

OCTOBER TAKES POLE POSITION ON THE DINING TABLE AT MARINA BAY SANDS

Singapore (23 Sept 2026) – This month, Marina Bay Sands serves up a dynamic line-up of culinary experiences inspired by the excitement of race season and beyond. From race-themed cocktails, pastries and brunches across the integrated resort to exclusive dining experiences such as the long-awaited Generational Tasting Tour at CUT, October promises plenty of reasons to gather, indulge and discover something new. For more information, visit www.marinabaysands.com/guides/singapore-foodie-guide/night-race-dining-guide.html

Lewis Hamilton and Marina Bay Sands Unite to Introduce Almave to Southeast Asia



Almave Ámbar, Almave Blanco and Almave Humo will be available at Marina Bay Sands restaurants and bars

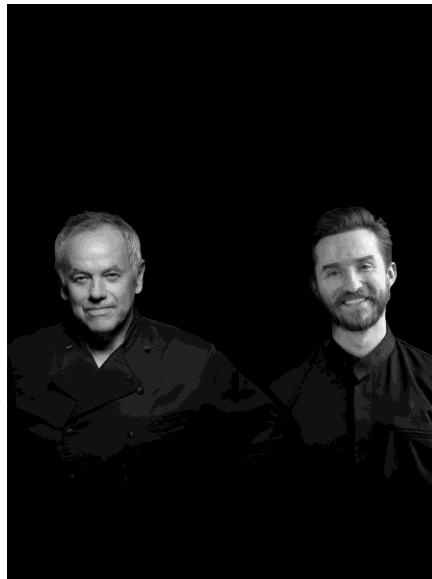
Marina Bay Sands welcomes the Southeast Asia debut of Almave, the pioneering non-alcoholic blue agave spirit co-founded by seven-time Formula One World Champion Lewis Hamilton and Master Distiller Dr Iván Saldaña of Casa Lumbre. As part of Marina Bay Sands' Zero Edit programme, Almave arrives through a curated line-up of alcohol-free cocktail experiences across the integrated resort's signature restaurants and bars. During race week, guests can discover *The Lewis*, a signature zero-proof cocktail co-created with Hamilton, available at Bread Street Kitchen, LAVO Coastal Italian Restaurant & Rooftop Bar, Mott 32, WAKUDA Singapore and Yardbird Southern Table & Bar.

Guests can further explore the versatility of Almave through *The Almave Circuit*, a collection of bespoke cocktails crafted exclusively for the occasion, at LAVO Coastal Italian Restaurant & Rooftop Bar, Mott 32, Spago by Wolfgang Puck, WAKUDA Singapore and Yardbird Southern

Table & Bar from 8 to 15 October. Beyond race week, *The Lewis* will continue to be served at select restaurants at Marina Bay Sands from 16 October 2026 to September 2027, extending Hamilton's vision for mindful socialising through premium alcohol-free experiences.

For more information, visit www.marinabaysands.com/campaign/singapore-night-race.html.

CUT by Wolfgang Puck



Chef Wolfgang Puck and Byron Lazaroff-Puck unite for an unforgettable Generational Tasting Tour at CUT Singapore

On 11 October, legendary chef and restaurateur Wolfgang Puck and his son, Byron Lazaroff-Puck, come together at **CUT by Wolfgang Puck** for the Singapore edition of the Generational Tasting Tour, an exclusive lunch experience celebrating legacy, evolution and the future of fine dining.

Beginning with a reception at 12pm, followed by lunch at 12.30pm, the multi-course experience unfolds as a dialogue between two generations. Wolfgang presents dishes rooted in tradition and shaped by his longstanding affinity with Asian flavours, while Byron offers inventive interpretations inspired by Singapore and informed by his contemporary culinary perspective.

The experience opens with passed-around bites including *Wagyu Tartare* with hollandaise and beef tendon, *Japanese Madai* with rice cracker and nori, and *Chicken Mid Wing* with chilli caramel. Highlights from Byron include a playful *Chilli Crab Curry Puff* served with tomato-chilli nage, and a locally inspired *Kaya Toast Croque* with barramundi mousseline, coconut jam and

kaya. Wolfgang draws from his culinary repertoire with *Kärntner Kasnudel*, crowned with Kaluga caviar, followed by a *Wagyu Beef Duo* of tongue and New York cut.

The lunch concludes with two distinctive desserts, inspired by Singapore and Austria. Byron's Deconstructed *Bubur Cha Cha*, layered with ciku caramel, pandan, coconut sago and gula melaka, will be showcased alongside Wolfgang's *Passionfruit Kaiserschmarrn*. Priced at S\$210++ per guest, the experience includes a welcome glass of Duval-Leroy Champagne.

