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### CELEBRATING 60 YEARS OF SINGAPORE THROUGH FLAVOURS AT MARINA BAY SANDS

Singapore (11 July 2025) – In honour of Singapore's 60th birthday, Marina Bay Sands invites guests to embark on a culinary journey that honours the nation's diverse heritage. This August, the integrated resort will spotlight local flavours through exclusive menus, while restaurants across the property roll out seasonal specials featuring the freshest ingredients—perfect for marking six decades of nationhood with style and flavour.

#### Black Tap Craft Burgers & Beer



(from L to R): The **National Day CrazyShake**, **Asian Black Pepper Burger** and **Majulahger** headline the SG60 celebrations at Black Tap this August

Bask in the nation's milestone celebrations with the return of **Black Tap**'s Singapore-exclusive *National Day CrazyShake*® (S\$23++) – a tribute to the classic rose and milk beverage that many locals love. Available from 1 to 31 August, the pastel pink-hued bandung CrazyShake® is decked in patriotic colours of the Singapore flag, complete with red and white star sprinkles on a vanilla frosted rim, a slice of red and white cake, whipped cream, crescent icing cookie, red sprinkles, and a bright red cherry on top.

Experience the excitement and indulge in the *Asian Black Pepper Burger* (S\$24++), combining bold Asian spices with a succulent prime beef patty glazed in rich black pepper sauce. Available from 1 to 31 August, the flavourful burger is topped with shaved onions and scallion on soft toasted buns and served with fries. Pair the special treat with a refreshing pint of *Majulahger* (S\$18++), a limited-edition craft beer created in collaboration with Singapore's own Rye & Pint Brewery. The brew



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infuses four hops alongside oolong leaves to showcase a vibrant mix of fresh, spicy and floral notes with a hint of sweetness – an ode to local flavours. From 8 to 10 August, raise a glass of *Majulahger* at a celebratory price of S\$12++.

For reservations, visit <u>marinabaysands.com/restaurants/black-tap.html</u>.

#### Bread Street Kitchen by Gordon Ramsay



Savour the spirit of Singapore with indulgent twists at Bread Street Kitchen

Mark Singapore's 60<sup>th</sup> birthday with a limited-time four-course set menu that blends local flavours with British sophistication at **Bread Street Kitchen by Gordon Ramsay**, available exclusively from 8 to 10 August for both lunch and dinner.

To begin, the *Chilli Crab Arancini* delivers a playful nod to the iconic local dish, featuring golden-fried risotto balls infused with sweet, spicy chilli crab sauce, complemented by a vibrant green goddess sauce for a burst of herbaceous freshness. The appetiser features the *Ham Hock Croquette*, a tender, slow-braised pork encased in a crisp golden shell, balanced by tangy pickled red cabbage and a smooth onion puree.

For the main course, diners may choose from several hearty options like the signature Sliced *Beef Wellington*, served with velvety mashed potato, honey-roasted carrots, and finished with a luxurious red wine jus that enhances rich, savoury depth of the beef. For a vegetarian option, the *Soy-Glazed Aubergine*, paired with bang bang sauce and a crispy tofu salad, delivers bold flavours with a satisfying plant-based profile.



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The meal concludes with a tropical reinterpretation of a beloved classic, the *Kaya Coconut Bombe Alaska*. Layers of kaya gelato, coconut sorbet, soft sponge and torched Italian meringue come together in a decadent finale that pays homage to familiar flavours with a dramatic flair.

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

### CUT by Wolfgang Puck



CUT reimagines local flavours for National Day – pictured here clockwise is the Crab Meat Kueh Pie Tee, Cendol Cake and Steamed Bee Hoon with Braised Beef Tendons

In celebration of National Day, one-Michelin-starred CUT by Wolfgang Puck unveils a special three-course lunch menu that reimagines local favourites with a refined touch (S\$48++ per person; available from 12pm to 2pm).

