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A SEASON OF SPLENDOUR AND FEASTING AWAITS AT MARINA BAY SANDS

Singapore (20 November 2025) – This December, Marina Bay Sands transforms into a festive wonderland, inviting guests to celebrate the season with indulgent dining experiences and joyful moments inspired by the timeless magic of Christmas. From lavish holiday menus to whimsical treats, the integrated resort offers a spectacular array of culinary delights across its signature restaurants. For more information, visit marinabaysands.com/campaign/christmas.html.

Black Tap



Black Tap spotlights the limited-time Bone Marrow Butter Burger to celebrate the holidays.

This December, **Black Tap** welcomes the festive season with the debut of the *Bone Marrow Butter Burger* (\$\$28++), a rich and indulgent craft burger featuring prime beef layered with bone marrow butter, onion jam and black pepper horseradish pickles. Topped with crispy herbed hash and bone marrow gravy, the seasonal special is a bold twist on holiday comfort food, perfect for enjoying over casual gatherings and lively year-end celebrations.

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

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Bread Street Kitchen by Gordon Ramsay



Bread Street Kitchen sets the stage for a sparkling celebration with gourmet plates and free-flow champagne

On 31 December from 10pm, Bread Street Kitchen by Gordon Ramsay transforms into a vibrant riverside celebration to ring in 2026. Priced at S\$250++ per person, the evening experience combines the restaurant's signature British charm with dynamic live stations, gourmet small plates, festive desserts and free-flow celebratory drinks to ring in the new year in true Gordon Ramsay style.

The menu presents an array of signature creations, beginning with *Sliced Beef Wellington* served with truffle mash and red wine sauce – a Bread Street Kitchen classic that captures timeless British flair. Other highlights include *Mini Fish and Chips* with classic mushy peas and tartare, *Mini Sunday Roast* with Yorkshire pudding, *Mini Lobster Roll* with Marie Rose sauce and avocado, and *Beetroot Salmon* with chive cream cheese. Savoury favourites such as *Mini Sliders* with beef burgers, Monterey Jack cheese, and sriracha mayo, and *Mushroom Arancini* with truffle mayonnaise add richness and variety to the night's offerings. To finish, the *Chocolate Tart* with hazelnut, *Sticky Toffee Pudding* with clotted cream, and *Lemon Meringue Tartlet* bring a satisfying and festive close for the year.

Drinks take centre stage with interactive Negroni and Margarita Stations, eaturing *Classic Negroni Sbagliato* and *Classic Margarita*, alongside a selection of red and white wines and beers. As the clock nears midnight, free-flowing Champagne takes centre stage, inviting guests to raise a sparkling toast and welcome the new year in timeless style.

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With the scenic waterfront as the backdrop, the celebration at Bread Street Kitchen promises to be an evening of exceptional flavours, vibrant energy, and the perfect start to 2026.

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

CUT by Wolfgang Puck



CUT will serve a lavish midday feast on Christmas Day and New Year's Day, while New Year's Eve promises an unforgettable dinner indulgence

Christmas comes as a delectable lunch experience (S\$145++ per person) at CUT by Wolfgang Puck, available from 12pm to 2pm. Perfect for a hearty brunch or a leisurely midday indulgence, this festive experience begins with seven exceptional starters, such as the *classic Prime Sirloin "Steak Tartare"* with Herb Aioli and a hint of mustard. For mains, CUT showcases what it does best – a robust selection of rare steak cuts, including the luxurious Japanese Wagyu grilled over Binchotan charcoal. For an extra indulgence, top up S\$110++ to savour the UK Earl Stonham Full Blood Wagyu, Suffolk New York Sirloin (230g) with Yuzu Kosho Butter. Finally, end your festive feast on a sweet note with either the "Basque Style" Cheesecake with Farmer's Market Raspberry and Raspberry Coulis, or the decadent Peanut Caramel Bar with Bailey's, Coffee Caramel, Guanaja Cremeux, and Honeycomb Ice Cream.

