

AN INDULGENT LINE-UP OF MOTHER'S DAY DINING EXPERIENCES AT MARINA BAY SANDS

Singapore (24 April 2026) – This May, Marina Bay Sands presents a thoughtful selection of Mother's Day dining experiences across its restaurants, offering guests meaningful ways to gather and celebrate the occasion. From specially created menus to limited-time dishes and cocktails, each offering reflects careful consideration of seasonality, premium ingredients and culinary craft.

WAKUDA Singapore



Celebrate Mother's Day with an indulgent eight-course dining experience at WAKUDA Singapore

WAKUDA Singapore celebrates Mother's Day on 10 May with an indulgent one-night-only, eight-course menu (\$250++ per diner). The experience opens with WAKUDA signatures, including the much-loved *Flan* with snow crab and *Yuba*, followed by a refreshing *Abalone Salad* accented with green asparagus and citrus notes of orange. For the main course, guests may choose between WAKUDA's finest offerings, from the *Charcoal-grilled A5 Ohmi Wagyu* to the restaurant's iconic *Carabintero Prawn*. To finish, an elegant *Mango Citrus Tart* with mango-yuzu crèmeux, chrysanthemum namelaka (なめらか) and geisha tea jelly brings the menu to a refined, fragrant close. To elevate the celebration, guests may also enjoy *Lilies Bloom* (\$25++), a Mother's Day cocktail crafted exclusively for the occasion, combining Bittersweet Symphony Gin with pepperberry, bright grapefruit and a refreshing splash of sparkling tea.

Also launching in May is a refined welcome to the season, with a thoughtfully curated Spring sake selection available by glass, carafe or bottle. Showcasing esteemed breweries and seasonal expressions, highlights include the elegant *Hagi no Tsuru Sakura Neko Junmai Ginjo* from Miyagi, prized for its soft florals and finesse; the highly regarded *Nabeshima Blossom Moon Junmai Ginjo* from Saga, celebrated for its balance and quiet complexity; and the lively *Yamamoto UkiUki Junmai Ginjo* from Akita, offering a fresh, expressive profile that captures the spirit of spring.

Alongside the sake programme, a rotating monthly cocktail series also launches in May, beginning with *Ichigo*, a refined seasonal cocktail crafted with fresh strawberries. Bright, gently sweet and delicately layered, the cocktail reflects WAKUDA's Japanese sensibilities and will be available through the end of the month.

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

Maison Boulud



Maison Boulud presents a refined Mother's Day brunch experience.

Celebrate Mother's Day at **Maison Boulud** with an elegant brunch experience thoughtfully curated for the occasion, available from 9 to 10 May. The Mother's Day Brunch Menu is presented as a three-course set with a choice of starter, main course and dessert, complemented by a choice of coffee, tea or juice, available at \$88++.

To begin, guests may select from a range of starters, including a selection of freshly baked *Viennoiseries* featuring croissant and pain au chocolat served with jam and butter, the classic *Tarte Flambée* topped with fromage blanc, bacon and onions, or the *Warm White Asparagus Salad* paired with a poached egg dressing. Diners may also elevate the experience with the *Signature Seafood Platter*, available as an add on, showcasing market oysters, Maine lobster, clams, mussels, prawns and tartars.

For the main course, highlights include the *Crab and Avocado Toast* with open faced bagel and French dressing, the rich *Rock Lobster Thermidor* served with creamy spinach, and the *Confit Chilean Sea Bass* complemented by ratatouille provençale and seaweed beurre blanc sauce. Heartier options such as the *New Zealand Roasted Lamb Rack* and *Petit Filet Mignon* offer a more indulgent choice.

The experience concludes with a choice of dessert, including the *Strawberry Fraisier*, *Molten Chocolate* with sea salt caramel and coco nibs ice cream, or an assortment of ice cream and sorbet.

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

Mott 32



A multi-course Mother's Day set menu spotlighting Mott 32's celebrated Cantonese specialities.

Mott 32 presents an elevated Mother's Day dining experience, available from 8 to 10 May. Designed as a multi-course sharing menu, it is priced at \$168++ per person, offering a considered progression of signature dishes that highlight both tradition and contemporary techniques.