The experience begins with a tantalising amuse-bouche, featuring the vibrant *Crab Meat Kueh Pie Tee*, which delivers a delicate balance of freshness and crunch. Guests can select two other main dishes from the menu selections, such as the velvety *Mapo Steam Egg* paired with minced beef and Sichuan pepper, or the flavourful *Sambal Sting Ray* with yellow basmati rice. For those seeking traditional staples, indulge in the fragrant *Nasi Lemak*, served with classic accompaniments and seasoned with aromatic spices. The *Steamed Bee Hoon with Braised Beef Tendons* provides a comforting rendition of a classic Asian dish. Conclude the meal with an indulgent *Cendol Cake*, featuring light pandan chiffon sponge alongside gula melaka cremieux, coconut mousse and a refreshing sweet corn ice cream.

For reservations, call 6688 8517 or visit marinabaysands.com/restaurants/cut.html.

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#### KOMA Singapore



Raise a toast to Singapore with bold local flavours at KOMA Singapore

In honour of Singapore's 60<sup>th</sup> National Day, **KOMA Singapore** presents an exclusive selection of celebratory specials that pay tribute to local flavours with a bold Japanese twist. Available from 8 to 10 August, the à la carte offerings spotlight beloved local ingredients reimagined through the lens of KOMA's signature culinary flair.

The Chilli Crab Slider (S\$28++) brings together succulent king crab and refreshing cucumber, layered within soft mantou buns and dressed in a piquant chilli crab sauce, a luxurious interpretation of the quintessential local favourite. For a heartier option, the Japanese Wagyu Fried Noodle (S\$38++) features premium Japanese wagyu beef stir-fried with sweet capsicum and crunchy bean sprouts, delivering an indulgent take on a hawker classic.

From 1 to 10 August, both lunch and dinner services will feature the *Saikou no Keiken* (The Ultimate Experience) dessert platter (\$\$88++), a stunning red-and-white themed creation designed in tribute to the colours of the national flag. This indulgent spread includes a medley of iconic KOMA desserts featuring the *Japanese Cheese Cake*, *Bonsai*, *Lemon Yuzu*, *Zen Garden*, *Taro*, and seasonal fruits, offering a refined finish to the celebratory meal.

To complete the experience, the *Diamond's Lion* cocktail (\$\$32++), available from 8 to 10 August, offers a refreshing and flavourful toast to the nation. Crafted with Orientalist vodka infused with kaya, Cocchi Americano, Rimquinquin and agave syrup, the Diamond's Lion delivers a balanced blend of creamy, citrusy and herbal notes. Finished with a garnish of the national flag, it serves as a light yet memorable accompaniment to the occasion.

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

#### Maison Boulud



Honour National Day at Maison Boulud with a bold union of French artistry and Singapore soul

**Maison Boulud** presents a luxurious interpretation of a beloved local staple for the nation's birthday, available from 8 to 10 August.

A harmonious meeting of French elegance and local familiarity, the *Foie Gras Fried Rice* (\$\$42++) takes centre stage this National Day, featuring wok-fried Jasmine rice, enriched with foie gras, which melts luxuriously into each grain to lend depth and umami. The dish is finished with earthy mushrooms, golden garlic chips, and finely chopped chives, and a final touch of truffle soy adds a layer of refined intensity.

Complement the experience with the *Durian "Royale" Soufflé* (S\$22++), a daring yet elegant fusion that marries French technique with local intensity. Gluten-free and delicately balanced, the soufflé is crafted with premium *Mao Shan Wang* durian purée, rising light and airy while encasing the fruit's distinctive richness. Served warm, the soufflé is paired with a refreshing coconut sorbet, offering a tropical contrast that brings a vibrant and memorable close to the celebration.

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

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#### Mott 32



Celebrate with Mott 32's signature Applewood-Roasted Peking Duck, paired with Peanut Butter Old Fashioned

At **Mott 32**, tradition takes centre stage with an irresistible SG60-exclusive promotion. For a limited time, guests can enjoy the restaurant's signature *Applewood-Roasted Peking Duck*, renowned for its crispy lacquered skin, lightly perfumed with the aroma of applewood and fork-tender meat, at a celebratory S\$88 (usual price S\$148++).

The dish takes over 48 hours to prepare before being roasted to perfection and expertly carved tableside. Available only with advance bookings for groups of four or more, it will be available from now till the end of August, to be served during designated dinner slots from Monday to Wednesday.

