

EXPERIENCE MARCH'S FINEST AT MARINA BAY SANDS

Singapore (27 February 2026) – Step into March at Marina Bay Sands with a line-up of culinary moments designed to inspire. From Saint Patrick's Day indulgences to world-class bar talents and new seasonal creations, the month is filled with flavours and experiences to savour. Across the property, restaurants present thoughtfully curated menus, limited-time highlights and collaborative showcases that reflect impeccable craft and attention to detail.

Waku Ghin



Waku Ghin welcomes Chef Eric Renaa of the three-Michelin-starred RE-NAA on 17 March for a landmark collaboration in Singapore

Waku Ghin welcomes Chef Sven Erik Renaa of the three-Michelin-starred RE-NAA for an exclusive collaboration on 16 March evening, marking his first Singapore debut. Chef Renaa helms his eponymous restaurant, RE-NAA, in Stavanger, a coastal kitchen centred on seafood, shaped by fermentation, curing techniques, and the discipline of long winters. The menu reflects the intensity of the North Sea and coastal discipline. In 2024, RE-NAA became the first restaurant outside Oslo to earn three Michelin stars.

While they hail from vastly different cultures and different parts of the world, Chef Tetsuya and Chef Renaa share much in common. Their food is often inspired by Japanese produce and flavours, and their dishes' spare and understated appearance belies decades of hard work and experience, and nuanced layers of flavour. The cuisines at Waku Ghin and RE-NAA are beholden to the seasons and


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rooted in provenance, simplicity, and finesse. Regardless of the time of year, their dishes are always intricately cooked and anchored in their respective sense of place.

The dinner (\$688++ per diner, including wine pairing) will feature signatures from both chefs, including Chef Renaa's *King Crab Tartlette with Sea Urchin and Myoga*, and Chef Wakuda's *Soft-grilled Ohmi Wagyu Tenderloin with Early Spring Vegetables and Waku Ghin Sansho Soya*. Joining Chef Renaa is head sommelier Kristoffer Aga, who, together with Waku Ghin's general manager Eric Li, has curated wine pairings that mirror both chefs' philosophies, spotlighting bold, unconventional producers and small-batch wines.



Waku Ghin celebrates the flavours of spring with dishes like Spaghetтини with house-cured bottarga, Ocean Trout Belly Claypot Rice and seasonal desserts featuring Japanese Beni Hoppe Strawberry

Waku Ghin also showcases a seasonal menu at its Chef's Table this month, with dishes that reflect Chef Tetsuya Wakuda's philosophy of purity, precision and respect for provenance. Among the season's highlights is the *Poached Amadai* from Fukuoka, *Shirauo* (Ice Fish) from Ibaraki and the *Petuna Ocean Trout* from Western Australia prepared in multiple expressions this season. Another highlight is the *Bottarga Spaghetтини*, featuring house-cured Hyogo bottarga prepared aglio olio-style, and the Octopus Spaghetтини made with fresh Fremantle octopus, Dutch Cream potatoes and a vibrant sansho-aonori sauce.

A selection of elegant desserts and cocktails celebrating seasonal Japanese and Australian fruit concludes the experience at Waku Ghin, from *Japanese Beni Hoppe Strawberry with Strawberry Consommé & Yoghurt Sorbet* to *Fuji apple with rhubarb and whisky jelly*, complemented by

refreshing signatures like the *Berry Breeze Zero-Edit Mocktail* and the bright, citrus-forward *Kumquat Martini*.

For more information and reservations, visit marinabaysands.com/restaurants/waku-ghin.html.

Jin Ting Wan



Executive Chef Albert Li celebrates the arrival of Spring at Jin Ting Wan with a showcase of seasonal specialties

This spring, **Jin Ting Wan** celebrates the arrival of the new season with a thoughtfully curated menu that highlights fresh, delicate ingredients at their peak. Available from 4 March, each dish showcases the elegance of spring produce, paired with refined Cantonese techniques and a focus on natural sweetness, fragrance and texture.

Start with the *桂花蜜树番茄 Chilled Tamarillo with Osmanthus Honey* (\$48++), where early spring in China marks the brief moment when tamarillos from Yunnan are at their most vibrant and plump. Naturally bright and gently tart, often compared to the intensity of ripe persimmons and mandarin oranges, they are lightly marinated with honey and osmanthus to enhance their refreshing piquancy and delicate floral aroma. The result is an elegant, palate-awakening starter that captures the first notes of the season.