The celebrations continue as CUT ushers in the New Year with two exceptional dining experiences. On 31 December, indulge in a classic three-course feast (S\$298++ per person), paired with a glass of festive champagne. Highlights of the menu include an impressive array of mains; from the USDA

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Prime Filet Mignon with Béarnaise to the Pan-Roasted Maine Lobster. For an extra touch of luxury, add shavings of Périgord black truffles (S\$40++ for every five grams) for the ultimate festive indulgence. Complement your meal with seasonal sides such as Roasted Butternut Squash with dates, parsley, and sage, alongside CUT's signature sides. End the evening on a sweet note with one of four decadent desserts, including the Kaya "Baked Alaska" with coconut cake, pandan ice cream, coconut sorbet, and coffee crumble.

As the calendar turns to 1 January 2026, the year starts in style with CUT's New Year Brunch (S\$125++ per person), available from 11:30am to 2pm. This three-course extravaganza begins with house-made pastries and a selection of starters like fresh oysters on the half shell with Green Apple Mignonette. For mains, a classic brunch staple steak & eggs is also on offer, served with roasted marble potatoes and watercress salad – with the option to upgrade to premium cuts. For the ultimate indulgence, add the Olive-Fed Wagyu from Kagawa Prefecture, New York Sirloin (S\$205++). Round off the celebration with desserts like the *Praline Mascarpone Bar* - the perfect finale to a spectacular start to the year.

As seatings are limited, guests are encouraged to reserve early at marinabaysands.com/restaurants/cut.html.

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Jin Ting Wan



Indulge in a hairy crab feast, paired with the exclusive Dong Qu 2009 Primary Filtered (冬趣 2009 初过滤), a rare single-vintage yellow wine

Hairy Crab season continues at **Jin Ting Wan** until 31 December, inviting guests to savour the rich, buttery roe and sweet, delicate flesh of this seasonal delicacy throughout the festive period. Sourced from the pristine waters of Suzhou's Yang Cheng Lake, each shipment of crabs is received fresh every morning and personally hand-selected by Executive Chef Albert Li. He then pairs the finest picks with premium ingredients to create an indulgent dining experience that celebrates the season's most exquisite flavours.

Head Wine Sommelier Joe Yang highly recommends pairing the Hairy Crab offerings with the exclusive Dong Qu 2009 Primary Filtered (冬趣 2009 初过滤), a rare single-vintage yellow wine crafted by national-level intangible cultural heritage inheritor Master Pan Xingxiang. With over 45 years of expertise, Master Pan is celebrated in China as part of an elite group dedicated to preserving traditional craftsmanship. This is a rare opportunity for guests to savour his exceptional brew.

Produced in small batches using 36 traditional handcrafted steps and aged for a decade in clay jars, this amber-hued wine captures the terroir of Shaoxing's snowy winter in 2009. Pure, unblended, and free from additives, it is served exclusively at Jin Ting Wan directly from its traditional clay jar, preserving its authenticity and ceremonial elegance. Its warm, balanced body and subtle saline notes beautifully complement the natural coolness and freshness of Hairy Crab, echoing the culinary

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philosophy of Jiangsu Province—celebrating light, delicate flavours and harmonious pairings. The wine is available by the glass at \$\$58++ or as a carafe at \$\$138++.

For more information and reservations, visit <u>marinabaysands.com/restaurants/jin-ting-wan.html</u>.

KOMA Singapore



Celebrate the season with an exquisite festive experience at KOMA Singapore

KOMA Singapore invites guests to embrace the festive spirit with a series of exceptional culinary experiences available from 1 December 2025 to 4 January 2026. Showcasing the restaurant's distinctive modern Japanese flair, the offerings include two festive menus, a decadent Christmas Log Cake, and two limited-edition cocktails, each crafted to celebrate the season with elegance and warmth.

The Festive Set Menu, available from 19 December to 4 January at S\$250++ per pax, opens with an array of refined appetisers such as KOMA's iconic *Salmon Pillow* or the luxurious *Tuna & Uni Taco*. Meanwhile, the *King Crab Sumiyaki* delivers tangy crab espuma with pickled myoga, complemented by the gentle sweetness of *Kuri Kinton* (chestnut and sweet potato) and the tart crispness of *Su Renkon* (pickled lotus root). The *Sushi Moriawase* follows with six premium selections, king salmon, maguro, kingfish and truffle unagi. For mains, guests can choose between *Wagyu*, featuring Kyushu wagyu tenderloin with shishito, crispy garlic, and KOMA's signature steak sauce, or *Buri*, with yellowtail, edamame, smoked ikura, velouté, and black garlic oil. The meal concludes with *Snowball*, a delicate dessert that captures the essence of the holidays.

