

A FEAST FOR LOVE AND FORTUNE AWAITS AT MARINA BAY SANDS

Singapore (20 January 2026) – Embrace the season of love and luck at Marina Bay Sands with experiences that sparkle as brightly as the city skyline. From sumptuous festive feasts and exquisite dining menus to romantic celebrations set against breathtaking views, every moment is crafted to delight. Be it ringing in prosperity or cherishing love, Marina Bay Sands is the ultimate destination for unforgettable celebrations this season.

Jin Ting Wan



Jin Ting Wan ushers in Chinese New Year with a sumptuous selection designed to bring joy, abundance, and prosperity.

Welcome the season of abundance with *Jin Ting Wan's Spring Prosperity Feast* 马到成功迎春宴, a four-course feast (\$288++ per person, minimum 4 guests) to celebrate the new year. This festive experience begins with the customary 凤生水起 / 金蜓富贵捞起 *Jin Ting Wan Prosperity Lou Hei*, a vibrant toss symbolising unity and good fortune, also available à la carte at \$108++, or S\$218++ for more people.

Indulge in classic *Jin Ting Wan* starters such as *Crispy Roasted Suckling Pig Skin with Caviar* 诸事大吉 / 鱼子酱鸿运化皮乳猪, a luxurious twist on tradition, and the bold, aromatic *Poached Hokkaido Squid with Peanut & Garlic Chilli Oil* 红红火火 / 蒜香红油北海道火箭鱿鱼. For a traditional Cantonese soup, savour *Double-Boiled Bird's Nest with Fresh Sea Coconut & Dried*



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Scallop 富贵临门 / 官燕盏鲜海底椰炖瑶柱, where nourishment and elegance go hand in hand. The celebration continues with refined, limited mains like *Braised Pork Trotter with Dried Oyster & Black Moss* 发财好市 / 蚝豉发菜猪手, a rich, hearty dish symbolising wealth and good fortune, featuring tender pork trotters slow-braised to perfection with umami-packed dried oysters and black moss; and *Steamed Spotted Coral Grouper with Dried Radish & Crispy Garlic* 年年有余 / 金蒜菜圃蒸东星斑, representing abundance year after year with a wild-caught spotted coral grouper delicately steamed to preserve its natural sweetness. For a comforting staple, *Fried Glutinous Rice with Chinese Preserved Meat & Sakura Ebi* 金玉满堂 / 樱花虾腊味糯米饭 serves up fragrant glutinous rice stir-fried with preserved meats and delicate sakura ebi, currently in season and at its sweetest. End on a sweet note with *Walnut Cream with Black Sesame Glutinous Rice Dumplings* 合家团圆 / 核桃露黑芝麻汤圆, a comforting finale that signifies harmony and reunion.

Also part of Chinese New Year, Jin Ting Wan has expanded its offerings to include exclusive à la carte options, such as the *Prosperity Poon Choi* 骏马奔腾 / 盆菜 (\$1,688++ for 10 guests or \$888++ for 5 guests), a one-pot indulgence brimming with premium seafood, meats, and vegetables, representing unity and prosperity for the year ahead.

Available from 2 February to 3 March, reserve early to savour a feast that blends tradition, luxury, and auspicious flavours at Jin Ting Wan. For more information and reservations, visit marinabaysands.com/restaurants/jin-ting-wan.html.

Black Tap



Black Tap's The Huat Shake and Ong Lai IPA make a sweet return this Spring.

Come 17 February, savour every bite of Black Tap's *The Golden Boy* (\$15++), a flavourful snack of crispy deep-fried pork belly tossed in golden garlic soy, topped with cilantro and red chillies. Raise a glass to new beginnings with a refreshing pint of *Ong Lai IPA* (\$18++) highlighting abundant notes of pineapple reminiscent of the season's sweet treats. Also known as the Pineapple IPA, the aromatic and tropical craft beer by local brewery Brewlander eases into a gentle and clean bitterness that ends in a silky mouthfeel – a true treat for the senses.