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

Maison Boulud



From Oeufs en Meurette to Boeuf Bourguignon, discover the heart of Burgundy at Maison Boulud

Maison Boulud continues its culinary journey through the regions of France with the latest chapter of *Terroirs de France*, a series of featured menus celebrating traditional, seasonal specialties inspired by the country's diverse regional landscapes and nostalgic hometown dishes. Following explorations of Provence and Bordeaux, the spotlight now turns to the forested hills of Burgundy.

Begin with *Jambon Persillé* (\$20++), a ham and parsley terrine accompanied by mustard cream, cornichon and toasted brioche, or *Oeufs en Meurette* (\$22++), featuring a poached egg in Burgundy red wine sauce with smoked lardons, button mushrooms, pearl onions and toasted sourdough. For a hearty main course, indulge in *Boeuf Bourguignon* (\$40++), comprising braised beef cheek with potato pavé, girolles, pearl onion and bacon. Complete the experience with *Poire au Vin* (\$18++), served with crème fraîche and a red wine reduction.

Adding to the excitement of Formula One is *Fast & Furious* (\$24++), a lively tropical cocktail balancing citrus, passion fruit and elderflower notes over a smooth rum base, with a hint of Tabasco for a spicy finish. Guests may also enjoy the *Almave Margarita* (\$14++), combining Almave Blanco with fresh lime and agave nectar, or the refreshing *Almave Paloma* (\$14++), made with Almave, fresh lime, grapefruit and soda water.

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

WAKUDA Singapore



WAKUDA Singapore celebrates race season with premium Japanese flavours, curated pairings and inventive cocktails

Japanese artistry meets the energy of Race Week at **WAKUDA**, where exceptional cuisine, distinctive pairings and cocktails with character come together for an exhilarating evening.

A centrepiece made for sharing, the Japanese-style Australian tomahawk is expertly grilled over the robata, lending depth to the flavour of the premium cut. It is served with fresh wasabi and sansho miso butter, alongside seasonal mushrooms and vegetables, with each accompaniment bringing a distinctly Japanese touch to the centrepiece. Complemented by a bottle of *Neldner Road Tetsuya's Shiraz*, the experience is available from S\$685++ per set.

For a celebration of the season's finest produce, guests can savour a chef-selected assortment of premium sashimi, featuring an array of fish and seafood chosen at their seasonal best. Elegantly presented to showcase the quality and character of each ingredient, the selection is paired with a bottle of *Isojiman "W for WAKUDA"* sake, specially chosen to complete the experience, at S\$450++ per set.

Race-inspired cocktails will add to the excitement throughout the celebrations. On 8 October, the evening shifts into high gear as Bangkok's Opium Bar joins WAKUDA for one exclusive guest

night, bringing its bold cocktails and inventive zero-proof creations to the heart of the Race Week action.

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

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

OCCASIONS TO CELEBRATE

KOMA Singapore



KOMA celebrates Formula One week with the *Hibiki Boulevardier* (\$27++) and a five-course *Race Week Dessert Omakase* (\$78++), featuring creations such as *Dulcey Chawanmushi* and *KOMA Bell*.

For Halloween, enjoy the *Pumpkin Baked Alaska* (\$32++) with cinnamon meringue and pumpkin vanilla ice cream, paired with the *Hibiki Blood and Sand* (\$27++), a blend of Hibiki Harmony, blood orange, Cherry Heering, Dolin Rosso and citrus.

Hibiki Boulevardier: From 1 to 11 October

Bread Street Kitchen



Bread Street Kitchen presents the *Idiot Sandwich & Brew Combo* (\$58++), featuring slow-cooked braised short ribs finished with sharp aged cheddar and spicy tomato chutney.

Served with golden fries and paired with a refreshing draft beer, it makes for a satisfying pre-race meal.

From 7 to 11 October

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

Yardbird Southern Table & Bar



Race weekend gets a Southern-inspired twist at **Yardbird Southern Table & Bar** from 9 to 11 October. Available all day, *Smoked Brisket Tacos* (\$24++) layer tender brisket with chipotle aioli, feta and pico de gallo. Complete the experience with the *Red Bull Sunset* (\$18++) or the alcohol-free *Almave Mule* (\$14++), combining Almave Reposado, agave, lemon, Tabasco and ginger beer. Specially priced taco-and-drink bundles are also available.

From 9 to 11 October

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

Race Week Dessert Omakase:
From 8 to 11 October
Halloween: From 23 to 31 October

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

Origin + Bloom



In celebration of race season, **Origin + Bloom** unveils a collection of themed pastries and savoury delights. Inspired by the excitement of the sporting spectacle, the showcase comprises four exclusive creations: *Caramel Chequered Flag*, *Kirsch Victory Lap*, *Scarlet Grand Prix* and *Cocoa Circuit Royale* (\$12++ each), available throughout the day for both in-store purchases and takeaway.

