

Press Release



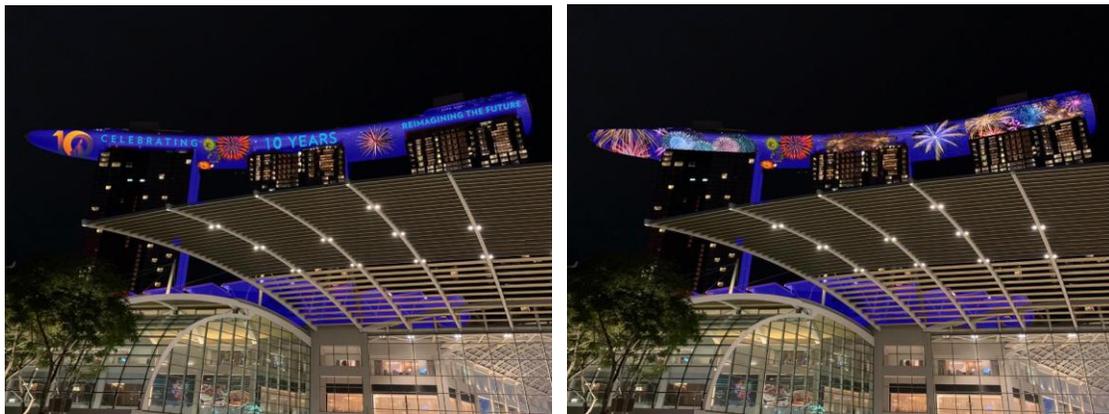
FOR IMMEDIATE RELEASE

Marina Bay Sands lights up for its 10th anniversary and ushers in the holiday season

*Feel the festive spirit across The Shoppes, restaurants,
and the Hotel with a slew of promotions and menus*

SINGAPORE (18 November 2020) – Marina Bay Sands is commemorating a decade of excellence with a 10th year anniversary building light-up that kicks off this evening, alongside year-end festivities across the integrated resort.

Using lasers and lights, the underbelly of the iconic Sands SkyPark will see a dazzling display of animation and star bursts. At the lotus-shaped ArtScience Museum, the integrated resort's glorious 10-year history will be commemorated through its exterior walls every night, highlighting milestones that have captured the public's imagination through the past decade. The three-minute show will be staged each night from 18 to 25 November, from 8pm to 11.30pm at 30-minute intervals.



Artist renderings of the 10th Anniversary building light-up which kicks off on 18 November

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Across property, visitors can look forward to a medley of joyous activities for all ages, from sumptuous festive feasts at signature and celebrity chef restaurants, to family staycation packages, retail specials, and attraction bundles.

Join in the festive cheer and Insta-worthy moments at Marina Bay Sands

For the first time in Singapore, visitors to The Shoppes can enjoy an interactive Christmas experience at booths where they can have fun with animated 3D Santas via a holographic screen boasting an 8K display resolution. Titled **Looking Glass**, three of these booths will be located throughout the shopping mall, to allow visitors to interact with a different themed Santa at each booth – **Dapper Santa**, **Gourmet Santa** and **Joyous Santa**.

Inspired by the spirit of spreading positivity during this festive period, these holographic screens are controlled via motion sensors, enabling visitors to select outfits for **Dapper Santa** to wear, dishes for **Gourmet Santa** to whip up in a kitchen, or receive virtual gifts of luck, love and health from **Joyous Santa**, depending on the booth they visit.



Feel the spirit of Christmas at The Shoppes with festive décor (left) and pen a letter to drop off at Santa's Box (right)

Little ones can start penning their letters to Santa on a Shoppes postcard and drop them into a magical **Santa's Box** located in front of Hamleys of London toy store. Available for pick-up at the Santa's Box and retail concierge counters, these postcards contain a wish list of handpicked gifts (worth up to S\$300 each) from The Shoppes' children's boutiques, where little ones can check off and stand to win. Four winners with the best letters will be picked over four weeks leading up to 20 December.