Mark an auspicious start to the Lunar New Year with *The Huat Shake* (\$24++), a pineapple-based milkshake with a vanilla frosted rim filled with butter cookie crumbs, pineapple puree, a pineapple ice-cream sandwich, crispy coconut wafers, golden chocolate coins, red sprinkles and caramel drizzle.



Black Tap presents the delightful Red Velvet Cake Shake in luscious hues of red and white for Valentine's Day.



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On 13 and 14 February, celebrate love and sweet romance with **Black Tap's Red Velvet Cake Shake** (\$23++). The exclusive CrazyShake® features a red velvet cake batter shake served in a towering glass with a vanilla frosted rim and red and white sprinkles, crowned with a slice of red velvet cake, whipped cream, and chocolate drizzle.

Available exclusively on 13 and 14 February, the restaurant highlights a three-course set menu (\$88++), perfect for couples to indulge on the special occasion. From all-time favourite snacks such as *Fried Mozzarella* and *Buttermilk Fried Chicken Tenders* to signatures like *The Wagyu Steakhouse Burger* and *Warm Spring Salad*, guests can choose from one snack to share, two mains and a complimentary *Red Velvet Cake Shake* to end the meal on a sweet note.

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

Bread Street Kitchen by Gordon Ramsay



From a vibrant New Year's Eve celebration to a polished seasonal set lunch at Bread Street Kitchen.

Bread Street Kitchen by Gordon Ramsay presents a Valentine's Day dining experience from 13 to 15 February 2026, priced at \$108++ per person, offering a warm and relaxed celebration rooted in classic British comfort with a polished touch.

The evening opens with a choice of fresh *Irish Oysters* dressed with kombu, pickled cucumber, and horseradish beurre blanc for a clean, briny start, or a velvety *Chicken Liver Parfait* enriched with Earl Grey tea jelly and served alongside toasted brioche for depth and fragrance.

Mains spotlight Bread Street Kitchen classics, led by the *Sliced Beef Wellington*, featuring tender beef encased in crisp pastry, paired with creamy mashed potatoes, honey roasted carrots, and a robust red wine jus. Alternatively, *Roasted Black Cod* delivers a lighter yet indulgent option, combining flaky fish with Parisian garden peas, smoked bacon, and a refined champagne velouté. A vegetarian *Gnocchi* completes the selection, coated in a delicate wine emulsion with spring vegetables, rocket pesto, and shaved parmesan.

To close the evening, the *Lemon and Blackberry Posset* brings a bright and refreshing finish, with layers of citrus and berry complemented by vanilla crumble and fresh lemon balm, offering a gently sweet conclusion to a memorable Valentine's celebration.

For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html.

CUT by Wolfgang Puck



Romance fills the air at CUT this Valentine's Day with cuts like Whiskey Aged Bone In New York, served alongside classic CUT fare such as Hamachi & Hokkaido Scallop "Ceviche".

This Valentine's Day, immerse in a dining experience crafted to captivate the senses. **CUT by Wolfgang Puck** invites you to choose between two exclusive seatings, each designed to make your celebration truly memorable.

The evening begins with the first seating from 5.00pm to 6.30pm, featuring a three-course menu at \$198++ per person. The journey starts with CUT's signature amuse-bouche: delicate *Tuna Tartare "Sandwiches"* kissed with wasabi and served with crisp Togarashi "Toast". From there, select from five refined starters, including the luxurious *Austrian Oxtail Bouillon*, enriched with chervil, bone marrow dumplings, and served with seasonal Perigord black truffles. For the main course, indulge in one of four exceptional cuts, such as the *Whiskey Aged Bone In New York, U.S.D.A. Prime, Illinois Corn Fed, Aged 21 Days*, or elevate your experience with the exquisite *Hokkaido "Snow" Wagyu from Tomakomai, Japan*, paired with Yuzu Kosho butter (supplement \$145++). Conclude on a sweet note with the iconic *Valrhona Chocolate Soufflé*, served alongside crème fraîche cream and raspberry gelato.

