

MARINA BAY SANDS WELCOMES OCTOBER WITH SEASONAL DELIGHTS AND MOTORSPORT ENERGY

Singapore (26 September 2025) – October marks a vibrant celebration of seasonal ingredients and high-octane excitement at Marina Bay Sands. As Singapore prepares for the Formula 1 festivities, the integrated resort comes alive with dynamic dining experiences that blend culinary indulgence with the electrifying spirit of race week. Signature restaurants across the property are spotlighting autumnal flavours through exclusive menus and specials, offering guests a feast that is as thrilling as the trackside action.

Jin Ting Wan



Experience Jin Ting Wan's first seasonal tasting menu, featuring a variety of fresh mushrooms foraged from Yunnan, in dishes such as the Double-Boiled Bird's Nest with Morel Mushroom and Honey 蜂蜜羊肚菌炖官燕

Jin Ting Wan debuts its first seasonal tasting menu this September, celebrating the bounty of early Autumn with fresh mushrooms foraged from the highlands of Yunnan. These ingredients will be woven into a series of elegant new dishes that capture the transition of the season, revealing not only the landscape's natural rhythms but also Chef Albert Li's culinary expression that balances authenticity with creativity.

Guests will be among the first in Singapore to savour freshly flown-in Matsutake, cherished for its intense aroma; the rare Golden Fungus, revered for its gelatinous texture; Ganba Fungus, known for its woody, earthy fragrance; as well as classics such as porcini mushrooms.

Standout dishes to savour include the *Marinated Porcini Mushroom and Scallop with Scallion Sauce* 葱香牛肝菌澳洲元贝 (S\$98++) where earthy porcini mushrooms meet the delicate sweetness of premium Australian scallops, offering a luxurious contrast of flavours and textures. For mains, the *Fried Rice with Ganba Fungus and Honey Pea* 干巴菌甜豆炒饭 (S\$168++) showcases the rare Ganba Fungus, which grows symbiotically on aging pine trees and lends a distinctive woody aroma to the dish. To finish, the *Double-Boiled Bird's Nest with Morel Mushroom and Honey* 蜂蜜羊肚菌炖官燕 (S\$98++) is a light yet nourishing dessert, where premium bird's nest is gently simmered with earthy morel mushrooms and floral honey.

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

Mott 32



Indulge in the Exquisite Deluxe Abalone Set Menu, a journey of abalone delicacies available from 15 Sep to 31 Oct

October at **Mott 32** unfolds like a gourmand's dream, where one of Asia's most coveted delicacies are celebrated in menus of rare finesse.

Guests can indulge in the *Exquisite Deluxe Abalone Set Menu* (S\$368++ per person), available 15 September to 31 October. Highlights from the degustation menu include wine-scented chilled abalone, an umami-rich *Fish Maw, Conpoy, Garoupa Soup*, and a show-stopping *Braised Whole Dried South African Abalone, Broccoli and Mushroom, Oyster Sauce*. The journey continues with sticky black cod glazed in mustard-yuzu and delicate noodles tossed in supreme abalone sauce, before concluding with a *Flaky Egg Tart, Bird Nest* and a refreshing guava-pomelo sago. Optional wine pairings are also available upon request to enhance the experience.

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

Waku Ghin



Matsutake mushrooms take over the Waku Ghin Chef's Table experience this month

At October's Chef's Table, early-season Matsutake mushrooms take centre stage. Sourced at their peak from select prefectures, these rare mushrooms are prized for their pine-like fragrance, firm texture, and profound umami. At **Waku Ghin**, the revered produce is gently grilled to draw out their earthy aroma and paired with kabosu, offering a bright citrus counterpoint that evokes the essence of autumn. Other seasonal expressions include a refined showcase of Kagoshima's prized Kanpachi, known for its rich, fatty, and sweet flavour. Delicately prepared to highlight its clean, buttery texture, the fish is paired with the smoky sweetness of roasted capsicum.

Over by the Bar, indulge in a Waku Ghin-style *Capellini*; a delicate, chilled preparation featuring tender Sodeika (Japanese rhomboid squid) and crisp cucumber, gently spiced with green chili and finished with a preserved Ayu sauce for a refreshing umami lift. For a true bar classic, savour the beer-battered *Aquina Murray Cod*, boasting golden crunch and flaky richness, paired with velvety Tasmanian dutch cream potato, tangy pickled eggplant, and a bold mustard sauce that ties it all together.