Festive shopping and dining at The Shoppes

The Shoppes at Marina Bay Sands is putting a sparkle in the holiday season with festive shopping and dining specials from now till Christmas Day (25 December). Shoppers can look forward to attractive savings of up to 70 per cent at selected fashion brands including **Fila**, **Ferrari Store**

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Junior, Furla, Kwanpen, Lancaster, and MOISELLE, as well as complimentary gifts with purchases at **Missoni, Mikimoto**, and more.

Those seeking a respite in between shopping will rejoice in festive treats across selected F&B retailers. From 15 to 31 December, award-winning Indian restaurant **Punjab Grill** is presenting its trademark turkey marinated with bold Indian spices and yoghurt and stuffed with truffle rice before grilling in the tandoor. Available for takeaway with a two-day advance booking, the *Tandoori Whole Turkey* (S\$138+) and *Tandoori Stuffed Turkey with Masala Gucchi Biryani* (S\$168+) are bound to impress any holiday gatherings at home. Guests who prefer to dine in can enjoy a five-course Christmas set menu (S\$99++) featuring the *Malai Tandoori Turkey meatballs, Makhani glazed with truffle* – available only on Christmas Eve and Christmas Day.



F&B retailers at The Shoppes roll out exciting holiday feasts and treats to celebrate the season (from L-R): Punjab Grill's Tandoori Turkey, fine Italian chocolates by Venchi, and TWG Tea's Grand Christmas Tea

Other festive goodies include a complimentary mini panettone (U.P. S\$9.90) with a minimum spend of S\$150 at **Da Paolo Gastronomia** located along the waterfront promenade, as well as an early bird 10 per cent off regular-priced Christmas collection at **Venchi**. Both offers are ongoing until 30 November.

From now until Christmas Day, Shoppers stand to receive a S\$50 dining voucher with a S\$500 spend, or a S\$150 shopping voucher with a S\$3,500 spend. Complimentary gift-wrapping paper is also available for redemption with a S\$100 minimum spend, while stocks last. For more information, visit marinabaysands.com/ShoppesChristmas¹.

Glorious feasts across 13 celebrity chef and signature restaurants

This December, Marina Bay Sands' restaurants are set to welcome diners with a repertoire of festive feasts, from lavish international spreads at **RISE**, to exclusive set menus at **ADRIFT by David Myers, Bread Street Kitchen by Gordon Ramsay, db Bistro & Oyster Bar** and **LAVO Italian Restaurant & Rooftop Bar**. Celebrate the joyous season of giving with festive goodies

¹ All redemptions for vouchers and gift-wrapping paper are limited to a maximum of three (3) combined same-day receipts.

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from **Origin + Bloom**, and delight in an array of holiday themed specials at **Black Tap Craft Burgers & Beer**. Guests can also spruce up their parties at home with exclusive festive takeaway specials from **Origin + Bloom**, **Yardbird Southern Table & Bar** as well as a brand new **CrazyShake® Kit** by **Black Tap** via [Marina Bay Sands' Gourmet Takeaway Platform](#).

Count down to Christmas and year-end with Marina Bay Sands' advent calendar throughout the month of December². A series of exclusive dining and beverage specials await across 13 celebrity chef and signature restaurants, from limited-time festive milkshakes at **Black Tap** and tasting menus at **CUT** and **Spago**, to holiday cocktails at **Mott 32** and **ADRIFT**, as well as complimentary desserts and treats at **Bread Street Kitchen** and **Yardbird**. To view the full advent calendar, visit [marinabaysands.com/festivespecials](#).

Finally, herald the New Year with a myriad of gastronomic experiences over the scenic Marina Bay waterfront promenade at **Yardbird**, or unwind over an intimate sky-high celebration at **Spago Dining Room**. On New Year's Day, enjoy a deluxe brunch at **CUT by Wolfgang Puck**, or **KOMA's** traditional Japanese New Year dinner set menu.

For a full line-up of festive and New Year's dining specials, refer to the Appendix below, or visit [marinabaysands.com/campaign/christmas/festive-dining](#).

Joyous staycations this holiday season

From 1 November 2020, guests may enjoy a festive getaway with the Hotel's two attractive staycation packages. The [Joyous Family Staycation](#) deal offers staycations from S\$319++ a night, with S\$60 Resort Dollars per night for a minimum two-night stay for Sands Rewards Lifestyle (SRL) members, while the [Festive Staycation](#) package starts from S\$379++ a night, with S\$20 Resort Dollars per night for SRL members. Available for booking until 31 March 2021, both packages entitle guests to a guaranteed room upgrade, as well as complimentary valet or self-parking.

