

## **MEDIA UPDATE**

### **Enchanting Easter feasts at Marina Bay Sands**

Singapore (12 March 2020) – Celebrate Easter over hearty spreads at Marina Bay Sands, as award-winning restaurants roll out limited time specials, ranging from indulgent brunches at Adrift and RISE, to an eggs benedict galore at Bread Street Kitchen, a bountiful Spring menu at db Bistro & Oyster Bar, and an all-you-can-eat fried chicken special at Yardbird Southern Table & Bar. Also making a return at Black Tap this Easter weekend is The Peeps Shake – a wild cherry shake made of a vanilla frosted rim with Easter M&M's, topped with three yellow chick Peeps, sprinkles and a cherry.

This month, celebrity chef restaurants CUT and Spago by Wolfgang Puck have also launched two exclusive menus. Bask in warm evenings 57 stories above ground at Spago Dining Room over a luxurious three-course *Sunset Menu*, or kick start the week on Mondays with a fine selection of cocktails and bites at CUT in its newly-introduced *ShortCUTs* menu.

For more information, visit [www.marinabaysands.com/deals/restaurants/easter-festive-dining.html](http://www.marinabaysands.com/deals/restaurants/easter-festive-dining.html).

### **New brunch items at Adrift by David Myers (Weekends, 12pm – 3pm)**



*Enjoy Adrift's Easter brunch in a stylish and contemporary ambience*

Celebrate Easter at Adrift by David Myers with its newly revamped brunch menu, featuring a selection of more than 20 well-loved brunch classics and creative dishes. Pair handcrafted cocktails and endless mimosas with the *New England lobster frittata* (S\$24++), the *king crab omelette with garden herbs* (S\$26++), or a comforting dish of *baked eggs, smoked tomato chutney, chorizo and ricotta* (S\$22++).

Meat and seafood lovers can satiate their cravings with the juicy wood-fired *butcher steak* from Queensland (S\$38++ per 150g), or opt for a lighter option of *sea barramundi, pickled lemon, beans, wasabi* (S\$44++). For sweets, delight in the *broken ricotta pancake* (S\$19++) studded with creamy ricotta and served with whiskey walnuts, honeycomb and apple. Elevate the brunch experience with Adrift's free-flow beverage special (additional S\$98++ per pax) or order cocktails in carafes for sharing.

For reservations, call 6688 5657 or visit [www.marinabaysands.com/restaurants/adrift.html](http://www.marinabaysands.com/restaurants/adrift.html).

**Bread Street Kitchen does eggs benedict three ways (10 – 12 April, 11am – 3pm)**



*Celebrate Easter with Bread Street Kitchen's innovative **eggs benedicts***

Bread Street Kitchen by Gordon Ramsay celebrates Easter weekend (10 – 12 April) with an entire brunch menu dedicated to *eggs benedict*. Savour the well-loved brunch staple in three delicious variations, including a Mexican-style *huevos rancheros* (S\$25++) featuring a runny poached egg accompanied with fiery 'nduja sausage, crab meat, homemade ranchero sauce and toasted muffin (S\$25++). The *naughty eggs benedict* (S\$25++) comprises a dry-aged burger patty sandwiched between two buttery brioche buns, melted cheese, a poached egg, crispy bacon, and creamy hollandaise sauce spiked with paprika. The classic dish takes a creative spin in the *Asian eggs benedict* (S\$23++), comprising shredded barbequed pulled pork, pork floss, kimchi and poached eggs. Complete the meal with a choice of sides such as *chips*, *onion rings*, *baked beans*, and *mixed green salad* (S\$5++ each).

For reservations, call 6688 5665 or visit [www.marinabaysands.com/restaurants/bread-street-kitchen.html](http://www.marinabaysands.com/restaurants/bread-street-kitchen.html).

**Savour the best of Spring at db Bistro & Oyster bar (12 April, 5.30pm – 10pm)**



*Fresh seasonal ingredients take centrestage on db Bistro's Easter menu: **whole roasted dover sole***

Mark your calendar for a one-night only Easter dinner at db Bistro & Oyster Bar on 12 April, as the celebrity chef restaurant serves a sumptuous spread featuring fresh Spring produce. Start

with *Daniel Boulud's chilled spring pea soup* (S\$20++), perfectly paired with smoked bacon slices and rich crème fraîche, before tucking into the refreshing *white asparagus salad* (S\$28++), or the *soft-shell crab tempura* (S\$36++), featuring fresh crustacean fried to golden brown perfection, drizzled with the traditional French sauce gribiche.

For mains, diners can opt for the *whole roasted dover sole* (S\$120++; for two pax), served with cauliflower variations and sauce "grenobloise", or indulge in the *leg of Pyrenees lamb* (S\$120++; serves two to four) – a milk-fed delicate roast served with naravin of Spring vegetables.

