

MEDIA UPDATE

Indulge Mum in the finest celebratory menus at Marina Bay Sands

Singapore (11 April 2024) – This Mother’s Day, Marina Bay Sands is drawing inspiration from cuisines across the globe to present the finest themed menus at 10 restaurants. Pamper mums with exceptional culinary adventures at the integrated resort’s celebrity chef establishments, from three-course brunches at one-Michelin-starred **CUT by Wolfgang Puck** and **Maison Boulud by Daniel Boulud**, to a lavish nine-course Mother’s Day menu at **WAKUDA Restaurant & Bar by Tetsuya Wakuda**. Round up little ones as well for a fun-filled celebration at **Black Tap**, **RISE** and **Yardbird**, and unwind over an intimate afternoon tea affair at **Renku Bar & Lounge**. Raise a glass to mum with limited-time cocktails at **KOMA** and **LAVO**, before taking home whimsical treats from **Origin + Bloom**, including the *Mother’s Day handbag cake* which can be customised with a greeting on the ‘card holder’.

Throughout April, guests can look forward to commemorating holidays with special menus, including **Black Tap**’s month-long *Rendang Beef Burger* in celebration of Hari Raya Puasa and **RISE**’s Songkran Festival with 19 authentic Thai dishes helmed by three native chefs this weekend (13-14 April). Come 30 April, **Yardbird**’s signature cocktails will feature Tennessee’s Jack Daniel as part of a one-day only collaboration. Meanwhile, revellers can mark their calendars on 4 May for **Spago Bar & Lounge**’s next monthly edition of *Spago’s Sun-kissed Saturdays* and party with a live acoustic band while keeping their glasses flowing with Spago’s signature cocktails, champagnes and beers.

Celebrate Mother’s Day at Marina Bay Sands



Celebrate Mother’s Day with Black Tap’s Lady Boss Sandwich

As Mother’s Day comes around, treat the Queen of the household to **Black Tap**’s remarkable *Lady Boss Sandwich* (S\$24++), available from 10 to 12 May. A delicious combination of smoky chargrilled chicken, creamy fresh mozzarella, arugula and truffle chimichurri sauce, this limited-time sandwich is best enjoyed with a refreshing craft beer to celebrate the special occasion. For reservations, visit marinabaysands.com/restaurants/blacktap.html.



An exceptional three-course brunch affair awaits at CUT this Mother's Day

Roll out the red carpet for the extraordinary women in your life with an unforgettable culinary experience at **CUT by Wolfgang Puck** as the one-Michelin-starred steak restaurant opens its doors to present an exceptional brunch on special occasions like Mother's Day (12 May).

Look forward to an exclusive and unique three-course brunch (S\$125++ per person), starting with a delightful selection of CUT's signature appetisers such as the *maple glazed pork belly* with a tangy rhubarb-apple compote and sesame-orange dressing or the *big eye tuna tartare*, served with a side of togarashi crisps for an extra crunch. For mains, indulge in the timeless *steak & eggs* featuring USDA prime New York sirloin (170g), served alongside roasted marble potatoes and watercress salad, or a twist to the classic *eggs Benedict*, featuring Maryland blue crab cakes and poached eggs served with dollops of luxurious Hollandaise sauce.

End your afternoon on a sweet note with a choice of an indulgent *praline mascarpone bar*, a layered work of art comprising chocolate chiffon with gianduja glaze with a side of passionfruit guava sorbet, a refreshing *citrus meringue tart* or a quintessential *New York cheesecake*. Keep the glasses flowing with champagne, wine, house pour beers and non-alcoholic beverages with a free-flow beverage package at an additional S\$98++ per person. For reservations, visit marinabaysands.com/restaurants/cut.html.



