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#### MARINA BAY SANDS CELEBRATES AUTUMN'S END WITH HARVEST AND THANKSGIVING DELIGHTS

Singapore (24 October 2025) – This November, Marina Bay Sands invites guests to savour the rich tapestry of autumn flavours and Thanksgiving-inspired delights. As the season turns, the integrated resort transforms into a culinary haven, where signature restaurants unveil exclusive menus that celebrate the warmth and abundance of the harvest. From comforting classics to inventive seasonal creations, diners can indulge in a feast that captures the essence of fall — all set against the backdrop of Marina Bay's iconic skyline.

#### Black Tap



Thanksgiving-themed specials Fried Turkey and Brie Sandwich and Pecan Pie CrazyShake® take centre stage at Black Tap

Kick off the year-end festivities with Black Tap's Fried Turkey and Brie Sandwich (S\$26++) and Pecan Pie CrazyShake® (S\$24++). For the entire month of November, savour every bite of the mouthwatering combination of crispy turkey, melted brie, cranberry pecan stuffing, arugula, and roasted garlic aioli, served with a side of delicious cinnamon spiced sweet potato fries to make reunions with loved ones extra memorable.

Amp up the celebrations with the luscious pecan vanilla milkshake served in a tall glass with a vanilla frosted rim studded with Texas glazed pecans and crowned with a slice of toasty pecan pie, whipped cream, caramel drizzle and cherry.

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

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Jin Ting Wan



Hairy Crab season arrives at Jin Ting Wan, alongside esteemed brand Dong Qu's 冬趣 prized yellow rice wine exclusively available at the restaurant

November heralds the arrival of the prized hairy crab season, a culinary highlight celebrated for its rich, buttery roe and sweet, delicate flesh. Sourced from the pristine Yang Cheng Lake of Suzhou, this seasonal delicacy takes centre stage at Jin Ting Wan from 27 October.

Meticulously crafted by Executive Chef Albert Li and his team, each dish showcases the crab's natural umami and coveted golden roe, thoughtfully paired with premium ingredients for a truly indulgent experience. Highlights include the *蟹粉鲟龙鱼筋煮粉皮 Braised Sturgeon Tendon with Mung Bean Sheet in Crab Roe* (S\$118++), a rich and silky dish that pairs tender tendon with translucent mung bean sheets in a savoury crab roe sauce, or the *蟹粉砂锅焗饭 Claypot Rice with Crab Roe* (S\$198++), a sizzling pot of fragrant rice infused with rich, golden crab essence. Also featured is the *蟹粉黄鱼卷 Crispy Yellow Croaker Roll with Crab Roe* (S\$26++ per piece), offering a golden crunch and briny depth, perfectly balancing texture and flavour.

Jin Ting Wan continues its tribute to traditional Chinese culinary heritage with an exclusive pairing of rare Chinese yellow rice wine with its seasonal hairy crab menu. This season's highlight is the Dong Qu 2009 Primary Filtered (冬趣 2009 初过滤), a distinguished masterpiece crafted by Pan Xing Xiang, a National Inheritor of Intangible Culture Heritage in China. Served in traditional clay vessels, the wine at Jin Ting Wan offers guests an exclusive taste of centuries-old craftsmanship. It



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is available by the glass at \$\$58++ or as a carafe at \$\$138++, inviting guests to savour heritage in every pour.

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

#### LAVO Singapore





LAVO is back with elevated offerings, serving up something for every mood and occasion

LAVO is back in full swing, with a host of elevated experiences for everyone to enjoy.

Start your weekdays with LAVO's monthly weekday set lunch, available Monday to Friday, from 11am to 3pm. Guests can savour 2- or 3-course selections (S\$45 ++ and S\$55 respectively) that bring the flavours of eternal summer to the skyline – from vibrant starters to bold signatures and indulgent desserts, the LAVO set lunch is the perfect midday escape above the Bay.

