

MEDIA UPDATE

Easter weekend celebrations and monthly specials at Marina Bay Sands

Singapore (17 March 2023) – Marina Bay Sands is ringing in a joyous Easter weekend celebration with bountiful set menus, Spring-inspired dishes and themed sweet treats to delight all guests.

Bask in the splendour of Spring with **db Bistro**'s sumptuous four-course seasonal tasting menu, before joining the Easter revelry at **Bread Street Kitchen & Bar** with its epic golden XXL chocolate egg giveaway. Come Easter Sunday (9 April), enjoy a grand feast 57 storeys in the sky at **LAVO**'s *Sunday Champagne Brunch – Easter Edition*, or gather friends and family at the refurbished¹ **RISE** for a sumptuous Easter weekend buffet spread, and **Yardbird** for its Easter special of *roasted whole rack of lamb* platter. Sweeten the celebrations by taking home **Origin + Bloom**'s Easter showpieces, mini cakes and baked treats.

This Spring, Marina Bay Sands continues to enchant gourmands with extraordinary dining experiences, beginning with **KOMA Singapore**'s sakura-themed creations inspired by the cherry blossom season in Japan from 15 March, followed by **Spago Bar & Lounge**'s exclusive four-hands collaboration with Meatsmith on 25 March. Guests can also look forward to all new offerings such as **Mott 32**'s Spring & Summer 2023 menu and **Renku**'s daily live music performances in the afternoons.

Easter weekend merriment at Marina Bay Sands



Cosy up with loved ones at Bread Street Kitchen & Bar for a fun-filled Easter weekend

Mark your calendars for the most exciting Easter weekend celebration in town, as **Bread Street Kitchen & Bar** presents its first-ever Golden XXL chocolate egg giveaway. Weighing a whopping seven kilograms, the edible gold-covered dark chocolate egg is a dazzling take-home prize for two lucky diners² who enjoy Bread Street Kitchen's Easter set lunch menu (S\$88++ per person) on 8 and 9 April.

Begin the Easter-themed feast with a glass of sparkling prosecco, before savouring starters such as the classic British *scotch egg*, *celeriac remoulade*, *rosemary potatoes*, the refreshing *tuna ceviche* or a comforting bowl of *pea soup*, *crispy bacon*, *crème fraiche*, *pea shoots*. Ring in the

¹ *RISE* reopens on 17 March for breakfast, lunch and dinner with limited seating capacity, as essential maintenance works continue in phases until early April 2023.

² Two lucky diners will receive a dessert plate with a special yellow sticker pasted on the underside.

celebrations with a choice of three mains, such as the famed grilled *lamb chops* served with creamy mashed peas, caramelised potatoes and a side of smoked chipotle vinaigrette, *pan-fried seabass* served in soy dashi broth, and the meat-free *roasted acorn squash* topped with 'Gordon's curry around the world'.

End the meal on a sweet note with Bread Street Kitchen's all-time signature *sticky toffee pudding*, served with clotted cream ice cream and a drizzle of sweet *banana caramel sauce*. Chocolate lovers will luxuriate in the *dark chocolate crèmeux*, *passion fruit curd*, *coconut sorbet*, a decadent treat drizzled in tangy passion fruit sauce and topped with refreshing coconut sorbet.

Little ones are also invited to flex their creativity through a kids colouring contest over the Easter weekend to stand a chance to win exciting prizes. Bread Street Kitchen's Easter menu is available for lunch and dinner, while the two contests will run during lunch only; for reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html.



Fresh Spring produce take centrestage in db Bistro's Easter tasting menu
(From L to R): **jumbo white asparagus**, **English pea soup**, **strawberry & rhubarb shortcake trifle**

Joyous Easter celebrations ensue at contemporary French restaurant **db Bistro & Oyster Bar** with '*Eggcellent Easter*' – an elegant four-course Spring-inspired menu (S\$120++ per person) available for dinner from 7 to 9 April. The lavish feast begins with a starter of *oscietra caviar blini*, served with smoked salmon and chive crème fraiche. Thereafter, diners can take their pick of starters from two time-honoured classics by Chef Daniel Boulud: the traditional *English pea soup* with smoked bacon and rosemary cream, or the refreshing *jumbo asparagus salad* with a mustard and tarragon infused poached egg dressing. For mains, relish in the *Norwegian sea trout* served with artichokes, petite Easter egg radishes and a classic French sorrel sauce, or opt for the juicy *New Zealand lamb*, accompanied by aromatic morel mushrooms and mint jus. End the meal on a sweet note with the lovely *strawberry & rhubarb trifle*, a layered treat of English custard, lime biscuits and variations of strawberries from Jeju Island, Korea.

