

CELEBRATE FATHER'S DAY AND MORE WITH JUNE DINING HIGHLIGHTS AT MARINA BAY SANDS

Singapore (21 May 2026) – This June, Marina Bay Sands unveils a refined selection of Father's Day dining experiences across its restaurants, offering a polished way to mark the occasion. Thoughtfully curated menus sit alongside seasonal signatures and limited-time creations, each grounded in quality produce. Designed to suit both intimate gatherings and celebratory tables, the line-up brings together a sense of occasion, inviting guests to honour the day over well-considered, contemporary dining.

An All-Star Guest Bartender Line-up Takes Over Marina Bay Sands



(From left to right) Bar Paradiso's Giacomo Giannotti, ARGO's Jonathan Gabbay and Zuma Bangkok's Santo Metodo, are among the guest bartenders featured in an all-star line-up across Marina Bay Sands

Marina Bay Sands will host a series of award-winning bar collaborations across the property on 12 June, with activations running from 6.00pm to 9.00pm. Bringing together some of the world's most acclaimed bar talents, these joint activations will take place across multiple venues, offering guests a curated evening of innovative cocktails and unique pairings.

Yardbird joins forces with Zuma Bangkok, the globally acclaimed Japanese dining destination with an internationally recognised bar programme, for a high-energy tequila-led takeover featuring Solisca Tequila. Meanwhile, **Bread Street Kitchen** welcomes Argo Hong Kong, one of Asia's most decorated cocktail bars, for a refined collaboration spotlighting Orientalist Spirits. Over at **Black Tap**, reservation-only private home cocktail bar Bar59 makes a special appearance, showcasing cocktails featuring spirits from local distillery Rachele The Rabbit.

The night culminates at **LAVO**, where, as part of Singapore Cocktail Festival's Cocktail Crossover, the rooftop bar partners with Bar Paradiso, ranked fourth in the list of World's 50 Best Bars, for a takeover from 9.00pm, alongside pours from Orientalist Spirits.

For more information, visit marinabaysands.com/restaurants/offers/sip-and-savour.html.

Maison Boulud



Treat fathers to a specially curated three-course menu with iconic signatures such as the Confit Chilean Sea Bass and Molten Chocolate, or opt for the new Soft Serve Sundae

Celebrate Father's Day at **Maison Boulud** with a specially curated three-course brunch menu, designed to showcase the restaurant's signature French refinement and convivial spirit. Available on 20 and 21 June, guests may begin with a selection of starters such as traditional charcuterie or the iconic *Tarte Flambée*, a crisp, paper-thin flatbread layered with crème fraîche, caramelised onions and savoury bacon.

Mains spotlight both indulgence and finesse, from the decadent *Lobster Eggs Benedict* to the delicate *Confit Chilean Sea Bass*. Making a limited return is the beloved *Original DB Burger*, Chef Daniel Boulud's cult signature, featuring a juicy beef patty filled with braised short ribs and foie gras, nestled in a soft Parmesan bun.

The experience concludes on a sweet note with *Baba au Rhum*, a classic French rum-soaked brioche imbued with warm, aromatic sweetness, or the indulgent *Molten Chocolate*, with its lusciously rich centre that flows with each spoonful.

Complementing the celebration is the introduction of Maison Boulud's new *Soft Serve Sundae*, freshly crafted in-house each day. Designed for sharing, the sundae (\$28++) is available in classic vanilla, bright berry sorbet, or a playful vanilla-berry swirl, and finished with a selection of toppings such as pillowy marshmallow, delicate meringue kisses, rainbow sprinkles and chocolate pearl crumble—optionally elevated with a silky Okinawa sugar toffee sauce for added depth and caramelised richness.

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

Jin Ting Wan



Jin Ting Wan's seasonal summer specials celebrates seasonal gourds through refined Cantonese craftsmanship

From 1 June to 30 July, **Jin Ting Wan** unveils a selection of seasonal summer specials. Rooted in Cantonese tradition, the menu brings together carefully sourced seasonal produce from across China, highlighting terroir and craftsmanship at origin. From the prized Mata Lake lotus root in Shandong, renowned for its exceptional crunch and purity, to winter melon and hairy gourd from Shunde, celebrated for their delicate texture and clarity, each ingredient is selected at its seasonal peak and treated with precision. These are paired with premium and dried seafood such as conpoy, bird's nest and Alaskan crab, drawing out layered flavours through time-honoured techniques like double-boiling and slow braising.

