

A JULY OF GLOBAL GASTRONOMY AT MARINA BAY SANDS

Singapore (20 June 2025) – With the Fourth of July and Bastille Day lighting up the month, Marina Bay Sands pays tribute to these iconic celebrations with a delectable showcase of American and French culinary classics. From the bold, smoky notes of American barbecue to the sun-drenched richness of Provençal cuisine, indulge in a cross-continental feast that captures the spirit of festivity. As summer hits its stride, restaurants across the property are also serving up refreshing seasonal specials that are perfect for whetting the appetite and beating the heat.

Black Tap Craft Burgers & Beer



Black Tap teams up with Employees Only for boozy milkshakes combining mixology and indulgence.

This July, two iconic New York-born brands **Black Tap** and **Employees Only** are coming together for a limited-time collaboration set to showcase boozy milkshakes in Singapore. From 1 to 4 July and 6 to 31 July, indulgence and innovation take centre stage with the *Mudslide* shake (S\$21++) spotlighting a cocktail-inspired combination of Buffalo Trace Bourbon, cinnamon, Baileys, and Kahlúa swirled into a classic vanilla milkshake topped with whipped cream and shaved chocolate for a velvety smooth taste. Meanwhile, the *Corn Coconut* shake (S\$21++) highlights local flavour with Sazerac Rye whiskey, toasted corn syrup and coconut cream mixed into a vanilla milkshake topped with crunchy cornflakes.

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*Celebrate Independence Day with Black Tap's towering **Red, White & Blue Cake Shake***

Black Tap's magnificent *Red, White & Blue Cake Shake* (\$23++) exclusively returns from 4 to 6 July. Frosted with red, white and blue confetti sprinkles, the classic vanilla-based milkshake is topped with a generous slice of cake, decked in the trio of national colours to celebrate America's Independence Day.

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

CUT by Wolfgang Puck



*Fourth of July celebrations are in full swing over by the bar at **CUT by Wolfgang Puck***

CUT by Wolfgang Puck channels the true spirit of American freedom with a mouthwatering selection of classic bar fare, inspired by the timeless tradition of backyard barbecues.

Guests can indulge in true blue American flavours elevated with CUT's signature touch —highlights include the CUT Wagyu Sliders, the hearty *USDA Prime Steak Sandwich* or the more Southern-inspired *Buttermilk Chicken Biscuit*. Guests with a taste for the finer things can opt for the *Veal Tongue Taco*, with bites of fork-tender veal. For spice that rivals the fireworks often seen on this day, choose the *Firecracker Shrimp Taco*, which delivers a fiery kick to the palate. No celebration is complete without iconic sides and CUT delivers with creamy *Mac & Cheese with Shishito Peppers*, crispy *French Fries with Black Pepper*, and golden *Tempura Onion Rings*. Celebrating all cultures, CUT also serves up *Gougères*, which would be an excellent pairing with the *Buffalo Chicken*. To round off the experience, CUT offers handcrafted hand pies in three classic American flavours wrapped in golden nostalgia: juicy peach, rich cherry, and the ever-classic apple.

Pair the experience with CUT's signature cocktails, such as the much beloved *Rough Love*, known for its crisp, refreshing flavour profile. For those looking to turn up the festivities, *Who's Your Daddy* is a show-stopping double punch bowl brimming with exotic flavours—perfect for sharing and celebrating in style on this commemorative holiday.

Reservations are available on a first-come, first-served basis. For the latest updates on CUT, please visit marinabaysands.com/restaurants/cut.html.

KOMA Singapore



KOMA Singapore marks six bold years with an exclusive five-course anniversary dinner

Celebrate **KOMA Singapore's** sixth anniversary with an exclusive five-course anniversary set menu from 22 to 27 July, available at S\$198++ per person.

The menu pays homage to the restaurant's signature flair of bold Japanese flavours and premium seasonal ingredients with a curation of the most beloved and signature dishes from KOMA's six-year



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journey. Guests can expect favourites such as the iconic *Salmon Pillow* to make an appearance, alongside other KOMA classics such as the *Yellowtail Sashimi*, topped with burnt jalapeño and yuzu ponzu, lightly battered *Ebi Tempura* and *Miso Crab Bisque*, featuring snow crab finished with crème fraîche and chives. The star of the show is the *KOMA Sirloin*, succulent, perfectly seared, and richly marbled and perfect for the occasion. Served with a bold black garlic peppercorn sauce and a crisp, refreshing green salad, this dish strikes a perfect balance between indulgence and finesse. The centrepiece of the menu, *KOMA Sirloin*, is served with a robust black garlic peppercorn sauce and refreshing green salad. A mini dessert duo brings visual whimsy and balanced sweetness to end the night. Indulge in the best of both worlds with *Bonsai*, a molten dark chocolate creation with crunchy praline, or *Lemon Yuzu*, a citrus mousse with yuzu jam and cacao crumble.

