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### MARINA BAY SANDS CELEBRATES ALL FATHERS WITH EXCEPTIONAL DINING EXPERIENCES

Singapore (22 May 2025) – Marina Bay Sands invites guests to honour the fathers in their lives with a diverse line-up of gastronomic offerings. From intimate gatherings with loved ones to grand celebrations, the integrated resort presents memorable ways to show appreciation in the month of June and beyond. For more information, visit <a href="www.marinabaysands.com/guides/special-occasions/fathers-day-celebrations.html">www.marinabaysands.com/guides/special-occasions/fathers-day-celebrations.html</a>.

#### Black Tap Craft Burgers & Beer



Celebrate Father's Day with a mighty **Boss Burger and Beer** combo

Enjoy an incredibly indulgent meal with Dad at Black Tap on Father's Day weekend with the ultimate pairing of *Boss Burger* and a pint of local brewery Brewlander's *Summer Ale* (\$\$38++). Available from 13 to 15 June, the tasty and tender double bacon cheeseburger is crafted with melted American cheese, crisp lettuce, and tangy tomatoes, and perfectly balanced with pickles and Black Tap's homemade special sauce. It is the perfect combination of rich and satisfying for a memorable celebration with the family.

For a burst of bold flavour in every bite, complement the feast with *The Adobo Burger* (S\$25++), featuring a chicken patty and tangy papaya slaw layered with Swiss cheese, crispy pulled pork and a rich adobo sauce. Available from 1 to 30 June, the burger is a treat for the senses packed with crunch, spices and a savoury kick.

For reservations, visit <a href="https://www.marinabaysands.com/restaurants/black-tap.html">www.marinabaysands.com/restaurants/black-tap.html</a>.



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### Bread Street Kitchen by Gordon Ramsay



Honour Father's Day with a feast of bold flavours in a three-course dining experience

Bread Street Kitchen by Gordon Ramsay celebrates Father's Day with a refined yet comforting menu, designed to honour the occasion with bold flavours and elevated classics, available exclusively for lunch and dinner, at \$\$98++ per person.

The meal begins with a *Nicoise Salad*, featuring seared yellowfin tuna, paired with tender green beans, olives, and cherry tomatoes. A bright parsley and capers dressing ties the dish together, delivering a refreshing balance of brine and citrus. For the main course, diners can choose from three iconic dishes, such as the beloved classic 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. Seafood lovers can opt for the *Roasted Black Cod* instead, which presents a lighter yet flavourful alternative, accompanied by smoky barbeque mussels, a creamy curry katsu sauce, and tender samphire. For a vegetarian option, the *Ricotta Gnudi al Limone* offers pillowy ricotta dumplings tossed with seasonal spring vegetables, rocket pesto, and shavings of parmesan for a fresh aromatic dish.

To end the meal on a sweet note, enjoy a traditional Scottish dessert with a Bread Street Kitchen twist. The *Diplomatico Cranachan Cheesecake* is a delicious blend of toasted oatmeal, raspberries, honey, crowdie and served with mango sorbet. Instead of the more traditional Scottish whisky, the restaurant opts for Diplomatico Rum, one of the world's favourite super premium sipping rums with a signature smoothness that blends well with the rich cheesecake cream. For reservations, visit <a href="https://www.marinabaysands.com/restaurants/bread-street-kitchen.html">www.marinabaysands.com/restaurants/bread-street-kitchen.html</a>.

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### CUT by Wolfgang Puck



CUT showcases a rotating selection of the world's freshest oysters at its iconic raw bar

While CUT is renowned for its exceptional steak offerings, the Michelin-starred restaurant also shines in its fresh ocean fare, showcased at its iconic raw bar. As summer arrives, guests can indulge in a selection of premium oysters sourced from around the world with each type offering a unique expression of the sea.

With 12 varieties in total, CUT will feature a rotating selection of six oysters daily. Diners can choose from one, three, or six oysters, or opt for a curated tasting flight of three or six, thoughtfully selected to showcase diverse flavours and origins.

Highlights include the *Spéciale*, steeped in French culinary tradition; *Ronce*, harvested from the famed Marennes Oléron basin; and the soft, creamy *Irish Mór* from Ireland. For a true indulgence, try *La Lune*, a rare French oyster developed over four years and harvested during the full moon, resulting in a meaty delicacy with a perfect balance of briny freshness and creamy richness.

Available until further notice, reservations are highly encouraged at <a href="https://www.marinabaysands.com/restaurants/CUT.html">www.marinabaysands.com/restaurants/CUT.html</a>.

