



MARINA BAY SANDS
SINGAPORE

PRESS RELEASE | FOR IMMEDIATE RELEASE

LOVE IS IN THE AIR AT MARINA BAY SANDS WITH VALENTINE'S DAY DINING SPECIALS

The integrated resort heralds the month of love and romance with themed menus and exquisite creations

Singapore (17 January 2025) – Award-winning restaurants at Marina Bay Sands pay homage to Valentine's Day with specially curated course menus and themed creations, as we celebrate the universal language of love and romance in February.

Indulge in exquisite themed Valentine's Day menus alongside panoramic sky-high views at **Spago Dining Room** and **LAVO Italian Restaurant & Rooftop Bar** or experience a romantic night by the French Riviera, complete with classic French fare, at **Maison Boulud**. For a classic Valentine's Day date night filled with good food and drinks, diners can go with a fine-dining extravaganza at **CUT by Wolfgang Puck**, a classic lunch or dinner at the renowned **Bread Street Kitchen**, or opt for a relaxed night out at **Yardbird Southern Table & Bar** or **RISE**.

Over at **Waku Ghin**, the celebrated restaurant brings in one of the finest selections of produce – the prized longtooth grouper better known as Kue. One of Japan's most luxurious and rare fishes, it will be featured prominently in Waku Ghin's menu for the month of February, where Chef Tetsuya Wakuda showcases his love for this line-caught seasonal treasure through culinary artistry and precision. Meanwhile, **Mott 32** debuts their new executive set lunch on 17 February. The experience encapsulates the best of the restaurant in an exquisite three-course menu accompanied by a refreshing mocktail.

Sweet treats await all at **Black Tap**, where its iconic *Red Velvet Cake Shake* returns for the season of love. **Origin + Bloom** does not disappoint with a curated selection of beautiful bakes and cakes, perfect for surprising a loved one this Valentine's Day.

A celebration is not complete without a party and **MARQUEE Singapore** curates a sizzling lineup of events featuring guest acts such as BEAUZ and BASSJACKERS and themed nights helmed by resident DJs for the month of February. Revellers can look forward to non-stop exhilaration and an unforgettable experience at this iconic nightlife destination.

Black Tap Craft Burgers & Beer



Black Tap Singapore presents the delightful Red Velvet Cake Shake in luscious hues of red and white

Available from 14 to 16 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.

Bread Street Kitchen by Gordon Ramsay



Experience a Gordon Ramsay-inspired Valentine's Day feast at Bread Street Kitchen

This Valentine's Day, **Bread Street Kitchen by Gordon Ramsay** offers a specially curated lunch and dinner menu (S\$98++ per pax), available for dinner on 13 February, and all day on 14 and 15 February.

A romantic meal like no other, the menu starts with a refreshing *Irish Oyster "Bloody Mary"* a harmonious pairing of fresh oysters with the bold, tangy flavours of the classic cocktail. Move on to the *Foie Gras & Strawberries Torchon* appetiser, featuring creamy foie gras complemented by the subtle sweetness of strawberries and chamomile, served on crisp sourdough.

For the main course, diners can choose from three exquisite dishes: Bread Street Kitchen's signature *Sliced Beef Wellington*, accompanied by mashed potatoes, honey-roasted carrots, and a rich red wine jus, the luxurious *Lobster & Scallops Sweetcorn*, paired with the smoky sweetness of charred leeks and a vibrant fermented yuzu hot sauce, or the vegetarian-friendly *Courgette Ricotta Cannelloni*, a ricotta-filled courgette with layers of pomodoro sauce, béchamel, and spinach. The Valentine's Day feast ends with a classic *Raspberry & Chocolate Cake*, where raspberry crumble meets creamy white chocolate.

For reservations, visit <https://www.marinabaysands.com/restaurants/bread-street-kitchen.html>.

CUT by Wolfgang Puck



CUT serves up beloved classics this Valentine's Day, with two specially curated three-course menus

In February, CUT debuts specially curated three-course menus paying homage to the season of love.

