MARINA BAY SANDS
SINGAPORE

MEDIA UPDATE| FOR IMMEDIATE RELEASE

NOVEMBER BRINGS SEASONAL FLAVOURS TO MARINA BAY SANDS

Singapore (28 October 2026) – This month, Marina Bay Sands presents a vibrant line-up of seasonal dining experiences and celebrations across the integrated resort. From the arrival of hairy crab at Jin Ting Wan (金蜓湾), Mott 32 and Le Ju Xuan (乐聚轩), to WAKUDA's showcase of Japanese autumn produce and festive Thanksgiving menus at Yardbird Southern Table & Bar, RISE and Maison Boulud, guests can look forward to an array of seasonal flavours. Coupled with new pastry collaborations, refreshed brunch offerings, cocktail experiences and nightlife programming, November offers plenty of reasons to gather, indulge and discover something new.

Golden Indulgence: Hairy Crab Season at Marina Bay Sands

Brimming with golden roe, creamy paste and delicate sweetness, hairy crab takes centre stage across Marina Bay Sands this autumn. Jin Ting Wan, Mott 32 and Le Ju Xuan each present a distinctive interpretation of the prized seasonal delicacy, from refined Cantonese creations and whole steamed crab to indulgent dishes enriched with its coveted roe.



Jin Ting Wan presents premium hairy crab through Executive Chef Albert Li's refined Cantonese cuisine

At **Jin Ting Wan (金蜓湾)**, Executive Chef Albert Li showcases premium hairy crabs sourced by Shing Lung Hong (成隆行), one of the region's most established specialists. Highlights include *Hairy Crab Marinated in 2010 Vintage Dongqu Wine (冬趣绍兴黄酒2010 醉大闸蟹; $148++ for male, $128++ for female), Ningbo Taro and Hairy Crab Roe Soup with Freshwater Shrimp (蟹蟹粉芋艿河虾羹)* ($88++ per guest); and *Deep-fried Hairy Crab Roe Custard (蟹粉戈渣)* ($78++). Another

standout is *Hairy Crab Roe & Tomalley with Steamed Organic Wuchang Rice and 10-Year Aged Zhenjiang Vinegar (秃黄油捞饭)* ($68++ per guest), which balances the crab's richness with fragrant rice and the mature acidity of aged vinegar.



The two-decade-aged *Dongqu Shaoxing Yellow Wine 2006 (冬趣绍兴黄酒2006)*, available exclusively at Jin Ting Wan in Singapore

Completing the experience is *Dongqu Shaoxing Yellow Wine 2006 (冬趣绍兴黄酒2006)*, available exclusively at Jin Ting Wan in Singapore. Recognized as one of China's master hands (inheritors) in traditional Shaoxing yellow rice wine (*huangjiu*) production with over 40 years of winemaking experience and aged in traditional clay urns for two decades, the wine offers notes of fresh almond, preserved plum and candied orange peel, naturally complementing the crab's sweetness and sumptuous roe. It is available by the glass ($58++), carafe ($168++) or bottle ($528++), and may also be served warm.

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Brimming with golden roe and delicate sweetness, hairy crab takes its annual turn in the spotlight.

Meanwhile, **Mott 32** presents a curated set menu ($338++ per guest, minimum two guests), accompanied by a glass of *Pagoda 10 Years Shaoxing Yellow Wine (塔牌 (10 年) 绍兴黄酒)*. The progression moves from *Hairy Crab Meat Ball, Clear Broth (清汤蟹粉狮子头)* to *Steamed Whole Hairy Crab (10 年花雕蒸大閘蟹)*, culminating in *Shanghainese Noodles, Hairy Crab Roe, Scallion Oil (蟹粉拌葱油麵)*, where fragrant scallion oil and golden crab roe come together in a satisfying finish. An additional à la carte selection spans delicate dim sum and indulgent specialities showcasing the crab's prized roe and succulent meat.

At **Le Ju Xuan (乐聚轩)**, the seasonal delicacy appears in two richly composed dishes. *Sautéed Fish Maw with Hairy Crab Roe (大闸蟹粉炒花胶)* ($98++) pairs fish maw with the prized roe, while Hairy *Crab Roe Xiao Long Bao (大闸蟹粉小笼包)* ($22++ for four pieces) offers a dim sum interpretation of the autumn favourite.