*(from L to R): Commemorate mum's love with the **Haha no Hi** cocktail; be spoilt for choice as you curate your lunch journey at KOMA (first column, from top) **salmon carpaccio**, **lemon yuzu** and **pan seared seabass** (second column, from top) **ginger lime salmon**, **curry beef cigar**, **bonsai***

This Mother's Day (12 May), **KOMA Singapore** is impressing mums with a delicate pairing of a limited-time cocktail and dessert, available during lunch and dinner. Aptly named 'Mother's Day'

in Japanese, *Haha no Hi* (S\$26++ per glass) is concocted with gin, elderflower liqueur and champagne, perfect for impressing mums who enjoy a refreshing and sparkling cocktail. The culinary team has created the *Japanese wasabi and raspberry mousse* (S\$26++), a rich and decadent dessert that is elevated with Hokkaido cream cheese – as a nod towards mums' sweet nature and moments of fieriness.

KOMA has also refreshed its deluxe lunch sets with an array of dishes emulating its signature modern interpretation of Japanese cuisine over a two-course menu (available on weekdays, from S\$58++ per person) and a three-course option (available daily, from S\$68++ per person), the best accompaniments to an executive lunch, romantic date and a catch-up with loved ones. Choose from over 10 starters, including the *salmon carpaccio*, dressed with white ponzu sauce and aji amarillo (Peruvian yellow chilli pepper), and the crisp *curry beef cigar* spiced with a piquant garam masala, before diving into over 12 choices of mains such as the *ginger lime marinated salmon*, *wagyu sukiyaki* and the tantalising *Hobayaki A5 wagyu beef tenderloin*. Draw the lunch to a close with KOMA's signature desserts such as the picture-worthy *bonsai*, which is shaped like a potted plant with molten dark chocolate and crunchy pralines representing soil, and the *Japanese cheesecake* with a dollop of strawberry sorbet. For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.



Raise a toast to mum at the sky-high LAVO Italian Restaurant & Rooftop Bar

Welcome Mother's Day 57 storeys in the skies at **LAVO Italian Restaurant & Rooftop Bar**, and dive into its signature mixology with two special cocktails (S\$25++ per glass) to fill mums with indulgence and opulence. Express gratitude to mum with *Carissima Madre* ('Dearest Mother' in Italian), an Aperol Spritz with lillet rose, lemon juice and sugar syrup, garnished with a cosmos orange flower for the ultimate surprise. Thereafter, appreciate mum and wish her a life of hope and beauty with *Amore Rosa* ('Love Rose' in Italian), a pink-hued gin cocktail shaken with pineapple juice, lemon juice, watermelon syrup and egg white, garnished with dried rose petals for a beautiful finish.

LAVO's Mother's Day cocktails are available from 10 to 12 May during lunch and dinner. For reservations, visit marinabaysands.com/restaurants/lavo.html.



Enter Maison Boulud's world of elegant French cuisine spotlighting seasonal ingredients

Elevate your Mother's Day celebration with an exquisite four-course brunch menu (S\$98++ per person) that combines the elegance of French cuisine with the freshest ingredients of the season at Chef Daniel's latest culinary destination **Maison Boulud**.

Start the experience with chef's selection of *seasonal oysters*, before diving into starters with a burst of freshness with artisanal *burratina*, perfectly balanced with the savoury jamón iberico de bellota and green pea salad, or a hearty *lobster roll* featuring a buttery toasted brioche bun and succulent Maine lobster meat, elevated with an exquisite tarragon mayonnaise. Choose from a selection of three entrées, including Maison Boulud's crowd favourite *porc duo*, featuring a duet of Ibérico pork loin and crispy porchetta drizzled in charcutière sauce, with a side of beetroot in stuffed cabbage, before sweetening the deal with chef's selection of *Mother's Day treats*.

Maison Boulud's Mother's Day menu is available on 11 and 12 May, from 11.30am to 2.30pm. Reservations are strongly encouraged. Visit marinabaysands.com/restaurants/maison-boulud.html.



*(from L to R): Customise a message on the 'card holder' of the **Mother's Day handbag**; **blackberry croissant***

Two Mother's Day treats await at the flagship outlet of Marina Bay Sands' signature European-inspired patisserie **Origin + Bloom**, located at the lobby of Hotel Tower 3.