Standout dishes include the refreshing *Chilled Fruit Lotus Root*, the nourishing *Double-Boiled Shunde Winter Melon Soup with Bird's Nest and Eight Treasures* (\$88++), and comforting classics such as *Stuffed Hairy Gourd with Conpoy* (\$48++) and *Braised "White Jade" Bitter Melon with Horsehead Fish* (\$138++). Balancing lightness with depth, the menu showcases the versatility of these humble ingredients, culminating in a cooling finale of *Double-Boiled Hashima with Snow Lotus Seeds and Xinjiang Melons* (\$26++).

Thoughtfully curated Chinese tea and wine pairings further elevate the experience, complementing the menu's delicate flavours while enhancing its cooling and restorative qualities for the season.

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

Waku Ghin


MARINA BAY SANDS
SINGAPORE

MEDIA UPDATE | FOR IMMEDIATE RELEASE



Man O' War wines make their exclusive Marina Bay Sands debut through a special two-night-only dining experience

From the renowned Waiheke Island winery spanning 150 acres of rugged coastline and 75 distinct vineyard parcels, Man O' War presents its wines in Singapore for the very first time in partnership with Marina Bay Sands.

The experience unfolds at Michelin-starred **Waku Ghin**, where acclaimed New Zealand private chef Craig Martin, with over 25 years of experience crafting bespoke dining journeys, leads *A Gathering of Antipodean Greats*, a specially curated six-course dinner (\$428++ per diner with wine pairing) on 9 and 10 June. Rooted in Pacific culinary philosophies, the menu draws on pristine Aotearoan produce and is designed to pair seamlessly with Man O' War's premium wines.

Featuring labels such as *Exiled Pinot Gris*, *Valhalla Chardonnay*, *Dreadnought Syrah* and *Ironclad Bordeaux Blend* served side-by-side, the evening transforms terroir from an abstract idea into a sensory journey, positioning Marina Bay Sands as the only destination in Singapore where guests can experience these distinctions in a single setting. With winemaker Duncan McTavish present, the dinner offers a rare opportunity to explore the wines through the lens of the person behind them, adding depth and immediacy to the occasion.

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

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

OCCASIONS TO CELEBRATE – FATHER’S DAY

**LAVO Coastal Italian
Restaurant & Rooftop Bar**



At **LAVO Coastal Italian Restaurant & Rooftop Bar**, celebrate Father's Day with thoughtful indulgences crafted just for the occasion. Raise a glass with the *Hero's Highball* (\$25++), a special-edition cocktail blending sweet vermouth, Amaro Lucano, hazelnut and Angostura, topped with tonic for a smooth yet spirited finish. For fathers with a sweet tooth, the indulgent *Cookie Pie* (\$19++) offers the perfect finale.

20 & 21 June

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

**Yardbird Southern
Table & Bar**



Father's Day at **Yardbird Southern Table & Bar** takes on a spirited BBQ format, centred on bold Southern flavours and a relaxed, welcoming setting. The *Backyard BBQ* (\$56++) features a generous spread of Alabama White BBQ chicken leg, St. Louis pork ribs, house sausage and burnt ends, complemented by corn on the cob and chimichurri. Guests can opt for the *BBQ & Brew* bundle (\$70++), which pairs the full barbecue selection with a glass of Budweiser, or enjoy a two-hour free-flow of Budweiser (\$38++).

21 June, 11.00am to 10.00pm

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

KOMA Singapore



Celebrate Father's Day at **KOMA Singapore** with a bold dining experience centred on premium Japanese flavours and indulgent signatures. The *Mayura Wagyu Tomahawk Set* features a richly marbled wagyu tomahawk served with seasonal accompaniments, alongside playful desserts such as the *Matcha Tiramisu "Pint"* and *Cereal Clad Ice Cream "Drumstick"*. Diners may also elevate the occasion with the *Mayura Tenderloin Beef Tartare* topped with caviar, available à la carte.

From 19 to 21 June

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

WAKUDA Singapore



This Father's Day, **WAKUDA** presents a specially curated omakase experience (\$299++ per guest), showcasing the finest seasonal Japanese ingredients through precise, refined technique. Beginning with an exquisite *Toro Tartlet with Oscietra Caviar and Wasabi Cream*, highlights include the signature *WAKUDA Yuba* with fresh sea urchin and chilled dashi jelly, *Binchotan-Grilled Nodoguro* with crisped scales, and indulgent *Charcoal Grilled A5 Ohmi Wagyu*, before concluding with a refined *Chocolate Hojicha* dessert. Pair the experience with thoughtfully crafted drinks such as *Pillar*, a bold cognac-based cocktail with warm spice and applewood smoke, or *Rugged Sour*, a bright, citrus-forward non-alcoholic take on the Whisky Sour.