For more information, visit www.marinabaysands.com/guides/singapore-foodie-guide/hairy-crab-singapore.html.

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WAKUDA Singapore



Autumn's seasonal bounty at WAKUDA, featuring prized Japanese ingredients from aromatic matsutake and fresh sanma to sweet persimmons and seasonal kabocha pumpkin

This November, **WAKUDA** celebrates the depth and beauty of autumn through exceptional Japanese produce, from aromatic matsutake and earthy chestnuts to kabocha pumpkin, sanma and jewel-toned persimmons.

Prized for their distinctive aroma and delicate flavour, matsutake take centre stage in a comforting rice dish, with generous slices layered over warm rice and finished with fresh rocket and a bright touch of sudachi. Another hallmark of the season, grilled sanma is served with ginkgo nuts, shishito pepper, myoga and citrus, whose fresh, vibrant flavours balance the fish's rich, savoury character while evoking the colours of the autumn harvest.

Available as a seasonal lunch-set appetiser, Miyazaki kabocha pumpkin is served in a light dashi soy broth with fresh kinome leaves. The restrained preparation allows its natural sweetness and soft texture to shine. To end the meal, persimmons selected at peak ripeness are served simply, showcasing their luscious texture and mellow sweetness. They join WAKUDA's changing selection of Japanese fruits, reflecting the restaurant's focus on celebrating exceptional produce at its seasonal peak.

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

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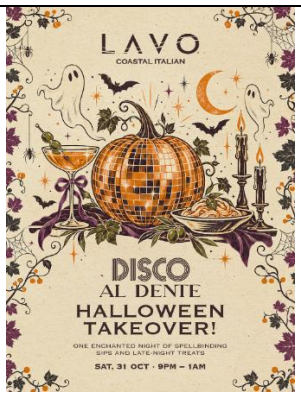
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Discover the complete line-up of upcoming culinary events below.

OCCASIONS TO CELEBRATE

LAVO Singapore





This Halloween, **LAVO** serves up a playful celebration with spooky twists on its signature dining experiences. Available for lunch and dinner on 30 and 31 October, the dramatic *20-Layer Red Velvet Cake* is priced at $38++ per slice or $330 for a whole cake.

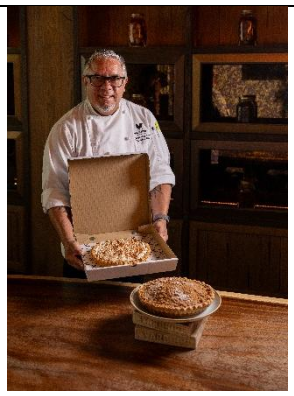
On 31 October, *DAD: Halloween Takeover!* puts a spirited spin on LAVO's Disco Al Dente experience, complete with a Halloween-inspired welcome cocktail slushy, pasta drop and orange tiramisu served from a wheelbarrow, alongside the regular DAD drinks offering. Admission is priced at $15 nett per guest, inclusive of one welcome cocktail.

Halloween-edition Dessert: *30 and 31 October, lunch and dinner*
DAD: Halloween Takeover!: *31 October*

For more information, visit here.

Yardbird Southern Table & Bar





Celebrate the season of gratitude with **Yardbird Southern Table & Bar** and its Southern-inspired Thanksgiving offerings. The three-course Thanksgiving set menu ($68++ per guest) features *Beetroot, Goat Cheese & Pecan Salad, Oven Roasted Turkey* with traditional accompaniments, and *Pumpkin Pie*, alongside festive cocktails including *The Bourbon Blessing* ($22++). Guests can also enjoy the *Holiday Box* ($168+) for celebrations at home, with optional *Whole Dutch Apple Pie* or *Pumpkin Pie* add-ons ($48+).

Thanksgiving Day menu*: 26 November.*
Holiday Box pre-orders*: 7 October to 20 November.*

For more information, visit here.