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

Miracle Coffee



Pictured from left to right: Sip-worthy picks include the indulgent Brown Sugar Oat Latte, the bold Grapefruit Cloud Coffee, and the zesty Grapefruit Cloud Refresher

Miracle Coffee has introduced three exquisite new beverages for the season, each artfully designed to deliver a harmonious blend of invigorating freshness and soothing richness.

The *Grapefruit Cloud Refresher* (S\$8 nett) is light and sparkling, blending citrus tang with airy foam for an invigorating drink. For a more indulgent pick, the *Brown Sugar Oat Latte* (S\$10 nett) layers nutty oat milk with a caramel candy-like sweetness offering a sultry and nectary finish. The *Grapefruit Cloud Coffee* (S\$11 nett) bridges these two worlds, marrying espresso's robust depth with juicy grapefruit, inviting guests to sip and revel in its creamy and zesty flavours. Each sip is crafted to elevate experiences, whether savoured as a morning ritual or a midday perk.

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

RISE



Discover a world of flavour with Xinjiang Tianshan Salmon Trout at RISE

From 15 to 30 October, **RISE** presents the *Xinjiang Tianshan Salmon Trout Feast*, a limited-time showcase of this prized fish through refined global creations. Highlights include *Confit of Tianshan Trout* with nutty sesame dressing, *Salmon Trout Tataki* infused with oriental spices, and sashimi and aburi. *Smoked Salmon Trout* and *Homemade Gravlax* add savoury depth, while the centrepiece *Tianshan Salmon Trout Coulbiac* is encased in golden pastry and finished with lime beurre blanc, delivering a show-stopping highlight.

Asian inspirations add bold variety, from fiery *Mala Salmon Trout* and handmade *Xiao Long Bao* filled with delicate broth, to *Slow-Braised Nyonya Assam Salmon Trout* with pineapple and tamarind, a *Goan Salmon Trout Curry* rich with spices, and a vibrant Thai-style preparation with chilli for heat and freshness.



Indulge in spine-chillingly sweet treats and festive bakes at RISE this Halloween

As Halloween approaches, RISE embraces the festive spirit with a whimsical array of themed desserts and breads. From 31 October to 2 November, guests can indulge in a playful selection of sweet treats, including the *Haunted Black Forest* layered with dark cherry compote and chocolate sponge, *Pumpkin Spice Cheesecake* infused with cinnamon and nutmeg, *Graveyard Chocolate Fondant* with a molten centre, and the *Spooky Lemon Meringue Tart* topped with skull-shaped meringue. Adding to the fun are *Boo-berry Choux* filled with bright berry cream and macarons shaped like ghosts and bats.

The Halloween celebration extends to the breadbasket, featuring seasonal bakes such as *Pumpkin and Cheddar Mini Boules* topped with pepitas, *Squid Ink "Witch Ring" Bagels*, and *Jack-o'-Lantern Brioche* glazed with spiced syrup. For younger guests, *Mini "Finger" Breadsticks* with tomato glaze and *Cinnamon "Bone" Twists* offer a delightfully spooky finish.

Both buffets are available for lunch and dinner, with lunch priced from S\$72++ to S\$102++, and dinner priced from S\$98++ to S\$112++.

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

Yardbird Southern Table & Bar



Yardbird celebrates October with weekly Southern-style fried chicken specials

Throughout October, **Yardbird** serves up a new take on chicken each week, offering guests a fresh and diverse interpretation of the beloved classic. Starting with *Spice Coconut Fried Chicken* from 1 to 7 October, each bite evokes tropical warmth, especially when paired with *Mango Vice*, a cocktail where ripe mango and smoky pecan meet a refreshing ginger ale lift. This is followed by the *Lemon Pepper Fried Chicken* from 8 to 14 October, which brings bright citrus heat, and is paired with the floral, lemongrass-kissed *South Side Fiz*.

