

DISCOVER JULY DINING HIGHLIGHTS AND NEW EXPERIENCES AT MARINA BAY SANDS

Singapore (23 June 2026) – This July, Marina Bay Sands presents a curated selection of experiences that reflect the evolving rhythm of the season. From celebratory occasions and limited-time creations to refreshed concepts and new flavour directions, each offering brings a distinct perspective to the table. Thoughtfully shaped by quality produce, seasonal inspiration and contemporary dining sensibilities, the line-up invites guests to explore both familiar favourites and new discoveries.

Maison Boulud



Maison Boulud refreshes the level 1 space for a more casual and convivial evening destination, centred around French bistro bites perfect for sharing

Starting in July, Maison Boulud reimagines its Level 1 waterfront space as a vibrant, non-traditional bistro, capturing the convivial spirit of al fresco dining along the boardwalk. The experience is defined by relaxed sophistication and a lively energy, complemented by a refreshed beverage programme designed to spark social moments, encourage lingering conversations, and bring guests together in a chic yet approachable setting. The menu features a selection of shareable small plates such as *Pizza au Manchego et Chorizo* (\$24++) and *Croque Monsieur* (\$16++), alongside comforting favourites including the *French Hotdog* (\$16++) and *Angus Burger* (\$24++). These are paired with an


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extensive wine-by-the-glass selection (from \$14++), craft cocktails such as the *Kir Royal* (\$16++), and a curated line-up of zero-proof cocktails.



Indulge in Bordeaux classics such as Roasted Duck Breast finished with cherry bordelaise in July

For something more substantial, guests can opt for this month's *Terroirs de France* menu, celebrating bold flavours inspired by the culinary traditions of the *Bordeaux* region. Available from 6 July to 30 September, the menu is offered in two- or three-course formats and includes highlights such as *Foie Gras Torchon* paired with rhubarb and grape marmalade, and *Roasted Duck Breast* finished with cherry bordelaise. The experience concludes on a classic note with *Poire Belle Hélène*, featuring white wine-poached pear, dark chocolate sauce and vanilla ice cream.



Celebrate Bastille Day with quintessential French dishes such as Ris de Veau Doré et Écrevisses

July also marks a month of notable culinary moments, as the restaurant pays tribute to Bastille Day on 14 July with a dish that reflects both heritage and craftsmanship. The kitchen presents *Ris de Veau Doré et Écrevisses* (\$40++), a refined composition of veal sweetbread and crayfish encased in golden puff pastry, accompanied by seasonal mushrooms and a classic Sauce Nantua. The celebration concludes on a lighter note with *Roasted Apricot Tart* (\$18++), served with olive oil rosemary honey ice cream.

On 21 and 22 July, Maison Boulud welcomes Chef Wilfrid Hocquet of Margo for *In the Kitchen with Margo*, a special two-days-only collaboration. Recognised as the Michelin Guide Thailand 2026 Opening of the Year, Margo is known for its modern bistro specials defined by contemporary expression and confident simplicity.

The four-hands dinner (\$128++ per diner) presents a thoughtful dialogue between two kitchens, where modern bistro sensibilities meet time-honoured French technique across two exclusive evenings. The menu opens with refined amuse-bouches and Maison Boulud's signature *Foie Gras Torchon*, before progressing to Margo's *Truffled Ham Agnolotti* and a richly layered *Australian Prime Beef Tenderloin* with black truffle. The experience concludes with a decadent *72% Chocolate Delight*, bringing together bold flavours and precise technique in a seamless exchange of culinary styles. Guests may also experience selected highlights through a specially curated four-hands express lunch set, available across both days, priced at \$56++ for two courses and \$65++ for three.

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

WAKUDA Singapore



WAKUDA spotlights the depth and seasonality of Japanese ingredients across their dining, bar and wine offerings this month

For July, signature seafood and grill offerings anchor the menu, with an emphasis on clean flavours, precise technique and refined presentation. Guests can look forward to prized summer ingredients at their peak – from delicate *ayu* (sweetfish) with its refreshing, melon-like aroma, to peak-season Japanese melons and white peaches, alongside *hamo* (daggertooth pike conger eel), a refined Kansai delicacy known for its light sweetness and elegant umami.