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For an elevated experience, the Chef's Tasting Menu (S\$380++ per pax) presents six courses of refined indulgence from 19 December to 4 January. Available for both lunch and dinner, the menu opens with KOMA's signature festive appetisers and continues with *Premium Sashimi Moriawase*, followed by *Nimono*, where kabocha is simmered in soy and ginger. The *Agemono* features live abalone with caviar tartare sauce, while the *Robata* showcases snow-aged wagyu tenderloin grilled to perfection. The evening concludes on a festive note with a delightful *Snowball* dessert.

From 12 to 28 December, guests can also enjoy KOMA's *Christmas Log Cake*, available in 500g (S\$44++) for dine-in or 1kg (S\$88++/S\$88+) for dine-in and takeaway. Combining rich textures and festive flavours, the log cake makes for an indulgent centrepiece or thoughtful seasonal gift.

To complement the festivities, guests can enjoy two exclusive cocktails at \$\$28++ each, available all day from 1 to 31 December. The *Silent Night* offers a creamy, spiced blend of Woodford Reserve, vanilla syrup, cream or oat milk, and a hint of allspice or nutmeg, finished with grated cinnamon, a comforting nightcap that evokes cosy winter nostalgia. The *Bubbles & Wishes* captures the joy of new beginnings with St-Germain, Sakaki Gin, yuzu, agave, and sparkling wine or Champagne, topped with a disco ball garnish. Bright, floral, and effervescent, it is a toast to reflection, hope, and celebration.

Available throughout December and early January, KOMA Singapore's festive offerings bring together culinary artistry, thoughtful craftsmanship, and a touch of theatrical indulgence, a celebration of the season in true KOMA style.

For more information, visit marinabaysands.com/restaurants/koma-singapore.html

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LAVO Singapore



LAVO ushers in the festive season with Italian indulgence

At LAVO, the entire month is shaped around Italian generosity, with a menu that leans into familiar celebratory dishes. Diners can look forward to a comforting plate of *lasagna* (\$\$39++) layered with slow-cooked beef ragù, baked until the sauce settles into deep richness; fresh *tagliatelle* (\$\$58++) with white truffle, arriving fragrant with the season's most precious ingredient; and *Halibut* with lobster cream (\$\$68++), resting on a sweet pea purée that rounds out the dish. The *Lobster Surf & Turf* (\$\$115++) brings together grilled lobster and steak in a festive pairing that feels indulgent yet balanced. For those seeking something refined, caviar on ice is offered in 30g or 50g servings, simply presented to let its delicacy shine. Dessert takes the form of a toothsome raspberry and pistachio log (\$\$88++ for 1kg; \$\$54++ for 500g), visually striking and softly layered to end the meal on a sweet note.

On 7 December, LAVO Party Brunch: Christmas Edition returns from 12pm to 4pm, with long communal tables brimming with pizzas, pastas, fresh seafood, chargrilled meats, and festive sweets, all set to live entertainment and the ceremonial slicing of a giant panettone. A brunch designed for revelry priced from S\$168 nett (excludes booking fee) per person, LAVO goes all out and turns the festive season into a luxurious celebration.

For more information, visit marinabaysands.com/restaurants/lavo.html.

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Maison Boulud



Immerse in festive elegance with Maison Boulud's Christmas menu

Maison Boulud ushers in the festive spirit with an exclusive Christmas menu, available only on 24 December at \$\$168++.

The holiday indulgence begins with the *Gougère*, a delicate choux pastry blended with cheese and infused with earthy truffle notes, followed by *Saint-Jacques*, a tantalising combination of marinated Hokkaido scallop and caviar, elevated by a fragrant dill-gin emulsion.

Next, guests can savour *Soupe VGE "Élysée 1975"*, a legendary French classic known for its rich, aromatic broth, where tender chicken and root vegetables meld with the opulence of foie gras. The golden pastry crust adds buttery crunch, while black truffle imparts an indulgent finish. This is perfectly complemented by the *Rock Lobster Thermidor*, a classic French preparation of lobster meat with creamy spinach.