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### KOMA Singapore



Celebrate Father's Day at KOMA Singapore with a luxurious Mayura tomahawk feast

From 1 to 15 June, honour Father's Day with an exquisite culinary experience at KOMA Singapore, where the *Majestic Mayura Tomahawk* takes centre stage in a decadent set menu, available for both lunch and dinner at \$\$388++.

At the heart of the offering is the *Mayura Tomahawk Steak*, a premium cut renowned for its superb marbling and buttery tenderness. Expertly grilled to showcase its rich, full-bodied flavour, the tomahawk is ideal for sharing among three to four guests. It will be accompanied by a selection of flavourful sides, including smoky maitake mushrooms, roasted Brussels sprouts, juicy cherry tomatoes and broccoli, all meticulously prepared to complement the bold profile of the beef. The dish is finished with a 12-year-old master stock sauce, slow-simmered to develop deep umami notes, tying the dish together in a rich, harmonious blend.

A playful yet elegant dessert inspired by a gentleman's tie brings the meal to a sweet and memorable close.

For something a little more indulgent, the *Mayura Station Four Hands dinner*, held in collaboration with Guest Chef Mark Wright, will be available from 13 to 15 June at 7pm only in the private dining room (\$\$388++ per guest). This exclusive five-course experience showcases creative and refined interpretations of Mayura Beef in dishes such as the *Smoked Tenderloin*, paired with a rich Wagyu Béarnaise sauce, and the *Mayura Tomahawk Steak*. The menu also features KOMA favourites, including their signature appetiser, the *Crispy Hand Roll Sushi*. For dessert, the restaurant will offer a special *KOMA Sweet Burger*, featuring a sesame bun sandwiching vanilla cookie dough

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and a Hokkaido ice cream patty, served with crisp churros fries for an indulgent and memorable finish.

Complement either dining experience with the *Otosan Memory cocktail*, a sophisticated libation, crafted specially for the celebration. Built on a base of whiskey infused with orange, the layered creation blends flavours of bright citrus and warm spice with Crème de Cassis, raspberry liqueur, Italicus liqueur and orange bitters.

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

#### Maison Boulud



A classically French affair at Maison Boulud this Father's Day

This Father's Day, **Maison Boulud** invites families to celebrate with a refined three-course brunch menu (\$\$78++ per person), showcasing beloved French classics prepared with the restaurant's signature warmth and finesse.

The experience begins with a choice of artisanal starters: a duo of freshly baked *Viennoiserie* or the signature *Tarte Flambée*, a crisp Alsatian flatbread topped with creamy Fromage Blanc, smoky bacon, and caramelised onions. For an added touch of indulgence, guests may elevate their brunch with a curated *Charcuterie* board (additional S\$18++), featuring house-made pâté, chicken liver mousse, pâté en croûte, coppa, and dry saucisson.

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For mains, fathers can savour the *U.S. Beef Short Ribs*, served with fresh coleslaw, Japanese corn, and a sweet-smoky barbecue sauce. Those craving brunch favourites can opt for the indulgent *Lobster Eggs Benedict* or the rustic charm of a traditional *Coq au Vin*. To conclude the meal, diners can choose from a selection of desserts that reflect Maison Boulud's classic flair—ranging from *Fromage* and *French Toast* to the vibrant *Tarte Citron Meringuée*, a zesty lemon tart crowned with torched Italian meringue.

In celebration of the occasion, Maison Boulud enhances its beverage offerings with three exclusive pairings: a glass of *Champagne Duval-Leroy Brut Réserve*, a refreshing pint of *Paulaner Dunkel*, or the specially crafted "El Jefe" cocktail—a bold mix of tequila, herbal liqueur, and freshly squeezed lime juice.

Reservations are strongly encouraged via <a href="https://www.marinabaysands.com/restaurants/maison-boulud.html">www.marinabaysands.com/restaurants/maison-boulud.html</a>.

#### Mott 32



Mott 32 celebrates Father's Day with a luxurious set menu from 1 to 15 June, featuring exquisite Chinese cuisine and complimentary ArtScience Museum tickets for four

Mott 32 casts an extended spell of celebration with its Parent's Day Set Menu, available from 1 to 15 June, with complimentary ArtScience Museum tickets for four with each purchase. At S\$188++ per person, the feast begins with a delicate appetiser platter of caviar-topped roasted pork belly and

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marinated jellyfish, followed by an elegant dim sum pairing of Iberico pork and seafood Shanghainese soup dumplings, bringing a comforting warmth to the palate.