On weekends, the energy rises with a weekend Soirée, where soaring beats meet spirited Riviera nights. Every Friday and Saturday from 9pm, LAVO transforms into a high-energy party destination like no other. For those who prefer sunlit indulgence, the weekend DJ brunch offers a lively yet laid-back experience every Saturday and Sunday from 11am to 3pm. Guests can expect upbeat tunes, sparkling sips, and a menu that celebrates coastal Italian flair.

For a more relaxed interlude, LAVO's Sundowner runs daily from 3pm to 6pm, featuring specially priced cocktails, house wines, and beers. These can be paired with delectable bites from the à la carte menu, inspired by the flavours of coastal Italy. Oyster lovers can also look forward to Alto Mare, a refreshing treat that includes two oysters and a glass of Franciacorta Rosé for just \$\$38++.



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

#### Maison Boulud



Maison Boulud joins hands with Executive Chef Masashi Horiuchi of Entier for an exclusive four-hands experience

Maison Boulud joins forces with fellow French restaurant Entier for an extraordinary four-hands dining experience on 5 and 6 November, blending two distinct interpretations of French cuisine. Helmed by Chef Masashi Horiuchi, the acclaimed Entier brings its signature approach of refined French gastronomy infused with subtle Japanese nuances, while Maison Boulud offers its comforting, soulful take on classic French fare. This exclusive collaboration promises a harmonious interplay of technique, flavour, and philosophy, inviting guests to savour a thoughtfully composed menu that reflects the culinary identities of both restaurants.

The first dinner, available at \$\$200++, presents a refined culinary journey celebrating purity of ingredients and harmony of flavours. The experience begins with *Caviar Macaron*, where dashi and Malaysian caviar create an umami-rich prelude, followed by *Crispy Scampi* with tarragon and chive aïoli. A vibrant *Vegetable Tartlet* of beetroot, carrot and cauliflower introduces freshness before yielding to the indulgence of *Pan-Seared Foie Gras* with semi-dried figs, balsamic jelly, mulberry compote, pine nuts, Bentong ginger and vanilla cream. A comforting *Butternut Squash Agnolotti* is enriched with black truffle, sage, parmesan and chanterelle mushrooms, while the oceanic balance of *Japanese Kinmedai* is brought to life with risotto and prawn bisque. The savoury courses culminate in a decadent combination of *Omi Wagyu and Abalone*, paired with watercress and Périgueux sauces and truffle pomme purée. To conclude, guests will be treated to

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Malaysian Cacao Dark Chocolate Tarts with caviar, koji-fermented cacao sorbet and Sarawak rice puffs, followed by a final flourish of Canelé and Chocolate Truffle.

The second dinner, priced at S\$450++, pairs this collaboration with a curated selection of wines from Domaine Clarence Dillon, one of Bordeaux's most revered dynasties. Each course is complemented by vintages that embody the spirit of the Domaine, with the evening anchored by the exceptional 2016 Château Haut-Brion, a wine of remarkable depth and prestige that stands as a symbol of Bordeaux's winemaking legacy. From the elegant 2023 Clarendelle Blanc by Haut-Brion to the layered complexity of Le Clarence de Haut-Brion, the pairings highlight the dialogue between dish and wine, from the freshness of Clarendelle Blanc alongside the Caviar Macaron to the richness of Le Clarence enhancing the Omi Wagyu and Abalone. This intimate celebration of French gastronomy and viticulture offers guests a rare opportunity to experience the timeless grandeur of Château Haut-Brion in harmony with the culinary artistry of Chefs Boulud and Horiuchi.

Guests seeking a lighter interpretation of the culinary artistry are invited to enjoy the four-hands collaboration over lunch, with a specially curated midday menu available on both days, priced between S\$56++ and S\$65++ for a two- or three-course meal. For more information on the lunch and dinner experiences, visit marinabaysands.com/restaurants/maison-boulud.html.