This 14 July, WAKUDA partners with Jean Pierre Moueix to present *WAKUDA Uncorked: Wines of Pomerol*, an intimate wine dinner in collaboration with Ms Alice Rey. The experience spotlights one of Bordeaux's most revered appellations through a curated pairing of Pomerol wines, known for their velvety texture and expressive Merlot, with WAKUDA's signature Japanese cuisine. Guests will enjoy a thoughtfully composed progression featuring dishes such as *Chūtoro Carpaccio*, *Assorted Tempura*, *Saikyo Yaki* (Patagonian toothfish), and *Ohmi Wagyu*, paired with standout labels including *Château Certan de May* and *Château Hosanna*.


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Seasonal cocktails this month spotlight flavours of Tokiwa, cucumber, Shine Muscat and more

For guests arriving ahead of dinner or looking for a tippie to end the night, the bar presents *Mixology of Fruit*, a curated cocktail series celebrating the vibrancy of seasonal and fresh fruit flavours. Guests are invited to savour a new cocktail each month, available for a limited time. June showcases the crisp pairing of Tokiwa and Cucumber, while July highlights Shine Muscat and grape varietals in refreshing, fruit-forward creations. Guests can also indulge in Japanese craft beers alongside classic cocktails such as the *Wakuda Spritz* and *White Peach Bellini*.

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

LAVO Coastal Italian Restaurant & Rooftop Bar



LAVO unveils an all-new cocktail menu inspired by the shared spirit of coastlines around the world

This July, **LAVO** unveils an all-new cocktail menu, *Coastal Connections*. Inspired by sun-drenched shorelines and the shared rhythm of the world's great port cities, the menu is rooted in Italy yet shaped by global coastal influences, drawing on sun-washed flavours, salt-kissed ingredients and evocative techniques to reflect the romance of the open sea.

Worldly by nature and Italian at heart, the collection will be presenting ten new cocktails priced at \$27++, alongside three Zero Edit cocktails at \$16++. At its core lies a celebration of connection, spanning global coastal cultures, where contemporary port cities and maritime exchange continue to shape culture and flavour across continents.

Guests can expect a series of thoughtfully crafted expressions that reinterpret both classic and contemporary profiles through a coastal lens, from bright, fruit-forward pours to more contemplative, mineral-driven creations, each offering a distinct sense of place and quiet storytelling in the glass.

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

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

OCCASIONS TO CELEBRATE

Yardbird Southern Table & Bar



Yardbird celebrates nine years with a lively Fourth of July Birthday Bash. Mark the occasion with a *Crawfish Boil*, bringing together authentic Southern flavours in a festive, communal setting. Complement the experience with two hours of free-flow *Southern Lager*, served ice-cold for easy enjoyment. Designed for a relaxed yet spirited gathering, the celebration invites guests to come hungry and leave happy. A fitting tribute to nine incredible years of bold, comforting fare.

4 July

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

KOMA Singapore



KOMA Singapore welcomes its seventh anniversary with three specially curated offerings marking the occasion. The seven-course tasting menu (\$250++ per guest) presents signature creations such as *Salmon Pillow* with roasted jalapeño and smoked avocado, and mains including *Miso Marinated Black Cod*, *Kagoshima Ribeye* with ponzu. Guests can also enjoy the *Saiko No Keiken* dessert (\$70++), a miniature assortment of iconic sweets, alongside celebratory cocktails such as the *Peach Oolong Hi* and *7 Step Planter's Punch*, crafted to complement the anniversary experience.

From 24 to 26 July

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

Spago Singapore



Celebrate the season with a lively *Summer Barbecue Social* at **Spago Bar & Lounge**. The evening features free-flow canapés from multiple live cooking stations led by chefs from Spago, CUT, Olivia and L'Amo, alongside free-flow drinks, DJ sets and live music in a vibrant rooftop setting. Held in collaboration with Butcherbox, guests can indulge in bold American BBQ classics, premium steaks, coastal Mediterranean flavours and modern Catalan flame-kissed fare.

4 July, 5.00pm to 10.00pm

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



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RISE



Celebrate American Independence Day and Bastille Day at RISE with two distinctive buffet experiences that showcase the richness of American and French cuisine. The American-themed spread presents Boston lobster on ice alongside hearty highlights including *BBQ black pork ribs* and *slow-cooked Tajima BBQ beef short ribs* are complemented by comforting favourites like *mac and cheese* and *clam chowder*, bringing together bold flavours and familiar indulgences in a festive setting.