Those seeking a pampering spa session will delight in 30 per cent off treatments from 16 November 2020 to 31 March 2021. Visit [here](#) to view the full menu of treatments available and call +65 6688 8825 or email banyantreespa@marinabaysands.com to make a booking.

Family holiday fiesta 2-for-1 attractions bundle

From 1 to 27 December, visitors can enjoy access to two of Marina Bay Sands' most popular attractions – the Sands SkyPark Observation Deck and Digital Light Canvas – at a special holiday price. Priced at S\$10 for Sands Rewards LifeStyle (SRL) members³, and S\$15 for non-members,

² Advent specials are available from 1 to 30 December, except 24 and 25 December. Each restaurant has a different advent special and the promotion period varies. For more information, visit [marinabaysands.com/festivespecials](#).

³ Each SRL member is entitled to purchase a maximum of two '2-in-1 attractions' bundles per day.

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the bundle (U.P. S\$28 per adult) includes five complimentary digital photos and two animated videos at the Sands SkyPark Observation Deck. Guests who have already purchased a standard S\$5 ticket to the Digital Light Canvas can also top up to enjoy this promotion.

SRL members are to present their membership card at the SkyPark box office to enjoy this offer, while non-members may purchase tickets online, at the SkyPark self-serve kiosks, or at the SkyPark box office. To sign up for a free Sands Rewards Lifestyle membership, visit marinabaysands.com/sands-rewards-lifestyle.

For more updates on the holiday festivities at Marina Bay Sands, follow us on [Facebook](#) and [Instagram](#), or join the conversation at #XmasAtMBS.

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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, 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.

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Appendix: Marina Bay Sands' festive dining specials

<p>ADRIFT By David Myers</p>  <p><i>Celebrate the holidays with ADRIFT's seven-course dinner menu</i></p>	<p>From 1 to 25 December, herald the festive season with ADRIFT by David Myers' splendid seven-course dinner menu (S\$128++ per pax).</p> <p>Enjoy the restaurant's hallmark modern Asian cuisine and savour innovative dishes such as <i>almond gazpacho</i>, featuring king crab embedded in a chilled and flavourful blend of grape, miso and creamy hung yoghurt, as well as a juicy <i>wagyu striploin</i> served with pumpkin, sprouts and toasted pepitas.</p> <p>Other menu highlights include <i>kingfish sashimi</i>, <i>slipper lobster</i> with grilled kraut in bouillabaisse, <i>smoked pork belly</i> with cauliflower and fennel, and a sweet ending of <i>chocolate & olive oil delice</i> with smoked milk ice cream.</p> <p>For reservations, call 6688 5657 or visit marinabaysands.com/restaurants/adrift.</p>
<p>Black Tap Craft Burgers & Beer</p>  <p><i>(from L to R): Pumpkin Pie Shake; Chocolate Peppermint Shake</i></p>  <p><i>Black Tap's newly crowned The Mulberry Street Burger</i></p>	<p>Kick off the year-end festivities in style with Black Tap's towering CrazyShake® Milkshakes, as the restaurant rolls out two limited-time holiday creations.</p> <p>From 26 to 29 November, delight in the <i>Pumpkin Pie Shake</i> (S\$22++), a pumpkin spice shake with a vanilla frosted rim studded with fluffy mini marshmallows, topped with a slice of creamy pumpkin pie, turkey marzipan lollipop, whipped cream and a cherry.</p> <p>Making a return this December is the popular <i>Chocolate Peppermint Shake</i> (S\$22++) – served in a chocolate frosted rim with crushed peppermint, topped with a slice of decadent peppermint chocolate chunk cheesecake, whipped cream and a drizzle of chocolate syrup.</p> <p>From now till end December, try Black Tap's latest offering <i>The Mulberry Street Burger</i> (S\$32++), an ode to Italian American culture in New York and named after the heart of NYC's Little Italy: Mulberry Street. This burger defended the sensational burger joint's title for the fourth year as the Judges Choice Award winner at the 'New York City Wine & Food Festival: Behind the Burger Bash'.</p> <p>For reservations, call 6688 9957 or visit marinabaysands.com/restaurants/black-tap.</p>
<p>Bread Street Kitchen by Gordon Ramsay</p>	<p>This festive season, lounge by the scenic Marina Bay waterfront promenade and savour Bread Street Kitchen's tantalising three-course <i>Festive Menu</i> (S\$79++ per pax; S\$149++ for two). Comprising a choice of starter, main and dessert, the menu includes highlights such</p>