The journey culminates with *Wagyu Beef Striploin*, succulent and full of robust flavour, served alongside velvety potato gratin and a luscious black garlic sauce. To end on a sweet note, delight in *White Wine Poached Pear*, where juicy pears gently poached in white wine are paired with a crisp, buttery French vanilla sablé cookie, complemented by a refreshing pear sorbet and finished with a delicate drizzle of Poire William gel.

For more information and reservations, visit marinabaysands.com/restaurants/maison-boulud.html.

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Miracle Coffee



Miracle Coffee ushers in the season with indulgent new bites

Miracle Coffee captures the season with hearty new additions to its menu. The *Croque Madame* (S\$16 nett) layers Emmental, Gruyère and parmesan inside a warm, flaky croissant, finished with béchamel and a soft egg whose yolk ties everything together, while the *Bacon and Potato Flatbread* (S\$14 nett) pairs thin potato slices and bacon with mozzarella and arugula over a gentle béchamel, served warm and meant to be eaten slowly with coffee.

The savoury repertoire continues with locally inspired additions, such as the Nyonya Chicken Pie (\$\\$9 \text{ nett}) with Peranakan rempah or the Beef Rendang Pie (\$\\$9 \text{ nett}), where rich rendang are wrapped in crisp pastry. For the perfect drink accompaniment, smooth, expertly crafted pour-over single-origin coffees provide the ideal companion to each dish, underscoring the café's identity as both a haven for coffee aficionados and a destination for substantial, thoughtful savoury fare.

For more information, visit <u>marinabaysands.com/restaurants/miracle-coffee.html</u>.

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Mott 32



Savour a luxurious Cantonese celebration at Mott 32 with its Joyous Festive Set Menu

Mott 32 offers a quietly luxurious Cantonese affair from 19 December 2025 to 4 January 2026, with its *Joyous Festive Set Menu* (S\$238++ per person). The meal begins with *Barbecue Iberico Pork, Yellow Mountain Honey,* offering gentle sweetness next to chilled cherry tomatoes marinated in sake, a cooling counterpoint. The restaurant's signature 42-day apple wood roasted *Peking duck* delights in a delicate roll topped with caviar, capturing crisp skin, warm fat and saline brightness in a single bite.

A dim sum platter follows, where golden crab dumplings reveal a light, silken filling and hot-and-sour soup dumplings release aromatic seafood broth. The *Scallop Ball Millet Pumpkin Soup* arrives soft and mellow, surrounding a hand-shaped scallop ball that retains its sweet, buoyant texture.

For the main courses, black cod flamed with rose wine flakes apart with the slightest touch, before Inaniwa udon stewed with lobster absorbs the richness of abalone sauce and truffle, making for an elegant, deeply satisfying finish. On a sweeter note, dessert moves between freshness and warmth, coconut ice cream with pomelo and honeycomb for brightness, then a playful almond and chocolate xiao long bao infused with Tie Guan Yin to conclude with a lingering roasted aroma.

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

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Origin + Bloom



Whimsical festive creations and seasonal bakes await at Origin + Bloom for a delightful holiday graze

At Origin + Bloom, a whimsical array of creations inspired by Christmas icons invites guests to indulge in a toothsome graze. The collection is expressed through sculpted textures and layered flavours, including *Le Sapin* (S\$12 nett), which pairs almond tart with cassis compote and a delicate whiskey mousse, finished with a spiralled crown of sweet potato. *The Nutcracker* (S\$12 nett), which layers warm spice cakes with Fuji apple chutney and cranberry, evoking nostalgia without overwhelming sweetness, while the delightful *Bûche de Noël Chocolat* (S\$108 nett) is built from chocolate diplomat cream and rum-brushed sponge, with praline adding contrast.

Panettone appears in a myriad of expressions, from a classic Milanese (S\$24 nett) with candied citrus and vanilla, to a Gianduja and hazelnut praline version (S\$24 nett) that is deeply aromatic, and a tropical rendition (S\$24 nett) with mango, pineapple and Tahitian vanilla. An immaculately executed selection of festive bakes such as *Mulled Mandarin Brioche* (S\$8 nett), Kirsch-soaked Black Forest Stollen (S\$28 nett), and a savoury Champagne Sourdough Raisin Brioche (S\$18 nett) round out the seasonal selection.

