

FROM WINE DISCOVERY TO SEASONAL FEASTS: AUGUST AT MARINA BAY SANDS

Singapore (24 July 2026) – This August, Marina Bay Sands unveils a thoughtfully curated line-up of culinary experiences, seasonal collaborations and lifestyle moments that celebrate discovery through food, wine and entertainment. Making its spirited debut is *Beyond the Cellar*, a new resort-wide festival that invites guests on a journey through acclaimed wine regions and expertly curated pairings. Complementing the programme are limited-time National Day specials, chef-led collaborations, seasonal ingredient showcases, innovative cocktail menus and curated nightlife experiences, bringing together a month of memorable experiences across the integrated resort.

Beyond the Cellar



Discover exceptional wines, signature pairings and exclusive experiences at Beyond the Cellar, Marina Bay Sands' inaugural wine festival

Beyond the Cellar transforms Marina Bay Sands into a living cellar from 15 August to 6 September 2026, bringing together eight acclaimed restaurants for a resort-wide celebration of wine discovery. Guests can explore a curated selection of wines and sake from both celebrated and emerging regions, each thoughtfully paired with a signature dish.

At the heart of the festival is the *Wine Passport*, a guide and keepsake that encourages guests to journey across the resort, enjoying sommelier-curated pours while collecting stamps at each stop. Along the way, diners can uncover the stories behind every bottle through featured pairings and QR-linked content. Guests who collect stamps from at least six participating restaurants will be eligible to redeem a 375ml bottle of Duval-Leroy Brut, exclusive to Sands Lifestyle members and available while stocks last.

Beyond the *Wine Passport* experience, the festival also features a curated line-up of wine dinners and masterclasses, offering deeper insights into the regions, craftsmanship and personalities behind each pour.

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

RISE



A feast of Indonesian flavours takes centre stage as RISE marks Indonesian Independence Day with culinary icon Chef Devina Hermawan.

RISE marks Singapore's National Day and Indonesian Independence Day with a vibrant showcase of regional flavours and culinary traditions, bringing together the rich diversity of both cultures in a celebratory buffet experience.

In honour of Singapore turning 61 on 9 August, the restaurant presents an immersive journey through the nation's culinary heritage. Guests can savour a selection of beloved local favourites, including *Rojak*, *Salmon Poke*, grilled river prawns and *Iberico Pork Belly Skewers with tamarind sauce*, alongside hearty classics such as *Nyonya Beef Rendang* and *Ayam Penyet with Minangkabau Belado*. The experience is rounded off with locally inspired desserts, from *Gula Melaka Burnt Cheesecake* and *Ondeh Ondeh Cake* to *Chendol with condiments*, accompanied by playful Merlion-themed macarons.

From 14 to 17 August, the spotlight shifts to Indonesian Independence Day with guest chef Devina Hermawan, one of Indonesia's most recognised culinary figures. A MasterChef Indonesia finalist, bestselling cookbook author and creator with millions of followers, Devina is celebrated for her role in bringing Indonesian cuisine to a global audience. She joins the restaurant to present a menu that honours the rich diversity and heritage of Indonesia's culinary traditions. The buffet pays

tribute to beloved Indonesian classics including *Gado Gado*, *Beef Rendang*, *Ikan Woku*, *Ayam Goreng Kremes*, *Sop Buntut* and *Soto Ayam Lamongan*, complemented by a thoughtfully curated selection of desserts such as *Bandung Basque Burnt Cheesecake* and *Pandan Mango Petit Gâteau*.

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

WAKUDA Singapore



Fresh picks from the sea such as Ayu (Japanese sweetfish), Kuro Awabi (black abalone) from the Mie Prefecture and Hokkaido scallops join WAKUDA for the month of August

WAKUDA Singapore presents a refined expression of Japanese seasonality through its evolving menu, where premium ingredients are showcased with precision and restraint. At the heart of its seasonal experience is *Charcoal Grilled Ayu*. The prized Japanese sweetfish is grilled over Binchotan and reveals a delicate cucumber-like aroma, with crisped skin giving way to tender, juicy flesh. Alongside this, *Kuro Awabi* emerges at its peak from July to August, sourced from Mie Prefecture and lightly steamed to preserve its firm yet supple texture. Seasonal Hokkaido scallop is presented in a variety of preparations, from *Truffle Soba* to *Carpaccio with Uni and Caviar*, and a deeply comforting *Scallop Uni Risotto*.