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Bread Street Kitchen's flavourful
Festive Menu



Count down to the New Year with Bread
Street Kitchen's **New Year's Eve Set**

as seared scallops, creamed Brussel sprouts, n'duja sausage, and short rib croquette, celeriac puree, baby carrots, red wine jus for starters, as well as indulgent mains such as the traditional Italian Osso Buco, roasted garlic mash, romanesco, black truffles, or the pan seared red snapper, burnt leek puree, asparagus, barberry sauce.

For dessert, enjoy the *Diplomatico rum cheesecake*, *apple candy*, *cinnamon ice cream* for a sweet ending. This menu is available for dinner (5pm onwards) from 4 to 30 December, and all day on Christmas Eve and Day.

Bread Street Kitchen is set to ring in the New Year on 31 December with an opulent five-course *New Year's Eve Set*, complete with delicate *petit fours* (S\$185++ for first seating at 5pm; S\$215++ for second seating from 8pm). Highlights include a starter of *tuna, sesame cracker, caviar, spicy ponzu mayo* and *charred octopus, sweet corn purée, limoncello & chorizo vinaigrette*; mains such as the restaurant's famed *beef filet Wellington, truffle mash, baby carrots, bone marrow jus*; as well as a choice of desserts such as the *Baileys burnt cream, blood orange sorbet*. Wine pairing is also available at S\$59++ per pax.

The family-friendly restaurant will also offer a festive *Kids Menu* specially designed for little ones between 3 and 8 years old, while those between 8 and 12 years old can enjoy all festive menus at 50 per cent off.

For reservations, call 6688 5665 or visit marinabaysands.com/restaurants/bread-street-kitchen.

CUT by Wolfgang Puck



Ring in the New Year with a magnificent
brunch at CUT by Wolfgang Puck

Usher in 2021 with a glorious three-course New Year's brunch (S\$98++ per pax; available from 11.30am to 2pm) at one-Michelin starred **CUT by Wolfgang Puck**. Begin with a selection of house-made pastries such as *smoked salmon bagels*, before moving on to a choice of signature starter, entrée, and dessert. Highlights include starters such as *Austrian oxtail bouillon, chervil, bone marrow dumpling* or *prawn "cocktail", wasabi panna cotta*.

Gourmands can also look forward to entrées such as CUT's classic *Maryland blue crab cakes benedict*, Wolfgang Puck Fine Dining Group's Executive Corporate Chef Lee Hefter's iconic *Chef Lee Pancakes*, or *steak & eggs, roasted marble potatoes, watercress salad*, with premium cuts such as *American wagyu ribeye* (supplement S\$140++; 280g) and *Japanese wagyu sirloin* (supplement S\$200++; 170g).

Draw a finale to the first meal of 2021 with a choice of *housemade pie* or *crème brûlée*. Elevate the brunch with free-flow beverages (S\$88++