For more substantial fare, the procession of mains is no less decadent. The laboriously prepared Fish Maw, Conpoy, Garoupa Soup, 花胶瑶柱烩龙趸羹 Braised 8-Head Abalone, Fragrant Mushroom, Broccoli 蚝皇八头鲜鲍花菇伴西兰花 and Stewed Shanghainese Noodles with Boston Lobster in XO Spicy Sauce 极品酱波斯顿龙虾焖上海面 that lingers long after the last bite. Dessert offers a refreshing finale with sweetened guava soup with pomelo and a clever sesame chocolate tart laced with lime and sea salt.

Complimentary tickets to ArtScience Museum offered with each purchase of the Parent's Day Set Menu are available in limited quantities each day. Reservations are strongly encouraged and can be made at <a href="https://www.marinabaysands.com/restaurants/mott32.html">www.marinabaysands.com/restaurants/mott32.html</a>.

#### **RISE**



Celebrate Dad with a decadent global buffet at RISE

This Father's Day, RISE presents a sumptuous buffet lunch that brings together premium roasts, regional delicacies and decadent desserts for the perfect celebration.

At the carvery station, the *Beef Wellington* makes a striking impression with tender, pink-centred beef encased in layers of mushroom duxelles and golden puff pastry. Sharing the spotlight is the *Whole-Baked Barramundi*, served with citrus herbs that enhance the fish's delicate flavour while maintaining its moist, flaky texture. Over at the seafood section, the *Lobster Thermidor* delivers a

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rich and indulgent experience with fresh lobster meat enveloped in a creamy mustard and cheese sauce, broiled until lightly caramelised on top. A live pasta station features freshly cooked ravioli, dramatically tossed in a hollowed Parmigiana wheel to coat each piece with melted cheese for a velvety finish.

Middle Eastern influences are represented in the *Lebanese Ratatouille*, a hearty dish of aubergines, zucchinis, peppers, and tomatoes, all slow-cooked in a spice-laced sauce. Meanwhile, the Singapore section features *Steamed Scallops with Glass Noodles*, flavoured with garlic and soy, topped with scallions and a hint of chilli oil. From the Thai and Vietnamese live noodle station, deep-fried soft-shell crab is served atop silky rice noodles and finished with a bold yellow curry sauce.

Conclude the meal with a classic French dessert, the decadent *Chocolate Mille Feuille*. Made-to-order, guests can look forward to delicate crisp puff pastry layers stacked between smooth chocolate ganache and light pastry cream.

Available only for lunch on 15 June from noon to 3.30pm at S\$128++ per person, visit <a href="https://www.marinabaysands.com/restaurants/rise.html">www.marinabaysands.com/restaurants/rise.html</a> for more information and reservations.

#### The Club



Toast Dad in style with juicy sliders and cold beers

Celebrate Father's Day at **The Club** with indulgent *Mini Beef Sliders* (\$\$35++), served with a choice of two draught beers from tap, available exclusively on 15 June, from 12pm onwards.

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Perfect for an afternoon hangout or an evening treat, these sliders pack a punch with juicy, flavour-packed beef patties grilled to perfection and tucked into soft, toasted buns, layered with melted cheese, caramelised onions, house-made pickles and a generous spread of smoky chipotle aioli. No slider is complete without refreshing beers and guests can choose from a curated selection of draught beers, available à la carte at S\$22++ for any two. The lineup includes familiar favourites like *Tiger* and *Heineken*. For those who prefer classic lagers, the *Island Tropical Lager* with its light, fruity finish, and the *North Coast Stella IPA*, which offers a bolder, more hop-forward profile will be perfect accompaniments.

For more information, call 6688 5568.

#### Yardbird Southern Table & Bar



Celebrate Father's Day at Yardbird with its Kurobuta Porchetta

Yardbird Southern Table & Bar unveils a one-night-only special on 15 June to honour Father's Day with aplomb. Here, the *Kurobuta Porchetta* (S\$68++) makes its grand entrance with succulent pork belly laced with ribbons of lardon, crowned with foie gras and forest mushrooms, and finished with a kiss of smoke.

Aside, guest can explore a tantalising array of flavours with classic Yardbird signatures, such as the classic *Chicken & Waffles* (\$\$48++), decadent *Lobster Mac & Cheese* (\$\$79++), and sweeten the meal with *Deep Fried Oreos* (\$\$14++). Additionally, patrons can enjoy happy hour promotions on

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weekday evenings, 10:30am-6pm, with selected house pours and cocktails at S\$10++ and S\$12++ respectively.

