



MARINA BAY SANDS  
SINGAPORE

# SUMMER BARBECUE SOCIAL

FEATURING CUT, SPAGO,  
OLIVIA AND L'AMO

4 JULY, 5PM  
SPAGO BAR & LOUNGE  
S\$128 PER PERSON

Free-flowing bites and sips to celebrate an evening of craft,  
culinary diversity and togetherness from sunset to night.



Prices are subject to 10% Service Charge and  
prevailing Goods and Services Tax.

This event is presented in collaboration with ButcherBox.

# CUT

BY WOLFGANG PUCK

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SINGAPORE

GRILLED WAGYU BLACK STRIPLOIN

Steak Sauce

GRILLED JAPANESE BABY CORN

Soy Aioli, Furikake

GRILLED AUSTRALIAN KING PRAWN

Lime Pickle Aioli, Coriander

AMERICAN CHEESECAKE

Grand Marnier Toffee

*Spago*  
SINGAPORE

GRILLED FREMANTLE OCTOPUS

Lime Aioli, Togarashi

TANDOORI WHITE PYRENEES LAMB CHOP

Jalapeño Mint Dressing, Chaat Masala

SMOKED CORN-FED CHICKEN

Alabama White Sauce

CORN BREAD

Jalapeño Honey Butter

Kindly notify our team of any allergies or dietary restrictions.  
All menu items and prices are subject to change according to  
seasonality and availability.

# L'AMIO

BISTRÒ DEL MARE

## VOGLIA DI PIEMONTE

Campanelle Pasta, "Buccia Nera" Pecorino Cream,  
Piedmont Hazelnut, Manjimup Truffle

## BRANZINO ALLA GRIGLIA, VERMOUTH E IN SALATA AL MARE

Grilled Seabream, Vermouth Emulsion, San Daniele Trout Roe, Lilliput Capers,  
Panzanella Salad, San Marzano Tomato, Prawn, Squid, Salsa Verde (Served Cold)

# O|IVIA

## GRILLED IBÉRICO PORK SECRETO

Criolla Sauce, Herb Chimichurri

## 16-HOUR SLOW-COOKED WAGYU SHORT RIB

Pickled Herb Salad, Celeriac Purée

## SPANISH BARBECUE BABY POTATOES

Smoked Paprika, Butter & Fresh Herbs

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