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## LAVO REIMAGINED: SKY-HIGH SOCIAL DINING AND SUNSET VIEWS ABOVE THE CITY

*The restaurant captures the essence of an eternal Italian summer with refined flavours and panoramic rooftop views*



*Tao Group unveils a refreshed concept for LAVO Singapore - LAVO Coastal Italian Restaurant and Rooftop Bar*

**Singapore (16 September 2025)** – Towering 57 storeys above the city at Marina Bay Sands, LAVO Coastal Italian Restaurant & Rooftop Bar unveils a stunning transformation, its first major refresh since launching in 2018. Known for its bold personality and skyline glamour, the revamped LAVO enters a new era as a rooftop destination where dining, social energy, and panoramic views come together.

With its expansive wraparound terrace, golden-hour lighting, and refreshed interiors, LAVO's new look takes inspiration from the coastal elegance of the Amalfi Coast brought to life through warm Mediterranean neutrals, handcrafted tiles, and honey-toned accents. The venue offers panoramic views of the city skyline and sea horizon, setting

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the stage for champagne and cocktail brunches, alfresco dining, and sunset cocktails. Designed for both spectacle and spontaneity, the space invites guests to celebrate every moment from golden hour to late night.

Over the years, LAVO has played host to a range of high-profile events and exclusive performances, including a live set by American hip-hop legend and songwriter Jermaine Dupri. The venue has also welcomed an impressive lineup of celebrity guests, from global pop icons like Mariah Carey, The Weeknd, and Nick Jonas, to international stars including BABYMONSTER, Bella Hadid, Priyanka Chopra, Tiesto, Steve Aoki, and David Beckham, all drawn to LAVO's signature blend of energy, style, and sky-high spectacle.



*Singapore-born American actor Ross Butler hosted the event with celebrity DJ Kim Lee hyping up the dance floor*

The LAVO reopening on 13 September was hosted by Singapore-born American actor Ross Butler, and the restaurant welcomed celebrities, media, and personalities from Singapore's culinary and entertainment scenes. In line with the theme, LAVO was transformed into a coastal Italian paradise, complete with stylish Vespas and Mediterranean charm, unveiling a refreshed culinary direction alongside elevated guest experiences. Guests made a glamorous entrance on the red carpet and left their mark on a striking mirror wall installation.

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*Ross Butler hosted the LAVO refresh, kicking the party off with a champagne tower pour*

To kick off the evening, Ross Butler initiated the champagne tower pour, setting the tone for a night of celebration. The festivities reached a high point as internationally renowned DJ Kim Lee took to the decks, igniting a vibrant party atmosphere.

### A Culinary Ode to La Dolce Vita



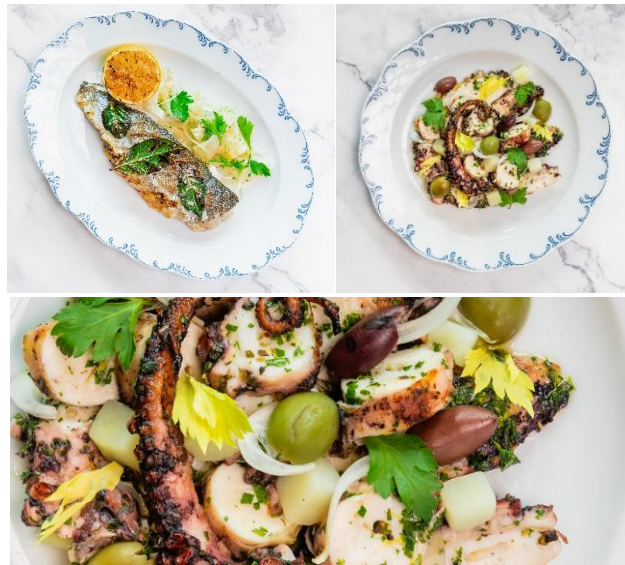
*LAVO's refreshed menu brings back beloved Italian classics alongside new coastal Italian additions, such as the Mafaldine Seafood Alfredo, served with succulent shrimp, scallops and tossed in a rich lobster butter and light cream sauce*

The refreshed menu, developed by Tao Group Hospitality's culinary team under the direction of Chief Culinary Officer Ralph Scamardella, brings coastal Italian flair to the forefront. LAVO signatures like the iconic *Meatball* and towering 20-layer chocolate



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cake remain at the heart of the experience, now joined by bold new additions. Highlights include *Jumbo Shrimp Alla Scampi* (S\$45++), with succulent jumbo shrimps sautéed in a fragrant blend of garlic, white wine, and lemon butter; the *Seafood Fra Diavolo* (S\$46++), a hearty celebration of Mediterranean freshness with tomatoes, lobster, squid, prawn, chilli, and brandy; and the indulgent *Mafaldine Seafood Alfredo* (S\$45++), rich with coastal notes from shrimp, scallops, lobster butter, and a light cream sauce.



*Pictured clockwise: Seafood-forward dishes like the Grilled Branzino and Grilled Octopus capture the vibrant spirit of coastal Italy.*

Fresh seafood takes centre stage in LAVO's refreshed coastal Italian menu, where simplicity meets sophistication. Specialty dishes like the *Grilled Branzino* (S\$52++), grilled to perfection and paired with fennel, parsley, and a bright Sorrento lemon vinaigrette, and the antipasti *Grilled Octopus* (S\$34++), served with celery, potatoes, black olives, and cipollini onions, are thoughtfully composed to let the natural flavours of the sea shine through.

Brick oven pizzas, hearty steaks and chop options complement the menu, alongside lighter options such as *Burrata* (S\$36++) with heirloom tomatoes, eggplant caponata, basil oil, and carta da musica, as well as refreshing salad options.

