nod to Irish American cuisine, the burger features a potato bun with a juicy prime beef patty, griddled corn beef brimming with bright peppery notes, Swiss cheese, tangy sauerkraut, pickles, and Black Tap's special sauce. Join in the festivity and pair the treat with a pint of chilled Emerald Isle lager (S\$18++), a crisp and refreshing green-hued brew inspired by the lush fields of Ireland. With a smooth finish and a green hue from spirulina, it is the perfect tribute to the Emerald Isle.

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

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### CUT by Wolfgang Puck



CUT gears up for an exclusive four-hands collaboration with Chef Yusuke Takada of renowned two-Michelin starred restaurant La Cime

CUT welcomes its first four-hands dining event of the year with La Cime, the renowned two-Michelin starred restaurant located in Osaka, Japan. Happening on 7 and 8 April, the collaboration will feature culinary creations inspired by the changing of the seasons as they transition from winter to spring.

Chef Yusuke Takada of La Cime joins hands with Executive Chef Greg Bess of CUT, and guests will be treated to a night of excellence with a five-course set menu (\$\$180++ per pax) featuring Chef Greg's innovative spirit and Chef Yusuke's refined modern French culinary artistry. Gastronomes will also be able to explore each restaurant's culinary philosophy by indulging in an amuse bouche from each chef, prepared to accompany the dinner.

More details to come via marinabaysands.com/restaurants/cut.html.

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#### KOMA Singapore



Tender-fresh Wagyu meets the freshness of the ocean in KOMA's upcoming Kamichiku Wagyu Event

An unparalleled culinary journey awaits at KOMA Singapore this March with an exclusive Kamichiku Wagyu Event (\$\$398++ per pax). From 11 to 23 March, this limited-time dinner menu showcases the exquisite flavours of the premium Kamichiku Wagyu, meticulously crafted into a symphony of dishes.

The dining experience starts with a refreshing Shabu Shabu Salad featuring a medley of cucumber, pea shoots, myoga ginger, and Tokyo negi (Japanese long onions), topped with a drizzle of dashi sauce. Next, savour pristine freshness with the Sashimi course, featuring generous slices of King Salmon, Tuna Akami, and Hirame. The third course is a bowl of Sukiyaki featuring perfectly marbled Wagyu cooked in a rich broth alongside mizuna (Japanese mustard greens) and micro cress, garnished with negi onions and a jalapeno puree. The Robata course offers a tantalising char-grilled experience with succulent ribeye, king oyster mushroom, and asparagus, each element infused with smoky aromas. For a truly decadent bite, the Tartare Hand Roll combines the richness of tenderloin with the briny sweetness of fresh uni (sea urchin), complete with caviar, mustard, shallot, capers and cornichon relish, all wrapped in crisp nori. Finally, the culinary adventure concludes with a Yuzu Lemon dessert, a refreshing creation featuring a lemon mousse, yuzu jam, and cacao crumble.

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For table reservations and enquiries, e-mail koma.reservations@marinabaysands.com. For more details and updates on KOMA's event line-up, follow KOMA Singapore on Instagram and Facebook, or visit <a href="https://www.komasingapore.com">www.komasingapore.com</a>.

#### Maison Boulud



Timeless flavours meet modern elegance with Maison Boulud's exquisite à la carte menu, which features classic French dishes such as Coq Au Vin

**Maison Boulud** introduces an exquisite à la carte menu, celebrating the elegance of French cuisine with a refined selection of seafood, premium meats, and indulgent desserts. Crafted with the finest ingredients, the menu highlights classic French culinary techniques with a contemporary approach.

Seafood lovers can opt to start with the raw bar, with options such as *Seasonal Oysters* (S\$45++ for half dozen and S\$85++ for a dozen) and *Alaskan King Crab Legs* (S\$88++), served with dijonnaise mustard. The *Linguine Pasta* (S\$38++) offers a heavenly crustacean pairing of jumbo lump crab and a spicy lobster sauce. For a heartier option, the *Coq au Vin* (S\$40++) presents a timeless French favourite with red wine braised free-range chicken, enriched with bacon, mushrooms, and pillowy gnocchi.

Conclude the meal with a selection of indulgent desserts such as the *Durian Royale Souffle* (S\$22++), featuring the creamy and rich "Mao Shan Wang" durian, balanced with a light coconut sorbet. For those who are looking to share, opt for the *Baked Alaska* (S\$28++), with refreshing pineapple and coconut sorbet encased in flourless sponge cake with a touch of Jamaican rum.

Reservations are strongly encouraged via marinabaysands.com/restaurants/maison-boulud.html.

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#### Mott 32



Seven new seasonal dishes from the crowd favourite Mott 32 will be available from 3 March

Come 3 March, Mott 32 unveils its Spring & Summer Menu, presenting a curated selection of seven exquisite dishes inspired by the finest seasonal ingredients. The menu features a sophisticated take on classic Cantonese flavours by seamlessly blending tradition with contemporary innovation.