For those seeking an even more indulgent affair, the second seating from 7.00pm to 9.30pm offers a four-course menu at \$250++ per person. This elevated experience includes two rounds of starters, showcasing creations such as *Hamachi & Hokkaido Scallop "Ceviche"* with marinated ikura, citrus, ginger, and wasabi, and the decadent *Smoked Bone Marrow Flan*, complemented by winter black truffles, mushroom marmalade, and Bordelaise. Guests will also be treated to an exquisite amuse-bouche: *Lightly Steamed Langoustine "Sashimi"*, adorned with Kaluga Caviar, Uni, Dashi Soy Jelly, and a vibrant Hokkaido Tomato Ponzu.

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As seatings are limited, guests are encouraged to reserve early at marinabaysands.com/restaurants/cut.html.

estiatorio Milos



Embark on a refined Greek dining experience at estiatorio Milos and savour dishes such as Ahnisto, steeped in purity, technique, and Mediterranean elegance.

This Lunar New Year, **estiatorio Milos** spotlights the essence of Greek tradition and hospitality with **Ahnisto**, one of the restaurant's signature centerpiece dishes. Gently poached for over an hour in a delicate broth of seasonal vegetables such as potatoes and zucchini, fragrant herbs, tomato, and Biblinos Greek rosé wine, the chosen fish — Scorpina, Rofos, or Caponi depending on its availability at the fresh seafood display — is presented whole and filleted tableside skillfully by the restaurant's Captains. Honouring the Greek custom of sharing large plates at the table, **Ahnisto** accompanies reunions and celebrates them the Milos way through simplicity, ushering in prosperity for the year ahead.

KOMA Singapore



Celebrate the season of prosperity and romance at KOMA Singapore this February.

From 6 February to 3 March, KOMA Singapore presents a festive *Yusheng* crafted as a luxurious expression of prosperity and abundance. Featuring a vibrant arrangement of salmon, tuna, hamachi, ikura, gold flakes, jellyfish, and assorted vegetables, the *Yusheng* delivers a harmonious balance of freshness, texture, and symbolism. Available in a regular portion for four guests at \$88++ or a large portion for eight guests at \$128++, this celebratory dish adds a refined modern Japanese touch to traditional Lunar New Year gatherings.

Meanwhile, KOMA celebrates Valentine's Day with an intimate set menu crafted for shared indulgence, available on 14 February at \$298++ for two guests. Designed to celebrate romance through modern Japanese expression, the menu unfolds as a thoughtfully paced journey of refined flavours and elegant presentation.

The experience opens with the signature *Salmon Pillow* followed by a delicate *mini chirashi* featuring salmon belly, tuna, ikura, tamago, scallop, and sweet pea, offering layers of freshness and umami. For the main course, choose between the *Wagyu yakiniku salad*, combining tender beef with okra, broccoli, beetroot, koushin radish, shiso cress, and red soleil, or *grilled amadai snapper* served with clam, cream, and scallion oil for a refined seafood expression. The journey continues with *chirashi monaka sushi*, where crisp monaka shells cradle tuna akami, salmon belly, ikura, hamachi, and chives, delivering contrast in texture and flavour. The evening concludes with *Koma Cupido*, a romantic finale of vanilla mousse layered with raspberry rose compote and coulis, capturing the essence of Valentine's Day in a delicate and elegant finish.

For more information, visit marinabaysands.com/restaurants/koma-singapore.html

LAVO Singapore



February at LAVO is a myriad of exceptional dining experiences, from Chinese New Year to Valentine's Day and the iconic LAVO Party Brunch.

This February, LAVO invites guests to indulge in a month of exceptional dining experiences, from Chinese New Year-inspired creations to romantic Valentine's Day specials and a vibrant Italian carnival celebration.