#### Mott 32



### MARINA BAY SANDS SINGAPORE

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Mott 32 celebrates autumn with a hairy crab menu highlighting the seasonal delicacy

Autumn makes a refined entrance at **Mott 32**, with its hairy crab menus capturing the fleeting beauty of the season. Available from 24 October, the prized ingredient will be prepared in a series of refined dishes that honour both tradition and innovation.

For guests with crustacean cravings, the Hairy Crab Menu showcases the delicacy at its peak. With refined dishes such as the *Hairy Crab Roe Dumpling, Assorted Seafood, Garden Pea* (\$\$29++ for three pieces), with its molten core of crab roe and seafood goodness; the *Braised Giant Fish Maw, Hairy Crab Roe* (\$\$138++ per person), offering warmth and depth in every spoonful; and the *Braised "Lion Head" Meat Ball with Hairy Crab Roe* (\$\$88++ per portion), a classic elevated with rich, golden roe for a luxurious finish. The pièce de résistance, *Steamed Hairy Crab*, woos guests with an unctuous sweetness. For the full affair, the Hairy Crab Set Menu (\$\$320++ per person) presents the delicacy in nine thoughtful dishes, complemented by an optional aged Huadiao wine pairing (\$\$200++ per person) that enhances the crab's umami richness and layered sweetness.

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

#### WAKUDA Singapore



Yuzo Komai brings fiery flair and precision artistry to WAKUDA Singapore in a one-night-only cocktail spectacle

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**WAKUDA Singapore** presents an electrifying one-night-only guest shift with Yuzo Komai of Tokyo's Bar Centifolia, the award-winning global sensation renowned for wielding a katana to carve ice and setting cocktails ablaze. On 14 November, from 8pm to 11pm, the celebrated mixologist transforms the Wakuda bar into a stage of spectacle and precision, where each cocktail becomes a performance and every creation a vivid expression of Japanese artistry, balance and innovation.

Guests can expect an evening that transcends the boundaries of traditional mixology. Yuzo Komai's creations capture the essence of refined craftsmanship and showmanship, uniting flavour, texture, and visual theatre in every glass. Each drink embodies meticulous technique and bold imagination, designed to immerse guests in an unforgettable sensory journey. The experience pairs beautifully with Wakuda's signature bar bites. The *Crispy Prawns* (S\$21++) offer an elegant balance of sweet prawn meat and gentle heat, enhanced with creamy miso, shishito, momiji, and a touch of yuzu, while the *Spicy Tuna Tartare* (S\$28++) delivers sophistication with avruga caviar atop finely diced tuna, complemented by the satisfying crunch of a tapioca crisp.

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

#### Waku Ghin



Autumn flavours continue to unfold in comforting dishes such as the donabe; meanwhile November presents a special dinner event hosted by Chef Tetsuya Wakuda and long-time collaborator Richard Geoffroy, founder of IWA

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Autumn at Waku Ghin continues to unfold with a celebration of seasonal ingredients. Indulge in a comforting donabe featuring plump, grilled sanma atop dashi-infused rice, enriched with gingko nuts, eggplant, and Ohba (perilla) leaf. Equally heartwarming is the chilled Japanese White Corn soup, featuring one of Chef Tetsuya Wakuda's favourite ingredients. Its natural sweetness is beautifully complemented by a rich umami miso cream, creating a delicate yet flavourful balance. Matsutake season also lingers, inviting guests to savour their distinctive aroma, meaty texture, and unmatched flavour in dishes available at both the Chef's Table and by The Bar.

As November arrives, so does the revered white truffle season. Foraged from the forests of northern Italy, particularly the Piedmont region, these rare delicacies are prized for their intoxicating aroma and earthy complexity.