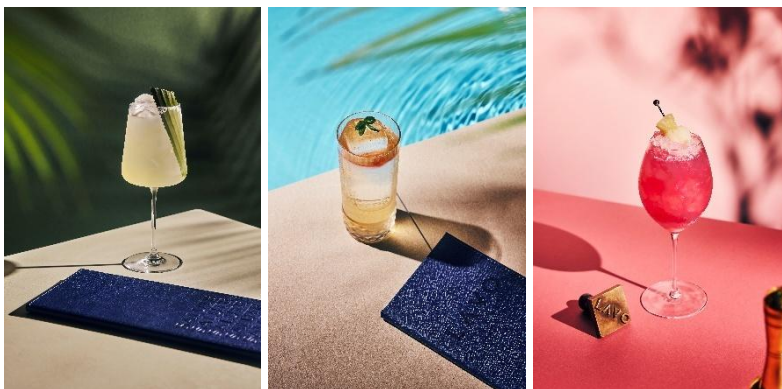
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## Raise a Glass to Coastal Flavours



*LAVO's extensive cocktail programme channels Mediterranean flair with timeless classics, refreshing spritzes, and bold, flavour-forward creations*

The thoughtfully curated cocktail programme complements the refreshed culinary direction, drawing inspiration from the same seasonal and Mediterranean influences. The updated selection showcases a range of imaginative creations — from light, revitalising spritzes to bold, flavour-forward compositions that evoke the warmth and spirit of Italian summers. Designed to harmonise with the new coastal Italian menu, each drink reflects a renewed focus on freshness, balance, and sophistication, offering guests a well-rounded and elevated beverage experience.



*From left to right: indulge in LAVO Signature cocktails such as the Amalfi Breeze or From Sicily with Love, or opt for guilt-free options such as La Dolce Vita*

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For a true taste of coastal Italy, opt for the curated selection of signature cocktails (S\$27++), crafted to capture the essence of a Mediterranean summer at Marina Bay Sands. Highlights include the *Amalfi Breeze*, a tropical, creamy, and effervescent blend of coconut liqueur, Cocchi Americano Bianco, pineapple saccharum, lime, coconut water, gin, prosecco, and orange bitters, and *From Sicily with Love*, a floral and fruity homage to the Italian countryside, crafted with violet liqueur, honey, lemon, and lime. Classic favourites such as the *Spumoni*, *Bellini*, and *Negroni Sbagliato* are also available. For those seeking all the fun without the guilt, LAVO offers a range of signature and classic mocktails, including the refreshing *La Dolce Vita*, with its tropical, velvety blend of lychee, pineapple juice, and red dragonfruit.

### A Coastal Escape in the Heart of the City



*LAVO Coastal Italian Restaurant and Rooftop Bar is more than just a restaurant but a destination pulsing with energy, music and momentum*

Situated on Level 57 of Marina Bay Sands Hotel Tower 1, LAVO offers seating for up to 370 guests within its main dining room, lounge, and wraparound terrace. The establishment also includes a revamped private dining room, specifically designed for intimate celebrations or corporate gatherings, accommodating up to 20 guests with dedicated service to guarantee a seamless dining experience. Guests can choose from indoor seating bathed in natural light, alfresco tables with panoramic views of the city skyline and sea horizon, or the vibrant bar and lounge area, where the energy shifts effortlessly from relaxed daytimes to lively evenings.

More than just a restaurant, LAVO is a destination where the atmosphere is charged from day to night, pulsing with energy, music, and momentum. The spirit of *la dolce vita* is expressed through its vibrant brunch experiences, where indulgence and social buzz come together high above the city. Its lively Saturday and Sunday brunches are a firm fixture on the social calendar, offering à la carte options and beverage packages in a chic, high-altitude setting. For those seeking an elevated

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experience, the iconic LAVO Party Brunch takes things up a notch with the ultimate brunch experience of all time on select weekends — a sky-high daytime celebration featuring themed menus, live DJ sets, and immersive entertainment. The upcoming Race Weekend Edition on 4 October marks the highly anticipated return of Party Brunch at LAVO, promising an unforgettable afternoon that blends the electrifying spirit of the F1 season with LAVO's signature flair.

The restaurant is open from 11am to 12am from Sunday to Thursday, and till 1am for Fridays, Saturdays and the eve of public holidays. Follow @lavosingapore on [Instagram](#) and [Facebook](#) for updates, or visit [www.marinabaysands.com/restaurants/lavo.html](http://www.marinabaysands.com/restaurants/lavo.html).

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### About Tao Group Hospitality

Tao Group Hospitality delivers distinctive culinary and premium entertainment experiences through its portfolio of restaurants, nightclubs, lounges, and daylife venues. Tao Group Hospitality acquired Hakkasan Group in April 2021. The combined company operates over 80 branded locations in over 20 markets across four continents and features a collection of widely recognized hospitality brands. These include TAO, Hakkasan, OMNIA, Marquee, LAVO, Beauty & Essex, Wet Republic, Yauatcha, Ling Ling, Cathédrale, Little Sister, The Highlight Room, Sake No Hana, Jewel, and more. Tao Group Hospitality is part of Mohari Hospitality, an investment firm focused on the luxury lifestyle and hospitality sectors

### 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).

### Media Enquiries

Kim Jeong Won: +65 8113 5644 / [jeongwon.kim@marinabaysands.com](mailto:jeongwon.kim@marinabaysands.com)  
Tan Wen Shan: +65 8202 0576 / [wenshan.tan@marinabaysands.com](mailto:wenshan.tan@marinabaysands.com)

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