From 2 to 28 February, welcome Chinese New Year with a festive set lunch that marries Italian sophistication with auspicious flavours. Begin with the *Prosperity Toss Salad*, a Yu Sheng-inspired medley of julienned vegetables and cured salmon, tossed in a refreshing Italian citrus dressing. Alternatively, delight in the *Seabass Carpaccio with Yuzu and Crispy Rice*, a delicate composition of raw branzino dressed in bright yuzu, complemented by crispy rice and sweet mandarin segments. For the main course, choose from three indulgent dishes: the *Pappardelle with Duck Ragù and Orange Zest* offers slow-braised richness lifted by a hint of citrus, while the *Branzino with Chili-Garlic Oil and Fennel Salad* presents a crisp-skinned fillet paired with a vibrant salad of fennel, spring onion, chili, and orange. For those seeking depth and warmth, the *Braised Beef Cheek with Red Wine and Five-Spice Jus* delivers tender perfection infused with bold, aromatic notes. Conclude the feast with *Dolce Risotto*, a creamy Arborio rice dessert layered with whipped cream, macerated berries, and toasted vanilla bread. For an added touch of prosperity, indulge in the vibrant and refreshing *Mandarin Sorbet* (\$19++), available from 16 February through the end of the month.

Raise a glass to prosperity and elevate your celebration with two exclusive Chinese New Year cocktails (\$25++ each), available from 16 to 22 February. The *Golden Gallop* combines Rémy Martin VSOP and Moutai Prince with lychee and apricot liqueur, lemon, green tea tincture, and ginger ale for a refreshing twist. The *Maotai Special* is LAVO's take on the classic Havana Special cocktail, and



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is a bold blend of Flor de Caña Rum, Moutai Prince, dark chocolate, grapefruit, pineapple, and champagne.

Celebrate love on 13 and 14 February with an unforgettable Valentine's Day menu. Begin with two oysters and a rose (\$38++) for a romantic gesture, then savour dishes like *Black Angus Tartare* (\$35++), *Langoustine alla Catalana* (\$70++), and *Tagliatelle Lobster* (\$46++). End on a sweet note with the classic *Affeto* (\$36++), featuring strawberry espuma, almond crumble, and vanilla-strawberry gelato. Complement the evening with special Valentine's Day cocktails (\$25++), including *Cupid's Sour*, a delicate blend of Beefeater Gin, Cocchi Rosa, lemon, violet, and strawberry and *Love in Portofino*, a sparkling mix of Chianti Cecchi, Prosecco, cacao and apricot liqueur, lemon, chili padi, and soda water.

On 15 February, LAVO presents a special edition of LAVO Party Brunch: Italian Carnival – a vibrant celebration featuring four hours of free-flow Champagne and cocktails, along with dancers, stilt walkers, and a live DJ. Tickets are available online starting from S\$138 nett. Guests can look forward to hearty Italian favourites such as *Chicken Cacciatore*, *Seabass Puttanesca*, *Potato Gnocchi with Pesto*, and *Spicy Sausage Pizza*, followed by an indulgent selection of classic Italian desserts.

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

Maison Boulud



Usher in Chinese New Year at Maison Boulud French artistry

Ring in the festivities with an elegant menu that marries French finesse with Asian traditions. Begin your celebration with *Lo Hei*, a vibrant toss that symbolises prosperity and togetherness, reimagined with Maison Boulud's signature flair. Indulge in the *Slow-Cooked Chilean Seabass*, delicately prepared to preserve its buttery texture and natural sweetness, complemented by refined seasonal accents. For a luxurious centrepiece, savour the *Heritage Roasted Duck & Abalone*, a dish that pays homage to timeless flavours while elevating them with premium ingredients and meticulous technique. Conclude the feast on a sweet and auspicious note with the *Golden Mandarin*, a dessert that captures the essence of abundance and joy in every bite. The CNY menu is available from 16 to 22 February. Reserve early to experience a celebration of tradition and sophistication at Maison Boulud.



Maison Boulud marks Valentine's Day with an elegant expression of French romance

Paying homage to the land of love, Maison Boulud curates an exquisite Valentine's Day affair with a four-course menu (\$168++ per person) and an optional wine pairing at \$98++. Begin the experience with the delicate *Whipped Mozzarella*, a cloud-like creation infused with the purity of tomato essence and the richness of Sicilian olive oil. This refined opening is perfectly complemented by a glass of *Champagne Rosé Duval-Leroy, Prestige 1er Cru, Brut NV*, its crisp effervescence setting the tone for an evening of indulgence. Next, surrender to the luxurious harmony of *Langoustine & Uni Chaud Froid*, a masterpiece of textures and flavours featuring caviar, creamy avocado, and sweet sea urchin, lifted by a bright citrus gel. Paired with the vibrant minerality of *Pewsey Vale Riesling, Eden Valley, Australia 2023*, this course is a celebration of elegance and balance.

