

## CELEBRATE EASTER AND MORE IN STYLE WITH MARINA BAY SANDS' EXQUISITE GOURMET LINEUP THIS APRIL

Singapore (20 March 2025) – Marina Bay Sands embraces the Spring season with an extraordinary array of dining experiences, perfectly timed with April's festive celebrations and lively gatherings.

Easter takes centre stage with a smorgasbord of dining experiences for all kinds of gatherings. **RISE** presents a lavish Easter lunch buffet featuring dishes like *Home-Smoked Wagyu Beef Short Ribs*, alongside festive sweets like the adorable *Bunny Strawberry Cake* and *Nest Chocolate Hazelnut Pie*. Meanwhile, **The Club** offers an elegant three-course Easter feast with dishes such as *Crab Cake with Asparagus* which guests can enjoy with a complimentary glass of champagne, while **Yardbird Southern Table & Bar** presents a hearty *Seafood-Stuffed Whole Chicken*, perfect for Easter Sunday family gatherings. Over at **Origin + Bloom**, the holiday gets a Mediterranean twist with a Greek-inspired dessert collection, complete with desserts that transport guests to Santorini. At **estiatorio Milos**, Greek Easter celebrations are amped up over a traditional feast highlighted by a spring lamb roasted on a spit in addition to other special dishes for the occasion and its variety of signatures.

The festivities continue with Cinco de Mayo and Hari Raya celebrations. **LAVO Italian Restaurant & Rooftop Bar's** Party Brunch returns with a lively fiesta featuring a spread of Italian and Mexican flavours, while **Black Tap** sees the return of the *Rendang Beef Burger*. Keep the party going with **Spago Bar and Lounge**, which brings back another edition of Shades of Spago in April, partnering with modern izakaya Neon Pigeon for an electrifying black-and-pink-themed evening.

For hardcore party revellers, **MARQUEE Singapore** will be marking its anniversary in April with a powerhouse roster of international DJs, including superstars Dimitri Vegas and Steve Aoki, promising an unforgettable celebration. Simultaneously, **AVENUE Singapore** introduces a local DJ lineup and exclusive offers for ladies looking to unwind in style.

For devoted epicures, April will be the month of feasting at Marina Bay Sands, starting with the much anticipated four-hands dining event at **CUT** with two-Michelin-starred La Cime. Elsewhere, modern Japanese restaurant and bar **KOMA Singapore** debuts a selection of handmade tempura dishes while **Mott 32** and **Maison Boulud** unveil new set menus, tailored for late morning and midday indulgences respectively. Spring arrives at **Miracle Coffee**, along with a trio of seasonal beverages that highlight the fragrant pairing of peaches and jasmine.

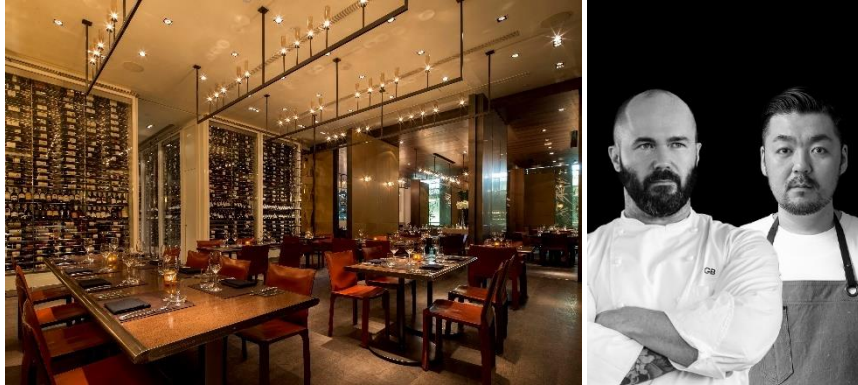
*Black Tap Craft Burgers & Beer*



*Black Tap's locally inspired specials **Rendang Beef Burger** and **Rendang Crazy Fries** return in celebration of Hari Raya*

