

Press Release



FOR IMMEDIATE RELEASE

Marina Bay Sands ushers in the Year of the Dragon with spectacular celebrations

Join the integrated resort as it lights up for Lunar New Year and unveils Singapore's largest drone show



*Marina Bay Sands' annual Lunar New Year light up on 6 February 2024 at 7pm will include the premiere of *The Legend of the Dragon Gate – Drone Show by the Bay*.*

Singapore (31 January 2024) – Marina Bay Sands is poised to usher in the Year of the Dragon with an evening of spectacular celebrations on 6 February 2024 at 7pm for ***The Dragon Awakens: 2024 Light Up***.

The visually stunning event will showcase dragon and lion dance performances, koi dancers, a modern Chinese art display by Singapore Chinese Dance Theatre, a performance by Singaporean singer-songwriter Nathan Hartono and a powerful display of 1,500 synchronised drones along the Marina Bay waterfront promenade, the largest drone show in Singapore to date.

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Held at the heart of The Shoppes at Marina Bay Sands' Grand Colonnade, the annual Lunar New Year light up event will unveil two majestic 40-metre-long dragons in front of the grand 15-metre-tall Dragon's Gate, a symbolic display that will welcome visitors to step into an auspicious year. Enhanced by artistic elements including 88 koi fish decorations, an iridescent dragon's pearl, and 28 blooming lotus lanterns, the Lunar New Year decorations embody a contemporary interpretation of the Chinese mythology '*The Legend of the Dragon Gate*'. The dragon installations, adorned in captivating shades of aquamarine, teal and purple narrate an inspiring tale of perseverance leading to prosperity, as the koi undergoes a transformation into a magnificent dragon, ascending the Dragon's Gate.



The drone shows will be held on 6, 10, 11, 16, 17 and 18 February at the Marina Bay waterfront.

Following the enchanting light up event indoors, visitors will be invited to the Event Plaza for the Lunar New Year drone light show at the Marina Bay waterfront, which also marks the start of a noteworthy collaboration between the Singapore Tourism Board (STB), Marina Bay Sands and UOB to introduce world-class programming in the precinct.

Set to be Singapore's largest drone show, the 1,500-drone display will feature themes of prosperity and family reunion. Beginning with a dragon's pearl and seamlessly incorporating the national flower, Vanda Miss Joaquim, the show tells the mythical tale of a koi's transformation into the Dragon King soaring triumphantly against Singapore's iconic city skyline. The complimentary show will take place at 8pm on 6, 10, 11, 16, 17 and 18 February. Following the drone spectacle, *Spectra – A Light & Water Show* will begin at 8.30pm and 9.30pm on the selected dates.

The integrated resort's ornate decorations extend to Grand Colonnade South, featuring a prominent 22-metre-long dragon as its centrepiece. Visitors are invited to explore their 2024 Chinese zodiac Feng Shui predictions showcased on intricately designed panels reminiscent of the dragon's gate. Meanwhile, over 100 kumquat trees and floral arrangements will be adorned across the property to enhance the festive atmosphere. The iconic three towers of Marina Bay

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Sands and ArtScience Museum's facade will serve as canvases for Lunar New Year-themed projections and animations, delighting spectators from 9 to 24 February.

Revel in panoramic views of Singapore's largest scale drone show

Come 10 February, the iconic SkyPark Observation Deck will host ***Dragon in the Sky***, offering a remarkable vantage point for ***The Legend of the Dragon Gate - Drone Show by the Bay*** from a height of 56 storeys. Guests are invited to usher in the year of soaring fortune with front row seats of the awe-inspiring drone display on 10, 11, 16 and 17 February at 8pm. Tickets are priced at S\$58 for general admission and S\$48 for Sands LifeStyle members as well as UOB cardholders. Terms and conditions apply. For more details and online ticket purchase, please visit www.marinabaysands.com/attractions/offers/dragon-in-the-sky.html.

Set off spectacular fireworks at Digital Light Canvas by teamLab



Digital Light Canvas will showcase digital fireworks to ring in the Lunar New Year this February.

This Lunar New Year, **Digital Light Canvas by teamLab** located within The Shoppes at Marina Bay Sands will be illuminated with a digital fireworks display. From 6 to 24 February, Digital Light Canvas will feature a Lunar New Year special exhibit, where the massive crystal light installation overhead will be lit aglow with a fireworks display.

Digital Light Canvas ticketholders will be invited to interact with the art installation within the space by using their smartphones to scan designated QR codes and selecting firework displays of their preference, which will be translated into large, three-dimensional fireworks that will light up the 14-metre-tall light sculpture. The spectacular art installation will be dynamic and evolving as guests interact and play with the installation, presenting a delightful and creative activity suitable for guests of all ages.

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Prices for Online Tickets (tickets are inclusive of booking fees and GST)	
Date and Timings	Prices
Daily, 11am – 9pm	General Entry: S\$12 per person Entry with Badge: S\$15 per person Entry with Tote Bag: S\$30 per person Entry with T-shirt (Child): S\$30 per person Entry with T-shirt (Adult): S\$35 per person

Lavish feasts and thoughtful creations for the season

This February, The Shoppes at Marina Bay Sands showcases bountiful delights at a range of restaurants and brands.