The journey continues with a choice of a main - seafood lovers can opt for the *Dover Sole*, delicately prepared and accompanied by Romanesco cauliflower, and a caper-almond gremolata that adds a whisper of Mediterranean charm. A glass of *Sauvignon Blanc, Cuvée Les Racines, Alain Cailbourdin, Pouilly-Fumé, Loire Valley, France 2023* enhances the dish with its crisp, smoky finesse. For those looking for something indulgent, savour the *Wagyu Beef*, paired with tender abalone and a luxurious truffle purée. This is beautifully matched with the expressive *Cabernet Franc, Thierry Germain, Terres Chaudes, Saumur-Champigny, Loire Valley, France 2020*, whose structure and elegance mirror the complexity of the plate.

Conclude on a note of romance with the ethereal *Ispahan Rose Mousse*, layered with raspberry compote and crowned with a refreshing lychee rose sorbet. The gentle sweetness of *Moscato*

d'Asti, Nivole, Michele Chiarlo, Piedmont, Italy 2023 provides the perfect finale to this symphony of flavours.

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

Mott 32



Celebrate romance with the indulgent Everlasting Love Valentine's set menu.

Mott 32 presents the Everlasting Love set menu, specially curated for Valentine's Day. Priced at \$328++ per couple, each set includes a pair of Sampan ride tickets, offering couples a charming experience along the canal as part of their celebration. To begin, couples will be greeted with two complimentary glasses of *Hibiscus Sour* mocktail, a floral and gently tart refreshment that mirrors the spirit of the occasion.

The meal opens with a selection of elegant and artfully plated starters, including *Crispy Roasted Pork Belly*, *Cherry Tomato in Sour Plum*, and *Marinated Jellyfish & Cucumber*. The evening continues with hearty, luxurious mains, such as the *Fish Maw*, *Conpoy*, *Garoupa Soup*, followed by *Crispy Fried Fresh Prawn*, *Pik Feng Tong Style* and *Stir-Fried Australian M9 Wagyu, Black Pepper*. The meal concludes on a memorable note, dessert features a *Sesame Chocolate Tart*, *Pine Nut, Lime & Sea Salt*, served alongside *Caramelised Pomelo Ice Cream*.



Lunar New Year with Mott 32's exquisite CNY set menu featuring a celebratory Yu Sheng

This season from 9 February to 3 March, the restaurant unveils a Chinese New Year set menu that embodies elegance and auspiciousness through a series of meticulously crafted dishes. The celebration begins with the *Smoked Salmon Yu Sheng*, a vibrant interpretation of the traditional toss, followed by a *Premium Platter* featuring a curated selection of festive delicacies.

Highlights include the iconic *Apple Wood Smoked Pluma Iberico Pork, Yellow Mountain Honey*, offering a delicate balance of smoky depth and honeyed sweetness, and *Cold Free-Range Chicken, Coriander, Black Truffle accompanied with Cherry Tomato in Sour Plum* for a refreshing contrast. The *Apple Wood Roasted 42 Days Peking Duck Roll*, presented in the signature Mott 32 style, showcases crisp perfection and refined technique.

For something fortifying, the *Double Boiled Abalone Soup, Sea Whelk & Matsutake Mushroom* offers depth and alongside *Pan-fried Garoupa Fillet, Onion & Scallion Oil*, and *Braised Boston Lobster* in superior broth and layered umami. A comforting finale arrives with *Pan-fried Nian Gao with Egg* and *Double Boiled Imperial Bird's Nest Soup, Rock Sugar* to finish on a sweet note. This festive menu is priced at \$268++ per person.

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

Origin + Bloom



Festive cakes and pastries from Origin + Bloom, crafted to celebrate Chinese New Year with elegance and flavour.