For a heartier option, the *F1 Milano Ciabatta Sandwich* (\$16++) combines tomato pesto, dried tomato, pepperoni salami,

Mott 32



This October, **Mott 32** marks race season with a trio of exclusive cocktails inspired by the energy and adrenaline of the track. Available all day from 1 to 31 October, highlights include *Palace Breeze* (\$22++), a refreshing blend of Golden Prince Moutai, Malibu Coconut Rum, yuzu sake, lime juice and osmanthus syrup; *Crimson Pit* (\$22++), which combines Tanqueray Gin, tomato juice, crème de cassis and yuzu sake; and *Ginger Grid* (\$22++), layered with gin, Aperol, orange juice, kirsch liqueur, pistachio syrup and ginger syrup. Available throughout the month, the

RISE



RISE celebrates Peranakan Day with heritage favourites such as *Ayam Buah Keluak*, *Babi Pongteh* and *Kerabu Jantung Pisang*, alongside traditional kueh for desserts. The restaurant also presents a Shanghainese Cuisine Takeover led by Master Chef Li Yaozhen, who brings more than 50 years of experience in Shanghainese culinary heritage. Highlights include *Drunken Hairy Crabs*, *Shanghai Braised Pork Belly with Abalone* and *Braised Lion's Head Meatballs*.

Peranakan Day: From 2 to 4 October

provolone cheese, parmigiano and arugula balsamic salad.

From 15 September to 11 October

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

cocktails offer a spirited way to toast the race season.

From 1 to 31 October

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

*Shanghainese Cuisine Takeover:
From 23 October to 1 November*

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

NEW FLAVOURS AHEAD

Black Tap Craft Burgers & Beer



Black Tap teams up with Lee Kum Kee this October for two limited-time creations that showcase bold flavours and iconic sauces. The *Macau BBQ Pork Sandwich* (\$25++) features barbecue pork chop with Lee Kum Kee BBQ sauce, pickled cucumber and daikon, hot mustard and scallion while the *Umami Wings* (\$17++) are coated in Lee Kum Kee oyster and abalone sauce and finished with calamansi, cashew shallot crunch, scallion and coriander.

From 1 to 31 October

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

FROM MIDDAY TIPPLES TO LATE-NIGHT BEATS

LAVO Singapore



Perched atop Marina Bay Sands with panoramic views of the city skyline, **LAVO Singapore** marks Race Weekend with the return of its signature Party Brunch on 10 October. From 12pm to 4pm, the rooftop venue comes alive with an electric atmosphere, featuring a curated line-up of entertainment and immersive experiences. Set against the backdrop of one of Singapore's most exciting weekends, guests can enjoy a live DJ soundtrack, roaming stilt performers and a dedicated photo booth, making for an unforgettable afternoon celebration above the city.

10 October, 12pm to 4pm

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

WAKUDA



Following the success of last year's collaboration, **WAKUDA** once again welcomes acclaimed Japanese mixologist Yuzo Komai of Tokyo's Bar Centifolia for two exclusive evenings celebrating cocktail craftsmanship and artistry.

Guests can enjoy a three-course dining experience (\$188++ per guest) featuring *Big Eye Tuna Toast*, *Spicy Salmon Crispy Rice*, *WAKUDA Signature Chicken Wings*, a choice of main course, and *Miso Coconut Soft-Serve*, accompanied by one of Komai's signature performance cocktails.

Complementing the menu is a sensory exploration of cocktail artistry, with theatrical creations such as *Ice Cutting*, *Liquid Nitrogen* and *XO Cafe*. Guests may also opt for the *Celestial Martini*, crafted with Ki No Bi Gin, Miyavi sake and nashi pear.

1 & 2 October, 9pm to 11pm

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

MARQUEE Singapore October Line-up



L to R: Nico Moreno; FISHER; Diplo; Martin Garrix; HALO

October sees **MARQUEE Singapore** turn up the intensity with a stellar line-up of global electronic music heavyweights and race weekend headliners. The month kicks off on 2 October with French hard techno powerhouse Nico Moreno, known for his relentless rhythms, industrial soundscapes and high-energy rave sets. The following night, Australian house music sensation FISHER takes over the decks with his infectious grooves and crowd-pleasing anthems.

As race weekend arrives, three-time Grammy Award winner Diplo headlines on 9 October, bringing his signature blend of house, hip-hop, electronic and pop sounds for one of the biggest parties of the season, before global dance music icon Martin Garrix closes out the weekend festivities on 11 October with his euphoric melodies, explosive drops and festival-sized productions. HALO rounds off the month on 30 October. Bringing together progressive house stalwarts Matisse & Sadko, DubVision and Third Party behind the decks, the collaborative project promises an immersive night of soaring melodies, pulsating rhythms and euphoric dancefloor moments.

Nico Moreno – 2 October; FISHER – 3 October; Diplo – 9 October; Martin Garrix – 11 October; HALO – 30 October

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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