With its warm hospitality and stylish interiors, Yardbird will be the perfect backdrop for an evening spent toasting the men who deserve it most. For reservations, visit www.marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.

### MARQUEE Singapore



MARQUEE Singapore's June line-up will feature international DJs TPA, Seven Lions, KAAZE and Sam Feldt

Partygoers are invited to join the DJ Mag Party on 24 May in celebration of MARQUEE Singapore placing 39th on UK music publication DJ Mag's revered DJ Mag Top 100 Clubs 2025 list. The nightclub earned bragging rights as the "Highest Climber" this year, jumping 34 spots up from its previous ranking on the list. To celebrate the accolade, Norwegian DJ Tungevaag, the chart-topping sensation behind global hits such as "Wicked Wonderland", will be bringing a perfect mix of melody and momentum to the MARQUEE dancefloor.

Come 6 June, TPA, the dynamo who has made a name for himself in Asia's clubbing circuit by tearing through genres with blends of electro house, trap, and dubstep, is set to command the decks with turntable wizardry that will keep the crowd on edge.

MARQUEE will also be ramping up its resident DJ nights with the launch of *FTW!* on 11 June, primed to be the city's biggest midweek blowout. Guests can look forward to a rambunctious "hump day" celebration with Top 40 bangers, pop classics and high-energy club anthems. To be held once a month, *FTW!* will also offer an open bar with a selection of alcoholic beverages from 9pm to midnight.

On 20 June, the energy will soar as melodic bass pioneer Seven Lions—known for over a decade of artistry and headlining iconic festivals like Ultra Miami, EDCLV, and Electric Forest—is set to ignite

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MARQUEE with an unforgettable night of sonic celebration. With collaborations spanning Steve Aoki to Britney Spears, Swedish powerhouse KAAZE, ranked 48th in DJ Mag's Top 100 DJs, will amaze guests on 27 June with blends of melodic flair with underground edge, channelling his signature "hot techno" sound for a high-voltage performance. KAAZE's highly anticipated show will be followed on 28 June by Dutch deep house sensation Sam Feldt, who returns to MARQUEE for what is set to be an electrifying performance with smash hits like "Show Me Love" and "Post Malone".

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

Prices for Online Tickets (Prices are exclusive of booking fees & GST)		
Date	Event	Prices
24 May, Saturday Doors open at 10pm	MARQUEE presents: DJ MAG PARTY with TUNGEVAAG	General Admission: S\$30 Expedited Entry: S\$100
6 June, Friday Doors open at 10pm	MARQUEE presents: TPA	General Admission: S\$30
11 June, Wednesday Doors open at 10pm	MARQUEE presents: FTW!	Expedited Entry: S\$80
20 June, Friday Doors open at 10pm	MARQUEE presents: SEVENLIONS	General Admission: S\$40 Expedited Entry: S\$150
27 June, Friday Doors open at 10pm	MARQUEE presents: KAAZE	General Admission: S\$30
28 June, Saturday Doors open at 10pm	MARQUEE presents: Sam Feldt	Expedited Entry: S\$100

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

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#### **AVENUE Singapore**



AVENUE Singapore will celebrate its anniversary on 4 June with Venus in Furs

AVENUE Singapore will be celebrating its anniversary on 4 June with *Venus in Furs*, a night steeped in pure decadence and provocative beats, headlined by American rapper, singer and songwriter O.T. Genasis. The multi-platinum artiste, who rose to fame in 2014 with his breakthrough single "CoCo" and the follow-up 2015 hit "Cut It" featuring Young Dolph, will be bringing his unmatched stage presence and smooth rap flow to AVENUE for the mid-week celebrations.

Inspired by classical beauty and soft textures, Venus in Furs will see the lounge transformed into a glamourous space exuding timeless luxury, featuring plush furs and deep velvet décor. Revellers can look forward to an enthralling atmosphere filled with infectious melodies and interactive photo opportunities for an unforgettable evening.

The cover charge for *Venus in Furs* will be priced at \$\$50 per person at the door, subject to venue capacity. For table reservations and enquiries, email <u>avenue.reservations@marinabaysands.com</u>. For updates, follow AVENUE on <u>Instagram</u> and <u>Facebook</u>, or visit <u>marinabaysands.com/nightlife/avenue-singapore</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.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit <a href="https://www.marinabaysands.com">www.marinabaysands.com</a>

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