For something warm and comforting, indulge in the *鲜枇杷鲟龙鱼筋炖走地鸡 Double-Boiled Chicken Soup with Sturgeon Tendon & Fresh Loquat* (\$68++). Late spring in China brings fresh loquats at their most tender, prized for their subtle sweetness, perfumed fragrance and soothing qualities as the weather turns warmer. Here, the seasonal fruit is paired with premium sturgeon tendon from Ya'an, Sichuan. The ingredients are simmered using the traditional double-boiling method with free-range chicken and bamboo pith, preserving the broth's clarity, depth and

nourishing character. The freshness of the loquat naturally lifts the richness of the tendon, creating a harmonious and restorative soup.

For mains, opt for the 香椿和牛熊猫笋炒饭 *Wagyu Beef Fried Rice with Chinese Toon & Baby Bamboo Shoots* (\$88++), where organic premium Wuchang rice is wok-fried over high heat with succulent wagyu beef, aromatic toon shoots from Yunnan, and tender “panda” bamboo shoots from Sichuan. Both toon shoots and spring bamboo shoots appear only for a short window each year, prized for their delicate, supple textures when at their seasonal best.

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

Maison Boulud



Maison Boulud celebrates Chef Daniel Boulud's Lyonnaise roots with Lyon on The Plate

Paying tribute to the heart of French gastronomy and the birthplace of Chef Daniel Boulud, **Maison Boulud** presents *Lyon on the Plate*, a menu inspired by the city that shaped the chef's culinary roots and released in celebration of his birth month. Often regarded as the culinary capital of France, Lyon is celebrated for its soulful generosity, honest flavours, and deep respect for tradition. This limited time offering invites diners to experience the classics of Lyonnaise cuisine through Maison Boulud's refined lens, where rustic heritage meets elegant execution.

The journey begins with the *Salade Lyonnaise* (\$24++), a timeless composition of frisée tossed with crisp bacon, chicken liver, and a softly set egg that delivers warmth and comfort in every bite. A signature of the region, the *Quenelle de Brochet* (\$40++) follows, a traditional Lyonnaise pike

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dumpling, paired with tomato confit, baby potatoes, and a luxurious lobster sauce that underscores its finesse. For the main course, *Poulet au Vinaigre* (\$38++) takes centre stage, featuring tender chicken glazed with a balanced vinegar sauce, accompanied by egg-based pasta spätzle and haricots verts for a satisfying, home style finish. The experience concludes with *Ritz au Lait* (\$16++), a nostalgic dessert of vanilla rice pudding layered with Okinawa sugar caramel, crisp filo pastry, and pink praline, offering a gentle sweetness to close the meal.

Available from 2 to 31 March, *Lyon on the Plate* is a heartfelt and personal celebration of French culinary tradition, rooted in Chef Daniel Boulud's origins and served with confidence, character, and unmistakable Maison Boulud elegance.

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

WAKUDA Singapore



WAKUDA Singapore spotlights the refined elegance of Japanese wines with exclusive bottles from renowned terroirs

Throughout March, **WAKUDA Singapore** spotlights the refined elegance of Japanese wines with an exclusive, limited-release selection.

Japan's key winemaking regions, particularly Yamanashi, Hokkaido, Nagano and Yamagata, are gaining recognition for their cool-climate precision, volcanic soils and meticulous craftsmanship, producing wines celebrated for their purity, finesse and quiet complexity. For this month-long feature, WAKUDA presents a boutique collection that reflects this diversity, spanning sparkling

expressions of the indigenous Koshu grape, vibrant white field blends and beautifully restrained cool-climate reds.

Among the highlights is the exceptionally scarce *Mongaku Valley "Tochi"* from Hokkaido, crafted in minute quantities by one of the region's most respected boutique producers. This cuvée captures the clarity and tension of Yoichi's cool climate, offering delicate orchard-fruit notes, bright acidity and a mineral-driven elegance accented by a subtle umami character. Complementing it is *Niki Hills' Pinot Noir*, a graceful expression from the cool basin of Niki Town. With lifted aromas of red berries, rose and gentle spice, it reveals supple layers of cherry and cranberry, framed by fine tannins and refreshing acidity.

Together, these limited bottles invite diners to discover the beauty, refinement and expressive potential of Japanese wines. Available through 31 March, they pair effortlessly with WAKUDA's exquisite cuisine.

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

LAVO Coastal Italian Restaurant & Rooftop Bar



Bar Leone brings its award-winning Italian flair and iconic cocktails like the Filthy Martini to LAVO for a one-night-only rooftop bar takeover


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On 13 March, from 7.00pm to 11.00pm, LAVO Coastal Italian Restaurant & Rooftop Bar welcomes Bar Leone for an exclusive rooftop bar takeover, bringing to Singapore the electrifying energy of one of the world's most celebrated cocktail destinations. Crowned The World's Best Bar 2025 by "Word's 50 Best Bars", Bar Leone from Hong Kong is renowned for its dynamic Italian spirit, meticulous craft and modern approach to classic cocktails.