Mid-month, the flavours deepen with *Louisiana Fried Chicken* from 15 to 21 October, brined for 27 hours and coated in cayenne pepper sauce with a crumble of blue cheese. The *Texas Tumbleweed* cocktail, a smoky tequila-mezcal mix, holds its own against the boldness. The finale, *Hot Honey Fried Chicken*, available from 22 to 31 October, is wonderfully fragrant and accented with the aromatic bite of pickled gherkins and scallions. A tart-sweet *Black Berry Bourbon Lemonade* cuts through the richness, leaving a lingering balance. The dishes, priced at S\$38++ à la carte or S\$44++ with drink pairing, it is a month-long homage to Southern comfort.

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

WAKUDA Singapore



Mimi Kakushi brings 1920s Osaka glamour to WAKUDA Singapore's race weekend afterparty

Race weekend at **WAKUDA** shifts into high gear with a special collaboration that brings an exciting new dimension to the dining experience. From 3 to 5 October, Dubai's acclaimed Mimi Kakushi, ranked No. 40 on the World's 50 Best Bars list, takes over the bar with equal parts 1920s Osaka glamour and contemporary Shinjuku flair. Available from 10pm onwards, the event-exclusive cocktails will be served at S\$25++ each, setting the stage for an electrifying afterparty experience.

Highlights include the *Kiyo Mizu*, layered and complex for the sophisticated palate, and *Tsumabiki*, a citrusy garden-fresh creation that surprises as a perfect aperitif. *Sayonara* reimagines the negroni with a refined fruit-kissed Japanese accent, while alcohol-free options such as *Genso*, earthy, fruity and bittersweet like a dessert in a glass, and *Denki-Kan*, a crisp garden spritz with delicate spice, ensure the experience is as inclusive as it is memorable.


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Race through bold flavours with WAKUDA Singapore's F1 cocktail creations

Guests are warmly invited to join the festivities early with a thrilling showcase of precision mixology inspired by the world of speed and endurance. From 22 September to 12 October, the bar presents a season-exclusive cocktail menu (S\$25++ per cocktail), celebrating Japanese craftsmanship elevated for the adrenaline-charged atmosphere of race season.

Among the creations is the *Marina Circuit Martini*, featuring vodka infused with Shine Muscat for elegant sweetness layered over citrus vibrancy. *Don't Hold Your Blanco* offers a bold, spicy turn for tequila lovers, while *Pit Stop Scarlet* balances herbal notes with tart fruit for a sophisticated gin-based serve. *Hammer Time* raises the bar with wagyu tallow washing and applewood smoke, transforming the old-fashioned into a velvety indulgence. Completing the line-up is *Corsa Sour*, a spirited interpretation of the Japanese whiskey sour with Suntory Old and refreshing citrus complexity.

Perfect to enjoy alongside WAKUDA's exquisite Japanese cuisine, these cocktails pair beautifully with dishes such as the *Premium Sashimi Platter*, available in nine pieces (S\$78++) or 14 pieces (S\$135++), or signatures including the *Charcoal Grilled Ohmi Wagyu* (S\$168++), prepared with French culinary finesse.

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


MARINA BAY SANDS
SINGAPORE

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LAVO Singapore



LAVO brings race weekend to a thrilling close with an unforgettable finale party in Singapore

The excitement of race weekend culminates in an electrifying evening as Chivas Regal shifts into celebration mode with an exclusive after party, at the newly reopened **LAVO Coastal Italian Restaurant & Bar**.

Guests are invited to indulge in free-flow champagne, exquisite handcrafted cocktails, and a decadent selection of gourmet canapés, all set against the refreshed Coastal Italian décor and stunning cityscape. Elevating the night is a headline performance by internationally renowned Dutch DJ duo Sunnery James & Ryan Marciano, celebrated for their tribal-infused house sound and dynamic stage presence. Regulars on the mainstages of global festivals such as Tomorrowland, Ultra Music Festival, and EDC Las Vegas, the duo promises an unforgettable night of revelry.

Tickets are available from S\$268 nett. For more information, visit marinabaysands.com/restaurants/lavo.html.

Black Tap Craft Burgers & Beer



Black Tap showcases Hot Chicken Sandwich and The Podium Lager this October

Keep the race season energy alive with **Black Tap's Hot Chicken Sandwich** (S\$23++) and feel the heat through a spicy and crunchy combination of crispy chicken, black garlic and chilli seasoning, and hot chilli oil. Topped with parsley and buttermilk-dill, the burger amps up the mix of Asian chillis and Italian spices over a boldly flavourful feast from 1 to 30 October.

