

CELEBRATE EASTER AND OTHER SEASONAL CREATIONS AT MARINA BAY SANDS

Singapore (30 March 2026) – This April, Marina Bay Sands invites guests to celebrate Easter with a curated selection of festive dining experiences. From Easter-inspired specials to seasonal menu updates, restaurants present dishes that showcase premium ingredients, refined technique, and a sense of occasion.

Jin Ting Wan



Jin Ting Wan presents a new selection of à la carte specialties

Jin Ting Wan has introduced a series of new dishes that reimagine everyday comfort through refined technique and exceptional sourcing. The new menu items span Teochew classics, Cantonese favourites, delicate dim sum and nourishing soups, united by a respect for tradition and a pursuit of quiet elegance on the plate.

Begin with the new dim sum offering, *Steamed Jade Cuttlefish Dumpling* 翡翠墨鱼饺 (\$16++), where tender cuttlefish and jellyfish are enveloped in a jade-hued wheat flour skin and finished with delicately gilded edges. For appetisers, the *Chilled Geoduck in Teochew Style* 潮味凉拌象拔蚌 (\$138++) draws on the comforting flavours of Chaoshan while elevating them through premium ingredients. Canadian geoduck, prized for its naturally sweet flavour and texture that balances tenderness with a gentle chew, is finely shredded and paired with pickled mustard greens imported directly from Chaoshan, where they are traditionally grown and fermented.

The menu also introduces two new, comforting soups. *Double-Boiled Baby Cabbage with Sea Whelk and Jinhua Ham* 金腿螺头炖菜胆 (\$58++) combines aged Jinhua ham, sea whelk, Tianjin cabbage and Yunnan bamboo pith in a clear, deeply savoury broth, while *Simmered Baby Cabbage*

with *Homemade Fish Curd 鱼腐煮高山娃娃菜* (\$68++) features a crucian carp broth with light, hand-crafted fish curd, baby cabbage and Yunnan tomatoes for natural sweetness. Vegetarian offerings are led by *Wok-Fried Lotus Root with Assorted Vegetables & Pecans 荷塘月色* (\$38++), bringing together crisp lotus root, buttery Yunnan pecans and golden fungus with a gentle richness, honey peas and tender lily bulbs in a fragrant wok-fried medley. Cantonese favourites round out the menu, with additions like *Steamed Pork Patty with Sun-Dried Squid & Water Chestnut 吊片马蹄蒸肉饼* (\$38++), made with premium Jeju pork.

For more information and reservations, visit marinabaysands.com/restaurants/jin-ting-wan.html.

CUT by Wolfgang Puck



CUT welcomes spring with an Easter feast extravaganza

This Easter Sunday, **CUT by Wolfgang Puck** invites guests to celebrate the holiday with an indulgent Easter Lunch crafted around premium ingredients, signature techniques and quietly festive touches designed for both adults and families. Available only on 5 April, from 12.00pm to 2.00pm, the experience is offered as a three-course set menu priced at \$145++ per person, with limited seatings available.

The experience begins with a choice from an array of iconic starters, including the *Sautéed Jumbo Lump Crab Cake* with basil aioli, tomato relish and micro cress, or the classic *Hamachi & Hokkaido Scallop Ceviche*. For mains, highlights include the exclusive *Kinross Station Lamb Rack (for two)*, served with cucumber-mint raita, or *Brittany Seabass en Croûte (for two)*, alongside an array of CUT's signature steakhouse selections. Indulge in classics such as *Steak & Eggs*, accompanied by roasted marble potatoes and a refreshing watercress salad, or explore an exceptional range of Wagyu cuts, including *American Wagyu*, *Snake River Farms Idaho*, *UK Earl Stonham Full Blood Wagyu*, *Suffolk*, and Japanese Wagyu grilled over binchotan charcoal, with standout options such as the

Sendai Rib Eye from Miyagi, available for an additional \$215++. Sides include soft polenta with Parmesan and roasted Brussels sprouts with smoked bacon and cipollini onions.