Highlights include the refreshing and indulgent *Braised Winter Melon with Alaskan King Crab Meat 冬瓜阿拉斯加蟹肉煲* (\$\$118++), alongside the Salt & Pepper Lobster with Crispy Potato (\$\$98++), which delivers a bold and flavourful reinterpretation of the beloved Hong Kong classic. For diners looking for a lighter option, the *Wagyu Beef Salad with Garlic, Thyme, Peanut & Sesame Sauce 燒和牛沙律* (\$\$108++) offers a harmonious blend of tender, marbled melt-in-yourmouth Wagyu beef with a rich peanut sesame dressing.

Reservations can be made at marinabaysands.com/restaurants/mott32.html.

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#### Spago by Wolfgang Puck



Party the Monday Blues away with the captivating return of Shades of Spago and indulge in cocktails such as the Aperol Spritz

Shades of Spago returns to deliver special evenings of feasting and fun, with each electrifying night themed after a different hue. As the lounge lights up in the chosen shade, guests are welcome to fully immerse themselves in the vibes and come dressed in theme.

Kicking off with a bang, the first edition of Shades of Spago will be held on 3 March and in collaboration with Spanish restaurant, Carlitos Casa de Comidas. Green and orange take centre stage for the night, with a selection of Spago's evocative cocktails (S\$20++) inspired by the hue – repping orange is the vibrant and effervescent *Aperol Spritz* while *Sloppy Kisses* shines green with the delightful combination of green apple and absinthe with Don Julio Blanco tequila. Pair it with Spago classics such as the *USDA Prime Beef Sliders* (S\$22++ for four pieces) and the *Chicken "Laksa" Spring Roll* (S\$19++) or enjoy it with Carlitos' addictive Spanish tapas bites, where favourites such as the *Patatas Bravas*, homemade fried potatoes served with spicy brava sauce and *Secreto Ibérico Slider*, with its decadent house made BBQ sauce and pickles, will satisfy tastebuds.

Powerful beats by DJ Patrick Oliver will get the party started, providing the perfect soundtrack to chase away the Monday blues. Guests are invited to make merry all night long at Spago Bar & Lounge, where the energetic atmosphere and spectacular backdrop of Singapore's city skyline create an unforgettable night.

The one-of-a-kind bar experience will continue to take place every first Monday of the month, from 6pm to 11pm. Visit <u>marinabaysands.com/restaurants/spago.html</u> for more information on the Shades of Spago 2025 calendar and to make reservations.

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#### Waku Ghin



Waku Ghin joins hands with the renowned Kokuryu Sake Brewing Corporation and its President, Naoto Mizuno, to craft a sake experience like no other

Waku Ghin partners up with the highly regarded Kokuryu Sake Brewing Corporation to create an exquisite dinner event for gourmands and sake enthusiasts on 18 and 19 March. A long-time collaborator of Chef Tetsuya, Kokuryu was founded in 1804 in the mountains of Fukui and is known to be one the region's few conservators of the long tradition of sake brewing.

The flavours of the seasons will come alive at the event, with Waku Ghin preparing a six-course menu (S\$488++ per person) spotlighting the freshest, seasonal ingredients in the Spring season, such as white asparagus. Waku Ghin also presents luxurious classics such as *Amaebi*, prized sea urchin with egg, topped with oscietra caviar, and *Ocean Trout*, served with the umami essence of kombu and complemented by crisp apple, fennel, delicate mizuna, toasted walnuts and a touch of orange. Each course will be paired with an exceptional variation of Kokuryu sake, including the fine and rare *Kokuryu Ishidaya Junmai Daiginjo* as well as the debut of the sake brewery's *Sparkling AWA Jyo*.

Kokuryu's president, Naoto Mizuno, the eldest son of seventh-generation Kokuryu brewer Masato Mizuno, will be in attendance at Waku Ghin for the first time to share more about sake pairings during this exclusive dinner.

Guests are encouraged to reserve early for this limited event. For reservations, visit <a href="https://www.marinabaysands.com/restaurants/waku-ghin.html">www.marinabaysands.com/restaurants/waku-ghin.html</a>.

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#### Yardbird Southern Table & Bar



Yardbird Southern Table & Bar presents American Bourbon Month for all spirits enthusiasts

At Yardbird Southern Table & Bar, March heralds the start of American Bourbon Month. To celebrate, the restaurant incorporates the well-loved Kentucky Owl bourbon at the heart of all its signature cocktails. Guests can sip and savour the boozy twists Kentucky Owl bourbon will bring to tipples such as the iconic *Blackberry Bourbon Lemonade* (S\$22++), a bright and tangy concoction of blackberry, cardamom, lemon, and bitters or the *Watermelon Sling* (S\$24++), with a thirst-quenching mix of Aperol Watermelon, lemon, and rosemary. Another reimagined classic is the standout *Yardbird Old Fashioned* (S\$26++), which features bacon-infused American whiskey, maple syrup, and bitters, which adds a rich, smoky depth that complements the essence of Kentucky Owl bourbon.

To conclude the month-long festivities, the restaurant will be hosting an exclusive Kentucky Owl Takeover Party on 27 March. The evening will feature an electrifying live band performance and diners will enjoy the aforementioned cocktails and a specially curated menu, with highlights such as Yardbird's iconic BBQ pulled pork sliders, served with a refreshing apple cider slaw.