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Discover elevated bar bites crafted with distinctive Japanese flavours and finesse, such as the Wagyu Slider or the Crab Croquette

This thoughtful approach continues with a curated line-up of bar bites, where familiar favourites are elevated with Japanese nuance. Highlights include the golden *Crab Croquette*, crisp on the outside and filled with sweet snow crab and shrimp, as well as the *Wagyu Slider*, layered with onion jam, cheddar and wasabi mayo for a rich, balanced bite.

To conclude, dessert arrives as a study in balance and texture with the *Hazelnut Cookie with Hokkaido Milk Ice Cream*. Caramelised hazelnut and Dulcey chocolate lend warmth and nuttiness, complemented by a miso caramel sauce that introduces a subtle savoury edge. Finished with pink salt and a crisp caramel chocolate tuile, the dish delivers a composed and satisfying finale.

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

LAVO Coastal Italian Restaurant & Rooftop Bar



A collection of coastal-inspired cocktails inspired by flavours and stories from shorelines around the world

Inspired by the sun-drenched Italian coast and the shared rhythm of shorelines around the world, **LAVO Coastal Italian Restaurant & Rooftop Bar** unveils *Coastal Connections*, a new cocktail menu that brings together global coastal influences through taste, technique and storytelling. Drawing on distant shores, salt-kissed ingredients and sun-washed flavours, the collection invites guests to embark on a spirited journey beyond the horizon, all from the comfort of the bar.

The first chapter of the menu spotlights five signature cocktails – *Costa Maya*, *Two Lions*, *Catching Waves*, *Pacific Americano* and *Martinami* (\$27++ each) alongside the alcohol-free *Amalfi Delight* (\$16++). *Costa Maya* layers bourbon, mezcal and corn horchata for a rich, nutty sip with gentle spice, while *Two Lions* brightens the palate with gin, jasmine, cherry and balsamic strawberry. Tropical notes take centre stage in *Catching Waves*, where rum, white port, lemongrass and rock melon are finished with a velvety ube whip, while *Pacific Americano* offers a bittersweet combination of vermouth, Campari and falernum with vibrant, exotic undertones. Completing the selection is *Martinami*, an umami-forward creation featuring gin, tomato sake, cedro and blue cheese olive.

For those seeking a spirit-free option, *Amalfi Delight* (\$16++) blends basil, vanilla and coconut water into a refreshing drink inspired by the Mediterranean coast. Together, the collection offers a contemporary exploration of coastal flavours designed to evoke the romance of the open sea.

Guests can further immerse themselves in the spirit of an Italian seaside escape at Lavo Party Brunch: Ferragosto on 16 August. Perched 57 storeys above the city, the rooftop transforms into a sun-soaked retreat, complete with striped umbrellas, vintage trunks and sandy accents inspired by the charm of an Italian beach holiday.



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Indulge in a premium seafood spread featuring lobster, alongside summer favourites such as watermelon salad, chicken sausage hotdogs and grilled beef tacos. The celebration continues with free-flow champagne, handcrafted cocktails, coconut cocktails and coastal-inspired desserts, including sweet treats from a gelato cart. As the afternoon unfolds, a live DJ spins nostalgic hits while guests capture memories at a beach-themed photobooth. Guests are encouraged to don their finest Riviera-inspired attire and join the ultimate rooftop summer celebration.

For more information and reservations, visit <https://www.marinabaysands.com/restaurants/lavo-singapore.html>.

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

OCCASIONS TO CELEBRATE

Yardbird Southern Table & Bar



Celebrate National Day at **Yardbird Southern Table & Bar** with two limited-time cocktails inspired by local flavours. Sip on the *Red Dot Sour* (\$18++), a refreshing blend of Wiseman, watermelon, Campari, lemon and foamee, or enjoy the lighter *Merlion Mist* (\$14++), featuring lychee, calamansi, lime, hibiscus syrup and soda.