Take a sip of the smooth *Podium Lager* (S\$18++), an exclusive collaboration with local brewery Brewlander for the race season. The full-bodied red lager highlights toasty malt notes and a crisp, clean finish for a perfect balance.

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

Spago by Wolfgang Puck



Spago Bar & Lounge revs up for the Grand Prix Season with a special F1-inspired cocktail

Just in time for the Grand Prix, **Spago Bar & Lounge** presents The Prancing Horse—a cocktail inspired by the adrenaline of motorsport and the legacy of Scuderia Ferrari.

This vibrant red creation blends Tanqueray Gin, Campari, Sweet Vermouth, and layers of blackcurrant and cherry, delivering a bold, fruit-forward profile that's as exhilarating as the race itself. Available exclusively from 1 to 5 October, it is the perfect way to kick off race week evenings, paired with classic bar bites and sweeping city views.

For reservations, call 6688 9955 or visit marinabaysands.com/restaurants/spago-bar-and-lounge.html.

MARQUEE
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MARQUEE Singapore



From L to R: Space 92, Dash Berlin, MARQUEE x Culture SG presents: Clarity, and I Hate Models

October at **MARQUEE Singapore** bookends the summer with a stellar line-up promising to keep guests' spirits high. The month opens with French producer Space 92 on 17 October, with his DJ set blurring the line between raw warehouse energy and big-room drama, layering gritty basslines under soaring melodies that bring guests through a hypnotic journey through delicate-yet-piercing drums. On 18 October, Dash Berlin returns with a scorching set woven with their chart-topping anthems like *Till the Sky Falls Down* and *Man on the Run*. The trance and progressive house duo, whose music has helped define the golden age of trance, will bring bouncy bass-heavy tracks with vocal melodies that have carried festival crowds into collective singalongs.

On 19 October, themed party organisers Culture SG collaborates with MARQUEE for a club takeover with Clarity, paying tribute to the EDM classics that shaped the 2010s with songs that have come to capture the spirit and energy of road trips, festival sunsets, and late-night afterparties. On 24 October, the night descends into darker territory with I Hate Models, one of the most uncompromising figures in hard techno. His sets move like a storm, blending nostalgic undertones with punk energy, and raw industrial textures — a hallmark of pristine, punchy techno.


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Halloweekend at the club features GLITCH's distorted digital nightmare on 31 Oct and AXMO's high-energy dance takeover on 1 Nov

The month then builds towards “Halloweekend”, a two-night Halloween-themed takeover where music and spectacle collide. On 31 October, the club is consumed by *GLITCH: System Infected*, a night where visuals distort and identities warp, giving guests a full immersion into a fractured digital nightmare. Partygoers can expect tracks laced with relentless beats and dystopian atmospheres, paired with cyberpunk aesthetics. The chaos continues on 1 November with AXMO, the German sonic specialists who have exploded onto the mainstage circuit with a bold, maximalist musical palette. Their music blends the nostalgia of 2000s dance energy with technical wizardry and infectious energy. They thrive on adrenaline, delivering the kind of high-impact drops and soaring melodies for a heady ride through cathartic music.

Tickets are now available on MARQUEE Singapore’s website. For more ticketing information, please refer to the table below. 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.

Prices for Online Tickets (Prices are exclusive of booking fees & GST)		
Date	Event	Prices
17 October, Friday Doors open at 10pm	MARQUEE presents: Space 92	General Admission: S\$30 Expedited Entry: S\$100
18 October, Saturday Doors open at 10pm	MARQUEE presents: Dash Berlin	
19 October, Sunday Doors open at 10pm	MARQUEE x Culture SG presents: Clarity	General Admission: S\$30 Expedited Entry: S\$80
24 October, Friday Doors open at 10pm	MARQUEE presents: I Hate Models	General Admission: S\$40 Expedited Entry: S\$150



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31 October, Friday Doors open at 10pm	MARQUEE Halloween presents: GLITCH: SYSTEM INFECTED	General Admission: S\$40 Expedited Entry: S\$100
1 November, Saturday Doors open at 10pm	MARQUEE Halloween presents: AXMO	

For table reservations and enquiries, e-mail marquee.reservations@marinabaysands.com. 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 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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