Designed by an in-house pastry artist, the *Mother's Day handbag* (S\$288) features a vanilla sponge with the milky and delicate Opalys white chocolate, complemented with blueberry and elderflower ganache, and is good for eight to 10 persons to share. Furthermore, personalise the 'card holder' with a message for mum by pre-ordering the whole cake at least three days in

advance. Pre-orders begin on 6 May via originandbloom@marinabaysands.com, and can be collected between 10 and 12 May.

Walk-in guests can also swoon mums with the *blackberry croissant* (S\$8), a crisp treat filled with house-made blackberry compote, available from 10 to 12 May. For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html.



Presented in a golden bird cage tableside, Renku's signature afternoon tea set charms with an exquisite array of freshly baked scones, savouries and dainty sweets

Pamper mum with an intimate afternoon tea experience in the heart of Marina Bay Sands' hotel lobby at **Renku Bar & Lounge**, as the lobby lounge offers a Mother's Day exclusive free-flow of the delicate jasmine *sparkling tea BLÅ* throughout the afternoon on Mother's Day (12 May), 2pm to 5pm, and a gift to round off the afternoon.

Luxuriate in Renku's signature three-tiered afternoon tea set with a choice of *Garden Rhapsody* (S\$72++ per person) or *At The Queen's Table* (S\$65++), and pick from 14 distinct tea blends from the roving tea trolley tableside. Charm mum with *The Moon Represents My Heart*, a timeless oriental blend of oolong tea, coconut bits, blossoms, lotus stamen and bergamot, as well as other options such as the Marina Bay Sands-exclusive blend of *Marina Pearls*, an aromatic blend of jasmine pearls, lily blossom, juniper berries, bergamot and lychee. For reservations, visit marinabaysands.com/restaurants/renku-bar-and-lounge.html.



Gather loved ones for an unforgettable international buffet treat at RISE

This Mother's Day (12 May), **RISE** has curated a stunning line-up to indulge mum in a splendid buffet experience like no other. Upon arrival, mums will be treated to a complimentary glass of

Piper-Heidsieck, and are invited to keep their glasses flowing with *Mummy Love* (S\$18++), a special Mother's Day cocktail comprising gin, passion fruit, vanilla syrup, sparkling tea and a miniature rose.

Led by executive chef Colin Thumboo, the Mother's Day buffet line-up comprises over 100 delicacies celebrating RISE's award-winning theme '*The World at Your Table*'. The stars of the show are a glorious array of Western live carvings ranging from *salmon coulibiac*, *crème fraiche & dill* and *kurobuta brine ham*, *honey glaze* to *house-smoked barbecue wagyu beef short ribs*, and Asian wok-fried delicacies such as *braised seafood longevity noodles* and *Shanghai-style pork knuckle* braised with Chinese wine, dark soy sauce, mushrooms and Chinese herbs. Sweeten the celebrations with a jubilant assortment of whole cakes, mini pastries, chocolate pralines and Nyonya kuehs, including the crowd favourite *pandan chiffon cake*, *matcha cheesecake*, *lychee rose pavlova* and *iced papaya peach gum and coconut soup*.

View RISE's Mother's Day pricings in the table below. For reservations, visit marinabaysands.com/restaurants/rise.html.

Date	Adult	Child
12 May, Sunday, Lunch	S\$158++	S\$79++
12 May, Sunday, Dinner	S\$112++	S\$56++



Dive into a voyage of an exquisite Mother's Day menu led by Japan's seasonal produce

WAKUDA Restaurant & Bar is presenting its signature Japanese-French flair with a luxurious nine-course menu (S\$250++ per person) that is inspired by the season's freshest produce, available on Mother's Day (12 May) for lunch and dinner.

Upon arrival, mums will be greeted with a rose and a welcome drink, before starting the opulent nine-course feast with WAKUDA's signature *flan with zuwai kani* and the *yuba*, an all-star delicacy starring fresh bean curd skin from Kyoto with sea urchin and mountain caviar, a crowd favourite since the restaurant's opening in 2022. For the third course, whet your appetite with the seared big eye *tuna tataki salad* tossed in spicy sudachi dressing, before savouring the season's freshest catch with chef's selection of *sashimi* and *maki*. For the sixth course, savour assorted tempura brimming with seasonal seafood and vegetables, before rounding off with the tantalising *charcoal grilled A5 ohmi wagyu*. Reset your stomach for the eighth course with a refreshing pre-dessert of *litchi strawberry* mint granita, before rounding off with a grand finale – the fragrant *peach and oolong*, a limited-time treat comprising oolong tea mousse elevated with peach compote and a dollop of oolong tea ice cream.