To further elevate the season, Waku Ghin presents a one-night-only collaboration on 21 November, reuniting two long-time friends and masters of their craft: Chef Tetsuya Wakuda and Richard Geoffroy, the visionary founder of IWA Sake and former Chef de Cave of Dom Pérignon. This intimate evening will celebrate the harmony between fine cuisine and sake through a seasonal tasting menu (\$\$550++) by Chef Tetsuya, featuring Japan's most treasured early winter ingredients including white truffle, Kegani (horsehair) crab, and Matsutake mushrooms, paired with five distinctive IWA expressions, including rare reserve bottles personally presented by Richard. Set within the main dining room, the experience invites guests into a warm, communal setting where conversation and storytelling unfold naturally. Richard will guide guests through the philosophy behind IWA, while Chef Tetsuya's elegant creations reflect the spirit of the season.

For more information, visit <a href="https://www.marinabaysands.com/restaurants/waku-ghin.html">https://www.marinabaysands.com/restaurants/waku-ghin.html</a>. Seating is limited and guests are encouraged to reserve early.

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**RISE** 



Savour the spirit of Thanksgiving with RISE's festive buffet and takeaway delights

This Thanksgiving, RISE invites guests to gather in the spirit of gratitude with a sumptuous celebration of seasonal classics and culinary craftsmanship. Available on 27 November for both lunch and dinner, the festive buffet features an indulgent *Roast Turkey*, house-brined to perfection and filled with mushroom duxelles stuffing, accompanied by creamy potato gratin and roasted brussels sprouts. Completing the spread is the *Mayura Wagyu Beef Ribeye*, grain and chocolate fed, offering exceptional marbling and depth of flavour. The feast concludes on a sweet note with the *Mississippi Mud Pie*, rich with chocolate and cream, and the *Graveyard Single Origin Chocolate Fondant*, a molten delight of intense cocoa indulgence.

Extending the celebration beyond the restaurant, RISE introduces *A Grand Thanksgiving* takeaway collection designed for home gatherings. The signature *Roast Turkey* (S\$148++) with mushroom duxelles stuffing, potato gratin and brussels sprouts serves as a show-stopping centrepiece, while the Baked Gammon Ham (S\$168++), accompanied by house-made sauces and trimmings, brings timeless festive comfort to every table. Each dish is crafted for freshness and ease of enjoyment, perfect for private feasts shared with family and friends. Thanksgiving collections are available from 26 to 27 November, with daily pick-up times from 9am, 12pm and 6pm. Festive collections continue from 19 to 31 December for those looking to extend the season's joy.

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

#### Spago by Wolfgang Puck



Executive Chef Greg Bess of Spago by Wolfgang Puck and Chef Scott Conant join hands for a four-hands dining experience like no other

Spago by Wolfgang Puck joins hands with two-time James Beard Award-winning American chef, cookbook author, and television personality Scott Conant for an extraordinary four-hands dining experience on 20 November. The exclusive six-course menu is a celebration of culinary craftsmanship between Executive Chef Greg Bess of Spago and Chef Conant, seamlessly blending their distinctive styles to deliver a sumptuous journey from sea to land.

Guests will begin with Spago's iconic *Tuna Tartare Cones*, delicately layered with chili aioli, scallion, and bonito, alongside *Gnocchi Fritto* topped with luxurious Osetra caviar. A refreshing *Alaskan King Crab "Waldorf Salad"* follows, offering a crisp and vibrant interlude. Next, savour the simplicity of *Spaghetti al Pomodoro*, crafted with the freshest heirloom tomatoes, before indulging in *Seared Hokkaido Scallops*. The journey culminates in a bold and indulgent main: *Spiced Australian Wagyu Strip Steak*, served with seasonal maitake mushrooms, olive oil potatoes, and a decadent touch of pickled bone marrow.

To conclude the evening, diners will be treated to a rich and elegant Valrhona Chocolate Tart, complemented by praline, Grand Marnier, and a light crème fraîche ice cream — a fitting finale to an unforgettable gastronomic affair.