This April, taste the depth of flavours of **Black Tap's Rendang Beef Burger** (S\$28++), featuring the complex combination of prime beef, Swiss cheese and pulled beef and layers of spices from the house rendang sauce, achar, frizzled onions and crushed peanuts. Inspired by the popular dish stewed in coconut milk and spices, **Rendang Crazy Fries** (S\$15++) is topped with pulled beef, house rendang sauce, buttermilk dill, achar, frizzled onions and coriander, making it the perfect pairing for any craft burger or salad. For reservations, visit [marinabaysands.com/restaurants/blacktap.html](http://marinabaysands.com/restaurants/blacktap.html).

## *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*

This April, 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 across two nights on 7 and 8 April, the specially curated five-course dinner (S\$250++ per person) will feature culinary creations inspired by the changing of the seasons as they transition from winter to spring.

Reflecting the spirit of this partnership, the CUT team seamlessly harmonises Japanese flavours into classic CUT fare, with highlights such as the *Grilled Octopus*, served with jalapeños, pickled radish, dashi, nori, and soy aioli. Diners can also anticipate Chef Yusuke Takada of La Cime's innovative approach to blending quintessentially Japanese produce with classical French cooking techniques, with standout dishes such as the *Spring Onion Pizza*, where East meets West with umami white miso and katsuobushi (dried bonito) dashi served alongside Fromage Blanc, truffle juice and cecina.

Fans of CUT's selection of rare and premium cuts are also sure to savour the whisky-aged Stone Axe Wagyu New York strip, renowned for its exceptional marbling and depth of flavor, as well as the Kinross Station Lamb, served with a vibrant coriander jalapeño dressing.

Immerse in the artistry of this extraordinary culinary collaboration with CUT and La Cime this April. Reservations are highly encouraged at [www.marinabaysands.com/restaurants/CUT.html](http://www.marinabaysands.com/restaurants/CUT.html)

*estiatorio Milos*



*Milos spotlights traditions for a special a la carte menu dedicated to Greek Easter on 20 April*

Celebrate Greek Easter at **estiatorio Milos** on 20 April as the restaurant highlights traditional classics such as spring lamb slow roasted on a spit over an open flame alongside roasted potatoes, capturing the essence of Greek culinary excellence. The feast is set to feature dyed red eggs and traditional Easter salad, perfectly paired with the tender and succulent meat. The meal ends on a sweet note with Tsoureki – a bread made with aromatic mastic. Served as a la carte during lunch, the dishes are best indulged and shared with friends and family gathering for the special occasion celebrated across Milos locations worldwide.

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

*LAVO Singapore*



*LAVO Party Brunch Cinco de Mayo edition rings in the Mexican festival with a lavish party*

Cinco de Mayo takes over **LAVO Singapore** on 4 May, as LAVO Party Brunch (LPB) returns with its third rendition this year to celebrate the Mexican festivity in style and glamour. The party will showcase a vibrant menu that blends Italian flair with festive Mexican flavour, promising an unforgettable feast.

This special Cinco de Mayo edition of LPB will feature a diverse array of food, ranging from fresh seafood, to live stations and decadent desserts. The brunch begins with an opulent *Raw Bar* featuring a selection of the freshest lobsters, cocktail prawns, mussels and scallops, followed by a *Salad Bar*, where guests can choose from three salads, including a refreshing cucumber tomato salad topped with mozzarella, red onions and red wine vinaigrette, and a zesty corn salad served with cherry tomatoes, jalapenos and queso fresco (white cheese).

LAVO's signature mouth-watering pizzas will also be available by popular demand, including the classic *Margherita*, spicy *Pepperoni*, rich *Four Cheeses*, as well as a flavourful *Eggplant & Buffalo Mozzarella with Balsamic Glaze pizza*. Comfort food favourites await at the Hot Food station, including creamy Mac & Cheese, Chicken Fajita topped with onion and peppers, and Mini Meatballs drenched in tomato sauce. The highlight of the celebration will undoubtedly be the live stations,

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serving up Mexican staples such as *Chicken and Beef Tacos*, and *Minced Beef Nachos*. Round off the fiesta with a delightful medley of Chef's Choice desserts, and sip on signature cocktails throughout the party.