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RISE	Maison Boulud	Black Tap Craft Burgers & Beer
		
This Thanksgiving, gather around the table at **RISE** for a heartwarming buffet of traditional favourites. Tuck into *Roast Turkey* with cranberry sauce, *Kurobuta Ham* with pineapple chutney, *Tomahawk Shank* with pilaf, dried fruits and jus, *Beijing Duck*, and *Tajima Roulade* with enoki, mustard and Maldon salt. Guests dining at home can also order the *Whole Turkey* ($168+) or *Whole Ham* ($148+), both inclusive of condiments. Thanksgiving Buffet: *26 to 28 November* Online ordering for Thanksgiving: *From 16 November to 30 December* For more information, visit here.	Mark Thanksgiving at **Maison Boulud** with a comforting line-up of festive flavours. Begin with *Roasted Pumpkin Soup* ($26++) with duck confit, celery and pumpkin seeds, before sharing a *Duo of Free-Range Turkey* ($128++ for two), accompanied by Brussels sprouts, cornbread and chestnut stuffing, black pepper-cranberry sauce and natural gravy. Finish on a sweet note with *Pumpkin Pie* ($18++) or *Chocolate Pecan Pie* ($18++). A tasting menu ($98++ per guest) and wine pairing ($68++ per guest) are also available. *26 November* For more information, visit here.	**Black Tap** celebrates Thanksgiving with two seasonal specials that bring festive flavours to the table. *Fried BBQ Turkey Sandwich* ($26++) features crispy turkey with hot chilli oil, black garlic and chilli seasoning, dill pickles, Alabama white BBQ sauce and cherry relish, served with fries. Pair it with Lion Brewery's *Melaka Pumpkin Ale* ($18++), a full-bodied and full-flavoured ale with notes of caramel and molasses, balanced by subtle pumpkin sweetness and a hint of cinnamon. *From 1 to 30 November* For more information, visit here.

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NEW FLAVOURS AHEAD

Origin + Bloom



Origin + Bloom collaborates with Christophe Devoille on a quartet of pastries ($12+ each), from the cherry and dark chocolate *Cerise au Chocolat* to the citrus-forward *Pamplemousse Doré*.

The collection also includes *Éclipse Caraibe*, layered with Martinique chocolate and hazelnut praline, and the vegan *La Goutte* with blueberry marmalade.

From 12 October to 22 November

For more information, visit here.

Bread Street Kitchen



Gather over a refreshed weekend brunch at **Bread Street Kitchen**, featuring hearty dishes made for sharing. Discover *Shakshuka* with spinach, quinoa and tofu scrambled "egg", as well as *Sausage Sandwich*, *Lobster Benedict*, *Lobster & Prawn Toast* and *Avocado Toast*.

From now onwards

For more information, visit here.

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FROM MIDDAY TIPPLES TO LATE-NIGHT BEATS

Spago Singapore



On 16 November, **Spago Bar & Lounge** and Stay Gold Flamingo come together for the latest edition of *Shades of Spago*, presenting a collaborative rooftop guest shift shaped by the energy and creativity of both teams.

Throughout the evening, the two bar teams will showcase six cocktails ($22++ each) and two zero-proof creations ($16++ each), reflecting their shared creativity and distinct bartending styles. Highlights include *Wild Fresh Sawa*, a bright and refreshing pour with aromatic basil and a lively citrus lift from yuzu, and *Dirty Bananas*, a richer, coffee-forward creation that balances the warmth of cognac and cold brew with the mellow sweetness of banana and honey.

16 November, from 6 pm onwards

For more information, visit here.

MARQUEE Singapore November Line-up



L to R: KAAZE; Gammer; JOVYNN; Holy Priest; LEVI

November brings a diverse mix of electronic sounds to **MARQUEE Singapore**, spanning big room, techno, hard dance and Afro House. Swedish DJ and producer KAAZE opens the month on 6 November with deep techno beats, melodic flourishes and festival anthems. On 8 November, UK hard dance heavyweight Gammer brings quick-fire mixing and rave-ready energy to the Deepavali weekend. Malaysian DJ and producer JOVYNN follows on 21 November with pounding hard techno and the viral edits that first earned her a following. On 27 November, masked rave phenomenon Holy Priest joins German producer COLOR K!D for a high-octane mix of hard techno, rawstyle and hardcore. Australian producer LEVI closes the month on 28 November with his distinctive blend of R&B influences, Afro House grooves and dancefloor favourites.

KAAZE – 6 November; Gammer – 8 November; JOVYNN – 21 November; Holy Priest – 27 November; LEVI – 28 November

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