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

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Wakuda



Celebrate the season at WAKUDA Singapore with an exquisite 10-course festive dinner

WAKUDA Singapore celebrates the festive season with an exquisite 10-course dinner (S\$350++ per guest), presenting a harmonious blend of Japanese artistry and the finest seasonal delicacies, available on 24, 25, and 31 December, and 1 January with selected lunch and dinner seatings.

The experience begins with WAKUDA's signature *Flan*, delicately crowned with Dashi Ao Nori seaweed and salmon roe, followed by *Yuba*, where fresh beancurd skin is elevated with creamy Hokkaido sea urchin and mountain caviar. Next, *Canadian Lobster*, delicately marinated in citrus and vinegar, introduces a refreshing burst of flavour, complemented by sea asparagus and a shellfish vinaigrette. A chef-curated selection of sashimi and sushi then takes centre stage, showcasing the finest seasonal catch. The journey continues with an exquisite seafood duo: crisp *Snow Crab Tempura* and tender *Steamed Patagonian Toothfish*, delicately enhanced with the earthy aroma of truffle and a bright yuzu soy infusion. For the main course, guests may choose between two exquisite options: *Charcoal-grilled A5 Wagyu*, paired with seasonal vegetables, or a creamy *Hokkaido Scallop Risotto*, enriched with a luscious uni sauce. Finally, guests can indulge in the Chef's Special predessert and dessert, crafted to delight and surprise.

The festive experience is complemented by a curated selection of seasonal cocktails such as *White Sleigh*, a creamy mix of brandy, apple cinnamon cordial, banana infused Amontillado sherry; and *Naughty Rudolf*, featuring Hennessy VSOP with orange liqueur and red wine reduction, as well as zero-proof options including *Snowfall Serenade*, a zero-proof citrus blend with house-made

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cinnamon syrup and served with a candy cane and *Nutcracker Punch*, a decadent holiday blend of Lyre's Dark Rum, chocolate mint syrup, milk, and cream.

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

Waku Ghin



Waku Ghin shines a spotlight on the rare and revered white truffle in dishes such as a smooth risotto with Japanese chestnuts, Gobo and chestnut mushrooms

Waku Ghin ushers in the season with a luxurious showcase of truffles — from the rare and aromatic white truffles sourced directly from Piedmont, Italy.

At the Chef's Table, guests are invited to savour a curated selection of seasonal creations. Highlights include the *Risotto*, where Chef Tetsuya expertly combines Japanese Chestnut with Gobo and Chestnut Mushrooms, elegantly finished with delicate shavings of white truffle — a dish that balances earthy warmth with refined indulgence. Another standout is the Marinated Fillet of Aquna *Murray Cod*, served with golden potato wedges. The accompanying sauce is a housemade mayonnaise, enriched with finely chopped cornichons and capers, and elevated by the delicate tang of Japanese mustard pickled eggplant.

For those seeking a more relaxed yet equally refined experience, these dishes are also available at the bar. Here, they can be paired with Waku Ghin's signature Japanese cocktail artistry, a harmonious blend of precision, creativity, and seasonal inspiration. From handcrafted highballs

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infused with yuzu and shiso, to elegant sake-based concoctions and rare Japanese whiskies, each cocktail is designed to complement the nuanced flavours of the truffle dishes, creating a truly immersive culinary journey.

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

RISE



Ring in the holidays with a lavish festive feast at RISE

RISE at Marina Bay Sands welcomes the festive season with two opulent buffets that celebrate the joy of Christmas and the excitement of New Year's Eve. Available from 24 to 25 December and 31 December to 1 January, both spreads highlight premium ingredients, global inspirations, and masterful preparation, creating a feast that embodies the spirit of the holidays.