The experience opens with the iconic *Apple Wood Smoked Pluma Iberico Pork with Yellow Mountain Honey*, balanced by the refreshing contrast of *Marinated Jellyfish and Cucumber*. A refined dim sum selection follows, featuring delicate *Traditional Iberico Pork Shanghainese Soup Dumplings* alongside *South Australian Scallop, Prawn, Hot and Sour Shanghainese Soup Dumplings*.

Guests are then treated to the comforting *Double-Boiled Fresh Abalone Soup with Matsutake Mushroom*, before progressing to a series of main courses. Highlights include *Sautéed Fresh Prawn with Spicy XO Sauce and Asparagus*, delivering depth and aroma, and *Pan-Fried Giant Garoupa Fillet with Supreme Sauce in Hong Kong Style*, showcasing classic Cantonese techniques and clean, well-defined flavours.

The savoury experience is thoughtfully rounded off with *Alaskan Crabmeat Fried Rice with Flying Fish Roe*, offering richness and texture in every bite. Dessert offers a gentle, refreshing close, with a classic *Sweetened Guava Soup with Sago and Pomelo*, complemented by a *Flaky Egg Tart with Bird's Nest*.

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

RISE



Celebrate Chinese Golden Week with a Xiao Long Xia showcase at RISE

In celebration of China's Golden Week, **RISE** presents a limited-time Xiao Long Xia crawfish showcase from 1 to 3 May, available during lunch and dinner at the Asian and Seafood stations. A seasonal delicacy that symbolises togetherness, abundance and the arrival of warmer days, the Xiao Long Xia showcase will highlight the shared dining customs across Jiangsu, Shanghai, Sichuan, Guangdong and beyond. The dish will be prepared in diverse regional interpretations, with distinctive aromatics, spices and sauces.

The dish will be prepared in diverse regional interpretations, with distinctive aromatics, spices and sauces. To bring an added sense of theatre and freshness to the buffet, live cooking stations will serve freshly prepared crawfish cooked à la minute, as well as chilled crawfish presented on a bed of ice to highlight the ingredient's natural sweetness and quality.

Designed to be enjoyed communally, the showcase captures the festive spirit of Golden Week through generous platters, bold flavours and an atmosphere that encourages guests to gather, share and linger over this much-loved seasonal specialty.

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

Discover the complete line-up of upcoming culinary events below.

OCCASIONS TO CELEBRATE – A MOTHER’S DAY FEAST

RISE



Celebrate Mother’s Day at RISE with a lavish buffet centred on comfort, indulgence, and togetherness. The spread features premium highlights such as Boston lobster, Alaskan king crab and Beijing duck with traditional Chinese crepes, complemented by thoughtfully crafted desserts in a warm and welcoming setting for a relaxed yet memorable family celebration.

10 May

For more information, visit [here](#).

Yardbird Southern Table & Bar



Mark Mother’s Day with Yardbird, where guests can enjoy a thoughtfully curated grilled Sakura whole chicken glazed with bourbon, citrus, maple and served with roasted root vegetables.

The experience is complemented by *Blush of Love*, a refined cocktail of peach gin and sloe gin balanced with cranberry, lemongrass and fresh lime.

9 – 10 May, 11am – 9pm, until stocks lasts

For more information, visit [here](#).

CUT by Wolfgang Puck



Celebrate Mother’s Day at CUT with a refined three-course brunch (\$125++ per diner) designed to bring the family together around a table worth lingering at. Indulge in seasonal highlights such as the *Shizuoka Melon Burrata Salad*, alongside entrées like the *Brittany Seabass “En Croûte”*, complemented by CUT’s signature classics. For dessert, the much-loved *Citrus Meringue Tart* makes a special return for Mother’s Day this year. For an added touch of indulgence, opt for a free-flow brunch beverage package at \$88++ per person, beginning with a glass of *Boizel Brut Réserve, France (NV)*.

10 May, 11.30am – 2.00pm

For more information, visit [here](#).



MARINA BAY SANDS
SINGAPORE

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LAVO Coastal Italian Restaurant & Rooftop
Bar



At LAVO Coastal Italian Restaurant & Rooftop Bar, the occasion is expressed through a dessert and cocktail pairing created exclusively for the weekend. Guests can enjoy the *20 Layers Red Velvet Cake*, showcasing meticulously layered red velvet finished with a berry-forward accent, alongside *Just Like Mama*, a vibrant berry and beetroot cocktail thoughtfully crafted to complement the dessert.