Origin + Bloom celebrates Chinese New Year with an exquisite collection of handcrafted creations that marry festive symbolism with contemporary patisserie artistry.

The *Radiant Butterfly of the New Spring* (\$68 nett) serves as a stunning centrepiece, featuring lotus mousse, chocolate crèmeux, sesame praline feuilletine and bergamot lotus sponge for a delicate balance of sweetness and citrus brightness. A petite version (\$12 nett) offers the same harmonious flavours in an elegant single-serve format. *Prosperous Glow* (\$12 nett) with peanut butter mousse enveloping a crisp kueh bangkit dacquoise sponge and pineapple chutney, while *Moonlit Blossom* (\$12 nett) combines osmanthus and goji mousse with red date jelly and jujube sponge for a floral, nuanced finish. *Blooming Prosperity* (\$12 nett) completes the selection with buttery pain de Gênes, mandarin orange mousse and a vibrant mandarin orange compote.

Festive bakes include the *Lotus & Red Dates Multigrain Bread* (\$6 nett), a wholesome loaf enriched with smooth lotus seed paste, toasted peanuts and naturally sweetened with red dates, and the *Nian Gao Croissant* (\$6 nett), a crisp pastry filled with homemade nian gao for a symbolic nod to tradition. The *MANDARIN ORANGE DANISH* (\$8 nett) rounds out the collection with a golden danish topped with mandarin orange curd, candied orange segments and glossy glaze.

For more information and reservations, visit marinabaysands.com/restaurants/origin-and-bloom.html.

WAKUDA Singapore



Valentine's Day reimagined through Japanese elegance at WAKUDA Singapore.

WAKUDA Singapore marks Valentine's Day with an intimate dining experience that celebrates Japanese craftsmanship and refined seasonal produce. Available at \$288++ per person on 14 February for both lunch and dinner, the specially curated menu unfolds as a graceful journey of textures and flavours, designed for a memorable evening of shared indulgence.

The experience opens with a silky *Flan* of savoury egg custard enriched with sweet Japanese white corn, followed by *Yuba*, where fresh Kyoto bean curd skin is paired with luxurious Hokkaido sea urchin and mountain caviar for delicate umami depth. *Canadian Lobster* follows, lightly marinated in citrus and vinegar, complemented by crisp sea asparagus and a bright shellfish vinaigrette that lifts the natural sweetness of the lobster.

A *Chef's selection of sashimi and sushi* takes centre stage next, showcasing pristine cuts and balanced craftsmanship, before giving way to *Seasonal Tempura*, lightly battered for an airy, crisp finish. The menu continues with a classic *Saikyo Yaki* of Patagonian toothfish, grilled and marinated in original Saikyo miso from Kyoto, delivering rich savoury notes and gentle sweetness.

For the main course, a choice awaits between *Charcoal Grilled A5 Wagyu*, prized for its exceptional marbling and depth, or *Tetsuya's Classic Carabinero Prawn* served with seasonal vegetables and a fragrant tarragon risotto. The evening concludes on a romantic note with

Strawberry Rose Vanilla, a refined dessert of sable breton layered with strawberry sorbet and strawberry consommé, offering a light and elegant finale to the celebration.

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

RISE



Celebrate New Zealand's flavours at RISE this February.

From 6 to 8 February, **RISE** invites you to experience the vibrant flavors of Aotearoa with a three-day culinary showcase that honours New Zealand's rich heritage and natural bounty. This special event is presented in collaboration with acclaimed guest chefs Kārena and Kasey Bird, winners of *MasterChef New Zealand* and celebrated storytellers of Māori cuisine. Known for their award-winning cookbooks and immersive dining experiences, the sisters bring their passion for traditional techniques and indigenous ingredients to RISE for an unforgettable feast.

The buffet features authentic Hāngī-style preparations and iconic Kiwi dishes, including the *New Zealand lamb rack* with tarta mint sauce, *beef shortrib* with kawakawa chimichurri, and *pork belly* cooked in the traditional Hāngī method. *Fresh greenlip mussels* in kawakawa cream sauce and sweet kūmara add comforting flavours, while *Parāoa Parai*, freshly fried bread served with New Zealand butter, offers a taste of home. Guests can also enjoy the *Ika Mata*, a refreshing New Zealand-style raw fish dish, before concluding with indulgent desserts such as *mānuka honey steam pudding* and *pavlova* topped with kiwi and seasonal fruits.