For the sweet finale, CUT presents an elegant *Blood Orange Strawberry Bar* with almond financier, white chocolate chantilly and yoghurt ice cream. For a more comforting indulgence, opt for the *Warm Royal Gala Apple Crumble*, served with butterscotch sauce, oat crumble and Tahitian vanilla ice cream.

Families are warmly welcomed, with à la carte options for children aged 10 and below and a bespoke colouring book featuring a virtual Easter egg hunt, adding a playful touch to the celebration. For more information and reservations, visit marinabaysands.com/restaurants/cut.html.

Maison Boulud



Savour the essence of Provence at Maison Boulud

Maison Boulud invites diners on a culinary journey through the regions of France with *Terroirs de France*, a series of featured menus celebrating traditional, seasonal specials inspired by the country's diverse regional landscapes and nostalgic hometown dishes. From the sun-washed coastlines of Provence and the forested hills of Burgundy to the many expressions of Bordeaux, the programme captures the essence of France through its regional ingredients and flavours.

This April, Maison Boulud presents *Savour Provence: Fresh, Seasonal, Timeless*, a seasonal menu spotlighting the sun-drenched character of southern French cuisine. Offered as a curated selection of à la carte dishes, the menu draws inspiration from Provence, a region revered for its vibrant produce and aromatic herbs, resulting in dishes that are light, expressive and rooted in tradition.



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The experience begins with the *Pissaladière* (\$18++), a classic Provençal flatbread topped with slow cooked onions, anchovy, and olives, offering a balance of sweetness and salinity. This is followed by the *Warm White Asparagus Salad* (\$28++), featuring delicate French white asparagus paired with a poached egg dressing, highlighting the season's finest produce with understated refinement. For the main course, the *Loup de Mer en papillote* (\$42++), spotlights fresh seabass gently wrapped and baked, served with artichokes à la barigoule, a classic Provençal preparation that brings forward bright, herbaceous notes. The *Daube Provençale de Boeuf* (\$48++) offers a heartier expression of the region, with tender beef slow braised in red wine, enriched with olives and orange zest for depth and warmth. To conclude, the *Tarte Tropézienne* (\$18++) delivers a touch of indulgence, featuring a sugared brioche filled with vanilla crème diplomat and lifted with a layer of lemon curd for a fresh, citrusy finish.

Available from 1 April to 30 June 2026, *Savour Provence: Fresh Seasonal Timeless* brings the warmth, colour, and timeless flavours of Provence to the table with elegance and finesse. For more information and reservations, visit marinabaysands.com/restaurants/maison-boulud.html.



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

OCCASIONS TO FEAST - EASTER GASTRONOMIC REVERIES

Origin + Bloom



Origin + Bloom presents a festive Easter lineup of fruity tarts, playful cheesecakes, elegant mousses, decadent chocolate eggs, and nut-rich pralines.

23 March - 5 April

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

Yardbird



Yardbird offers springtime Easter brunch favourites including ham and cheese biscuits, a egg & chorizo croffle, and lemon frosted carrot cake, complemented by festive cocktails and refreshing Zero Added spritzes.

4 - 5 April

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



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Bread Street Kitchen



Celebrate Easter at Bread Street Kitchen with the Ramsay Roast Platter, a comforting feast designed for sharing, featuring roasted dry-aged sirloin, slow-cooked pork belly, and roasted corn-fed chicken. Served with classic trimmings, this festive spread brings family and friends together over timeless flavours and traditional roast favourites.

3 - 5 April

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

RISE



Hop into Easter at RISE with a festive buffet featuring seasonal salads, Atlantic salmon sashimi, Boston lobster, raclette, slow-baked gammon ham, Tasmanian lamb leg, and Peking duck. Celebrate with family-friendly touches including themed desserts, an Easter egg hunt, and photo opportunities with the Easter bunny.

5 April

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

LAVO



LAVO Coastal Italian Restaurant & Rooftop Bar presents rustic Italian Easter specials featuring a fresh panzanella, classic lasagna, chicken alla cacciatora, and a celebratory suckling pig for sharing.