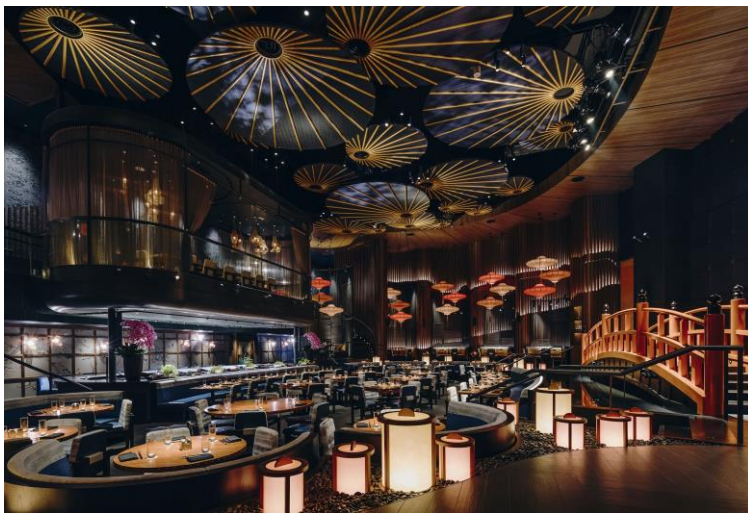
Please stay tuned to LAVO's official [website](#) for tickets to LAVO Party Brunch Cinco de Mayo edition.

For more ticketing information, please refer to the table below:

Prices for online tickets (all prices listed below are exclusive of booking fees and GST)	
Ticket type	Ticket prices (nett prices)
LAVO Party Brunch: Cinco de Mayo edition	S\$138 (Early bird) S\$168 (First release) S\$188 (Second release)

For table reservations and enquiries, e-mail [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com). For more details and updates on LAVO's event line-up, follow LAVO Singapore on Instagram and Facebook, or visit [www.lavosingapore.com](http://www.lavosingapore.com).

### *KOMA Singapore*



*KOMA Singapore introduces three Tempura dishes for the month of April*

This April, **KOMA Singapore** invites you on a culinary journey with a selection of handmade tempura dishes that promises to be a delightful treat for the most discerning of palates.

Available in April, the special tempura menu offers three options, starting with the bountiful *Assorted Seafood Tempura* (S\$32++) with prawn, Japanese whiting and shishito peppers, battered and fried to perfection. Fish lovers can opt for the “*Amadai*” *Tile Fish Tempura* (S\$48++), served alongside fresh clams, tender asparagus and a luscious cream. Gourmands seeking a more luxurious bite can opt for the *White Asparagus Tempura with Caviar* (S\$76++), which features lightly battered and deep-fried white asparagus, topped with a decadent spoonful of Kaluga Queen Oscietra caviar.

For table reservations and enquiries, e-mail [koma.reservations@marinabaysands.com](mailto: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](http://www.komasingapore.com).

### *Miracle Coffee*



*Miracle Coffee adds three new seasonal drinks to its menu, centered around the fragrant pairing of peaches and jasmine*

**Miracle Coffee** introduced a trio of floral and fruity seasonal beverages in March centered around the fragrant pairing of peaches and jasmine.

Leading the seasonal lineup is the *Jasmine Peaches Iced Tea* (S\$8 nett), a light and refreshing beverage that harmoniously blends the floral notes of jasmine with the sweet essence of ripe peaches. For coffee lovers seeking a unique experience, Miracle Coffee presents the *Jasmine*

*Peaches Tea Latte* (S\$11 nett). This creation combines the aromatic jasmine-peach infusion with the signature depth of Miracle Coffee's espresso, creating a smooth and satisfying latte with a unique twist. Finally, for the purists, the *Jasmine Peaches Tea Americano* (S\$10 nett) offers a refined and invigorating option, which combines the aromatic jasmine peach tea with the bold, clean notes of an Americano, creating a balanced and refreshing drink.