Savour the festive flavours of Chinese New Year at RISE with a celebratory buffet this February.

To celebrate Chinese New Year, RISE will be offering an abundant buffet from 9 February to 1 March, showcasing time honoured flavours and festive favourites crafted to symbolise prosperity and abundance.

The experience begins with a vibrant *DIY yusheng* featuring Tianshan salmon trout, inviting an auspicious toss for good fortune and success in the year ahead. Attention then turns to freshly prepared Chinese classics, where *Peking duck* takes centre stage with crisp skin and succulent meat, complemented by comforting favourites such as *Dongpo pork buns*, *crispy beef buns*, *panfried Shanghainese buns*, and *steamed mala beef dumplings* that deliver warmth, fragrance, and gentle spice.

The festive table continues with celebratory highlights including *roasted suckling pig*, *golden pork belly char siew*, and *rose wine soy chicken*, alongside luxurious dishes such as *pen cai* layered with abalone, dried scallops, fish maw, prawns, and roast meats. Rich seafood specialities such as *lobster fried rice* with abalone and crabmeat, *pepper lobster*, *chilli crab*, and delicately prepared *yellow croakers* add depth and indulgence to the occasion. For an elevated finish, the *Mayura Wagyu beef ribeye*, *whole lamb roasted on spit*, and classic *salmon coulibiac* bring generous and satisfying flavours to the New Year feast, with *Manchurian caviar* available on the eve of Chinese New Year, adding a refined celebratory touch.

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

Spago by Wolfgang Puck



Celebrate love at Spago Dining Room and keep the good times rolling at Spago Bar & Lounge, any time of day.

Spago Dining Room celebrates all things love with a specially curated three-course menu, perfect for a romantic evening. Begin by choosing from a selection of 13 starters, including the iconic *Big Eye Tuna Tartare Cones* with chilli aioli, soy, wasabi, shaved bonito, scallions and masago, or Spago's elevated reinterpretation of the classic local breakfast, "*Kaya Toast*", served with seared foie gras, pandan-coconut jam, foie-gras espresso mousse and toasted brioche.

For the main course, standout options such as the *Honey Miso Broiled Chilean Seabass* with hijiki rice, house-made Japanese pickles, ikura, wasabi, chives and sesame, or the *Charcoal-Grilled Irish Duck Breast* with seared foie gras and apricot-ginger compote are sure to impress any date. For an ultra-luxurious experience, diners may top up \$40++ per person to enjoy the *W. Black Australian Wagyu Ribeye 500g* (for two), accompanied by aligot potatoes, caramelised Brussels sprouts and béarnaise. Dessert is a decadent affair, with indulgent choices including the *Valrhona Chocolate Soufflé* with raspberry-lychee sorbet and crème fraîche; the *Spiky Lemon*, featuring vanilla mascarpone bavarois, Earl Grey, lemon confit and yuzu sorbet; and the *Kardinalschnitte "Cardinal"*, a delightful combination of mango, passion fruit and white chocolate chantilly.

Over at **Spago Bar & Lounge**, Sun-Kissed Saturdays returns in February, bringing vibrant afternoons to life on the last Saturday of every month from 1.00pm to 4.00pm. Relax to the sounds of Chris & Diana, the well-loved family band, as they perform a lively medley of pop and rock tunes in an intimate setting. Sip on Spago's Bartender Series cocktails (\$18++ each) or refreshing mocktails (\$14++), and this month's lineup features an enticing selection of pink-hued drinks.

Also returning is Spago Sundowners afternoon tea, available daily from 4.00pm to 6.00pm, right before sunset. At \$58++ per guest, enjoy a serene pre-evening experience with a handcrafted cocktail or mocktail, complemented by a selection of Spago's classic bites – *USDA Prime Beef Sliders*, *Chicken "Laksa" Spring Rolls* and *Ondeh Ondeh cake*.