From 24 to 25 December, RISE presents a sumptuous selection of festive favourites for Christmas, available from S\$138++ to S\$158++. The menu opens with a refined presentation of *Manchurian Caviar* paired with blinis, hardboiled egg, onion, and crème fraîche. Signature roasts take centre stage with *Prime Rib of Wagyu Beef, Brined Stuffed Turkey, BBQ Black Pork Ribs,* and *Kurobuta Ham*, each slow-roasted for deep flavour and tenderness. Adding to the decadence is the *Mayura Wagyu Beef Ribeye*, renowned for its buttery marbling, and a *Whole Lamb Roasted on Spit*, rich pwith smoky aroma and succulence.

The dessert selection brings a touch of festive whimsy with the Buche de Noël Chocolat, a velvety

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chocolate log cake that captures the essence of Christmas indulgence, and the *Éclairs Croquembouche,* an elegant tower of choux pastry and cream. The comforting scent of *Roasted Chestnuts* fills the air, adding a nostalgic finishing touch to the festive celebration.

The New Year's Eve Buffet, available on 31 December and 1 January from S\$138++ to S\$158++, ushers in the new year with grandeur. Fresh seafood such as Alaskan King Crab, Boston Lobster, Marinated Abalone, and Half-Shelled Scallops set the tone for a luxurious start. Light appetisers such as the Spinach, Apple, and Pomegranate Salad with goat cheese and pecans, and Roast Eggplant with Chickpeas and Cherry Tomatoes in tahini dressing bring brightness and balance.

The festive table continues with highlights such as *Prime Ribs of Wagyu Beef* with jus and smoked wakame sea salt, *Kurobuta Ham* served with glazed carrots and grilled pineapple, and *Baked Swordfish* complemented by lemon and capers beurre blanc. To complete the savoury spread, *Chicken Shawarma, Baklava, Roasted Piglet, Mayura Wagyu Beef Striploin*, and *Roaring Forties Lamb Chop* offer a rich variety of flavours, textures, and cultural influences.

To end on a high note, the dessert selection entices with the *Festive Pear Yuzu Montblanc*, the *Strawberry Champagne Tart*, and the *Hazelnut Croustillant* with Jivara Crèmeux and fresh truffle shavings, creating an indulgent finale to the year-end feast.

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

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Spago by Wolfgang Puck



Celebrate the season in style at Spago by Wolfgang Puck

This festive season, **Spago by Wolfgang Puck** rings in the holidays with a line-up of four celebratory cocktails (S\$25++ each), crafted to capture the joy and sparkle of Christmas. Available from 1 to 26 December, indulge in the spirit of the season with creations such as the *Nog-Tini*, a creamy, comforting twist on the classic eggnog, or a drink inspired by a timeless Christmas tale, the *Ghost of Holiday Past*.

As 2025 draws to a close, guests are invited to groove into the New Year with the *Spago Rewind*, a vibrant evening of retro flair, sunset sips, and stylish indulgence.

From 4 pm to 8 pm, immerse yourself in the golden hour with curated selections of wines and cocktails. Sip on wines such as the *Nino Franco Brut, Valdobbiadene, Italy NV* at S\$20++, or indulge in signature cocktail creations like the *Garden of Eden* and *Forbidden Kiss* at S\$25++, all within a two-hour dining window designed for pure relaxation. As night falls, the celebration shifts gears and walk-ins are welcome from 8:30 pm onwards at S\$98 nett, inclusive of one drink. For those seeking the ultimate vantage point, reserve an exclusive balcony table overlooking the sea from S\$328++, or secure a city or pool-view table with front-row seats to the fireworks starting at S\$388++.

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Adding to the fun, guests are invited to dress in their best retro ensembles for a chance to win the Best Dressed prize — awarded to both an individual and a group of four. Winners will be invited to indulge in a curated Spago dining experience in 2026, making it a night to remember.

With limited seats available, guests are encouraged to secure their reservations early. For reservations, call 6688 9955 or visit <u>marinabaysands.com/restaurants/spago-bar-and-lounge.html</u>.