9 – 10 May

For more information, visit [here](#).

Black Tap



Black Tap invites families to gather over an indulgent meal with a specially curated set menu (\$45++) featuring the remarkable *Lady Boss Sandwich* – a delicious combination of smoky grilled chicken topped with fresh mozzarella cheese, sun-dried tomatoes, arugula, shaved parmesan and truffle chimichurri aioli – and a choice of side, paired with a celebratory glass of rosé.

8 – 10 May

For more information, visit [here](#).



MARINA BAY SANDS
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Bread Street Kitchen



Treat mothers to a special celebration at **Bread Street Kitchen** with an elegant set menu designed for a leisurely and enjoyable meal. Highlights include a choice of carefully prepared mains, from the iconic *Beef Wellington* to delicate seafood or a comforting vegetarian dish. A bright and refreshing lime cheesecake adds a sweet flourish, creating a well-rounded and enjoyable meal for families to savour the occasion together.

9 - 11 May

For more information, visit [here](#).

KOMA Singapore



Delight mothers with a refined celebration at **KOMA Singapore**, where modern Japanese cuisine is presented with elegance and restraint. Thoughtful starters set the tone, pairing beautifully with the specially crafted *Okaasan Blossom Embrace* cocktail, while the experience concludes with a delicate *Madame Ichigo Crepe Roll* for a graceful finish.

4 - 10 May

For more information, visit [here](#).



MARINA BAY SANDS
SINGAPORE

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NEW FLAVOURS AHEAD

Black Tap



Black Tap is teaming up with Heinz this May to debut a special burger that brings a bold, cocktail-inspired twist to the classic American favourite. The *Bloody Mary Burger* (\$26++) stars prime beef layered with bloody mary sauce, melted white American cheese, black pepper horseradish pickles, fresh pico de gallo, and spring onion. It is a flavour-forward creation that nods to the iconic brunch cocktail with Black Tap's signature contemporary edge.

To mark the collaboration, guests will receive a complimentary mini Heinz ketchup bottle with each order of the Bloody Mary Burger, while stocks last.

1 - 31 May

For more information, visit [here](#).



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FROM DINNER TO DANCEFLOOR

LAVO Coastal Italian Restaurant & Rooftop Bar



MARQUEE May Line-up



From L to R: DJ Glory, Kollin, Dyro b2b Dannic, MESTO, Darren Styles, Gareth Emery, Ely Oaks



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The fiesta returns, bigger, louder and bolder. **LAVO Coastal Italian Restaurant & Rooftop Bar's** iconic Party Brunch turns up the heat for *Cinco de Mayo 2.0* with high-energy beats, free-flow champagne and cocktails, and a fiesta-worthy feast featuring a chilled seafood spread, taco and nacho stations, Cinco-inspired specials and indulgent desserts, while DJs, stilt performers, face painting and a gelato cart keep the celebration going all afternoon. For enquiries, please contact the LAVO team at 6688 8591.

3 May, 12.00pm to 4.00pm

For more information, visit [here](#).

MARQUEE Singapore presents an exciting May line-up anchored by high-energy performances, starting with South Korean DJs Glory on 2 May with crowd-driven, open-format sounds, followed by Kollin on 9 May delivering polished, peak-time club anthems. A special back-to-back set sees Dutch heavyweights Dyro and Dannic take over on 15 May with big-room hits, while Dutch rising star MESTO brings his melodic yet powerful sound on 22 May. British hard dance icon Darren Styles follows on 26 May with euphoric, high-tempo energy, leading into a cinematic trance and progressive showcase by British DJ Gareth Emery on 29 May, before Austrian DJ Ely Oaks closes out the month on 30 May with infectious club-forward beats.

DJ Glory - 2 May; Kollin - 9 May; Dyro B2B Dannic - 15 May; MESTO - 22 May; Darren Styles - 26 May; Gareth Emery - 29 May; Ely Oaks - 30 May

For more upcoming events and ticketing information, visit [here](#).

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