

PRESS RELEASE | FOR IMMEDIATE RELEASE

MARINA BAY SANDS IGNITES THE YEAR OF THE FIRE HORSE

The integrated resort ushers in Chinese New Year with striking festive decorations, retail highlights and curated dining experiences



A season of Chinese New Year celebrations unfolds with decorations inspired by the legend of the Thousand Mile Horse

Singapore (29 January 2025) – Marina Bay Sands is poised to welcome the Year of the Fire Horse in a blaze of splendour. From 10 February to 3 March, the integrated resort will unveil an enchanting spectacle of festive décor and immersive property-wide activations, accompanied by a finely curated collection of Chinese New Year experiences that beckon guests to celebrate the season in elevated style.

Anchored in the Horse's symbolism of relentless momentum, strength and vitality, this year's décor draws inspiration from the legend of the Thousand Mile Horse – a steed born to run across a thousand horizons. The visual spectacle is set to transform key spaces across the resort into dynamic expression of seasonal tradition and contemporary design.

PRESS RELEASE | FOR IMMEDIATE RELEASE

A tribute to the tale of distant journeys and a destined arrival, the Hotel Lobby's installation features a scroll-like structure reminiscent of mountains and windswept plains surrounding three horses, to evoke movement through layered transparencies, mid-motion silhouettes and sculptural streams of light.

The narrative unfolds along The Shoppes' Grand Colonnade, where galloping horses emerge against a backdrop of distant mountains illuminated by soft gradient washes inspired by the wind, water and natural terrains. Each horse has a gold coin at its feet, symbolising that every gallop brings wealth and prosperity to the season. The interplay of light and shadow invites guests to take a pause, as they immerse themselves in a modern reimagination of Chinese artistry rooted in dualities.

The mall also showcases an elaborate setting of hanging scrolls with emerging horses and metal-cut rose gold peonies that pay homage to the traditional Chinese craft of paper cutting. Symbols of prosperity and cultural heritage, each scroll displays ombre mountain art created by a *Shan Shui Hua* (*mountain-water painting*) artist and printed on a translucent fabric to create heightened visual depth and immersion.

From 10 to 21 February, the building's iconic architecture will also light up in the evening in hues of gold and pink, accented with horse and peony motifs. For more details on the integrated resort's activations, visit www.marinabaysands.com/campaign/chinese-new-year.html.

The Year of the Horse takes shape at ArtScience Museum's *teamLab Future World*, where a horse emerges within *Animals of Flowers, Symbiotic Lives*, galloping through fields of blooming flora. The immersive digital experience offers a meaningful cultural interlude in the festive season, made especially resonant as the Museum marks its 15th anniversary. For more details about *teamLab Future World*, please visit www.marinabaysands.com/museum/exhibitions/future-world.html.

PRESS RELEASE | FOR IMMEDIATE RELEASE

Discover timeless festive style at The Shoppes



The curated gift guide spotlights brands such as Rene Caovilla, Bottega Veneta, Celine and Ralph Lauren.

Celebrate Chinese New Year in style with a curated line-up of gift ideas and seasonal exclusives available at The Shoppes. Discover statement pieces such as Rene Caovilla's *Floriane* sandal adorned with delicate flowers, delicate embroidery and crystals, alongside Bottega Veneta's iconic *Veneta* bag, crafted in its signature Intrecciato and ultra soft Nappa leather. Celine's Spring 2026 *Crystal Pouch* — a versatile piece which can be worn two ways — and Ralph Lauren's iconic *Chilton Stretch Silk Charmeuse Top* offers a touch of chic for the season's celebrations.



Celebrate the season with exquisite creations from Chopard, Vacheron Constantin, Fred and Boucheron.

Exceptional craftsmanship and auspicious elegance take centre stage with striking timepieces at The Shoppes. Chopard's limited-edition *L.U.C XP Urushi Spirit of Shí Chen* features a traditional Chinese time display of 12-hour days, with each hour represented by a zodiac animal. Vacheron Constantin's *Overseas Perpetual Calendar Ultra-Thin* boasts a sophisticated timepiece paired with three interchangeable straps for effortless personalisation. Complete the selection of the finest adornments with Fred's *Force 10 Rise Necklace* in 18K pink gold, adorned with diamonds and rubies, and Boucheron's iconic *Quatre Classique* ring, distinguished by its four signature bands in yellow, pink and white gold, and brown PVD — a testament to the Maison's enduring creativity and craftsmanship.

PRESS RELEASE | FOR IMMEDIATE RELEASE



Gifts from Amalfi Perfume House, Penhaligon's and Estée Lauder bring a touch of festive radiance to Lunar New Year rituals.