For the first seating (\$\$198++ per person) from 5 PM to 6.30 PM, guests enjoy the best of CUT with the quintessential amuse bouche of *Tuna Tartare "Sandwiches" with Wasabi and Togarashi "Toast"* and starters such as a flavourful, rich soup made with Austrian oxtail bouillon, chervil with bone marrow dumplings and garnished with luxurious Périgord black truffle shavings. The main course will include signatures such as the *U.S.D.A. Prime*, aged for 21 days or the *Hokkaido "Snow" from Tomakomai, Japan*. To pair, guests have a choice of two sides. For a classic CUT experience, opt for the classic fried pee wee potatoes with crisp shallots and garlic aioli or creamed spinach topped with a fried organic egg. Dessert is an indulgent *Valrhona Chocolate Soufflé*, served with crème fraiche and a refreshing raspberry gelato, perfect for sharing.

The second seating (\$\$250++ per person) will be from 7 PM till 10.30 PM and starts off strong with the amuse bouche of lightly steamed *Langoustine "Sashimi"* served with Kaluga Caviar, uni and topped with an umami-rich dashi soy jelly and Hokkaido tomato ponzu sauce. Similar to the first seating, the second seating features classic mains and sides from CUT but will also offer more options for starters such as the iconic *Hamachi & Hokkaido Scallop "Ceviche"*, topped with marinated ikura, ginger and wasabi.

There will not be any à la carte menu available during Valentine's Day and reservations are strongly encouraged via marinabaysands.com/restaurants/cut.html.

LAVO Italian Restaurant and Rooftop Bar



Indulge in Valentine's Day specials at LAVO Singapore

LAVO Singapore is setting the stage for an unforgettable Valentine's Day with an à la carte dinner extravaganza featuring exquisite seafood and decadent desserts. On 14 February, diners can begin date night with a selection of succulent Fresh Oysters (S\$50++ for six pieces, S\$90++ for 12 pieces) paired with strawberry caviar and champagne mignonette, served delicately atop dry ice, red pebbles, pink rose petals, and a touch of rose water to delight all senses.

For the main course, indulge in a sumptuous Scottish Lobster Risotto (S\$60++) with garden peas and a creamy butter sauce, and seasoned with lime zest, chives, and brunoise shallots. Alternatively, the Grilled Mediterranean Sea Bream (S\$70++) presents a delightful alternative, offering a whole deboned sea bream served with a vibrant Cabernet Sauvignon Salmoriglio sauce, chervil, and grilled lemon.

The finale of this romantic affair will be a Strawberry Tiramisu (S\$26++), which features delicate layers of vanilla mousse and strawberry jam between strawberry lady finger sponge, finished off with a touch of pistachio.

For more details and updates on LAVO's event line-up, follow LAVO Singapore on Instagram and Facebook, or visit www.lavosingapore.com.

Maison Boulud



No one does romance better than the French, and Maison Boulud lives up to this with a classic French Rendition of a Valentine's Day feast, with highlights such as Maison Boulud's Saint-Jacques and Pot Au Feu

Maison Boulud celebrates Valentine's Day with a tasting menu (S\$198++ per person) inspired by the season's finest ingredients. Available exclusively on 14 February, the evening begins with a curated selection of canapes and Maison Boulud's seasonal special, *Saint-Jacques*, a luxurious pairing of marinated Hokkaido diver scallops, Kaluga Caviar and sea urchins, accented with pink peppercorn and roasted sesame.

Guests will then enjoy a series of meticulously crafted dishes, such as the *Vol Au Vent*, milk-fed veal sweetbread, seasonal mushrooms encased in a buttery pastry crust with a rich sauce suprême and garnished with Périgord winter black truffle or *Sole Grenobloise*, a refined interpretation of the classic Dover sole 'meuniere', paired with parsley, leeks, local kale, clams, capers and served with rich lemon and hollandaise sauce. Alternatively, meat lovers can savour Maison Boulud's version of the traditional French stew *Pot Au Feu*, made with wagyu short ribs, bone marrow, foie gras and juxtaposed with a cold gribiche sauce.

For the final course, Maison Boulud serves up *Mon Coeur*, meaning "my heart" in French, a decadent heart-shaped dessert of strawberry marmalade, vanilla sponge biscuit, and yogurt bavarois. The evening concludes with an assortment of *Petit Fours* starring handcrafted chocolate bonbons.