20 & 21 June

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

Mott 32



A refined Father's Day set menu is presented at **Mott 32**, bringing together signature Cantonese dishes and premium ingredients in a composed, multi-course experience.

Priced at \$168++ per diner, the menu includes apple wood-smoked Iberico pork, a dim sum pairing of Shanghainese soup dumplings, double-boiled abalone soup with matsutake, and pan-fried groupa fillet, concluding with classic desserts. Each set is accompanied by a 200ml bottle of sparkling tea of your choice, and guests can enjoy a complimentary sampan ride when they reserve an early dinner seating at 5pm or 5.30pm. A 75-minute dining duration applies.

From 19 to 21 June

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

Black Tap Craft Burgers & Beer



Enjoy an incredibly indulgent meal with Dad at **Black Tap** on Father's Day weekend with the ultimate *Boss Burger* (\$38++). The tasty and tender double bacon cheeseburger is crafted with melted American cheese, crisp lettuce, and tangy tomatoes, and perfectly balanced with pickles and Black Tap's homemade special sauce.

Guests have a choice to add on to the feast with a pint of local brewery Brewlander's *Joy Summer Session IPA* at \$4++ and a side of wings for \$8++.

From 19 to 21 June

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



MARINA BAY SANDS
SINGAPORE

MEDIA UPDATE | FOR IMMEDIATE RELEASE

Bread Street Kitchen



Treat fathers to hearty flavours and comforting favourites this Father's Day at **Bread Street Kitchen**. Highlights include *Harissa-Marinated Lamb Ribs*, tender lamb ribs served with mint yoghurt, pomegranate and grilled naan, offering a rich and satisfying centrepiece for a relaxed family gathering and celebratory meal together.

From 19 to 21 June

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

RISE



Mark Father's Day at **RISE** with an indulgent buffet experience featuring premium seafood, hearty grilled specialties, and comforting regional favourites. The lavish spread showcases highlights such as Boston lobster, Alaskan king crab, abalone and foie gras terrine, alongside robust mains including prime rib of Australian grain-fed beef, Tajima beef short ribs and whole baby Australian lamb. Regional signatures such as Beijing duck, chilli crab and braised black pork knuckle complete the feast, offering a vibrant and memorable dining experience perfect for gathering with family and celebrating the occasion.

21 June

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

NEW FLAVOURS AHEAD

Waku Ghin



This spring and early-summer, **Waku Ghin** presents the quiet elegance of Japanese seasonality through thoughtfully composed, ingredient-driven dishes.

At the Chef's Table, expect hamaguri clams, wild gyoja-ninniku, early-summer ayu and sweet broad beans, prepared with Chef Tetsuya Wakuda's signature restraint. Completing the experience is a line-up of bright, citrus-led cocktails, including the seasonal *Hyuganatsu* and *Baccus* with Kyoho liqueur.

While season lasts

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

Black Tap Craft Burgers & Beer



The *Adobo Burger* (\$25++) showcases a burst of bold flavour in every bite, complementing the feast with its combination of chicken patty and tangy papaya slaw layered with Swiss cheese, crispy pulled pork and a rich adobo sauce. The burger is a treat for the senses packed with crunch, spices and a savoury kick.

From 1 to 30 June

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

LAVO Coastal Italian Restaurant & Rooftop Bar



LAVO refreshes its weekday set lunch (\$45++ for 2 courses, \$55++ for 3), served Mondays to Fridays from 11.30am to 3.00pm.

This month's menu spotlights signature favourites, from vibrant starters like *Salmon Tartare* in citrus broth and *Verde Salad* with marcona almonds, to indulgent mains such as *Reginette Seafood Alfredo* with lobster butter and *Chicken Dominic*, ending on a classic *Vanilla Crème Brûlée*.