For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html.



Cheers to a jubilant assortment of Easter-themed specials at LAVO's Sunday Champagne Brunch: Easter Edition

Take celebrations 57 storeys in the sky at **LAVO Italian Restaurant & Rooftop Bar** this Easter Sunday (9 April) over the Easter edition of its popular Sunday Champagne Brunch. The sky-high brunch affair will feature special carvings of roasted lamb leg and iberico pork chop, as well as a whimsical selection of Easter-themed chocolates, pastries and traditional hot cross buns. Guests can look forward to LAVO's regular champagne brunch staples including fresh seafood from the raw bar, Italian American favourites, free-flow *Veuve Clicquot* champagne, beers and wines by the glass, specialty cocktails and more.

LAVO's Sunday Champagne Brunch: Easter Edition will take place on 9 April from 12pm to 3pm. Reservations are required; visit marinabaysands.com/restaurants/lavo.html.



*Wander through the whimsical world of Origin + Bloom this Easter (clockwise, from top left):
bunny playhouse; egg origami; carrot in a pot; Barry the sheep; carton of eggs*

This Easter, hop over to Marina Bay Sands' signature patisserie **Origin + Bloom** and take home a playful series of themed chocolate showpieces, mini cakes and baked treats. Impress loved ones with three chocolate showpieces: *bunny playhouse* (S\$98), which features a white chocolate covered carrot shaped house filled with six types of mini chocolate eggs, the multi-dimensional *egg origami* (S\$78) filled with four types of mini chocolate eggs, and *carton of eggs* (S\$45), starred by half a dozen of chocolate eggs speckled with edible gold and filled with chocolate coated dried blueberries, cherries, cranberries and raisins.

Cake lovers will enjoy surprising twists on Origin + Bloom's picture-worthy mini cakes this Easter. Send playful greetings with *carrot in a pot* (S\$12), starred by a carrot-shaped hazelnut chocolate in a flower pot made of a blackberry cr meux and flourless chocolate sponge base, featuring

complementary layers of blackberry confit and jivara whipped cream, or delight loved ones with *Barry the sheep* (S\$12), a sweet twist on deconstructed carrot cake with refreshing elements like coconut kalamansi crèmeux, pineapple chutney and lemon Chantilly with hazelnut praline for an extra crunch, complete with a body of fresh desiccated coconut. Guests can also pick up an assortment of freshly baked viennoiseries (S\$8 each), from *traditional hot cross buns* and *raspberry bunny Danish* filled with fresh raspberries, to glazed *chocolate bunny brioche* topped with almonds and chocolate-coated nuts.

From 27 March to 9 April, guests can pre-order online³ and collect their Easter goodies at Origin + Bloom, located at Marina Bay Sands Hotel Lobby Tower 3. During this period, Sands Rewards LifeStyle members can also enjoy 10 per cent earnings when they purchase any Easter item. For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html.



*Journey through the world at RISE, a lush dining enclave offering over 90 sumptuous dishes (pictured above) **Australian stanbroke beef ribeye** from the live carving station*

Marina Bay Sands' signature restaurant **RISE** will be reopening its doors on 17 March to present diners with an enlivened dining environment as they journey through the world to feast on a glorious variety of cuisines. To commemorate the reopening, executive chef Colin Thumboo has introduced over 10 new scrumptious dishes to the main buffet line-up that will take diners on a gastronomical trail around the globe. Feast on a tantalising array of *barbecue meat and seafood skewers* at the live Western station and assorted *kebabs and tikkas* at the Indian station, before coming home to Southeast Asia for new seafood delicacies like *black pepper crab with bee hoon* and *chili snow crabs*. Guests can also look forward to a stellar repertoire of new premium carvings on rotation such as *whole roasted baby lamb* and *roasted Sanchoku prime rib*, as well as *whole baked salmon* and *whole steamed seabass*, in addition to the all-time favourite *Australian stanbroke beef ribeye*.

Come Easter weekend (7 to 9 April), RISE will be honouring the holiday with celebratory carvings like the *roasted salt marsh baby lamb* with dried fruits pulao, *cider-brined, mustard-glazed Iberico pork loin* and *sumac roasted whole salmon* with lime yogurt dressing on the side. Guests can also feast on a variety of premium seafood on ice like *Alaskan king crabs* and *Boston lobsters*, bask in the streets of Asia over popular delights like *Korean-style deep fried sweet crispy chicken* and *steamed squid with Thai chilli paste*, and satisfy cravings for cheesy pasta by picking up *fresh tagliatelle carbonara tossed in parmesan wheel* at the live station.