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

Mott 32



Mott 32's new executive lunch menu features beloved dishes from its extensive culinary repertoire

Mott 32 debuts a new executive set lunch (S\$68++) on 17 February, for Mott 32 fans and gourmards to enjoy. The three-course experience encapsulates the best the award-winning restaurant has to offer when it comes to authentic Cantonese cuisine and is the perfect midday indulgence.

Guests can choose from three iconic starter options, the signature *Barbecue Iberico Pork*, *Yellow Mountain Honey* 蜜汁顶级西班牙黑毛猪叉烧, *Marinated Cucumber and Garlic* 蒜香手拍青瓜, or the *Cold Free-Range Chicken, Coriander, Black Truffle* 黑松露伴走地鸡. For main courses, the selection includes *Wok-Fried Prawn, Rainbow Quinoa, Onion* 五色藜麦炒虾球, a tender *Steamed Garoupa Fillet, Minced Garlic and Vermicelli* 蒜茸粉丝蒸龙趸球, and finally, a heartwarming bowl of *Fish Maw, Shredded Free Range Chicken, Inaniwa Udon* 花胶鸡丝煨稻庭乌冬. Dessert will be a presentation of Mott 32's best, the *Sweetened Guava Soup, Sago, Pomelo combination with Fresh Mango, Coconut, Glutinous Rice Roll* 石榴金露拼香芒椰汁糯米卷. As an added indulgence, each set lunch will include a complimentary glass of jasmine cooler mocktail.

The experience is available until further notice and more information can be found at marinabaysands.com/restaurants/mott32.html.


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Origin + Bloom



From Valentine's Day themed creations to decadent pastries, Origin + Bloom offers a curated selection of treats.

Over at **Origin + Bloom**, Valentine's Day is celebrated with artisanal creations crafted with love and care.

From 13 to 16 February, indulge in a homemade danish (S\$8 nett) featuring the finest French butter, a silky rose-infused pastry cream, and intricate decorations of fondant and sugar hearts. For a grander gesture, the Valentine's Day Whole Cake (S\$36 nett) is a masterpiece of flavours and aesthetics. Shaped into a beautiful red flower, the cake layers almond sponge infused with raspberry and kirsch, layers of raspberry compote, rose bavaroise mousse, and a crispy raspberry inspiration white chocolate crumble, topped with delicate rose Chantilly.

For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html.

RISE



Savour the flavours of romance this Valentine's Day at RISE

This Valentine's Day, **RISE** presents a specially curated dinner menu (S\$128++ per person), offering an array of romantic culinary creations to captivate the palate.

Beyond the extensive buffet offerings, a key highlight will be a Romantic Corner live station. The station will prepare sliced *Hokkaido sea scallops and Parisian white button mushrooms*, served piping hot atop the shell in real time. Guests can also enjoy a light *beetroot and red cabbage gazpacho with cherry pesto*, served cold, or a *chargrilled pink trout paired with confit heirloom tomatoes on a skewer*, complemented by a delicate *Fennel Porcini Consommé* that enhances the natural sweetness of the trout. For a more indulgent choice, opt for the *Pan-Seared Wagyu flank*, served alongside tender braised endives and a rich chicken jus.

Wrap up the meal with a selection of decadent desserts such as the "*Lovey-Dovey*" *Strawberry Mousse* as well as an assortment of *Valentine's macaron* and *chocolate praline* for a sweet, elegant finale.

For more information and reservations, visit marinabaysands.com/restaurants/rise.html.

WAKUDA Singapore



Celebrate love with WAKUDA's exquisite Valentine's Day dinner

WAKUDA marks Valentine's Day with an exclusive dinner menu which highlights the finest Japanese ingredients and innovative culinary techniques, priced at S\$288++ per person and available only on 14 February.

The evening begins with WAKUDA's iconic starter, *Flan*, a savoury egg custard enriched with the natural sweetness of Japanese white corn, and *Yuba*, fresh bean curd skin from Kyoto, crowned with Hokkaido sea urchin and mountain caviar for an indulgent burst of umami.

Alongside a selection of sashimi and sushi prepared with the freshest seasonal produce and seafood and an assortment of crispy tempura, guests can also savour *Canadian Lobster* expertly marinated in citrus and vinegar, served with sea asparagus and a refreshing shellfish vinaigrette. Lovers can share the *Classic Saikyo Yaki*, featuring grilled Patagonian toothfish, marinated in Saikyo miso (white bean paste) from Kyoto and choose between the *Charcoal Grilled A5 Wagyu* served with seasonal vegetables or *Chef Tetsuya's Classic Carabinero Prawn* with a flavourful tarragon risotto.