In celebration of the occasion, all dinner guests on 26 July will receive a complimentary amuse-bouche of *Beef Ribeye* carving, served in juicy, flavourful slices as a special one-night-only anniversary gesture.

A selection of beloved KOMA classics will also make a special return and be available à la carte from 22 to 27 July. Guests can look forward to the crowd favourite *Tuna Pizza* (S\$38++), with marinated tuna sashimi layered over a crisp tortilla base and finished with avocado cream, cilantro, tomatoes, and charred jalapeño. Another classic to look out for is the *Yellowtail Aji Amarillo* (S\$28++), where fresh yellowtail sashimi is drizzled with a zesty Peruvian-inspired aji amarillo sauce.

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.

Maison Boulud



Maison Boulud celebrates July with a refreshed Oyster & Champagne experience and a special Bastille Day menu

On Bastille Day (14 July), **Maison Boulud** invites guests to indulge in the rich heritage of French cuisine with a specially curated three-course menu (S\$98++ per pax) that pays homage to timeless French flavours.

Start with *Pissaladière*, a traditional Provençal flatbread topped with caramelised onions, briny black olives, and the savoury depth of anchovies—a true taste of southern France. Complement this with the refreshing pairing of *Burrata & Tomato*, featuring creamy artisanal burrata and vine-ripened French tomatoes, finished with a drizzle of aged balsamic vinegar. For a vibrant twist, enjoy *Tuna & Watermelon*, a Mediterranean Tuna ceviche, delicately marinated and paired with feta cheese and juicy watermelon for a balance of brightness and umami.

The mains offer a harmonious duet of land and sea. Savour the *Charred Grilled Snapper*, served with seasonal vegetables and a classic sauce antiboise — a Provençal tomato-based sauce with olives, capers, and herbs. Alternatively, delight in the New Zealand Roasted Lamb Rack, accompanied by house-made chickpea fries, a zesty chimichurri, and a rich lamb jus. Finish with a *Roasted Apricot Tartlet*, paired with a scoop of olive oil and rosemary honey ice cream.

For the full French experience, enjoy a selection of fine French wines: the crisp and elegant *Bauget-Jouette Carte Blanche Brut NV*, the mineral-rich *Domaine William Fèvre Chablis 2023*, or the vibrant and full-bodied *Domaine Maratray-Dubreuil Bourgogne Côte-d'Or Pinot Noir 2022*.

Maison Boulud also embraces the spirit of summer with a refreshed Oysters and Champagne experience. Every Friday and Saturday from 12 pm to 5 pm, guests are invited to indulge in two hours of free-flow Duval-Leroy Champagne, perfectly paired with fresh French oysters – choose between half a dozen oysters for S\$98++, or a full dozen served with luxurious Kaluga caviar for S\$196++. The experience is elevated further with a trio of tartares—salmon, tuna, and crab—



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offering a refreshing and indulgent seafood spread. For those looking to unwind during the week, the celebration continues Monday through Thursday, from 2.30 pm to 5 pm.

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

Miracle Coffee



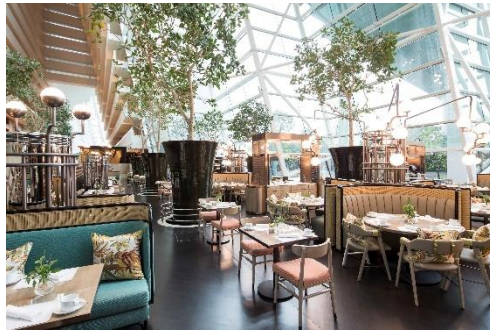
Miracle Coffee introduces a refreshing Blackcurrant Pineapple Series and new savoury menu items, perfect for summer indulgence

Miracle Coffee unveils a juicy new Blackcurrant Pineapple Series, a trio of refreshing seasonal beverages that capture the spirit of summer. The *Blackcurrant Pineapple Sparkling Fizz* (S\$8 nett) offers a bright, bubbly lift, while the *Blackcurrant Pineapple Americano* (S\$10 nett) blends fruit and espresso with sultry flair. For something indulgent, the *Blackcurrant Pineapple Latte* (S\$11 nett) delivers creamy richness with tropical acidity, a standout pick for sunny afternoons.