³ Origin + Bloom's Easter goodies online form will be available on Origin + Bloom's [website](#) from 27 March.

RISE Easter specials will be available for dinner on 7 and 8 April, and for lunch on 9 April (Easter Day). Please refer to table below on buffet pricing details through the Easter weekend:

7-8 April (Friday & Saturday)	Lunch Adult \$88++* Child \$44++	Dinner Adult \$138++ Child \$69++
9 April (Sunday)	Lunch Adult \$138++* Child \$44++	Dinner Adult \$118++ Child \$69++

*Lunches are inclusive of a welcome alcoholic drink.

For reservations, visit marinabaysands.com/restaurants/rise.html.



*Yardbird presents its Easter Sunday special platter featuring **roasted whole rack of lamb** from Australia and **devilled quail eggs***

Over at **Yardbird Southern Table & Bar**, guests are in for a treat with an indulgent Easter Sunday special (S\$158++). Emulating Yardbird's celebration of farm-fresh ingredients and classic American flavours, executive chef Josh Chua takes the *roasted whole rack of lamb* up a notch by baking the Australian produce with oats for a golden crunchy crust to complement tender, juicy lamb meat. The rack of lamb is then placed on a bed of green lentils and flavourful pimientos, and served with half a dozen of devilled quail eggs – a twist on Yardbird's signature devilled eggs.

Yardbird's Easter Sunday special is available on 9 April for brunch and dinner; for reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html

March and April dining line-up

Savour a slice of local flavours at Black Tap with the *nasi lemak sandwich* (1 – 30 April)



*Savour Black Tap's glorious **nasi lemak sandwich**, exclusively available at Black Tap Singapore this April*

This April, **Black Tap Singapore's** locally inspired *nasi lemak sandwich* (S\$25++) makes a return with its flavourful combination of crispy fried chicken, sunny side up egg, tangy sambal mayo and piquant pickled cucumber slaw. Pair the burger with *The Easter Shake* (S\$24++), a rustic carrot cake batter shake featuring a vanilla frosted rim studded with candied walnuts, topped with a slice of decadent carrot cake, whipped cream and adorable carrot fondant. The *nasi lemak sandwich* is available for the month of April, while *The Easter Shake* is available from 7 to 9 April. For reservations, visit marinabaysands.com/restaurants/black-tap.html.

KOMA Singapore presents *premium handroll trio* (until 31 March) & Sakura-themed creations (15 March – 30 April)



*Savour KOMA's March special of **premium handroll trio** (first image, from L to R): wagyu, lobster, sea urchin; (second and third image): KOMA presents the beauty of Spring with a novel interpretation of the annual cherry blossom season in the **sakura chicken** and a plethora of **sakura desserts***

This March and April, journey through the seasons of Japan at **KOMA Singapore** over three limited-time creations. From now until 31 March, luxuriate in *premium handroll trio* (S\$68++) starred by three seasonal treasures – wagyu beef, lobster, and delicate, creamy sea urchin – topped on fresh Japanese rice wrapped in crisp nori seaweed. Perfect as appetisers or bar bites with a cocktail on hand, the trio is available for dinner daily.

From now until 30 April, KOMA pays homage to the beauty of Japan's annual cherry blossom season with two sakura-themed specials, available for dinner daily. Savour the delicate *sakura chicken* (S\$28++) pan-seared with leeks and caramelised shallots to result in a juicy, tender chicken breast, and presented on a bed of Japanese sakura cream sauce. Round off the meal with the sakura rendition of KOMA's signature dessert omakase⁴ (S\$108++) featuring nine delectable sweets. Sink your teeth into *sakura bonzai*, a dark chocolate mousse with yuzu jam, and *sakura mont blanc*, a sweet apple muffin tart layered with chestnut cream and vanilla mousse, as well as other pink-hued creations like koshian red bean stuffed *sakura mochi*, *pink bell*, a handcrafted chocolate shaped like KOMA's iconic "bell", and vanilla macarons.

Reservations are required; visit marinabaysands.com/restaurants/koma-singapore.html.