The feast concludes with the sweet and floral *Isaphan*, a beautifully crafted dessert featuring a blend of raspberry and rose flavours with vanilla streusel. For reservations, visit marinabaysands.com/restaurants/wakuda-singapore.html.

Waku Ghin



Waku Ghin features the prized longtooth grouper, better known as Kue, in February, prepared in a variety of culinary techniques

February is also the season for Kue, the longtooth grouper prized in Japanese cuisine. Found only in the southern waters of Japan and known to be a rare and elusive breed, it has earned the moniker “phantom fish”. **Waku Ghin** features the freshest line-caught Kue in this month’s menu, wielding a multitude of culinary techniques to capture every nuance of flavour in the subtle white meat.

Enjoy this high-grade fish simply as finely sliced sashimi, served with grated wasabi and white shironegi (white scallions) or prepared with the finest Japanese culinary artistry in dishes such as the *Kue Carpaccio*, prepared with witloaf, Japanese chives and ginger dressing. Alternatively, guests can enjoy it grilled lightly over hot coals, where the richness of the fish is balanced nicely with the fresh bite of shishito peppers or poached and drizzled with an umami kombu sauce with karashima and wild udo tossed in a zesty miso-orange dressing.

Guests are encouraged to reserve early while the Kue season lasts. Visit www.marinabaysands.com/restaurants/waku-ghin.html.

Yardbird Southern Table & Bar



Couples celebrating Valentine's Day can enjoy the Surf & Turf Platter and free flow Joliesse Cabernet Sauvignon.

At **Yardbird Southern Table & Bar**, love takes centre stage with the exclusive Valentine's Day *Surf & Turf Platter* (S\$168++), curated for her and for him. Ladies will enjoy the Loup de Mer, a medley of crispy scale, hearty clam 'chowder', served alongside a refreshing baby salad. Gentlemen can indulge in Wagyu Short Ribs braised with Old Bay seasoning and accompanied by crispy kale and tangy pickled daikon. Elevate the evening by pairing the meal with a two-hour free flow of Devaux, Cuvée D, Brut Champagne (S\$88++ per person), promising a sparkling celebration of love.

Wine enthusiasts can look forward to a two-hour free flow of *Joliesse Cabernet Sauvignon* (S\$58++ for non-members, S\$48++ for Sands LifeStyle Members) at Yardbird for the entire month of February. This oaky California wine, with its rich garnet hue and aromas of Bing cherry and olallieberry, will be a perfect accompaniment to any meal.

To cap off the month, embrace the spirit of Mardi Gras with a one-day-only *Southern Seafood Boil* on the evening of 27 February. Priced at S\$68++, this vibrant feast includes lobster, mussels, scallops, tiger prawns, Andouille sausage, and more, in a decadent bourbon butter sauce and served with fingerling potatoes and baguette. Guests can pair their meal with signature Mardi Gras-inspired cocktails like the *Bourbon Citrus Smash*, the classic Sazerac, or the tropical *Hurricane* (S\$22++ per glass).

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

Spago by Wolfgang Puck



Valentine's Day at Spago Dining Room offers an exquisite three-course meal with stunning rooftop views.

Nothing says romance like dinner with panoramic city views and **Spago** delivers with an exquisite Valentine's Day three-course menu (S\$188++ per person) to celebrate all things love and romance this February.

Exquisite starters such as *Burrata with Conference Pears*, served with crispy prosciutto di parma and drizzled with champagne-mustard vinaigrette, or "*Kaya Toast*", toasted brioche with pandan-coconut jam and served with seared foie gras and a slow-cooked egg yolk will impress any date, while signature mains such as the *Iberico Pork Chop* is perfect for two. For something a little more special, opt for the *Chinois "Shanghai Lobster"* for an additional S\$15, served with yellow curry, crispy spinach and jasmine rice. No Valentine's Day dinner is complete without dessert and Spago does not disappoint with the final course. Choose between a decadent *Valrhona Chocolate Soufflé* with tart raspberry sorbet and crème fraiche or *Spikey Lemon*, light and airy vanilla mascarpone bavaois incorporated with the floral flavours of Earl Grey and served with lemon confit and refreshing yuzu sorbet.