To complement the drinks, a new menu of savoury, mouth-watering signatures joins the line-up. Highlights include the *Prawn with Avocado Roll* (S\$14 nett) with tobiko and dill in a fluffy brioche bun; the indulgent *Seafood Mentaiko Croissant Pie* (S\$12 nett); and the Smoked Salmon with Artichoke Flatbread (S\$14 nett), served with flame-kissed vegetables and marinara. For lighter pursuits, opt for the Cloud Cheesecake (S\$10 nett), a dreamy coconut jelly-laced creation.

For more information and reservations, visit marinabaysands.com/restaurants/miracle-coffee.html.

RISE



Celebrate July with indulgent American and French-themed feasts at RISE

This July, **RISE** presents two indulgent dining experiences in honour of American Independence Day and Bastille Day, with each occasion showcasing bold flavours, classic dishes, and premium ingredients for an unforgettable celebration.

Celebrate Fourth of July with a buffet dinner featuring an array of iconic American dishes, available at S\$112++ per person. Dig into hearty favourites such as *Baby Back BBQ Pork Ribs* glazed in smoky sauce and paired with grilled pineapple, and *Hickory Smoked Beef Brisket*, slow-cooked to tender perfection. Classic sides include a creamy *American-Style Potato Salad*, while the live stations serve *Buttermilk Fried Chicken* on waffles with warm honey glaze, juicy *Philly Steak Sandwiches* loaded with shaved beef and melted cheese, and indulgent *Mac & Cheese*. End on a sweet note with *Key Lime Pie Bars*, gooey *Smores Chocolate Cake*, and warm *Peach Cobbler* under the heating lamp. The experience is made complete with freshly baked cookies and cream ice cream sandwiches, assembled à la minute.

On 13 July, continue the festivities with a Bastille Day buffet, available for brunch at S\$128++ and dinner at S\$98++ per person, with optional free-flow French wines at S\$58++. Begin with a classic *Niçoise Salad*, followed by a curated selection of cheeses including *Pont l'Évêque*, *Brillat-Savarin* and *Roquefort*. *Foie Gras Terrine* and *Chicken Pâté en Croûte* headline the charcuterie, while the live grill offers pan-seared *Foie Gras* with onion marmalade and *Escargots* flambéed in Pernod and garlic butter. *French Lobster Bisque* provides a rich, velvety interlude, while rustic mains such as *Beef Bourguignon* and *Coq au Vin* round out the savoury spread. For dessert, enjoy a slice of *Tarte Tatin Pommes et Calvados*, or head to the live station for *Crème Brûlée Vanille de Bourbon*, freshly torched to order.

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

WAKUDA Singapore



Savour seasonal Japanese highlights with WAKUDA Singapore's Chef's Specials

This June and July, **WAKUDA Singapore** presents a seasonal Chef's Specials menu spotlighting premium ingredients through refined Japanese dishes with a modern edge.

Highlights include the indulgent *Hokkaido Scallop & Uni Risotto* (S\$60++), where rich umami flavours meet creamy textures, and the refreshing *Avocado Carpaccio* (S\$18++), thinly sliced and dressed for a clean, elegant bite. Meanwhile, the *Hokkaido Scallop Truffle Soba* (S\$36++) offers cold soba laced with truffle aroma and succulent scallops, while the *Wasabi Caesar Salad* (S\$26++) gives a piquant twist to the classic.

For a heartier fare, the *Scallop & Crab Don* (S\$50++) layers sweet crab and seared scallops over warm Japanese rice, and the *Beef Tartare* (S\$47++) is prepared with finely hand-cut beef and nuanced seasonings. Dishes like the *Spicy Scallop Sushi* (two pieces for S\$18++) and *White Fish Sunomono* (S\$28++) deliver bold and refreshing flavours, perfect for sharing or as elegant starters.

For more information and reservations, visit www.marinabaysands.com/restaurants/wakuda-singapore.html.