4 April – 6 April

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

Maison Boulud

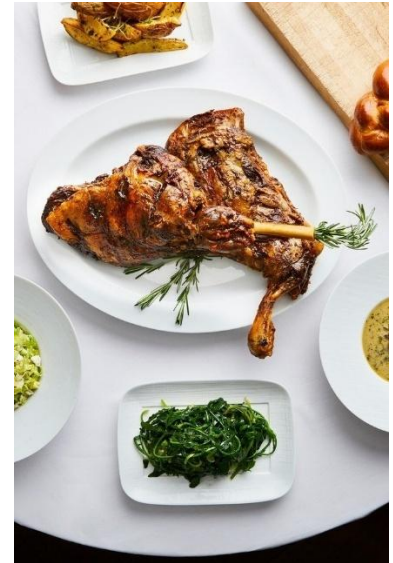


Easter celebrations at **Maison Boulud** begin with a seasonal set menu featuring highlights like lobster eggs benedict, confit Chilean sea bass, coq au vin, and a New Zealand Easter lamb rack, finished with festive desserts including an Easter chocolate egg, molten chocolate, and a selection of French cheeses.

3 April – 5 April

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

estiatorio Milos



Celebrate Greek Easter at **estiatorio Milos** with traditional classics such as spring lamb slow roasted on a spit over an open flame alongside roasted potatoes, capturing the essence of Greek culinary excellence. The feast is set to feature dyed red eggs and traditional Easter salad, perfectly paired with the tender and succulent meat. The meal ends on a sweet note with Tsoureki – a bread made with aromatic mastic. Served as a la carte during lunch, the dishes are best indulged and shared with friends and family gathering for the special occasion celebrated across Milos locations worldwide.

12 April, 11.30 am – 2.30 pm

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



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NEW FLAVOURS AHEAD

Black Tap



Black Tap introduces the world-first CrazySundae®, a new signature dessert inspired by the nostalgic joy of classic ice cream sundaes. Featuring towering scoops of ice cream, playful toppings and over-the-top flavours, the CrazySundae® debuts in three varieties: *Hella Hot Fudge*, *Cherry Bomb* and *Bangkok Banana Crunch*. Designed for sharing, each dessert serves up to four guests.

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

RISE



Celebrate the season at **RISE** with festive culinary journeys from across the globe. Songkran comes alive with a Thai-themed buffet featuring classic dishes, refreshing tropical desserts, and hostesses in traditional attire, capturing the vibrant spirit of Thailand's water festival. The celebration continues with King's Day, showcasing the rich heritage of Dutch cuisine through traditional favourites and bold, comforting flavours, bringing a festive and immersive experience of the Netherlands' national holiday to the table.

Songkran: 11 April - 13 April

King's Day: 24 April - 26 April

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

WAKUDA



WAKUDA unveils a new selection of bar bites, celebrating the ingredients and flavours behind classic Japanese bar favourites. The line-up ranges from crispy *Shishamo Furai* (\$21++) or panko breaded fried smelt, served with tartar sauce, and *Kawaebi* (\$16++), crispy fried river shrimp prized for its clean, crustacean richness, to richer offerings such as indulgent *Trio Tacos* (\$29++) of salmon avocado, baked crab and spicy tuna. Designed for sharing, the menu highlights quality produce and thoughtful preparation, offering refined yet approachable bites to enjoy alongside cocktails or sake.

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



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FROM DINNER TO THE DANCEFLOOR

MARQUEE April Line-up



From L to R: Dabin, Vengaboys, Will Sparks, DA TWEAKAZ

MARQUEE amps up April with a powerhouse lineup as Dabin fires up the dancefloor on 5 April, Vengaboys bring their iconic party anthems on 25 April, Will Sparks drops big-room heat also on 25 April, and Da Tweekaz deliver their explosive hardstyle energy on 30 April.

Dabin - 5 April; Vengaboys - 25 April; Will Sparks - 25 April; DA TWEAKAZ - 30 April

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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