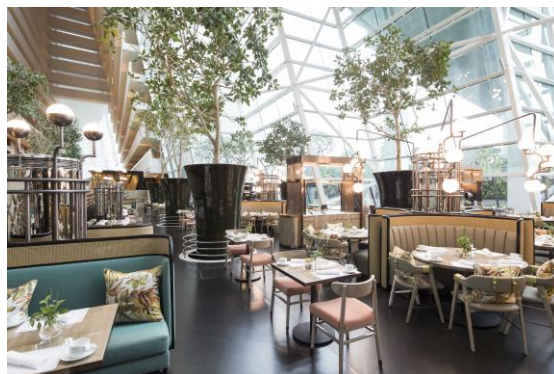


The **Original db burger** is a splendid assembly of foie gras, braised short ribs and ground sirloin

In the month of March, db Bistro is also celebrating 20 glorious years of the *Original db Burger* by chef Daniel Boulud, with a half-price burger special during lunch (12pm – 5pm) on weekdays. The culinary masterpiece features a multi-layered patty made of a premium foie gras centre, enveloped in wine-braised short rib and ground sirloin. Topped with crisp frisée lettuce and tomato confit, the patty is served with buttered brioche buns, speckled with parmesan, cracked pepper and poppy seeds. Pair the decadent dish with a glass of red wine for S\$10++.

For reservations, call 6688 8525 or visit [www.marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html](http://www.marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html).

### **Sumptuous Easter brunch at RISE (12 April, 12pm – 2.30pm)**



Families can enjoy a brunch special at RISE featuring fresh seafood and delights as part of its international buffet spread

This Easter, treat your loved ones to a leisurely brunch at RISE, as the international buffet restaurant presents special dishes and live stations for the occasion. Kick start brunch with a cold seafood selection of *fresh fine de claire oysters* and *Alaskan king crab* before a steaming bowl of *creamy lobster bisque*. Not to be missed are the succulent *grilled tiger prawns* served with garlic, chili and coriander, as well as the *herb crusted lamb chops with mint sauce*. Over at the live carving station, relish Easter specials such as *whole roasted Sanchoku wagyu striploin with yorkshire pudding and horseradish cream*, and *maple glazed gammon with spiced apple chutney*. Round up the feast with an array of sweet treats at the dessert corner, complete with two live stations serving *apple strudel & vanilla sauce*, and *chocolate fondant with berries compote*.

RISE's Easter brunch is priced at S\$98++ per adult and S\$38++ per child. For reservations, call 6688 5525 or visit [www.marinabaysands.com/restaurants/rise.html](http://www.marinabaysands.com/restaurants/rise.html)

### **Yardbird Southern Table & Bar (12 April, 10am – 4pm)**



Toast to a merry Easter celebration with Yardbird's signature **Lewellyn's Fine Fried Chicken** and bubbles

This Easter Sunday, turn up the fun at Yardbird Southern Table & Bar as the restaurant's popular "All-You-Can-Eat" fried chicken special makes a return. Feast on Yardbird's signature *Lewellyn's fine fried chicken* (S\$34++ for two hours), a century-year old recipe of chicken brined in a blend of secret spices for 27 hours before being fried to golden-crisp perfection. Complete the meal with refreshing cocktails and opt for the beverage package (S\$30++ per pax) to enjoy two hours of unlimited signature tipples, including the citrusy *Mimosa* and bubbly *Bellini*.



Celebrate April with Yardbird's new beverage specials like the **Mojito Monday** & **Ladies Night Wednesday**

Starting April, Yardbird will bring its Miami famed classic mojito to the sunny shores of Singapore in its all new *Mojito Monday*. Available all day, each glass of mojito is priced at S\$8++. Ladies can also rejoice in the restaurant's new *Ladies Night Wednesday* with 1-for-1 signature cocktails, from 5pm onwards at The Loft (the restaurant's upper level). On the weekends, savour Yardbird's signature weekend brunch with free-flow *Mimosa* for two hours at S\$30++, from 10am to 4pm.

For reservations, call 6688 9959 or visit [www.marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html](http://www.marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html).

### **CUT by Wolfgang Puck introduces ShortCUTs menu on Monday evenings (March)**



Savour a slice of CUT's award-winning cuisine and cocktails such as the **Garden of Eden**

Wind down early on Monday evenings at CUT by Wolfgang Puck as the one-Michelin-starred restaurant unveils its new *ShortCUTs* menu, featuring handcrafted cocktails, wines, and indulgent bites such as its famed *mini wagyu beef "sliders"* (S\$15++) and *chicken biscuits with jalapeño aioli and wildflower honey* (S\$12++).

Sip on CUT's signature *Garden of Eden* (S\$18++), an aromatic blend of jasmine tea infused vodka with lemon and cane sugar, or the refreshing *Peace on Earth* (S\$18++), consisting tropical rum punch with citrusy passion fruit and pineapple.

Guests can also savour Argentinian wines by the glass (S\$15++) such as the 2018 *Torrentes Susana Balbo – "Crios"* and 2018 *Malbec Susana Balbo "Crios"*, or opt for a chilled *Kirin Ichiban Lager* (S\$12++). The *ShortCUTs* menu is exclusively available every at CUT's bar and lounge.