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Set against the stunning backdrop of Spago's rooftop location, this exclusive event promises an evening of culinary brilliance that will captivate both the eyes and the tastebuds. Guests are encouraged to secure their reservations early and can do so by writing in to <a href="mailto:spagoreservations@marinabaysands.com">spagoreservations@marinabaysands.com</a>.

#### Yardbird Southern Table & Bar



A silky pumpkin pie topped with Chantilly cream and cinnamon offers nostalgic indulgence

This November, Yardbird Southern Table & Bar brings the season of gratitude to life with two heartfelt celebrations, one around its sunlit dining tables and another in the comfort of home.

On 27 November, guests can sit down to a three-course Thanksgiving feast (S\$78++ per person). The centrepiece, oven-roasted turkey carved to order, will be served with Corn Bread stuffing, creamy mashed potatoes, and buttery green beans tossed in maple-balsamic glaze. Dessert brings the nostalgic pleasure of a silky pumpkin pie topped with Chantilly cream and cinnamon, best enjoyed with the restaurant's curated wine pairing (S\$55++ per person), featuring elegant whites and soft, fruity reds that complement the meal's richness.

For those celebrating at home, the Thanksgiving Holiday Box (S\$178+) makes hosting effortless. Designed for four to six guests, it comes packed with everything needed for a generous Southern spread, including sliced roast turkey, corn muffins, mashed potatoes, gravy, creamed corn, green

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beans almandine, and coleslaw. To complete the experience, diners can choose to add on a whole pumpkin or pecan pie (\$\$58+ each), baked until golden and delicately spiced, or quench their thirst with signature cocktails such as the *Blackberry Bourbon Lemonade* and *Southern Peach* (\$\$40+ for two). Pre-orders begin 1 October, with collection from 26 to 28 November, 12pm–9pm.

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

#### **MARQUEE Singapore**



From L to R: Patrick Mason, Timmy Trumpet, Alok, Adnan Veron, Ferry Corsten and Markus Schulz

November ignites with an explosive lineup at MARQUEE Singapore, where some of the world's most magnetic performers take over the decks. The month opens with a clash of transportative melodic textures as Patrick Mason headlines the DJ Mag Party on 7 November, known for sets pulsing with the raw energy of Berlin's underground scene, where blistering techno meets house in a choreography of sound and motion.

The high-energy momentum continues with Timmy Trumpet returning to MARQUEE on 14 November. Trumpet is a multi-platinum artist whose live trumpet solos and theatrical showmanship have redefined the electronic mainstage experience. The following night, 15 November, global sensation Alok brings his chart-topping anthems, weaving a sonic tapestry of house and EDM that has earned him a place among the world's most streamed artists.

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On 22 November, Jakarta's breakout star Adnan Veron brings Southeast Asia's new sound to the fore. A classically trained pianist turned producer, his sets bring a patchwork of Baltimore beats, Baile funk, and bass-heavy house that showcases the next evolution of the regional club scene. The month closes with a monumental night for trance fans as legends Ferry Corsten and Markus Schulz unite on 29 November. Together, they command decades of dance history, promising a night where soaring melodies layered with climactic builds awaken the nostalgia of the golden era of trance.

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
7 November, Friday Doors open at 10pm	MARQUEE presents: Patrick Mason	General Admission: S\$30 Expedited Entry: S\$100
14 November, Friday Doors open at 10pm	MARQUEE presents: Timmy Trumpet	General Admission: S\$80 Expedited Entry: S\$200
15 November, Saturday Doors open at 10pm	MARQUEE presents: Alok	General Admission: S\$40 Expedited Entry: S\$150
22 November, Saturday Doors open at 10pm	MARQUEE presents: Road to DWP with Adnan Veron	General Admission: S\$30 Expedited Entry: S\$100
29 November, Saturday Doors open at 10pm	MARQUEE presents: Ferry Corsten and Markus Schulz	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 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

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and environment. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com

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