This season's beauty lineup brings together distinctive fragrances and skincare essentials to elevate Lunar New Year rituals. Amalfi Perfume House presents *GLORY FOR WOMEN*, a radiant fragrance with white and yellow florals such as ylang-ylang and mimosa blossom enclosed in warm sandalwood notes. Penhaligon's adds a spirited twist with *Fortuitous Finley*, a bold blend of leather, pistachio and spice to create the perfect scent for those welcoming the new year with confidence. Completing the beauty selection is Estée Lauder's *Advanced Night Repair Synchronized Multi-Recovery Complex*, a multitasking serum designed to restore the skin overnight for a smoother, more luminous appearance come morning.

Savour auspicious feasts of the season



Imperial Treasure Fine Teochew Cuisine, Imperial Treasure Fine Chinese Cuisine and Jumbo Signatures emphasise refined flavours this Chinese New Year.

At The Shoppes, vibrant culinary creations set the tone for joyous reunions and feasts. Available from 31 January to 3 March, **Imperial Treasure Fine Chinese Cuisine**'s meticulously crafted multi-course set menus boast iconic dishes such as *Peking Duck*, *Roasted Boneless Suckling Pig*, and *Baked*

PRESS RELEASE | FOR IMMEDIATE RELEASE

Australian Lobster with Superior Broth and the auspicious *Fatt Choy Yu Sheng*, among others. **Imperial Treasure Fine Teochew Cuisine** presents exquisite set menus featuring classic Teochew dishes such as *Marinated Duck* and *Steamed Marble Goby 'Soon Hock' Fish in Teochew Style*, along with seasonal highlights such as the *Fatt Choy Hamachi Yu Sheng in 'Soon Tak' Style*.

From 7 February to 3 March, **JUMBO Signatures** ushers in the season with its *Bountiful Tasting Menu* featuring must-try delectables such as the *Orange Glazed Pork Rib, Chilli Crab Meat Sauce with Caviar served with Mini Man Tou*, *Live Australia Lobster* and *Fuss-Free JUMBO Signatures Crab*. Guests can also enjoy the *Traditional Teochew Yu Sheng with Hamachi Sashimi* in three sizes, with the option to upgrade to three-head sliced abalone for an auspicious flourish.



Chinese New Year treats from TWG Tea, Ralph's Coffee and café nesuto are perfect for heartfelt gifting.

TWG Tea invites tea lovers to savour *Red Horse Tea*, a limited-edition rooibos red tea delicately layered with rose blossoms, hibiscus petals, ripe red berries and sweet lemon balm. Shoppers will receive complimentary red packets with every purchase, while stocks last. Meanwhile, **Ralph's Coffee** marks the season with its *Lunar New Year Cookie Gift Set*, featuring 24 gourmet cookies in four indulgent flavours. Housed in an ornate red box adorned with peonies and goldfoiled horses, the intricate gift echoes the charm of a traditional Chinese candy box. Completing the gift selection is **café nesuto**'s *Pineapple Tarts* in brown butter vanilla, yuzu and hojicha flavours, offering a refined take on a festive classic for sharing the spirit of the season.

PRESS RELEASE | FOR IMMEDIATE RELEASE



Raise a toast to the year ahead with Le Noir's Xin Nian Spritz.

Le Noir presents a special Chinese New Year-themed cocktail named the *Xin Nian Spritz*. Exclusively available at Marina Bay Sands, the festive concoction melds Chinese five-spice vodka, jujuberry Lillet Blanc and citrus, finished with a lup cheong garnish for a refined sip to herald an exciting new season.

A season of prosperity and privileges



Sands LifeStyle members are encouraged to enjoy festive rewards and exclusive perks from 29 January to 27 February. Members can earn S\$180 Resort Dollars with a minimum spend of S\$3,800¹, while those with a minimum spend of S\$12,800² can earn S\$280 Resort Dollars and redeem a dining voucher worth S\$100.

¹ Present a maximum of three same-day receipts from participating outlets to redeem. Limited redemptions per day, and terms and conditions apply.

² Present a single same-day receipt from participating outlets to redeem. Limited redemptions per day, and terms and conditions apply.



PRESS RELEASE | FOR IMMEDIATE RELEASE

From 30 January to 8 March, Alipay and Alipay+ users can enjoy a special promotion across participating retailers at The Shoppes. Alipay users who spend a minimum of RMB 5,000 (S\$900) will be eligible for an instant deduction of RMB 150 (S\$27) at the point of purchase, while Alipay+ users can enjoy an immediate discount of S\$30 with a minimum spend of S\$200.

Visit www.marinabaysands.com/campaign/chinese-new-year/shopping.html for the full list of participating brands, members' exclusives, and more information.

+++

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.

Media Enquiries

Nisha Jamal: +65 8180 8595 / nisha.jamal@marinabaysands.com

Jovelle Leong: +65 8380 6434 / jovelle.leong@marinabaysands.com

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