The seasonal drinks are available at Miracle Coffee from 17 March 2025. For more information, visit <https://www.marinabaysands.com/restaurants/miracle-coffee.html>.

### ***Maison Boulud***



*Experience the charm of French gastronomy with Maison Boulud's new Weekend Brunch Set Menu*

**Maison Boulud's** new Weekend Brunch Set Menu, priced at S\$68++ per person, offers an exquisite selection of French-inspired dishes, perfect for a leisurely weekend indulgence.

The meal begins with a choice between freshly baked *Viennoiserie*, including a buttery croissant and pain au chocolat, and the delectable *Tarte Flambée*, featuring a creamy Fromage Blanc base, complemented by crispy bacon and sweet onions. For those looking to level up their brunch experience, the *Signature Seafood Platter* is available for an additional S\$40++ and features a variety of market-fresh oysters, succulent Maine lobster, clams, mussels, prawns, and tartars, offering a luxurious beginning to the meal.

Guests can then choose from an extensive selection of seven breakfast dishes. Opt to go classic with a choice of *Sunny Side Up* or *Scrambled Egg*, paired with French tomato coco beans, Toulouse

sausage, bacon, char-grilled farmers' bread and creamy spinach. For seafood lovers, the *Lobster Eggs Benedict*, topped with rich calamansi hollandaise or the *Moules Frites*, a heavenly plate of plump mussels in a fragrant white wine, shallot, garlic, parsley, and cream sauce would be a perfect start to the weekend. Quintessentially French options include the *Coq au Vin*, a red wine-braised free-range chicken dish, accompanied by bacon, mushrooms, carrots, and gnocchi while fans of Chef Daniel Boulud's cuisine can indulge in the *Frenchie Burger*, made with black Angus beef, pork belly, caramelised onions, Morbier cheese, arugula, cornichons, and fries, presents a deliciously rich and satisfying option. The meal concludes with a selection of classic French desserts, such as *French Toast* with berry compote and crème fraîche, or the iconic *Tarte Citron Meringuée*, a lemon tart topped with a torched Italian meringue.

Accompany the meal with signature iced teas for an additional S\$14++, including the refreshing *Butterfly Kiss*, with butterfly pea tea, lychee, yuzu marmalade, and lemon juice, the vibrant *Tropical Passion*, made of chamomile tea, agave, passion fruit and lemon juice, and the revitalising *Green Goddess*, with matcha, agave, and lychee juice.

Come Easter, guests can look forward to a special edition of the Weekend Brunch Set Menu, featuring delightful seasonal offerings such as *Easter Green Pea Soup*, *New Zealand Easter Lamb Rack*, and *Easter Chocolate Egg* for dessert.

Reservations are strongly encouraged via [marinabaysands.com/restaurants/maison-boulud.html](http://marinabaysands.com/restaurants/maison-boulud.html).

### *Mott 32*



*Discover the true decadence of Cantonese cuisine at Mott 32 with their new opulent luxury set menu for dinner*

Mott 32 has unveiled an opulent luxury dinner set menu (S\$278++ per person), offering a curated selection of exquisite Cantonese flavours for the ultimate dinner experience.



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Starters will feature Mott 32 classics, such as the *Barbecue Iberico Pork with Yellow Mountain Honey* 蜜汁顶级西班牙黑毛猪叉烧, a signature dish known for its rich caramelised glaze, and *Crispy Roasted Pork Belly* 脆皮烧腩仔. For mains, guests can indulge in nourishing dishes such as the heartwarming *Fish Maw in Double-Boiled Fish Bone Broth with Matsutake Mushroom* 菜胆松茸炖花胶 and the *Braised Whole Dried South African Abalone* 蚝皇原只廿七头南非吉品干鲍鱼伴冬菇西兰花, paired with mushrooms and broccoli in a rich oyster sauce.