To complement the feast, guests can indulge in the *Peanut Butter Old Fashioned* (S\$22++), a playful yet sophisticated twist on the classic cocktail. Infused with Screwball peanut butter whisky, Buffalo Trace bourbon, chocolate bitters, and a hint of citrus, this tipple is both indulgent and familiar and pairs well with the expertly prepared duck.

For more information and reservations, visit marinabaysands.com/restaurants/mott32.html.

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Origin + Bloom



Origin + Bloom reimagines local hawker classics and nostalgic treats in a National Day menu

Origin + Bloom gets into the patriotic spirit from 4 to 10 August with a week-long tribute to Singapore's rich hawker heritage and childhood favourites.

Among the savoury highlights is the *White Cut Chicken Sandwich* (S\$15 nett), a sophisticated twist on the beloved Hainanese staple, with poached Sakura chicken nestled between fluffy milk buns, finished with a swipe of ginger-scallion relish for a bright, aromatic finish. The *Satay Peanut Butter* (S\$8 nett) takes grilled chicken and elevates it with crispy shallots and a luscious, spiced peanut caramel, a clever rework of satay sauce.

Dessert lovers will be drawn to the *Rainbow Toast* (S\$12 nett), a nostalgic nod to the playful colours of traditional ice cream bread, reimagined here with fluffy pandan chiffon and layers of cempedak and bandung crémeux. The *Ice Kacang* (S\$12 nett) is transformed into an intricate multi-layered dessert, featuring azuki bean cake, white corn mousse, and generously filled with cendol gula melaka. Other standouts include the elegant *Kueh Bahulu* (S\$12 nett), infused with Tahitian vanilla Bavarian cream and acacia honey, and the whimsical *Dragon's Treasure* (S\$8 nett), which pairs red dragon fruit purée with tangy Greek yoghurt cream. Every element is designed not only to please the palate but to evoke memory, emotion, and national pride.

For more information, visit <u>marinabaysands.com/restaurants/origin-and-bloom.html</u>.

# MARINA BAY SANDS SINGAPORE

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**RISE** 



Celebrate SG60 with a culinary tribute to Singapore's shared heritage at RISE

This National Day, RISE unveils a thoughtfully curated showcase that pays homage to the city's vibrant food culture through the personal stories and signature creations of six homegrown chefs. Available from 5 to 31 July for both lunch and dinner, the menu presents an elevated interpretation of traditional local favourites, reimagined with refined technique and heartfelt nostalgia. For the full feast, guests are encouraged to come on National Day (9 August) itself, where they will be able to enjoy the full suite of dishes.

Starting early from now to 17 July, the first rotation offers three heritage classics with deep local roots. The *Beef Rendang* features tender cuts of beef slow cooked in a rich coconut gravy infused with toasted spices, delivering intense flavour and depth with every bite. The *Bak Kut Teh* offers a comforting herbal broth, gently simmered with traditional Chinese herbs to yield a restorative, aromatic soup paired with meaty pork ribs. For those who favour bold and spicy fare, the *Devil's Curry*, a fiery Eurasian dish, stands out with its robust blend of chilli, vinegar, and aromatics, balancing heat with a hint of tanginess.

From 18 to 31 July, the second rotation introduces dishes equally steeped in sentiment and tradition. The *Prawn Paste Chicken* delivers crisp golden wings marinated in fermented shrimp paste, offering a deeply satisfying umami-rich crunch. The *Butter Chicken* features grilled chicken simmered in a creamy tomato-based sauce enriched with warming spices, offering familiar North Indian comfort. To end, the *Gula Melaka Chiffon Cake* combines soft, airy sponge with the caramel-like notes of palm sugar, offering a simple yet nostalgic finish.

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All six dishes will be served in unison on 9 August, as part of a celebratory National Day spread. Lunch is available at S\$128++, dinner at S\$148++, with the option to add on S\$30++ for free-flow local beer, the perfect toast to Singapore's 60 years of independence through the language of food.

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

#### Spago by Wolfgang Puck



Cheers to SG60 with Spago's local-inspired cocktails

This August, **Spago by Wolfgang Puck** raises a toast to Singapore's 60th birthday with an exclusive cocktail that capture the spirit of the nation in every sip.