Pair your drinks with the special *Grilled Satay Pork Rib* (\$56++), served with grilled pineapple, spicy peanut sauce and onion-cucumber slaw, for a flavoursome tribute to the season.

9 August

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

KOMA Singapore



KOMA Singapore unveils a National Day menu with à la carte specials including *Prawn Dashi Udon* with coriander and sesame, *Nasi Lemak Sushi Roll* with tamago, cucumber and sambal sauce, and *Black Pepper King Crab* with chives. The experience is completed with the *Red & White Baked Alaska* featuring coconut and Chitose strawberry sorbet with toasted meringue, alongside the *Maju Mist* cocktail crafted with Wheatley vodka, elderflower liqueur, cream sherry, coconut cordial, lime juice and orange bitters.

À la carte specials and dessert: From 4 to 11 August

Cocktail: From 1 to 31 August

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

CUT by Wolfgang Puck



CUT celebrates National Day with a special communal dining experience (\$61++ per person), featuring a curated menu of local favourites reimagined with the restaurant's signature flair. Guests can each select three dishes, with all dishes served family-style for the table to share. Highlights include *Australian Wagyu Beef Rendang*, slow-cooked in aromatic spices until fork-tender, and a robust *Sambal Petai* where fresh prawns, squid and wing beans are tossed in a deeply flavourful house-made sambal. For dessert, an assortment of traditional and contemporary desserts, such as *Ondeh Ondeh*, *Kuih Salat* and *Kuih Dadar* await.

9 August, 12.00pm to 2.00pm

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

Maison Boulud



Maison Boulud marks National Day with a trio of specially crafted creations that celebrate bold flavours and indulgent ingredients. Highlights include the *Duck Ravioli* with smoked duck breast, foie gras, young spinach and duck broth, alongside the *Durian "Royale" Soufflé* featuring Mao Shan Wang durian paired with coconut sorbet. The experience is complemented by the *Emerald Sunset cocktail*, a smooth tropical blend of Don Julio tequila and Diplomático rum with DOM Bénédictine, fresh pineapple juice, house-made pandan syrup, and a touch of lime and orange bitters.

From 7 to 9 August

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

Black Tap Craft Burgers & Beer



Bask in the nation's milestone celebrations with the return of **Black Tap's** Singapore-exclusive *National Day CrazyShake®* (\$23++) – a tribute to the classic rose and milk beverage that many locals love. The pastel pink-hued bandung CrazyShake® is decked in patriotic colours of the Singapore flag, complete with red and white star sprinkles on a vanilla frosted rim, a slice of red and white cake, whipped cream, crescent icing cookie, red sprinkles, and a bright red cherry on top.

From 1 to 10 August

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

NEW FLAVOURS AHEAD

Bread Street Kitchen



Bread Street Kitchen by Gordon Ramsay presents its August set lunch menu, titled *Sun-Kissed Mediterranean Lunch – A Celebration of Summer's Bounty*, highlighting vibrant seasonal produce. Starters include *Chicken Fattoush Salad* with toasted pita and sumac-lemon dressing, alongside the *Bloody Mary Prawn Cocktail* and a soup of roasted red peppers with basil oil and focaccia croutons. Mains feature options such as *Miso Marinated Baby Chicken*, *Sea Bass with Citrus-Herb Marinade* and herbed couscous, *Tomato & Hummus Salad*, and *Iberico Sirloin*. Desserts round off the experience with *Blackberry and Lemon Eton Mess* or *Olive Oil Citrus Cake* paired with olive oil ice cream. For guests looking to linger over drinks, *Garden City* offers a bright and refreshing pour. Crafted with gin, mango, elderflower, passion fruit and tonic, the cocktail balances floral and tropical notes with a crisp finish, making it a fitting choice for warm afternoons and easy evenings alike.

From 5 August

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

CUT by Wolfgang Puck



A rare and highly sought-after wagyu experience arrives at **CUT** with the coveted *Takamori Wagyu*. Raised exclusively on a single farm in Yamaguchi Prefecture, Japan, the beef is known as "Drunken Wagyu" due to the cattle's unique diet of sake lees from the renowned Dassai brewery. Available at only a select handful of restaurants globally, CUT is proud to offer diners the opportunity to experience one of Japan's most exclusive wagyu labels.