End the meal on a sweet note with a decadent offering of *Sweetened Guava Soup with Bird's Nest, Sago, Pomelo* 燕窝石榴金露, followed by the tropical delight of *Fresh Mango and Coconut Glutinous Rice Rolls* 香芒椰汁糯米卷.

To complete the meal, Mott 32 offers a sommelier-selected wine pairing at a special price of S\$20++ per glass. Guests can indulge in a crisp Craggy Range Sauvignon Blanc or a bold Kaiken Malbec, between bites of bliss.

Reservations can be made at [marinabaysands.com/restaurants/mott32.html](https://marinabaysands.com/restaurants/mott32.html).

### *Origin + Bloom*



*Indulge in the spirit of Easter with an exquisite selection of Greek-inspired desserts, crafted to captivate and delight all senses*

This Easter, **Origin + Bloom** puts a Greek spin on celebrations, presenting an Easter dessert collection inspired by the sun-drenched landscapes of Greece.

A delight for both the eyes and tastebuds, the *Santorini Chocolate Centrepiece* (S\$138 nett) captures the essence of Cycladic architecture and is playfully guarded by chocolate Easter bunnies. Another standout creation is the *Santorini Blue Dome* (S\$12 nett), a Mediterranean-inspired

dessert featuring delicate Kalamata virgin olive oil Bavaroise, lemon curd, and rosemary gel atop a crisp caramelised puff pastry, and the *Minoan Vase*, which balances sweet and savory flavors with balsamic vinegar, strawberry compote and almond streusel.

For those who love classics, Origin + Bloom knows no Easter celebration would be complete without the timeless *Hot Cross Bun* (S\$5 nett), freshly baked and best enjoyed with a warm swipe of butter.

For more details, visit [marinabaysands.com/restaurants/origin-and-bloom.html](https://marinabaysands.com/restaurants/origin-and-bloom.html).

## *RISE*



*Dive into the vibrant flavours of Thailand this Songkran at RISE*

RISE presents a trio of festive dining experiences this April, celebrating Songkran, Easter, and the Netherlands King's Day with authentic flavours and premium ingredients, thoughtfully curated for an unforgettable culinary journey.

From 11 to 15 April, embrace the vibrant festivities of Thailand with a specially crafted Songkran menu, featuring beloved classics and bold, aromatic flavours, available for dinner from S\$112++ to S\$122++ per person and brunch on 13 April at S\$128++ per person. Diners can indulge in authentic street food favourites like *Moo Ping* and *Green Papaya Salad* at the live Thai station and fill up with hearty mains such as the *Thai Fried Rice with Shrimp Paste*, stir-fried with prawns, eggs, and fragrant shallots or the signature *Thai Boat Noodles*, served in a robust, spiced broth with tender beef and silky rice noodles, offer a hearty and comforting option. Conclude the experience with



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traditional Thai sweets such as *Kanom Krok Bai Toey*, delicate pandan and purple sweet potato pancakes, or popular classics such as *Red Ruby* with crunchy water chestnuts and sweet coconut milk and *Luk Chup*, an intricate Thai confection made from mung bean paste, skillfully shaped into miniature fruits.



*Hop into an Easter feast at RISE*

Following Songkran is a joyous Easter celebration, featuring an indulgent buffet spread featuring seasonal delicacies, available on 20 April at S\$128++ per person, from 12 pm to 2 pm and 2.15 pm to 3.30 pm.