Yardbird Southern Table & Bar



Yardbird celebrates Christmas with a festive brunch and a takeaway Christmas Box featuring roast turkey and classic sides

At Yardbird, festive spirit abounds with a bevy of gastronomic offerings. From 25 to 28 December, brunch runs from 11am to 4pm, featuring dishes that feel festive yet comfortingly familiar. The bountiful spread includes soufflé-style pancakes that rise into airy layers glazed with citrus and crowned with whipped cream (\$\$22++), *Shakshuka* served in a skillet of slow-simmered tomatoes, capsicum and butter beans with poached eggs settling softly into the sauce (\$\$28++), and brussels sprouts roasted until crisp, folded with chestnuts, goat cheese and spiced honey for a balance of warmth, salt and sweet (\$\$18++). Festive beverages options include the *Brandy Alexander* (\$\$23++), gentle and velvety, and a *Spiked Hot Chocolate* (\$\$24++) topped with melting toasted marshmallow, which turns richer with every sip.

For those celebrating the festivities in the comfort of their own abode, the *Yardbird Christmas Box* (S\$178+) gathers sliced roast turkey, cornbread stuffing, mashed potatoes, turkey gravy, cream corn, green beans amandine and coleslaw in a generous feast meant to be placed in the centre of the table.

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For dessert, add Whole Pumpkin Pie or Whole Pecan Pie from S\$58+ (add-on) or S\$68+ à la carte.

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

MARQUEE Singapore



From L to R: Galantis, HUGEL, MaRLo and Maddix

December at MARQUEE Singapore unveils a month-long celebration of big-room EDM and the raw allure of underground beats. Kicking off on 5 December, Swedish EDM powerhouse Galantis, best known for their EDM anthems such as *Runaway* (*U & I*) and *No Money*, is set to deliver a rapturous set built on glossy pop hooks, festival-ready drops and melodic highs. Fresh from releasing his collaborative afro-house hit *Forever* with American music producer Diplo, French DJ HUGEL brings afrohouse and Latin-infused rhythms to MARQUEE's dancefloor on 13 December.

The night of 19 December sees Australian DJ MaRLo return to MARQUEE again, igniting the stage with his signature fusion of tech-trance and raw, unrelenting energy. His set promises cathartic builds, driving basslines and a hypnotic intensity that rewards partygoers with every drop. Finally, MARQUEE closes the year with an explosive New Year's Eve headliner – Dutch tech trance artist Maddix. With infectious hits like *My Gasoline* and techno anthem *Heute Nacht*, Maddix has carved out a distinct sonic identity with his style of producing and remixing. His collaborations with fellow Dutch powerhouse Hardwell – most notably their electrifying remix of Benny Benassi's classic *Satisfaction* – showcase his masterful fusion of acid-tinged, rough-edged techno with the euphoric uplift of trance. The DJ and music producer will usher the room into 2026 with ferocious drops, razor-sharp peaks, and mesmeric soundscapes.

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. Additionally, early bird tickets for New Year's Eve are now available at \$88, inclusive of admission

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and open bar access from 10pm to 12am. For more ticketing information, please refer to the table below.

Prices for Online Tickets (Prices are exclusive of booking fees & GST)		
Date	Event	Prices
5 December, Friday Doors open at 10pm	MARQUEE presents: Galantis	General Admission: S\$40
13 December, Saturday Doors open at 10pm	MARQUEE presents: HUGEL	Expedited Entry: S\$150
19 December, Friday Doors open at 10pm	MARQUEE presents: MaRLo	General Admission: S\$30 Expedited Entry: S\$100
31 December, Wednesday Doors open at 10pm	MARQUEE presents: Maddix	General Admission: S\$40 Expedited Entry: S\$150

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



Taiwan's DJ Ken Chang makes his AVENUE debut on 19 December

AVENUE Singapore's December programming leans into groove and late-night elegance, with a live debut spotlighting Asia's next-generation selectors. On 19 December, Taiwan's DJ Ken Chang will make his AVENUE debut. His technically precise mixing and genre-blending sets weave a tapestry of hip-hop, funk, afrobeat, and house into a seamless, high-energy journey. Ken's performance is built to be deliciously satisfying, with punchy rhythms and slick transitions that keep the momentum taut and draw the crowd in. Entry after 12am is subject to a \$\$50 cover charge.

For table reservations and enquiries, email <u>avenue.reservations@marinabaysands.com</u>. Table reservations are recommended as walk-ins are subject to venue capacity. For updates, follow AVENUE on <u>Instagram</u> and <u>Facebook</u>, or visit <u>marinabaysands.com/nightlife/avenue-singapore.html</u>,

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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.

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