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	<p>per pax), and keep the glasses flowing with <i>Bloody Mary</i>, <i>Mimosa</i>, champagnes, wines, house pour spirits and beer and more.</p> <p>On New Year's Eve, CUT will also be offering an exclusive four-course menu (S\$325++ per pax), available from 7.30pm. Savour the best of CUT's signatures, and indulge in prized wagyu or the rare Hokkaido Snow beef (supplement S\$100++). All guests will also receive a complimentary glass of champagne. View full menu here.</p> <p style="text-align: center;">----</p> <p>From now <u>until 30 November</u>, CUT is also celebrating its 10th anniversary with special a la carte dishes and a six-course "Back to the Classics" tasting menu – both featuring the restaurant's all-time favourites over the last decade. View the full menu here.</p> <p>For reservations, call 6688 8517 or visit marinabaysands.com/restaurants/cut.</p>
<p>db Bistro & Oyster Bar</p>  <p><i>A traditional Christmas feast awaits at db Bistro & Oyster Bar</i></p>  <p><i>Diners can take their pick from two options for mains (front to back): beef rossini; dover sole</i></p>	<p>Celebrate Christmas with a traditional feast at db bistro & Oyster Bar, as the French bistro unveils a special four-course dinner menu (S\$98++ per pax), available from 24 to 26 December. Begin the feast with <i>Brittany oysters</i>, <i>Oscietra caviar</i>, before savouring a hearty bowl of <i>lobster bisque</i> with celery variations and chive cream. For mains, relish in the classic <i>filet mignon Rossini</i>, <i>black truffles</i>, <i>foie gras</i>, <i>Madeira sauce</i>, or opt for the <i>Chilean seabass</i>, served with king crab, lemon and caper <i>Beurre Blanc</i>. Draw a close to the perfect festive dinner with a slice of velvety <i>chestnut-cassis frozen bûche de Noël</i> or the rich and decadent <i>chocolate & hazelnut bûche de Noël</i>. Wine pairing is available from S\$50++ per pax.</p> <p>Take the holiday celebrations up a notch with db Bistro's deluxe four-course <i>New Year's Eve dinner menu</i> (S\$120++ per pax). Commence the evening with a luxurious course of <i>Oscietra caviar</i>, <i>champagne poached oyster</i>, <i>potato & chive velouté</i>, before savouring <i>Daniel Boulud's "black tie scallops"</i> – aromatic black truffles studded diver scallops wrapped in spinach are encased in a flaky golden pastry crust. For mains, diners can choose between the <i>dover sole</i>, <i>Boston lobster</i>, <i>pommes purée</i>, <i>spinach</i>, <i>sauce bouillabaisse</i>, or the classic <i>beef Rossini</i>, <i>black truffles</i>, <i>foie gras</i>, <i>Madeira sauce</i>. End the meal on a sweet note with <i>champagne & strawberries</i>, featuring seasonal Japanese strawberries with candied pistachio, yoghurt crumble and champagne sorbet, or indulge in the <i>chocolate trio</i>. Wine pairing is available at S\$60++ per pax.</p> <p>For reservations, call 6688 8525 or visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.</p>
<p>KOMA Japanese Restaurant & Sushi Bar</p>	<p>This year, KOMA Japanese Restaurant & Sushi Bar is celebrating Christmas with a sharing-style menu for two, complete with a Christmas log cake for dessert. The four-course menu offers a <i>truffle chawanmushi</i> with shiitake foam, caramelised onion and shiitake as a starter, followed</p>

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KOMA presents a six-course traditional Japanese New Year set menu

by a Christmas Special Sushi Combination of assorted nigiri and the decadent *celebrity roll* with king crab tempura, tuna, caviar and truffle unagi sauce. For the mains, guests can choose from the *Hobakayi wagyu beef sirloin*, *Miso Marinated Black Cod*, or *Bincho Sakura Chicken*, which will be served with truffle fried rice; and for dessert, guests can indulge in the Christmas log cake made with passionfruit mousse, raspberry jam and crunchy rice biscuit. Available from 24 to 26 December for both lunch and dinner, KOMA's *Christmas Set Menu* is priced at S\$350++ for two persons.

The restaurant is also ushering in the New Year with a six-course *Japanese New Year set menu* featuring traditional Japanese cuisine typically enjoyed on New Year's Day in Japan. The menu includes an elaborate *Osechi Ryori* with traditional dishes such as tazukuri (sardines in soy sauce), datemaki (omelette with hanpen), and kurikinton (sweet chestnut dumplings); followed by an *Ozoni Soup* with tsukune, carrot, shiitake, mitsuba herbs and mochi; assorted sashimi and a main course of either *Wagyu Sirloin Steak Sumiyaki* or *Buri Teriyaki* (Yellowtail teriyaki). The menu will also include a *Nigiri Sushi Platter* with six types of sushi, and dessert. KOMA's Japanese New Year set menu is available from 1 to 3 January 2021 for dinner only and is priced at S\$180++ per person. A table reservation is required to dine at KOMA.