Guests seeking a more extensive seasonal experience throughout the year will be pleased with WAKUDA's expansion of *The Sushi Experience*, which now has a 15-course option (S\$198++ per person) from its original 13-course menu (S\$128++ per person). The adventure begins with WAKUDA's signature flan with seasonal toppings, before exploring nine different types of nigiri sushi and a *negi toro handroll sushi*. The 15-course offering features an additional premium top-up where chef curates two additional courses to complete based on the season's finest produce, and is rounded up with WAKUDA's *miso soup* brimming with fresh Okinawa nori, junsai and tofu, and chef's *dessert* of the day. For reservations, visit marinabaysands.com/restaurants/wakuda-singapore.html.



Celebrate the woman of the house with **baked cheese lobster thermidor** paired with **Mother's Touch** cocktail

Over at **Yardbird Southern Table & Bar**, mums are in for a surprise with an indulgent Mother's Day platter (S\$128++) and the *Mother's Touch* cocktail (S\$22++), available on Mother's Day (12 May) during Sunday brunch and dinner. A masterpiece created by executive chef Josh Chua, the *baked cheese lobster thermidor* (S\$128++) is paired with a bed of earthy herb risotto cooked in chicken jus, topped with aged parmesan, chorizos and black mussels. Wash it down with the *Mother's Touch* cocktail, a yellow-hued cocktail starring distilled American Wheatley vodka, prosecco, pineapple juice, yuzu juice and a dash of vanilla syrup. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.

Spice up April and May with limited time menus



Black Tap unveils locally inspired specials such as **Rendang Beef Burger**, **Rendang Beef Fries** and **Passionfruit Limau-Drop** mocktail in celebration of Hari Raya

From now until 30 April, taste the depth of flavours of **Black Tap's Rendang Beef Burger** (S\$27++), featuring the complex combination of prime beef, Swiss cheese and pulled beef and layers of spices from the house rendang sauce, achar, frizzled onions and crushed peanuts. Inspired by the popular dish stewed in coconut milk and spices, *Rendang Beef Fries* (S\$15++) is topped with pulled beef, house rendang sauce, buttermilk dill, achar, frizzled onions and coriander, making it the perfect pairing for any craft burger or salad.

Enhance the scrumptious meal by sipping on an exotic citrusy beverage of *Passionfruit Limau-Drop* mocktail (S\$12++), which highlights a tantalising blend of sweet pineapple juice and tangy passionfruit purée, elevated with lychee syrup and a splash of soda. For reservations, visit marinabaysands.com/restaurants/blacktap.html.



Three native Thai chefs have curated 19 authentic Thai delicacies to celebrate Songkran Festival at RISE

This weekend (13 and 14 April), Marina Bay Sands' award-winning buffet restaurant **RISE** will celebrate Songkran Festival (Thai New Year) with an extensive ensemble of 19 Thai delicacies across six different stations, in addition to over 100 items showcasing *'The World at Your Table'*. Helmed by three native Thai chefs who are bringing their heritage recipes and creativity to the stage, the Songkran Festival line-up promises a gastronomical experience like no other with creative dishes infused with an authentic Thai twist.

Head straight for the live stations to satiate cravings for *moo ping* (Thai grill skewered pork belly), and pair it with steamed rice dumplings and steamed tapioca sago dumplings, both served with pork and peanuts. The RISE team will also add an authentic Thai twist to its glorious live carvings, including *whole baked sustainable seabass with yellow curry*, elevated with coconut cream, lime leaves, fish sauce, palm sugar and kaffir leaves, and *slow roast Iberico pork collar* with tamarind dip. They are best enjoyed with the *traditional Thai fried vermicelli with crab meat and egg* and warm bowls of *Thai boat noodles*. Round off on a sweet note with the quintessential *coconut sticky rice with fresh mangoes*, and pair it with the *Siam Margarita* (additional S\$22++ per glass), a Thai-inspired cocktail comprising Patrón Reposado, Cointreau Infused kaffir-chilli and lemongrass, finished with fresh calamansi lime juice.