At the carvery station, highlights include the *Home-Smoked Wagyu Beef Short Ribs*, slow-cooked to achieve tender perfection and the *Balsamic Honey Baked Gammon Ham*. Seafood lovers can indulge in a classic Easter dish of *Salmon Coulibiac with Hollandaise*, encased in golden, flaky pastry and filled with layers of salmon, spinach, and rice. The live station spotlights lobsters for the evening, with freshly assembled *Lobster Rolls* and a luxurious *Lobster Bisque with Crème Fraîche and Chives*. The Easter feast ends on a sweet note with a *Spring Tart*, bursting with fresh seasonal flavours, while the *Gourmandise Strawberry Chantilly*, with its airy texture and delicate sweetness, pairs beautifully with the zesty *Garden Lemon Tart*, offering a refreshing citrus contrast. Easter-inspired creations include the *Nest Chocolate Hazelnut Pie*, featuring layers of rich chocolate and crunchy hazelnut praline, the timeless *Easter Carrot Cake*, moist and spiced with cinnamon, and the *Bunny Strawberry Cake*, a whimsical treat that captures the joy of the occasion.

  
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*Celebrate Netherlands King's Day at RISE with a delectable spread of traditional Dutch favourites*

The final celebration of April culminates with Netherlands King's Day, from 24 to 27 April. RISE presents an array of Dutch specialties and beloved comfort food at brunch, priced at S\$128++ per person and dinner from S\$112++ to S\$122++ per person.

At the carvery and live stations, Dutch comfort food takes centre stage with *Kibbeling*, a popular Dutch street snack known for its crispy fish bites, the *Wilma Bone-In Knuckle*, slow-roasted to perfection, offers tender, flavourful meat with a caramelised exterior, the *Roast Black Pork Belly Roulade* and the *Wagyu Prime Rib*, seared and roasted for a melt-in-the-mouth experience. Traditional Dutch soups are also part of this culinary line-up, with heartwarming classics like the *Erwtensoep*, a thick and velvety pea soup loaded with smoked sausage, bacon and root vegetables, and the *Tomatensoep*, a classic Dutch tomato soup enriched with basil and crispy croutons. For mains, guests can savour quintessential Dutch fare with *Stamppot*, a comforting dish of creamy mashed potatoes with kale and smoked sausage or *Kip Saté*, marinated chicken skewers grilled to perfection and served with a bold, spiced peanut sauce.

For dessert, RISE prepares beloved Dutch sweets such as *Poffertjes*, light and fluffy mini pancakes served warm with butter and powdered sugar, and *Appeltaart*, a rich and spiced Dutch apple pie served with whipped cream, to satisfy any sweet tooth. To end the experience in true Dutch fashion, diners are encouraged to indulge in *Vla*, a smooth and creamy Dutch custard available in vanilla and chocolate flavours.

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

## *Spago by Wolfgang Puck*



*Shades of Spago returns with a second edition on 7 April where Spago and Neon Pigeon team up to deliver a night of fun and feasting*

Shades of Spago returns on 7 April to celebrate all things black and pink. Spago Bar and Lounge teams up with acclaimed modern izakaya Neon Pigeon to deliver an electrifying evening of East meets West.

Neon Pigeon pays tribute to the authentic spirit of Japan and brings their innovative “third culture” Izakaya experience over to Spago Bar and Lounge with bar bites such as *Tokyo Hummus* (S\$14++), served with edamame and curry chips, or *Duck Gyoza* (S\$25++), their take on the iconic Japanese dumpling. As always, Spago delivers with beloved classics such as the USDA Prime Beef Sliders (S\$22++) and with new favourites such as their version of “*Chinese Takeout*” (S\$20++), a spicy noodle stir-fry with crispy chicken and black beans, served in an all-American Chinese takeout box.

Accompanying the cuisine will be special cocktails (S\$18++), curated by the brilliant mixologists at Neon Pigeon and Spago. Revellers can indulge in the citrusy *Japanese Loafer*, inspired by the iconic Japanese Slipper but with a Neon Pigeon twist, complete with green-glowing faux ice cubes. Alternatively, the *Singapòriesling*, is a heavenly meeting between the iconic Singapore Sling cocktail and Riesling. To beat the heat, opt for the *Spumoni*, with a low ABV (alcohol by volume). The refreshing tippie is perfect for quenching your thirst but keeping dance moves sharp.