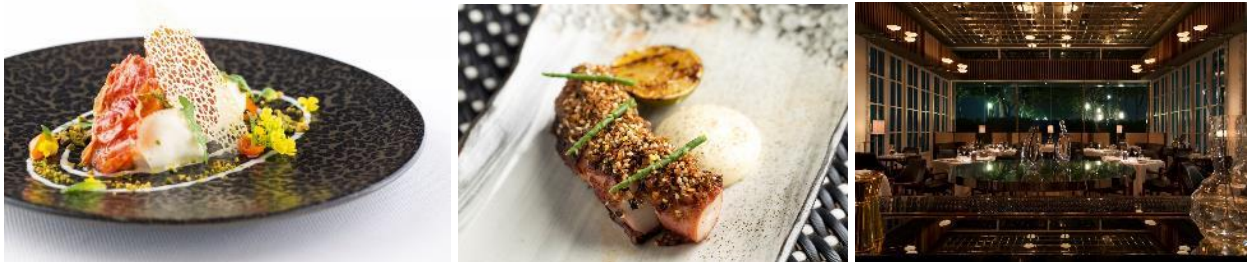
For reservations, call 6688 8517 or visit [www.marinabaysands.com/restaurants/cut.html](http://www.marinabaysands.com/restaurants/cut.html).

**Sunsets at Spago by Wolfgang Puck (Sunset Menu, 6pm – 7pm; Spago Sunday Chillout, 4pm – 9.30pm)**



Bask in mesmerising sunsets at Spago bar and lounge with cocktails and bar bites such as the **octopus sushi rolls**

Enjoy impressive cocktails and tasty bites at Spago Bar & Lounge amidst unparalleled city views with the *Spago Sunday Chillout* menu. Available from 4pm to 9.30pm on all Sundays in March, the menu features Spago's signature bites, including the *USDA prime beef sliders* (S\$15++), *Japanese fried chicken karaage* (S\$15++), and *octopus sushi roll* (S\$15++). Pair the bites with Spago's creative concoctions such as *Whips & Chains* (S\$18++), a Don Julio Blanco tequila based cocktail with fresh pineapple and lime juice, or *Run Like Hell* (S\$18++), a gin-based concoction brimming with floral notes of elderflower and lavender. Other beverages such as *Prosecco Ca' Vescovo – Brut, Italy, NV* (S\$15++), *Sierra Nevada Pale Ale, USA* (S\$12++) and *Zeffer Red Apple Cider* (S\$12++) are also available for a leisurely afternoon respite.



Enjoy an early dinner with Spago's **Sunset Menu**, featuring its signature **burrata with confit kumquats and charcoal grilled Spanish octopus**

Over at Spago Dining Room, guests can experience sky-high dining at its best over a three-course *Sunset Menu* at S\$78++ exclusively in March. Available from Sunday to Thursday from 6pm to 7pm, the curated menu features some of Spago's most iconic creations, which include the *charcoal grilled Spanish octopus* and *artichoke black truffle agnolotti*. Another highlight is the *burrata with confit kumquats* – an assembly of creamy burrata and tangy confit kumquats with shavings of crispy San Daniele prosciutto.

For mains, indulge in the *smoked maple leaf farms duck breast*, boasting contrasting flavours and textures with an accompaniment of seared foie gras, Fuji apples, chanterelles, toasted farro and apple-ginger reduction. Relish in the *Japanese sea bream "laksa"* for a local twist, or supplement S\$35++ to enjoy the tender *grilled USDA prime New York sirloin steak*, served with potato-fontina gratin and miso-mushroom purée. Draw your meal to a close with Spago's well-loved *salted caramel soufflé*, served with a refreshing scoop of farmer's market Fuji apple sorbet.

For reservations, call 6688 9955 or visit [www.marinabaysands.com/restaurants/spago.html](http://www.marinabaysands.com/restaurants/spago.html).

**Wolfgang Puck restaurants celebrate Marina Bay Sands' 10<sup>th</sup> year anniversary with sweet soufflé specials in April**



*CUT and Spago present their well-loved **valrhona chocolate soufflé** (left) and **salted caramel soufflé** (right)*

In celebration of Marina Bay Sands' 10<sup>th</sup> year anniversary, CUT and Spago by Wolfgang Puck are offering their signature soufflés at S\$10++ for the whole month of April, available for dine-in dinners only. Indulge in the decadent *valrhona chocolate soufflé* at CUT, featuring rich crème fraîche and a scoop of nutty gianduja chocolate gelato. Over at Spago, delight in the fluffy *salted caramel soufflé*, served with farmer's market Fuji apple sorbet.

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**About Marina Bay Sands Pte Ltd**

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, more than 2,500 hotel rooms and suites, the rooftop Sands SkyPark, and the best shopping mall in Asia, world-class celebrity chef restaurants, a theatre and an outdoor event plaza. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit [www.marinabaysands.com](http://www.marinabaysands.com)

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