For one night only, guests can expect Bar Leone's Paola Mariotti and Wing Lo behind the bar, pouring a curated lineup of cocktails (\$27++) including the iconic *Filthy Martini*, alongside guest-shift exclusives. The experience is rounded out with a cult-favourite mortadella live station and a gelato trolley, available only as part of this guest shift. Paired with LAVO's sweeping skyline views, the evening offers a distinctive collaboration shaped by finesse, creativity and a shared commitment to exceptional drinking culture.

The restaurant also unveils its refreshed weekday set lunch, served Monday to Friday from 11.30am to 3.00pm. Guests may opt for two courses at \$45++ or three courses at \$55++. Sands LifeStyle members enjoy the three-course option at \$45++.

The experience begins with a choice of poised appetisers. The *Watermelon* with feta, olive oil and mint offers a cool, sun-lit lift, sweet fruit balanced with briny cheese and a whisper of herbs. For a richer opening, the *Wagyu Carpaccio* arrives in elegant, paper-thin slices, dressed with truffle vinaigrette, earthy mushrooms and shavings of Parmigiano Reggiano.

The mains continue the theme of Italian comfort with clarity and balance. The *Spaghetti Tomato and Basil* offers classic simplicity done well, its sauce built on onions, garlic and extra-virgin olive oil for warmth and depth. For something heartier, the braised *Ox Cheeks* delivers slow-cooked tenderness, served over creamy mashed potatoes with chantenay carrots for natural sweetness. For a lighter profile, the *Salmon Oreganato* arrives with a crisp lemon finish, complemented by a chickpea salad and seasoned breadcrumbs. To finish, the *Crostata di Frutta* brings together pistachio tart, vanilla custard and seasonal fruit for a poised, elegant finale.

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

Yardbird Southern Table & Bar



Yardbird ushers in March with a spirited line-up of experiences that celebrate bourbon culture, American comfort and the soulful rhythms of the South.

On 6 March, **Yardbird Southern Table & Bar** joins National Oreo Day with a whimsical nod to America's favourite twist-and-dunk cookie. For one day only, guests can enjoy Yardbird's signature *Deep Fried Oreos* at one-for-one offer, a playful, nostalgia-laden treat encased in warm batter and finished with a dusting of sweetness.

The month culminates in *Bourbon & Blues* on 27 March, from 5.00pm to 10.00pm, where the restaurant transforms into a soulful hideaway, where smoky guitar riffs, velvety vocals and slow, expressive rhythms spill into the room. Behind the bar, a quartet of cocktails crafted exclusively for the night sets its own cadence, *Shining Star* (\$18++) and *After Midnight* (\$18++), two bourbon-forward creations with depth and swagger, alongside the bright, effervescent *Funky Town Fizz* (\$18++) and the moody, violet-hued *Purple Rain* (\$18++). As the evening unfolds, a live DJ weaves blues and soul tunes, inviting guests to linger over drinks, savour the moment.

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

Mott 32



New dishes at Mott 32 showcase delicate textures and thoughtful craftsmanship.

Mott 32 unveils new dishes to its menu, each crafted with the restaurant's characteristic finesse and an eye for textures, honouring Cantonese techniques while introducing thoughtful, contemporary nuance.

From the steaming basket comes the *Spicy Garoupa Dumplings with Dried Scallop, Fresh Prawn, Scallop & Cabbage* (\$16++), an expressive composition that balances oceanic brightness with savoury richness. The collection culminates in the *Jade Lobster Har Gow, Alaskan Crab Meat, Scallops & Fresh Prawns* (\$34++), a luminous dumpling layered with sweet, pristine seafood, its translucent jade-tinted skin giving way to a remarkably sumptuous bite. Crafted with quiet precision, the *Barbecue Iberico Pork, Chinese Parsley cheung fun* (\$25++), offers a tender, lacquered depth wrapped in a whisperthin sheet, lifted by the gentle perfume of Chinese parsley.

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

Black Tap



The majestic Reuben Burger and Emerald Isle lager are set to return this March

Celebrate Saint Patrick's Day at **Black Tap** with its March special *Reuben Burger* (\$29++). Showcased from 17 to 31 March, the flavour-packed burger is a nod to Irish American cuisine, featuring a potato bun with a juicy prime beef patty, griddled corn beef brimming with bright peppery notes, Swiss cheese, tangy sauerkraut, pickles, and Black Tap's special sauce. Join in the festivity and pair the treat with a pint of chilled *Emerald Isle lager* (\$18++), a crisp and refreshing brew inspired by the lush fields of Ireland. With a smooth finish and a green hue from spirulina, it is the perfect tribute to the Emerald Isle.

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

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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



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Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com

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