

A SEASON OF FLAVOUR AND DISCOVERY AT MARINA BAY SANDS

Singapore (24 Aug 2026) – As Marina Bay Sands rounds off August and welcomes September, guests can look forward to a vibrant line-up of dining, entertainment and lifestyle experiences across the integrated resort. Fresh from the debut of Beyond the Cellar, Marina Bay Sands' inaugural celebration of wine and spirits, guests are invited to continue their journey of discovery through curated tastings, wine dinners and masterclasses until 6 September. The month ahead also brings seasonal showcases at WAKUDA Singapore, Yardbird, Mott 32 and Waku Ghin, celebrated through vibrant culinary expressions of premium produce and inventive collaborations.

Sands for Singapore Charity Festival



The Good Bites Market brings together a curated selection of gourmet treats and beverages from Marina Bay Sands' dining destinations

As part of the **Sands for Singapore Charity Festival 2026**, the *Good Bites Market* returns to Event Plaza from 28 to 30 August, bringing together a vibrant line-up of gourmet pop-ups in support of a meaningful cause. Proceeds from the market will benefit AWWA's *Enabled Living @ Bedok* programme, a pilot initiative that empowers individuals with disabilities in independent living.

Visitors can savour specially curated offerings from some of Marina Bay Sands' most popular dining destinations, including Black Tap Craft Burgers & Beer, Bread Street Kitchen, RISE, Roberta's Pizza and Café Nesuto. Highlights include Black Tap's signature burgers, milkshakes and craft beers, Bread Street Kitchen's *Gordon's Fried Chicken* and *Sticky Toffee Pudding*, as well as local favourites from RISE such as chicken satay, wok-fried prawn noodles and vegetarian carrot cake.

Part of a three-night waterfront celebration of food, music and community impact, the Good Bites Market offers the opportunity to enjoy beloved dishes while contributing towards a worthy cause, alongside complimentary entertainment and community-focused experiences at the Festival.

For more information, visit www.marinabaysands.com/company-information/corporate-social-responsibility/sands-for-singapore.html

Beyond the Cellar



Beyond the Cellar brings wine discovery to life with intimate experiences led by Dimitris Zafeiropoulos, Global Beverage Director of estiatorio Milos

Beyond the Cellar is now underway at Marina Bay Sands, inviting wine lovers to continue their journey of discovery across eight acclaimed restaurants until 6 September 2026. This month, go beyond the glass with a series of intimate wine dinners and masterclasses, including standout experiences at estiatorio Milos and WAKUDA.

Estiatorio Milos invites guests on a *Greek Wine Odyssey*, led by Dimitris Zafeiropoulos, Global Beverage Director of estiatorio Milos. Taking place on 3 September from 3.30pm to 5pm and priced at \$98++ per person, the masterclass features a tasting of six wines showcasing four of Greece's most distinctive native grape varieties, including Assyrtiko, Malagousia, Xinomavro and Agiorgitiko, each expressing the character and diversity of the country's renowned wine regions. Each pour is thoughtfully paired with light bites, offering a taste of the vibrant culinary traditions and convivial spirit that have long defined Greek hospitality.

For more information, visit www.marinabaysands.com/restaurants/offers/beyond-the-cellar.html

WAKUDA Singapore



WAKUDA celebrates the season with Murasaki Uni, one of Japan's most prized sea urchin varieties

WAKUDA Singapore continues its celebration of seasonality in August and September, spotlighting exceptional Japanese produce at its peak.

Among the highlights is Murasaki Uni, one of Japan's prized sea urchin varieties, available only during select harvesting periods and chosen by WAKUDA when at its seasonal best. Distinguished by its beautiful pale-golden lobes, it reveals a delicate natural sweetness, creamy texture and clean oceanic finish. Its character is closely shaped by the surrounding marine environment and the seaweed on which it feeds, making peak-season Murasaki Uni particularly expressive. At WAKUDA, it is presented with a restrained touch, allowing its natural sweetness and delicate umami to take centre stage.



Japan's prized white peaches are celebrated at WAKUDA in the seasonal Japanese Bellini and a lavish platter of Japan's finest seasonal fruits

The celebration of seasonality continues with one of Japan's most prized summer fruits: the Japanese White Peach, celebrated for its delicate fragrance and exceptional sweetness. Available only until the end of August, WAKUDA's Mixology of Fruit monthly cocktail and seasonal ingredient programme spotlights the fruit across both the bar and dining experience.

At the bar, the *Japanese Bellini* showcases Japan's celebrated white peaches alongside Ban Ryu Dry Sake, Duval-Leroy Champagne and a ruby peach foam, creating a refined expression of the prized seasonal fruit. For a sweet conclusion, the *Seasonal Fruit Platter* presents the best of Japan's harvest, bringing White Peaches together with Japanese Musk Melon, Shine Muscat Grapes and a selection of seasonal berries. Air-flown from Japan and served at their peak, each fruit is selected for its exceptional sweetness and quality.

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

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

OCCASIONS TO CELEBRATE

Yardbird Southern Table & Bar



Celebrate Fried Chicken Month at Yardbird from 1 to 30 September with a month-long showcase of the restaurant's iconic fried chicken.