DJ Patrick Oliver returns for the second edition, and guests are encouraged to chase the Monday blues away with his powerful beats. Shades of Spago will begin at 6 pm, and guests are encouraged

to dress up in their best black and pink ensemble and party against the spectacular backdrop of Singapore's city skyline.

Shades of Spago will continue to take place every first Monday of the month, from 6 pm – 10 pm. Visit [marinabaysands.com/restaurants/spago.html](https://marinabaysands.com/restaurants/spago.html) for more information on the Shades of Spago 2025 calendar and to make reservations.

### *The Club*



*Savour the flavours of Easter at The Club with a decadent three-course feast*

A delightful Easter celebration awaits at **The Club** from 18 to 20 April from 12 pm to 10 pm, with an exclusive three-course set menu priced at S\$48++ per set, complemented by a complimentary glass of champagne to elevate the experience.

Begin the meal with a selection of exquisite starters like the *Lamb Kofta with Beetroot Apple Raita*, with succulent, spiced lamb, perfectly balanced by the earthy sweetness of beetroot and the crisp, refreshing notes of apple-infused yoghurt or the luxurious *Foie Gras with Green Apple and Potato*. For the main course, the *Crab Cake with Asparagus, Hollandaise, and Muffin* offers a golden, crisp crab cake atop a toasted muffin, accompanied by tender asparagus and a velvety hollandaise sauce. Alternatively, diners can opt for the *Cod Fish with Spinach, Chilli, Tomato Salsa, and Cream Wine Sauce* and indulge in heavenly bites of tender cod and sautéed spinach, served with a vibrant chilli tomato salsa and a velvety cream wine sauce.

Round off the meal with an array of beautifully crafted desserts inspired by Easter celebrations in Greece. Savour the *Kaktos*, a Greek-inspired delicacy with layers of airy yoghurt mousse and almond citrus pain de gènes or opt for the *Thera Macaron*, which pays homage to Santorini's striking hues with the aromatic pistachio praline and orange blossom whipped ganache

For more information, call 6688 5568.

### *Yardbird Southern Table & Bar*



*Elevate Easter gatherings with Yardbird's Seafood-Stuffed Whole Chicken Roulade*

Guests can soak in the scenic views of the promenade while celebrating Easter Sunday at **Yardbird Southern Table & Bar** on 20 April, featuring a *Seafood-Stuffed Whole Chicken* designed to serve three to four guests. This indulgent dish, priced at S\$98++, is generously filled with a perfect amalgamation of choice seafood ingredients, including clams, baby octopus, and crab, making it the perfect centre piece for a festive Easter gathering.

Beyond Easter, whisky aficionados can look forward to a month-long Jack Daniel's Takeover at Yardbird for the month of April, with their signature cocktails crafted with Jack Daniel's whisky. Available in an exclusive 1-for-1 promotion for Marina Bay Sands' Sands LifeStyle members from Monday to Thursday, guests can sip on vibrant creations like the *Southern Peach* (S\$24++), made more complex with bursts of white peach, lemon, thyme, and sweet tea, or the *Smoke Show* (S\$22++), which balances the smokiness of Jack Daniel's with mango, lemon, mint, and bitters.

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For imbibers who cannot get enough of its taste, the month will culminate in Jack Daniel's Takeover Party on 30 April, featuring all signature cocktails alongside a decadent Dry-Aged Wagyu Tomahawk (\$\$268++).

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

**MARQUEE Singapore's Anniversary Celebrations with Lineup of Global Music Titans**  
*MARQUEE Singapore*



*MARQUEE Singapore celebrates its anniversary in April with DJs Dimitri Vegas and Steve Aoki headlining on 11 and 12 April*

MARQUEE Singapore will usher in its spectacular anniversary with an extraordinary line-up of world-renowned DJs and high-energy performances throughout the month of April. This year's milestone event will see none other than Belgian-Greek DJ Dimitri Vegas and Grammy-nominated artist Steve Aoki ignite the dancefloor with their high-energy sets filled with sonic anthems and euphoric remixes over the nightclub's anniversary weekend on 11 and 12 April.