Guests are encouraged to secure their reservations early. For reservations, call 6688 9955 or visit www.marinabaysands.com/restaurants/spago-bar-and-lounge.html.

Yardbird Southern Table & Bar



Yardbird Southern Table & Bar celebrates Chinese New Year and Valentine's Day with a bold interpretation of Southern comfort

Chinese New Year at **Yardbird Southern Table & Bar** is marked by bold flavours and inventive Southern-inspired creations designed for festive indulgence, available from 17 to 19 February 2026. The *Deep South Ramen* (\$42++) features a dark and smoky chicken broth layered with springy ramen noodles, collard greens, and Chow Chow, a traditional American pickled relish. Pickled okra adds a tangy lift, while a devilled egg crowned with smoked trout roe introduces a luxurious finish, creating a dish that bridges Southern heritage and seasonal celebration.

The *Crispy Chicken Roulade* (\$72++) offers tender chicken wrapped and roasted to golden perfection, delivering crisp texture and succulent flavour in every bite. Guests may complement their meal with a two-hour free-flow draft beer, priced at \$38++ for Sands Rewards LifeStyle members and \$48++ for non-members, adding a convivial note to the occasion.



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In addition, Yardbird will also present an indulgent Valentine's Day menu crafted for romantic dining. Priced at \$140 per guest with an additional \$55 for wine pairing, the evening begins with *Charcuterie Duo* featuring a bacon jam tart with pimento cheese, a crispy tuile with Parma ham, olive coulis, and whipped ricotta cheese, followed by *Crispy Crab Croquettes* accompanied by miso, crab roe, grilled corn and yuzu aioli.

For the main course, guests may choose between the *Smoked Crispy Chicken Leg*, cooked low and slow, paired with wild mushrooms and a truffle cream sauce, or the *BBQ Wagyu Rib Finger* served with creamy mashed potato and grilled seasonal spring vegetables. The affair concludes on a decadent note with a smoked warm chocolate brownie, complete with vanilla ice cream, salted caramel sauce and a bourbon flambé.

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

MARQUEE Singapore



From L to R: Cirque 2nd Anniversary, BEAUZ, DJ SODA, Yellow Claw

MARQUEE Singapore opens the month of February with the 2nd anniversary celebrations of its resident themed night *Cirque*, a night of house beats led by international guest Novak and resident DJ *PARTYWITHJAY*. Immersive touchpoints heighten the evening, from a Journey Map and Aura Reading to roaming performances that animate the room with playful mystique. Heading into the Valentine's Day weekend, the music programming pivots to a harder edge as American DJ duo *BEAUZ* brings high-velocity precision and a modern hard techno profile. The Los Angeles-based brothers fuse raw warehouse intensity with festival-scale dynamics, delivering audacious builds and thunderous drops that speak to a fan base millions-strong.

Chinese New Year celebrations reach a crescendo when South Korean DJ *SODA* takes the stage for an explosive headline set shaped by EDM and mainstage techno. *DJ SODA*, who has a strong following in the regional party circuit, channels the season's exuberance into a full-throttle, big-room experience. The month concludes with the return of Dutch duo *Yellow Claw*, taking guests on a journey into a darker, industrial pulse. Their iconic trap signatures meet a hard techno attitude,



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creating a set that moves with cinematic force. From bass-forward nostalgia to steel-edged drive, the performance will reaffirm the duo's decade-long mainstage dominance with a fresh creative chapter.

Tickets are now available on MARQUEE Singapore's website. For an additional \$98 nett or \$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
6 February, Friday Doors open at 10.00pm	MARQUEE presents: Cirque 2nd Anniversary	General Admission: \$30 Expedited Entry: \$80
14 February, Saturday Doors open at 10.00pm	MARQUEE presents: BEAUZ	
17 February, Tuesday Doors open at 10.00pm	MARQUEE presents: DJ SODA	General Admission: \$40 Expedited Entry: \$150
20 February, Friday Doors open at 10.00pm	MARQUEE presents: Yellow Claw	

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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