For reservations, visit <a href="https://www.marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html">https://www.marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html</a>.

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#### MARQUEE AND AVENUE SINGAPORE TURN UP THE HEAT THIS MARCH

Marquee Singapore











MARQUEE Singapore's March DJ line-up (from L to R): blk., DJ SODA, VINAI, Marshmello, and Will Sparks

March is heating up at MARQUEE Singapore as the club welcomes a formidable line-up of international talent to run the decks. Kicking off the month on 7 March is Irish DJ blk., a rising force in hard techno, with his industrial-grade beats and high-BPM sets. To celebrate International Women's Day on 8 March, South Korean sensation DJ SODA promises a night of rhythmic intensity and soaring anthems, creating the perfect ambiance to let the music take over. Continuing the month's high-octane momentum on 14 March, Italian EDM powerhouse duo VINAI will make their MARQUEE debut. Known for their high energy sets and festival-smashing hits like "Bounce Generation" and "How We Party," they are synonymous with adrenaline-pumping big room bounce.

Making his highly anticipated return to MARQUEE on 21 March is world-renowned DJ Marshmello. The multi award-winning American DJ and music producer, who last performed at MARQUEE in 2023, is set to electrify the crowd with his potent tonic of future bass, pop and festival anthems. Closing out the month, Will Sparks will be bringing his unmistakable sound to the club for an unforgettable night of heart-thumping bangers. The Australian DJ is one of the leading pioneers of

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Melbourne Bounce, a sub-genre of EDM, and is considered one of the creators and most prominent figures in this style of music.

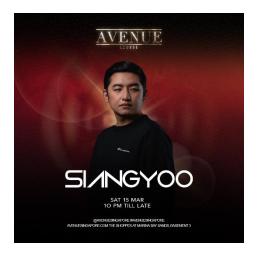
Party-goers who purchase their tickets online can opt for *MARQUEE Infinite Pour* (\$\$98 nett) to elevate the club experience with a free flow of a selection of alcoholic beverages from 10pm to 5am. Tickets to MARQUEE's March acts are now available on MARQUEE's official website. For more ticketing information for the guest DJ nights, please refer to the table below.

Prices for Online Tickets (Prices are exclusive of booking fees & GST)		
Date	Event	Prices
7 March 2025, Friday,	MARQUEE presents: blk.	General Admission: S\$30
Doors open at 10pm		Expedited Entry: S\$100
8 March 2025, Saturday,	MARQUEE presents: DJ	Early Bird: S\$30
Doors open at 10pm	SODA (International Women's	General Admission: S\$40
	Day)	Expedited Entry: S\$150
14 March 2025, Friday,	MARQUEE presents: VINAI	General Admission: S\$30
Doors open at 10pm		Expedited Entry: S\$100
21 March 2025, Friday,	MARQUEE presents:	Early Bird: S\$60
Doors open at 10pm	Marshmello	General Admission: S\$80
		Expedited Entry: S\$200
28 March 2025, Friday,	MARQUEE presents: Will	General Admission: S\$30
Doors open at 10pm	Sparks	Expedited Entry: S\$100

For table reservations and enquiries, e-mail <u>marquee.reservations@marinabaysands.com</u>. For more details and updates on MARQUEE's events and DJ line-up, follow MARQUEE Singapore on Instagram, Facebook and Telegram, or visit www.marqueesingapore.com.

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### **AVENUE Singapore**



Siangyoo brings his impactful blends and intriguing rhythms to AVENUE

On 15 March, Filipino DJ Siangyoo will command the stage with his set of captivating mashups. The 2017 Pioneer DJ Controller Battle Champion is known for his viral hard-hitting mixes that are bound to draw out sweat-soaked dancefloor mania.

For table reservations and enquiries, email <u>avenue.reservations@marinabaysands.com</u>. Table reservations are recommended as walk-ins are subject to venue capacity. For updates, follow AVENUE on <u>Instagram</u> and <u>Facebook</u>, or visit <u>taogroup.com/venues/avenue-singapore/</u>.



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#### Experience the excitement of 'JISOO SEASON' this March



Marina Bay Sands is collaborating with Creative and Choreographer Management Agency Jam Republic and global K-pop icon Jisoo on an exclusive campaign to run at the integrated resort from 5 March to 2 April. Called JISOO SEASON, the campaign celebrates the South Korean singer's launch of her debut mini album, "Amortage", a four-song EP that represents her first full project outside of K-pop supergroup Blackpink.

As part of the campaign, Marina Bay Sands' Sands LifeStyle members will have the opportunity to receive a copy of "Amortage" and an exclusive autographed polaroid. More information about the campaign will be available from 28 February on <a href="https://www.marinabaysands.com/sands-lifestyle/members-perks.html">https://www.marinabaysands.com/sands-lifestyle/members-perks.html</a>.



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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 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 <a href="https://www.marinabaysands.com">www.marinabaysands.com</a>

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For hi-res images, please click here. (Credit as indicated in the captions)