For reservations, call 6688 8690 or e-mail koma.reservations@marinabaysands.com.

LAVO Italian Restaurant & Rooftop Bar



LAVO's Thanksgiving feast will be available on 26 November at S\$118++ per person (min four persons)

Savour an Italian American Thanksgiving feast at **LAVO Italian Restaurant & Rooftop Bar** as it will be offering a traditional whole turkey with all the trimmings on Thanksgiving Day. A hearty and rustic meal, the menu features a whole roasted turkey, served with mashed potato, sausage stuffing, green bean casserole, creamed corn, sweet potato, butter rolls, as well as pumpkin pie and apple pie for dessert. The menu, priced at S\$118++ per person (minimum four persons to order), also includes a bottle of champagne. LAVO's Thanksgiving menu is only available for dinner from 5pm to 12am on 26 November.

From 21 to 31 December, guests can also indulge in LAVO's *Surf & Turf* sharing menu, which includes 1.1kg of Wagyu ribeye and 1.25kg of fresh Maine lobster oreganata with truffle butter sauce, grilled asparagus, and roasted potatoes. The menu is priced at S\$388++ (minimum two persons to order). During this period, LAVO is also offering a promotion on its wines, priced at S\$100++ per bottle of its sommelier wine selections. The festivities will continue on New Year's Day, as LAVO is bringing back its popular *Hungover & Broke* promotion. Guests can enjoy bottomless mimosa cocktails from 12pm to 3pm on 1 January 2021, priced at S\$30++ per pax.

Reservations are required. Call 6688 8591 or email lavo.reservations@marinabaysands.com. For more information, stay tuned to LAVO's social channels on [Facebook](#) and [Instagram](#).

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Origin + Bloom



European-inspired patisserie Origin + Bloom presents a splendid line-up of Christmas time desserts

From 1 to 25 December, **Origin + Bloom** will retail 19 festive goodies inspired by the holiday season. Led by Executive Pastry Chef Antonio Benites, this year's creations feature well-loved Christmas time classics and European-inspired desserts with unique flavour pairings.

Pick from two variations of the decadent yule logcake, namely *châtaigne* (S\$85), an innovative twist on the traditional logcake with bold flavours of hazelnut dacquoise, caramelised pear and chestnut mousse, or *noël* (S\$75), which features classic flavours of cacao dacquoise, pure origin Illanka chocolate crèmeux and jivara mousse, and shaped like a cross-section of a pine log with a bright red top. For a mid-day indulgent treat, relish in the creative *log tart* (S\$9) featuring favourite logcake flavours such as dark chocolate ganache, caramel, and macadamia.

The star of the show this year is a hands-on *British Christmas Pudding DIY kit*, which enables guests at home to build their own flaming Christmas pudding in a ceramic bowl (included in DIY kit). Simply add brandy butter on the pudding, before pouring teaspoons of hot VSOP Cognac to fire up the dessert for a theatrical treat.

More holiday treats await at the European-inspired patisserie, such as the Instagram-worthy *pain d'épice house* (S\$45), a French gingerbread with orange jam, as well as the *pandan panettone* (S\$45), *Sicilian pistachio log biscotti* (S\$12), *piedmont hazelnut biscotti* (S\$12), and assorted Christmas cookies (S\$12).

Enjoy savoury festive bites on the go, as Origin + Bloom offers a limited-time *roasted turkey breast sandwich with homemade walnut bread* (S\$14; available from now until 31 December), as well as a hibiscus-infused *holiday spiced tea* (S\$7) and four delectable festive milkshakes (S\$7 each), namely the *pecan pie latte*, *pumpkin spice latte*, *chestnut latte* and *peanut butter coconut ice blended*.

For enquiries, call 6688 8588 or visit [marinabaysands.com/restaurants/origin-and-bloom](https://www.marinabaysands.com/restaurants/origin-and-bloom).

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RISE



Enjoy a lavish feast with your family this festive season at RISE

Feast to your heart's delight this festive season at **RISE**, as the Hotel's signature restaurant presents a lavish selection of cold plates, western carvings, classic festive dishes, and decadent desserts from 7 December to 1 January 2021.