Yardbird Southern Table & Bar



Yardbird hosts Battle of the Bird in July

This July, **Yardbird Southern Table & Bar** brings the heat with their annual Battle of the Bird, where guests can try the two crave-worthy Singapore-exclusive dishes that channel Southern flair with playful, tropical twists.

For lunch, the *Crackers Crust Chicken Sandwich* (S\$28++) delivers crunch and contrast in every bite with a crispy cream cracker patty, enlivened with kaffir lime green mango slaw, crispy dried shrimp and a sweet-spicy passion fruit mango chutney for gentle tartness. Come dinner, the *Bourbon Coffee Glazed Wings* (S\$24++) make a bold entrance, drenched in house-made bourbon coffee sauce and served with a formidable combination of spiced yam, caramel hazelnut, and pickled fresno. The winning sandwich voted by fans across all Yardbird outlets will be available throughout August.

On 4 July, Yardbird ups the ante with an exuberant eighth anniversary and US Independence Day bash, celebrated in collaboration with Buffalo Trace Bourbon and Brewlander Singapore. From 5.30 pm to 6.30 pm, guests can enjoy complimentary canapés at Level 1, such as *Mini Chicken Waffles*, *Mango Salad*, and *Popcorn Shrimp*, alongside bourbon cocktails and local craft brews (S\$15++ each) to keep guests spirited throughout the evening. With a live DJ spinning from 5 pm to 10 pm and red-white-and-blue décor setting the tone, this is an all-American party not to be missed.

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

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MARQUEE Singapore



MARQUEE Singapore's June line-up will feature international DJs Craze, KSHMR, Jonas Blue and DJs From Mars

The summer heat reaches new heights at **MARQUEE Singapore** this July, featuring a stellar line-up of turntablism royalty and mainstage giants.

Following the successful launch of MARQUEE's latest themed night in June, FTW! returns for its second edition on 2 July. Guests can expect a riot of energy, with a playlist packed full of Top 40 hits, throwback pop favourites, and familiar anthems that promise to keep the dancefloor buzzing all night long. From 9pm to midnight, revellers can enjoy a complimentary open bar featuring a curated selection of house pours. As a coveted bonus, MARQUEE will also be releasing a special-edition jersey drop on a first-come, first-served basis, with limited stock available.

Next up on 4 July, guests can look forward to the rapid-fire transitions and deep cuts delivered by three-time DMC World Champion DJ Craze. The visionary artist will blur the lines between hip-hop, trap, bass, and house, promising intense, propulsive dance floor music. On 11 July, American global dance music titan KSHMR will captivate audiences with his signature blend of cinematic sounds and traditional instrumentation. From Beatport chart-topping anthems to orchestral introspection, KSHMR's live shows promise to sizzle with infectious beats.

The atmosphere will shift to pop-laced haze on 12 July, as Jonas Blue hits the decks with a catalogue of platinum-certified hits. The UK hitmaker behind the serotonin-soaked earworms "Fast Car", "Perfect Strangers", and "Mama" will bring catchy hooks, swanky grooves, and nail-biting build-ups in equal measure. Closing the month on 25 July are duo DJs From Mars, who will transport guests through an intergalactic sonic wormhole. Known for their mashup-heavy sets, helmeted personas, and hypnotic club banger prowess, the Italian duo brings a knack for reinvention that puts unique spins on crowd favourites.

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



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free flow selection of house pours or a selection of premium alcoholic beverages, from 10 pm to 5 am. For more ticketing information, please refer to the table below.

Prices for Online Tickets (Prices are exclusive of booking fees & GST)		
Date	Event	Prices
2 July, Wednesday Doors open at 9 pm	MARQUEE presents: <i>FTW!</i>	Complimentary Entry
4 July, Friday Doors open at 10pm	MARQUEE presents: DJ Craze	General Admission: S\$30 Expedited Entry: S\$100
11 July, Friday Doors open at 10 pm	MARQUEE presents: KSHMR	Limited Early Bird: S\$30 General Admission: S\$40 Expedited Entry: S\$150
12 July, Saturday Doors open at 10 pm	MARQUEE presents: Jonas Blue	
25 July, Friday Doors open at 10 pm	MARQUEE presents: DJs From Mars	General Admission: S\$30 Expedited Entry: S\$100

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](#), [Facebook](#) and [Telegram](#), or visit marinabaysands.com/nightlife/marquee-singapore.

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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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