From L to R: PUTIEN's **Pot of Goodies** is made with 12 finest ingredients, while JUMBO Signatures' delectable **ABUNDANCE** and **BOUNTIFUL** tasting menus feature its signature chili crab meat sauce, and Dallas Café & Bar presents the refreshing **Lucky Dragon** cocktail.

Feast to a prosperous Lunar New Year with **PUTIEN**'s sumptuous *Pot of Goodies*, filled with an abundance of delicacies such as Putian duotou clams, abalone, sea cucumber, scallop, prawns, roast pork, fatt choy and more. Paired with the finest ingredients such as premium abalone and specially created sweet and sour Yu Sheng sauce, PUTIEN's *Prosperity Yu Sheng* (from S\$39.80++) is the perfect addition to family reunions. Guests will receive a complimentary *Mazu Mee Sua Gift Box* for takeaway orders of *Pot of Goodies*.

Bask in the festivities at **JUMBO Signatures** with the *ABUNDANCE* tasting menu (S\$188++), available from now till 8 February, consisting of six courses including the signature chili crab meat sauce topped with caviar. Reunite with loved ones while indulging in the *BOUNTIFUL* tasting menu (S\$208++), which showcases the *Traditional Teochew Lou Hei* to toss to good wealth from 9 to 25 February.

Unwind at **Dallas Café & Bar** while sipping on the *Lucky Dragon* cocktail (S\$16++). Available from 9 to 29 February, the exquisite mix of gin, grenadine, fresh orange and lemon will be served in a chilled Martini glass and garnished with a bright red cherry and orange peel.

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From L to R: Punjab Grill's **Chaat Yu Sheng**, CÉ LA VI's **Yusheng** and Sen of Japan's **Prosperity Salmon Yu Sheng** will be available from 1 to 11 February, 1 to 12 February, and 22 January to 24 February respectively.

Savour rich and authentic flavours of **Punjab Grill's Special Lunar New Year Menu** (S\$110++), featuring the restaurant's *Charcoal Grill Lamb Chop* and aromatic *Patiala Murgh*, available on 10 and 11 February. Rejoice with loved ones while enjoying the signature *Chaat Yu Sheng*, which will be served from 1 to 11 February. Over at **CÉ LA VI**, experience abundance with *Yusheng*, highlighting a blend of house-smoked salmon, white daikon and mango, adorned with a special sour plum and lemongrass dressing and drizzled in liquid nitro pomelo. Meanwhile, **Sen of Japan's Prosperity Salmon Yu Sheng** (from S\$68++) offers a vibrant assortment of auspicious ingredients, with an option of caviar, harmoniously tossed together for a year of abundance and good fortune.



From L to R: TWG Tea's **Grand Dragon Tea** and Venchi's limited-edition gift collection make the perfect gifts for loved ones this joyous Lunar New Year.

This Year of the Dragon, indulge in **TWG Tea's Grand Dragon Tea** (S\$50), an exuberant hand-blended green tea accented by notes of fragrant mandarin orange, or **Venchi's** delightful assortment of gourmet Italian chocolate from its limited-edition gift collection featuring a beautifully crafted dragon, colorful motifs and floral patterns to embody flourishing new beginnings.

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From L to R: Da Paolo Gastronomía's **Bakkwa Pineapple Dragon Bread**, **Mandarin Tiramisu** and **Almond Crisps** as well as Ralph's Coffee's **New York Cookie Box** make the perfect medley of sweet and savoury.

Savour a selection of festive treats from **Da Paolo Gastronomía**, including the home-baked **Bakkwa Pineapple Dragon Bread**, **Mandarin Tiramisu**, and **Almond Crisps**, and **Ralph's Coffee**'s limited edition **New York Cookie Box** (S\$42) with its exclusive Orange Hazelnut Cookie Sandwich whilst catching up with loved ones this season.

Cherish unforgettable moments with family



Base Entertainment Asia presents a 360-degree multi-sensory experience at **Immersive Disney Animation**, from now till 25 February at Sands Theatre.

Visitors are invited to embark on a magical journey through a century of Disney's animated wonders at **Immersive Disney Animation** at Sands Theatre until 25 February. Here, they can dive into the enchanting world of Disney, explore the artistry of animators and the evolution of iconic scenes, characters and songs. They are also encouraged to partake in a thrilling 360-degree experience in the Show Gallery, featuring scenes from *The Little Mermaid* and *Frozen II*. Secure your tickets starting at S\$33 (excluding booking fee) for a magical Lunar New Year celebration at www.marinabaysands.com/entertainment/shows/immersive-disney-animation.

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Exciting Sands LifeStyle rewards



Sands LifeStyle presents exclusive rewards this Lunar New Year.

The season's Spring celebration blooms with a slew of rewards and perks for Sands LifeStyle members from now till 19 February. Members can redeem vouchers worth S\$250 for shopping and S\$130 for dining with a minimum spend of S\$18,000¹, while those with an accumulated spend of S\$5,800 can redeem \$180 bonus Resort Dollars². Earn up to 20 per cent Resort Dollars and redeem instantly at over 250 participating international and luxury brands. Visit www.marinabaysands.com/campaign/lunar-new-year/shopping.html for the full list of participating brands, members' exclusives, and more information.

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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

¹ Minimum spend must be in a single receipt and redeemed on the same day. Limited redemptions per day, and terms and conditions apply.

² Present up to three same-day receipts to redeem. Limited redemptions per day, and terms and conditions apply.

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