From 2 to 26 June

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



MARINA BAY SANDS
SINGAPORE

MEDIA UPDATE | FOR IMMEDIATE RELEASE

FROM TWILIGHT TIPPLES TO LATE-NIGHT BEATS

Spago Bar & Lounge

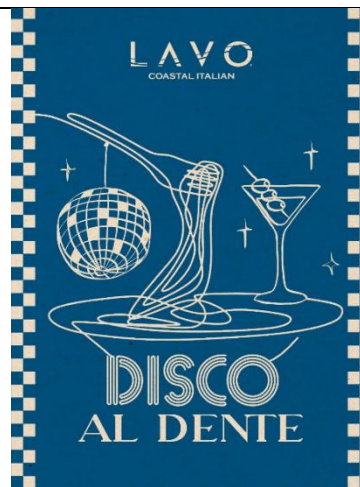


The most beautiful time of day deserves its own moment of celebration. From Monday to Thursday, **Spago Bar & Lounge** invites guests to golden hour, set against bayside sunsets, easygoing bites such as the classic *USDA Prime Beef Sliders* or "*Laksa*" *Spring Rolls* and leisurely sips such as Spago's classic *Garden of Eden* cocktail. Choose from a curated cocktail and signature bites menu at \$58++, or a sparkling tea and signature bites menu at \$48++.

Every Monday to Thursday, 4.00pm – 6.00pm

To reserve, visit [here](#).

LAVO Coastal Italian Restaurant & Rooftop Bar



Enjoy an easy-going late-night hang set to vibrant music, lively DJ sets and unexpected pasta moments with **LAVO's Disco Al Dente**. Signature cocktails, such as the bright, citrus-driven *Hawaiian Paloma* lifted with a subtle poblano chilli kick, and the playful *Cosmo Woo Woo* featuring Grey Goose vodka and Cocchi Rosa, keep the energy flowing – perfect for guests who just want to mingle or unwind. All these take place 57 storeys above the city, where the music feels familiar, the vibes stay warm and the night never feels rushed.

Guests are welcomed with a complimentary slushy cocktail and enjoy complimentary entry to Marquee (excluding A-list DJ nights) upon presentation of a valid stamped Disco al Dente receipt at the door.

Every Friday & Saturday, 9.00pm to 1.00am

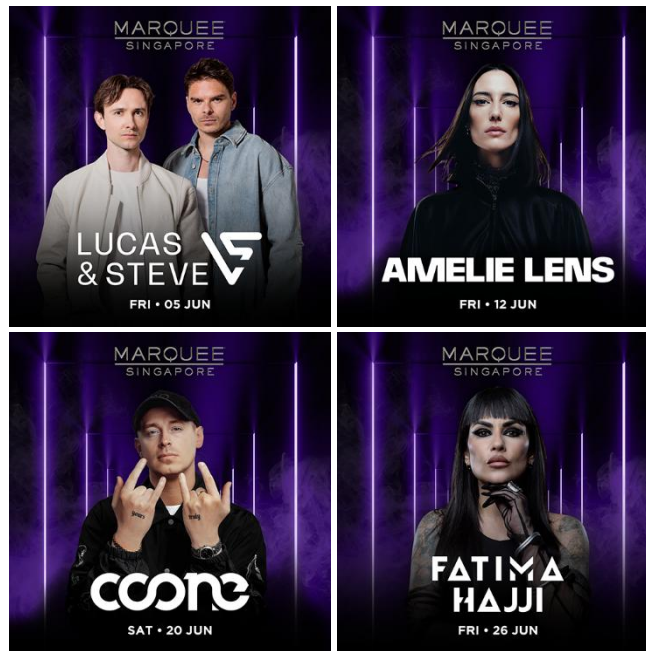
For more information, visit [here](#).



MARINA BAY SANDS
SINGAPORE

MEDIA UPDATE | FOR IMMEDIATE RELEASE

MARQUEE June Line-up



From L to R: Lucas & Steve; Amelie Lens; Coone; Fatima Hajji

MARQUEE Singapore presents a dynamic June line-up anchored by high-energy performances across electronic and underground sounds. Dutch duo Lucas & Steve open the month on 5 June with their uplifting, melodic house anthems, followed by Belgian techno powerhouse Amelie Lens on 12 June, known for her driving, industrial sets. Hardstyle heavyweight Coone takes the stage on 20 June with his signature high-octane sound, before Spanish DJ Fatima Hajji closes out the month on 26 June with her uncompromising brand of peak-time techno.

Lucas & Steve – 5 June; Amelie Lens – 12 June; Coone – 20 June; Fatima Hajji – 26 June

For more upcoming events and ticketing information, visit [here](#).

###



MEDIA UPDATE | FOR IMMEDIATE RELEASE

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)