The experience then transitions to an elegant Bastille Day celebration inspired by classic French fare. Signature offerings such as *foie gras terrine*, *escargots with Pernod and garlic* and the timeless *Niçoise salad* set the tone, while rich mains including *beef bourguignon*, *coq au vin* and *duck confit* capture the depth and tradition of France's most beloved dishes.

American Independence Day: From 3 to 5 July
Bastille Day: 12 July

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

Black Tap Craft Burgers & Beer



Black Tap's magnificent *Red, White & Blue Cake Shake* (\$23++) exclusively returns in celebration of America's Independence Day. Frosted with red, white and blue confetti sprinkles, the classic vanilla-based milkshake is topped with a generous slice of cake, decked in the trio of national colours.

Guests can also indulge in the *Party in the USA Platter* (\$48++), a curated pairing designed to capture the spirit of an all-American feast. The set includes a choice of any two dishes – the hearty *Chilli Cheese Dog*, the *New York Street Dog* or the classic All-American Burger – and a choice of wings, such as *Korean BBQ* or *Carolina Wings*, served with *Idaho Fries*.

From 3 to 5 July

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



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NEW FLAVOURS AHEAD

Miracle Coffee



Embrace the flavours of the season with a summer limited collection at **Miracle Coffee**. This trio of mango-inspired creations highlights bright, tropical notes across a sparkling fizzle, a refreshing Americano and a smooth latte. Each drink offers a distinct expression, from light and effervescent to rich and creamy. Thoughtfully crafted for a balanced, uplifting experience, the collection is designed for warm, sun-filled moments.

From 20 June

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

Black Tap Craft Burgers & Beer



Black Tap brings the heat with the *Truffle Hot Honey Chicken Sandwich* (\$24++), combining sweet, spicy and tangy flavours together in every bite. The crispy chicken is layered with red pepper jam, white Alabama BBQ sauce and pickles, finished with a drizzle of truffle hot honey.

From 1 to 31 July

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

Yardbird Southern Table & Bar



Industrial-chic architecture meets warm reclaimed wood and subtle pop-culture accents in **Yardbird's** new evolution, creating a dynamic yet welcoming waterfront space on Level 1. At its core, Yardbird continues to celebrate the depth and soul of American Southern cuisine, with a menu of shareable, comfort-led plates alongside draft beers and handcrafted cocktails. More than a dining destination, it is an invitation to connect, rooted in the timeless ritual of sharing food, stories and music, all underscored by the rich, rhythmic spirit of Southern culture.

From 18 June

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

FROM TWILIGHT TIPPLES TO LATE-NIGHT BEATS

Spago Bar & Lounge



Spago Bar & Lounge relaunches *Shades of Spago*, a Guest Bartender Series happening every third Monday from 6.00pm till late. On 17 August, one of Asia's 50 Best Bars, Sago House, takes over the bar with a collaborative menu of three cocktails and one zero-proof creation from each team.

Enjoy specially priced cocktails at \$22++ and zero-proof options at \$16++ or \$18++, alongside Spago's signature bites, with a live DJ set and vibrant lighting setting the mood for the evening.

Every third Monday of the month, from 6.00pm till late

To reserve, visit [here](#).



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MARQUEE July Line-up



From L to R: FTW! Anniversary; Charlie Sparks; Andrew Rayel; Fovos; Vini Vici; World Cup Screening 2026; KSHMR

MARQUEE Singapore presents a vibrant July line-up, bringing together an eclectic mix of electronic sounds and immersive party experiences. *FTW! Anniversary* kicks off the month on 1 July with a bold, high-energy celebration, setting the tone for the weeks ahead. Charlie Sparks follows on 3 July with a driving hard techno set, while Andrew Rayel takes over on 11 July with uplifting trance and melodic compositions. Fovos brings a darker, industrial sound on 17 July, leading into Vini Vici's hypnotic psytrance rhythms on 18 July. On 20 July, the energy shifts as MARQUEE hosts a live screening of the World Cup Finals on its giant LED screen, complete with match-ready experiences including complimentary bites, drinks and all-night deals. The month concludes with KSHMR on 24 July, delivering a cinematic, genre-blending EDM showcase.

FTW! Anniversary – 1 July; *Charlie Sparks* – 3 July; *Andrew Rayel* – 11 July; *Fovos* – 17 July; *Vini Vici* – 18 July; *World Cup Screening 2026* – 20 July; *KSHMR* – 24 July

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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