View RISE's Songkran Festival pricings in the table below. For reservations, visit marinabaysands.com/restaurants/rise.html.

Date	Adult	Child
13 April, Saturday, Lunch	S\$92++	S\$46++
13 April, Saturday, Dinner	S\$122++	S\$61++

14 April, Sunday, Lunch	S\$102++	S\$51++
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*Spago Sun-kissed Saturdays welcomes all to keep their glasses flowing with Spago's signature cocktails such as the (second image) **Rough Love***

Mark your calendar on 4 May to begin the weekend on a high at **Spago Bar & Lounge's** next edition of '*Spago Sun-kissed Saturdays*' (S\$108++ per adult). Running throughout 2024, the year-long programme is held on every first Saturday of the month from 1pm to 4pm, and invites guests to a special three-hour free-flow treat of Spago's signature handcrafted cocktails, champagne and beers, complete with a live acoustic band for an opulent daytime party.

Watch the Spago bartending team up close as they prepare an array of expertly crafted signature cocktails such as the crowd favourite *Rough Love*, a vibrant combination of Tanqueray gin, champagne, shiso umeshu and a squeeze of lime, and the *Peace on Earth*, shaken with tropical rum punch, passionfruit, orgeat and coconut. Pair them with sumptuous dishes from the lunch à la carte menu, from starters such as the *Japanese fried chicken "karaage"* (S\$19++) and *big eye tuna tartare cones* (S\$32++), to mains such as the *honey miso broiled black cod* (S\$48++), the *USDA prime New York striploin (300g)* (S\$95++) and vegetarian options like the *falafel burger* (S\$28++).

Reservations are strongly encouraged. Visit marinabaysands.com/restaurants/spago-bar-and-lounge.html.



*Yardbird's signature whiskey-based cocktails will feature Jack Daniel on 30 April (first image, from L to R): **Southern Revival; Watermelon Sling; Southern Peach; Blackberry Bourbon Lemonade** (second image, clockwise from top right) pair the limited-time **Party Thyme** cocktail with Yardbird's signature bar bites, including the **crispy chicken bao** and chiptole aioli Angus beef **chilli fries***

Don't miss an epic one-day collaboration on 30 April between **Yardbird Southern Table & Bar** and renowned Tennessee whiskey brand Jack Daniel, available from 5pm until late in the main dining room on Basement 1 and at The Loft on Level 1. Look forward to a taste of Jack Daniel's famous whiskeys in Yardbird's signature cocktails (from S\$22++ per glass), such as the *Blackberry Bourbon Lemonade*, which pairs delicately with the classic charcoal-mellowed Jack Daniel's Old No. 7, and the *Smoke Show*, which will feature the Tennessee Fire boasting notes of warm cinnamon liqueur, finished with the cocktail's recipe comprising smoked mango, lemon, mint, orange bitters and club soda. Guests can also opt for one-day-only cocktails such as *Party Thyme* (S\$26++ per glass), stirred with Jack Daniel's Old No. 7, raspberry, lemon and ginger ale, or treat themselves to *Jack Daniel's collection flight* (S\$30++), a quartet of shots featuring Jack Daniel's Old No. 7, Tennessee Honey, Tennessee Fire and Tennessee Apple.

Available for one day as well is the *Australia icon wagyu côte de boeuf* (S\$188++), expertly aged with Jack Daniel's Old No. 7 to perfection and presented with a whisky flamed peppercorn sauce, onion jam and mashed potatoes for the ultimate indulgence. While revelling into the evening at The Loft on Level 1 while dancing to live sets by DJ Patrick Oliver with a cocktail in hand, refuel with Yardbird's signature bar bites, including the chiptole aioli Angus beef *chilli fries* (S\$20++) and the *crispy chicken bao* (S\$22++) topped with Sichuan aioli and caviar. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.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 approximately 1,850 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 more than 11,000 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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