Celebrate the abundance of Spring with Mott 32's all-new seasonal menu



*A regional Chinese feast awaits at Mott 32 Singapore as it presents the Spring & Summer menu, which includes dishes such as the **garlic crab, deep fried mantou***

Journey through the seasons with **Mott 32's** brand new *Spring & Summer menu*, currently available as part of the award-winning restaurant's lunch and dinner à la carte offerings. Headlined by the freshest harvest of Spring, the all-new menu is inspired by authentic recipes of regional Chinese cuisine, prepared in wide-ranging cooking styles.

A dish traditionally enjoyed by the wealthy in Shunde region, the *garlic crab, deep fried mantou* (S\$180++) is a mouthwatering dish imbued with deep garlic aroma and served with crispy deep fried mantou to soak up the soulful flavours. Incorporating both Cantonese and Shanghainese cooking techniques, the *freshwater prawn, white asparagus, prawn roe, ginkgo nut* (S\$60++) marries the delicate sweetness of prawns with umami notes of prawn roe, wonderfully matched with crunchy white asparagus, a prized harvest in Spring.

Other menu highlights include the *wok fried whole lobster, crispy potato, salt & pepper* (S\$108++), offering a Western spin on Hong Kong's 'bi feng tang' style of wok-frying with the addition of crispy potatoes, as well as the *wok fried mala angus beef, tea tree mushroom, chili* (S\$42++), a must-order for Szechuan spice lovers.

For reservations, visit marinabaysands.com/restaurants/mott32.html.

⁴ Limited sets are available daily.

Renku Bar & Lounge jazzes up afternoons with live music



Nestled in the heart of Marina Bay Sands' iconic hotel lobby, Renku enchants guests with live music sets from 1pm daily till late night

Renku Bar & Lounge recently introduced a brand-new series of live music performances from 1pm to 5pm and 6pm to 10pm – a much welcomed addition to its nightly live music repertoire. Alternating between a harpist and guitarist throughout the week, the lobby lounge experience is bound to captivate guests as they bask in soft, delightful melodies.

Alongside a variety of creative tipples, Renku offers a food menu that invites guests to journey through the world. Savour delights from the Mediterranean region such as *mezze platter* comprising hummus, crisp vegetables, olives and warm pita bread, *deep fried octopus* for a taste of Japan, and all-time local favourites like *chicken satay* and *char kway teow*, before rounding off the meal with chef's daily selection of cheese through *cheese platter*.

Renku Bar & Lounge is open to walk-in guests from 6.30am to 12am daily. For more information, visit marinabaysands.com/restaurants/renku-bar-and-lounge.html.

Spago by Wolfgang Puck & Meatsmith collaborate for the first time to present a one-night only menu at *Shades of Spago* (25 March)



Mark your calendar for a night of revelry at 'Shades of Spago' over an exclusive bar & lounge menu jointly presented by Executive Chef of Spago Singapore Greg Bess (left) and Head Chef of Meatsmith Justin Pheh (right)

For the first time, **Spago Bar & Lounge** is collaborating with popular American style barbecue restaurant Meatsmith to present a bar bites and snacks menu, available exclusively on 25 March from 6.30pm. Pair Spago's innovative handcrafted cocktails with 15 flavour-forward dishes featuring brand-new creations such as Spago's *sisig panini* (S\$24++) and *slow cooked ox tongue* (S\$20++) served with smoked tomato masala, burrata and coriander, as well as Meatsmith's *grilled spice lamb chop* (S\$23++) seasoned in Javanese spice and served with curried eggplant puree, and the *stuffed chicken wing* (S\$20++) with king crab, kombu and aromatics.

As night falls, traverse into a delightful soiree with '*Shades of Spago*' from 8pm, and watch the alfresco bar & lounge transform into a dazzling party venue decked in shades of '*Lilac & Lime Green*'. Look forward to snazzy beats and tunes by renowned DJ Patrick Oliver while sipping on the refreshing *Sloppy Kisses* (S\$27++) cocktail, an innovative concoction of Don Julio Blanco Tequila, green apple and Absinthe.

A brand-new initiative launched in 2023, '*Shades of Spago*' promises an enthralling night of sky-high merry making on the last Saturday of each month. Revellers can show up in style in shades of '*Violet & Copper*' in April (29 April), and '*Emerald Green & Peach*' in May (27 May) and stand to win a treat on the house for being crowned the best dressed.

Admission to '*Shades of Spago*' is free, and reservations are highly recommended; visit [marinabaysands.com/restaurants/spago-bar-and-lounge.html](https://www.marinabaysands.com/restaurants/spago-bar-and-lounge.html).

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with over 2,200 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs over 10,000 Team Members across the property. 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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