Themed MARQUEE HEXA, the anniversary celebrations will transport partygoers into an opulent, otherworldly space where music, fashion, and high-energy revelry intertwine, wowing guests with a spectacular audiovisual experience.

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MARQUEE's April line-up (L to R): Blastoyz, Will Atkinson, Trym and Da Tweekaz

In the lead-up to MARQUEE's anniversary weekend, the nightclub will on 3 April welcome Blastoyz, a performer who has commanded the stages of Tomorrowland, EDC Vegas, and Ultra Music Festival, and who is known for his powerful bassline grooves and heart-stirring melodies. On 18 April, Glasgow-based producer Will Atkinson will deliver futuristic soundscapes encompassing a sonic exploration of cutting-edge trance, pumping techno, and everything in between.

The party momentum marches on as Parisian DJ and producer Trym takes over MARQUEE on 26 April, masterfully blending the raw intensity of fast techno with the highs of hard trance. Norwegian hardstyle duo Da Tweekaz will be closing out the month on 30 April, bringing their unapologetically infectious melodies and playful stage presence to the club.

Tickets for the **MARQUEE HEXA** weekend and other April guest DJ performances are now available on MARQUEE Singapore's website. Party-goers who purchase their tickets online can opt for *MARQUEE Infinite Pour* (S\$98 nett) to elevate the club experience with a free flow selection of alcoholic beverages from 10 pm to 5 am.

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
4 April, Friday Doors open at 10 pm	MARQUEE presents: Blastoyz	General Admission: S\$30 Expedited Entry: S\$100
11 April, Friday Doors open at 10 pm	MARQUEE HEXA presents: Dimitri Vegas	Early Bird: S\$60 General Admission: S\$80 Expedited Entry: S\$150
12 April, Saturday Doors open at 10 pm	MARQUEE HEXA presents: Steve Aoki	



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11 and 12 April Weekend Pass	MARQUEE Anniversary Weekend Pass	Early Bird Bundle: S\$100 General Admission: S\$130
18 April, Friday Doors open at 10 pm	MARQUEE presents: Will Atkinson	General Admission: S\$30 Expedited Entry: S\$100
26 April, Saturday Doors open at 10 pm	MARQUEE presents: Trym	Early Bird: S\$30 General Admission: S\$40 Expedited Entry: S\$150
30 April, Wednesday Doors open at 10 pm	MARQUEE presents: Da Tweekaz	General Admission: S\$30 Expedited Entry: S\$100

For table reservations and enquiries, e-mail [marquee.reservations@marinabaysands.com](mailto:marquee.reservations@marinabaysands.com). Follow MARQUEE Singapore on [Instagram](#), [Facebook](#) and [Telegram](#), or visit [www.marqueesingapore.com](http://www.marqueesingapore.com).

**AVENUE Singapore**



*AVENUE Singapore invites partygoers to a dazzling ladies' night and vibrant beats from local DJ talents with VYBE*

On 26 March, AVENUE Singapore sets the stage for an unforgettable ladies' night with an exclusive after-dark affair from 10 pm onwards. Happening during Midweek Mystique, the evening will not only offer exclusive Midweek Mystique handcrafted cocktails (S\$18 nett) but will include complimentary hair tinselling services in the glamorous speakeasy setting. As an added perk, reservations made for groups of five ladies and above can secure a complimentary bottle of prosecco.

The lounge continues to celebrate Singapore's vibrant music scene with VYBE, the Afrobeats music haven every Thursday, featuring a roster of the city's most exciting DJ talents. With a rotating lineup



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of homegrown artists, VYBE brings an eclectic mix of sounds, delivering an intimate yet high-energy experience and serving as a platform for both established and emerging DJs.

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 [taogroup.com/venues/avenue-singapore/](http://taogroup.com/venues/avenue-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](http://www.marinabaysands.com)

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