Bubbles are highly recommended for the occasion, and a curated selection of sparkling wine to pair with the Valentine's Day menu is available upon request. Designed by Spago's head sommelier, the list contains classic options such as *Duval Leroy Reserve Brut NV* and *Ruinart Blanc de Blanc NV*, as well as an extensive list of Rosé options, including *2013 Perrier-Jouët Belle Epoque Brut Champagne* and *2006 Taittinger Comtes de Champagne Blanc de Blancs* – perfect vintages for a special occasion. Visit marinabaysands.com/restaurants/spago.html for reservations.

KOMA Singapore



Celebrate the season of love with KOMA's Valentine's Day set meal and special cocktail Cosmic Love

Celebrate the season of love at **KOMA Singapore** with a themed Valentine's Day set menu, inviting lovebirds to indulge in a feast for two (S\$520++), available for dinner from 14 to 16 February.

The carefully crafted menu features an array of exquisite dishes where guests can savour the freshness of the sea. Highlights include the *Salmon Pillow*, a delightful combination of roasted jalapeno, smoked avocado and topped with a slice of fresh Ōra King salmon, and *Tai Carpaccio*, where thinly sliced Japanese sea bream is served with zesty Japanese ginger and Thai vinaigrette. Guests can also choose between tender *Wagyu Beef Cheek*, served with smooth pumpkin puree, crisp pickled shallot and garnished with a robust red wine bordelaise and spicy mustard seed, or the *Kurobuta Pork Tomahawk*, accompanied by a savoury saikyo miso (white bean paste miso), a charred endive, and rich pork jus. For the finale, guests will be treated to a refreshing Ichigo Hibiscus dessert, a delightful combination of strawberry, vanilla mousse, and topped with coconut crumble.

Couples looking to take the celebration to the next level can opt for the Cosmic Love cocktail (S\$27++), a deliciously creamy concoction of smooth Ketel One vodka, Don Julio Reposado tequila, Amontillado sherry infused with raspberry and white chocolate.

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 www.komasingapore.com.



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MARQUEE SINGAPORE PRESENTS A STELLAR LINEUP THIS FEBRUARY

MARQUEE Singapore



MARQUEE Singapore’s February DJ line-up (from L to R): BEAUZ and BASSJACKERS

MARQUEE Singapore will play host to a spectacular lineup of events this February, featuring an eclectic mix of international DJs and music genres. On 8 February, revellers can witness the genre-defying brilliance of the brotherly duo BEAUZ, known for tracks like “Count the Hours” and “Feel the Light”. Hailing from Los Angeles, the American duo is set to deliver an electrifying performance, showcasing their unique blend of hard techno and tracks inspired by their multicultural heritage.

Come 21 February, electric music powerhouses BASSJACKERS will be bringing their biggest hits to MARQUEE, with the likes of “Mush Mush” “Crackin’” and “Derp”. Having collaborated with big industry names such as Martin Garrix and Afrojack, the duo has rocked festivals worldwide, from Tomorrowland to Ultra Music Festival, promising an epic party for all.



MARQUEE Singapore’s line-up of resident DJ nights in February



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On 1 February, resident DJ Zippy will take guests on a journey through the world of trance music in a spellbinding night at MARQUEE UTOPIA, where dreamlike rhythms and euphoric melodies collide. Come 7 February, partygoers are invited to step into a whimsical night of fun with CIRQUE helmed by DJ PARTYWITHJAY, and look forward to circus-inspired surprises like balloon sculptures and popcorn stations, paired with pulsating house beats. To cap off the month, buckle up for a cosmic adventure on 22 February as Nash.D brings the party with ASTROLAB – a space-themed extravaganza which takes guests on a trip through rhythm and energy, featuring awe-inspiring visuals and supersonic tunes.

Tickets to MARQUEE's February acts, priced from S\$20 for resident DJ nights and S\$30 for guest DJ nights, are now available on MARQUEE's official website. For S\$98 nett, *MARQUEE Infinite Pour* online ticket holders can enjoy entry to MARQUEE and keep the party going with free flow of a selection of alcoholic beverages from 10 PM to 5 AM.

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

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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 www.marinabaysands.com

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