Look forward to unlimited servings of all-time favourites such as *Alaskan king crab on ice* and *fresh sustainable live oysters on ice*, tantalising cuts of *maple glazed roast gammon* and *traditional roasted turkey with stuffing*, as well as *roasted augustus beef ribeye* and *sanchoku tomahawk* on selected days. At Christmas Day brunch, experience elevated dishes such as *foie gras terrine*, *duck lentil terrine*, *smoked duck platter*, as well as mains such as *lobster eggs benedict with black truffle* and *porcini ravioli*. Round up the feast over classic Christmas desserts, such as *candied chestnut chocolate yule log*, *Christmas pudding* and an array of festive cakes and tarts. [Sands Rewards LifeStyle](#) members can enjoy 15 per cent off from 7 to 23 December and 26 to 30 December.

Click on the links to view the various seating and price lists for [7 - 25 December](#) and [26 December - 1 January 2021](#). For reservations, call 6688 5525 or visit marinabaysands.com/restaurants/rise.

Spago by Wolfgang Puck



Spago's spectacular Christmas Eve menu (clockwise from top): **lobster pot pie; fresh oyster trio; Hamachi tiradito; smoked Maple Leaf Farms duck breast**



Spago's New Year's Eve specials (from L to R): **fresh oyster trio; smoked Maple Leaf Farms duck breast; honey**

Celebrate a dazzling Christmas 57 storeys high at Spago by Wolfgang Puck over **Spago Dining Room's** four-course *Christmas Eve menu* (S\$235++ per pax). Highlights include the appetising *hamachi tiradito*, seasonal *handmade chestnut agnolotti*, *black truffles*, *port wine*, *parmesan*, as well as mains such as the *lobster pot pie*, brimming with succulent lobster, French black truffles, winter vegetables and shellfish velouté. Not to be missed is the tender *smoked Maple Leaf Farms duck breast*, served with seared foie gras in an apple-ginger reduction. End the evening with a choice of Spago's delightful *mont blanc*, or the signature *salted caramel soufflé*, served with Farmer's Market Fuji apple sorbet.

Usher in the New Year sky-high over Spago Dining Room's special menus on New Year's Eve: a three-course menu for first seating at 6pm (S\$275++ per pax), and a four-course menu for second seating from 8.30pm (S\$335++). Indulge in a selection of Spago's greatest hits, ranging from *grilled octopus with lime aioli*, *lardo*, *tempura sea beans*, *nor*, and the tangy *burrata with confit kumquats*, to mains such as *Pamu Farms New Zealand venison loin*, *roasted sunchokes*, *whisky-glazed pears*, *fennel*, *pistachio-orange gremolata*. Guests who opt for the four-course menu can enjoy an additional pasta course and take their pick from the *seafood tagliatelle*, *Maile lobster*, *calamari*, *clams*, *tomato garlic*, or the *rigatoni with pork ragu*. Toast to the New Year with a complimentary glass of champagne, and treat yourself to an ultra-premium wine pairing, available at an additional S\$295++ per pax.

Reservations are required. Call 6688 9955 or visit marinabaysands.com/restaurants/spago.