The menu also celebrates the flavours of summer with sweet Chitose corn, aromatic black truffle and seasonal produce. Highlights include *Corn Soup*, *Black Truffle Bone Marrow Flan*, *Caramelised Chitose White Corn* and *Roasted Zucchini* with miso butter and bottarga. At the bar, seasonal fruit cocktails showcase ingredients such as Shizuoka melon, Hokkaido tomato and Spanish black fig, with creations like *Peach Be With You*, featuring brown butter-washed Haku vodka and peach purée, and *Afterglow*, which marries Rémy Martin with fresh fig purée and honey thyme syrup.

While season lasts

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

FROM MIDDAY TIPPLES TO LATE-NIGHT BEATS

Spago Bar & Lounge

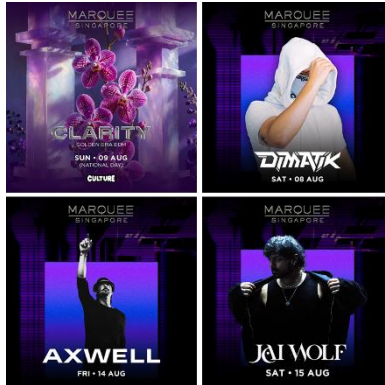


For this month's *Shades of Spago*, **Spago Bar & Lounge** welcomes Sago House, the acclaimed Singapore cocktail bar renowned for its inventive, ever-evolving drinks programme, for an evening of spirited collaboration above the city skyline.

From 6.00pm till late, guests can enjoy an array of three signature cocktails and a zero-edit creation from each bar, specially priced from \$16++ to \$22++. Set against a lively soundtrack from a live DJ and enhanced by LED light installations, the evening promises a dynamic celebration of cocktail culture and creativity.

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

MARQUEE Singapore August Line-up



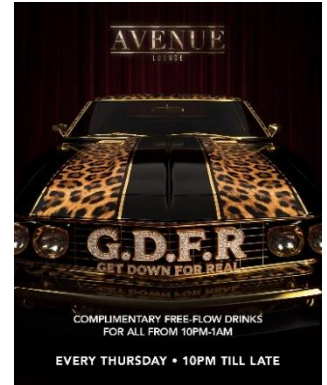
From L to R: CLARITY National Day by Culture SG; DIMATIK; Axwell; Jai Wolf

Following strong demand for FTWL, the popular midweek party expands to twice-monthly editions from 5 and 19 August, giving guests even more opportunities to experience one of **MARQUEE Singapore's** favourite themed nights. Australian producer DIMATIK opens the month on 8 August with his hardstyle and psytrance beats, followed by CLARITY by Culture SG on 9 August, a National Day celebration of EDM's most iconic anthems. House music heavyweight Axwell takes over on 14 August, before Jai Wolf closes the line-up on 15 August with his signature blend of indie-electronic and EDM sounds.

DIMATIK - 8 August; CLARITY National Day by Culture SG - 9 August; Axwell - 14 August; Jai Wolf - 15 August

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

AVENUE Singapore



From L to R: G.D.F.R.; Crossfade with SABIO

AVENUE Singapore turns up the heat this August by launching a brand-new Thursday night experience, *G.D.F.R. (Get Down For Real)*, transforming the lounge into a late-night escape soundtracked by open-format sets spanning chart-topping hits, nostalgic throwbacks, hip-hop and crowd-favourite anthems. Guests can also enjoy complimentary free-flow house pours from 10pm to 1am. The party continues on 15 August with Sydney-based DJ SABIO, known for his high-energy sets and more than two decades behind the decks.

G.D.F.R. - Every Thursday; CROSSFADE featuring SABIO - 15 August

For more upcoming events and table reservations, 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

Media Enquiries

Tan Wen Shan	+65 8202 0576 / wenshan.tan@marinabaysands.com
Kim Jeong Won	+65 8113 5644 / jeongwon.kim@marinabaysands.com

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