Available all day, the promotion features a weekly rotation of exclusive creations, including *Salted Egg Fried Chicken* (1 to 6 September), *Honey Garlic Fried Chicken* (7 to 13 September), *Korean Sweet Chili Fried Chicken* (14 to 20 September) and *Mala Fried Chicken* (21 to 30 September). *Fried Chicken* (\$38++) is also available with an optional cocktail pairing (\$12++).

From 1 September

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

Mott 32



Discover the flavours of Yunnan through a seasonal wild mushroom menu featuring prized varieties paired with premium ingredients. Highlights include *Sautéed South Australian Scallops*, *Wild Termite Mushrooms* (\$96++), *Stir Fried Porcini*, *Australian Diced M9 Wagyu Beef* (\$206++), and *Black Tiger Paw Mushroom*, *Hand-Pick Shredded Chicken* (\$61++).

The menu also features *Baked Black Porcini Mushrooms with Fresh Green Sichuan Peppercorns*, *Salt Mud Pork* (\$66++), *Braised Dried South African Abalone Rice*, *Wild Mushrooms served in Claypot* (\$103++), and concludes with a *Matsutake Mushroom Ice Cream Puff* (\$40++).

From 31 August to 30 September

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

LAVO Singapore



Marking one year since LAVO unveiled its Coastal Italian concept, *Disco al Dente* returns with a special anniversary edition on 12 September.

The festivities include a cake-cutting moment featuring a supersized *Limoncello Tiramisu*, while early arrivals can take home a complimentary artisanal chocolate bar, available on a first-come, first-served basis.

Expect throwback hits by a live DJ, themed drinks and the legendary late-night pasta drop. Tickets are priced at \$15 nett per guest.

On 12 September, from 9pm to 1am.

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

Black Tap Craft Burgers & Beer



This September, feast on **Black Tap** co-founder Chris Barish's favourite *The Chairman Burger* (\$29++). The savoury craft burger is a deliciously bold combination of prime beef, topped with melted provolone cheese, mortadella, salami, olive giardiniera, roasted garlic aioli and parsley.

From 1 to 30 September

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

FROM MIDDAY TIPPLES TO LATE-NIGHT BEATS

LAVO Singapore



When the dinner rush fades, *Nove Al Banco* comes alive at **LAVO Singapore**. Inspired by Italy's vibrant counter culture, the late-night standing bar invites guests to enjoy a post-dinner pour on their feet, leaning against the bar as spontaneous conversations flow.

Every Sunday to Thursday from 9pm to midnight, guests can simply walk in and linger over an enticing selection of drinks at \$15++ each. Classic cocktails range from the refreshing *Aperol Spritz* and *Moscow Mule* to late-night staples such as the *Negroni* and *Martini*, alongside Italian wines including *Prosecco*, *Pinot Grigio* and *Chianti Riserva*. House spirits with mixers and beer round out the selection.

From 23 August onwards, every Sunday to Thursday, 9pm to 12am

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

Spago Bar & Lounge



For this month's *Shades of Spago*, **Spago Bar & Lounge** welcomes Employees Only Singapore, the acclaimed cocktail bar known for its spirited hospitality and inventive, ever-evolving drinks programme, for a vibrant evening of collaboration above the city skyline.

Behind the bar is Employees Only's Zachary, a rising talent who emerged champion at three cocktail competitions in 2026: Bacardi Future Icons, Sip Supernova and Shinano Tidebreaker. From 6pm till late, guests can discover three signature cocktails and one zero-proof creation from each bar, priced from S\$16++ to S\$22++, complemented by a lively DJ soundtrack and immersive LED light installations.

21 September, 6pm onwards

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



MARINA BAY SANDS
SINGAPORE

MEDIA UPDATE | FOR IMMEDIATE RELEASE

MARQUEE Singapore September Line-up



*L to R: Sacha Harland; MARQUEE WHITE;
Blasterjazz; Timmy Trumpet; Sub Zero Project;
Sara Landry*

September sees **MARQUEE Singapore** deliver a month of high-octane electronic music experiences, kicking off with Dutch DJ and producer Sacha Harland on 4 September. The momentum continues with **MARQUEE WHITE** on 11 September, transforming the club into an immersive all-white wonderland complete with glowing installations and uplifting dance anthems. On 12 September, **ASTROLAB** celebrates its third anniversary with Dutch electronic powerhouse Blasterjazz, before global EDM sensation Timmy Trumpet takes over on 18 September with his trademark blend of explosive beats and live trumpet performances. Rounding off the month are Dutch hardstyle duo Sub Zero Project on 25 September and hard techno trailblazer Sara Landry on 26 September.

AVENUE Singapore



AVENUE Singapore welcomes the return of **CROSSFADE** on 12 September with internationally acclaimed DJ Martin behind the decks. Known for his deep hip-hop roots and ability to seamlessly blend crowd-favourite anthems with open-format sounds, guests can expect an energetic night soundtracked by expertly curated sets and dancefloor favourites.

CROSSFADE featuring DJ Martin – 12 September

For more upcoming events and table reservations, visit [here](#).



MARINA BAY SANDS
SINGAPORE

MEDIA UPDATE | FOR IMMEDIATE RELEASE

Sacha Harland – 4 September; MARQUEE WHITE – 11 September; ASTROLAB 3rd Anniversary featuring Blasterjaxx – 12 September; Timmy Trumpet – 18 September; Sub Zero Project – 25 September; Sara Landry – 26 September

For more 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)