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<p><i>miso broiled black cod; tarte au chocolat</i></p>	
<p>Yardbird Southern Table & Bar</p>  <p><i>Tuck into a classic American Christmas three-course set with a wine-pairing option</i></p>  <p><i>Gather round the table for Yardbird's epic crawfish boil on 26 December</i></p>  <p><i>Recount the extraordinary year over Yardbird's five-course NYE Dinner menu</i></p>	<p>Celebrate Christmas in classic American style at Yardbird Southern Table & Bar with its special three-course set menu (S\$58++ per pax; S\$88++ per pax with wine pairing), available for dine-in 24 December (dinner) and 25 December (lunch & dinner).</p> <p>Begin with the refreshing starter of <i>beet root, goat cheese & pecan salad</i>, before moving on to the main dish of <i>carved oven roasted turkey with butternut stuffing</i>, served with a bed of creamy mashed potatoes and turkey gravy, classic Southern creamed corn, green beans almandine, and fresh cranberry sauce. Draw the meal to a close with a decadent <i>pumpkin pie</i>, richly layered and perfected with silky Chantilly cream and cinnamon.</p> <p>Come Boxing Day (26 December), celebrate the best of traditional Southern American flavours with loved ones over Yardbird's epic <i>crawfish boil platter</i> (S\$58++ per pax). Simmered in an iconic Louisiana spice mix broth, juicy servings of crawfish are served alongside a medley of smoked sausages, potatoes, sweet corns and other accompaniments. For a livelier experience, opt for two hours of free flow <i>Pabst Blue Ribbon</i> on draft (S\$30++).</p> <p>Yardbird is set to ring in 2021 with two New Year's Eve menus available on 31 December. Available only for dinner, the sumptuous five-course NYE Dinner menu (S\$188++ per person) offers tantalising starters such as <i>oyster & caviar</i>, <i>foie gras biscuit</i> and <i>heirloom tomato and watermelon salad</i>, a choice of main, and the light and crisp <i>pavlova</i> with refreshing lime sorbet, marinated cherries and berries. The celebration continues from 10pm to 1am⁴ with Yardbird's NYE Countdown Package (S\$98++ per person), where guests are invited to select a choice of three items from an extensive menu of nine sweet and savoury bites.</p> <p>For reservations, call 6688 9959 or visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.</p>

⁴ Alcohol sales and service will cease at 10.10pm, to ensure compliance with Singapore Government regulations that require consumption of alcoholic beverages to cease by 10.30pm.

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Marina Bay Sands Gourmet Takeaway specials	
<p>Black Tap</p>  <p><i>Black Tap debuts its CrazyShake® Kit, now available for takeaway</i></p>	<p>Black Tap is slated to launch its first-ever <i>CrazyShake</i>® Kit (S\$50) on 1 December, marking the first time the famous shake has ever been available for delivery. Perfect for the year-end festivities, these kits are available in two popular flavours – <i>The Brooklyn Blackout</i> and <i>The Cake Shake</i>. Each kit comes with two milkshakes, toppings, fixings and an instruction card for a fun experience at home. Guests can purchase this kit at Black Tap restaurant or via the Marina Bay Sands Gourmet Takeaway Platform.</p>
<p>Origin + Bloom</p>  <p><i>Pre-order quick bites from Origin + Bloom and opt to collect via drive-through or self-collection at Sands Expo (clockwise from bottom left): pain au chocolat, sourdough, otah otah bun</i></p>	<p>This November, European-inspired patisserie Origin + Bloom makes its debut on the Marina Bay Sands Gourmet Takeaway Platform, perfect for those looking for quick bites on the go. Choose from a wide variety of gourmet sandwiches, salad bowls and signature viennoiseries such as the <i>pain au chocolat</i> and <i>otah otah bun</i>, as well as freshly baked whole loafs and artisanal cakes.</p> <p>To order, visit marinabaysands.com/restaurants/origin-and-bloom/order.</p>
<p>Yardbird Southern Table & Bar</p>  <p>Thanksgiving Holiday Box</p>	<p>Yardbird Southern Table & Bar will be offering an exclusive Holiday Box (S\$150+) and <i>pumpkin pie</i> (S\$55+) for the Thanksgiving and Christmas festivities, available for pre-orders via email at yardbird.reservations@marinabaysands.com.</p> <p>Guests can also opt to purchase both items as a value-for-money combo (S\$185+, U.P. S\$205+). The <i>Holiday Box</i> – perfect for sharing amongst an intimate party of four to six – comes with a kilogram of succulent sliced roast turkey served alongside hearty, comforting side dishes such as Southern-style corn muffins, cream corn, butternut stuffing, mashed potatoes, green beans almandine, coleslaw, honey butter and cranberry sauce. Sweeten the deal with a whole decadent <i>pumpkin pie</i>.</p>

Press Release



Recreate a classic American feast at home with (from top to bottom): Yardbird's exclusive **Holiday Box** (S\$150+) and **pumpkin pie** (S\$55+)

Pre-orders are available from now until 22 November, and for collection between 26 and 28 November.

Christmas *Holiday Box*

Pre-orders are available from 1 to 20 December, and for collection between 24 and 26 December.