The *Vanda SG60* (S\$27++) offers a tropical twist inspired by Singapore's national flower. With lush lychee notes and a smooth, slightly viscous mouthfeel, this elegant cocktail delivers a refreshing and aromatic experience that's as graceful as it is celebratory. Available daily from 12pm at Spago Bar & Lounge, from 1 to 31 August, this cocktail is a heartfelt tribute to Singapore's vibrant spirit and tropical allure.

For reservations, call 6688 9955 or visit <u>marinabaysands.com/restaurants/spago-bar-and-lounge.html</u>.

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The Club



Savour local favourites at The Club this National Day

Celebrate Singapore's 60<sup>th</sup> birthday with a thoughtfully curated National Day set menu at **The Club**. Available for one day only on 9 August, the exclusive two-course experience (S\$35++) pairs a refreshing mocktail with a choice of one starter and one main.

Starters include a house-made *Pork Ngoh Hiang,* where seasoned minced pork is wrapped in beancurd skin and deep-fried till golden brown, accompanied by a side of pickled vegetables and a tangy dipping sauce. Alternatively, opt for the *Chicken* Satay, featuring tender, grilled skewers marinated in aromatic spices and served with classic peanut sauce, rice cakes, and cucumber slices.

For mains, the *Fresh Water Prawn Laksa* offers a refined twist on a local classic, served with whole, succulent prawns at their freshest. Guests who prefer smoky, charred flavours can indulge in the *Wok Fried Carrot Cake*, featuring crispy radish cake cubes stir-fried with garlic, eggs, and preserved radish for a savoury depth.

Complete the meal with the *Lazy Daisy* mocktail, a vibrant concoction of cherry tomato, strawberry purée, fresh lemon juice, and basil tea, balanced with a dash of black pepper and saline, offering a refreshing, herbaceous finish that complements the meal beautifully.

For more information, call 6688 5568.

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#### Waku Ghin





Culinary legends Chef Tetsuya Wakuda and Chef Sun Kim walk down memory lane on 2 August at Waku Ghin's special four-hands collaboration with Meta

Waku Ghin presents a deeply personal collaboration between Chef Tetsuya Wakuda and Chef Sun Kim of two-Michelin-starred Meta this August. Ever since Chef Sun honed his craft under Chef Tetsuya at Sydney's legendary Tetsuya's, their culinary paths have been deeply intertwined. Now, for the first time since those formative years, the two chefs reunite in the kitchen in an evening that promises not only remarkable food, but a poignant tribute to a bond that has shaped them both.

Available only on 2 August, the menu (S\$588++ per guest) reflects the chefs' distinct yet harmonious culinary identities and their shared home in Singapore, where both are now based. Chef Sun brings a modern Korean sensibility shaped by his grounding in European techniques, while Chef Tetsuya draws on a lifetime of refined, produce-driven cooking informed by his Japanese heritage and decades in Australia. Together, they present an elegant, compelling menu that reflects their shared devotion to seasonality, precision, and place.

Seating is limited and guests are encouraged to reserve early. For reservations, visit marinabaysands.com/restaurants/waku-ghin.html.

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#### Yardbird Southern Table & Bar



Celebrate National Day with Yardbird's bold twist on Hainanese Chicken Chop

Feast on flavours close to home as **Yardbird Southern Table & Bar** brings their own spin on Singapore's heritage classic, the *Hainanese Chicken Chop*. Available only on 9 August, this National Day special reimagines the iconic local dish with a 24-hour brined boneless chicken thigh, fried to golden crispness, dressed in a maple sweet and sour sauce, and served with Southern slaw, sundried tomatoes, petit pois, and golden house fries.

Toast to the occasion by the promenade with the *Yardbird Sling* (\$\$22++), a house rendition of the iconic Singapore Sling, featuring a heady blend of bourbon whisky, fresh orange, Dom Benedictine, cherry liqueur, citrus, and grenadine. Lush, vibrant and refreshingly complex, it's the perfect drink to raise in celebration of six decades of Singaporean spirit.

For more information, visit <u>marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html</u>.

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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.

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