

MEDIA UPDATE

Celebrate Thanksgiving with classics at Marina Bay Sands

Singapore (2 November 2017) – This Thanksgiving, express appreciation for your loved ones over a momentous feast at Marina Bay Sands. With six exclusive menus featuring classic favourites, the integrated resort's celebrity chef and signature restaurants promise a scrumptious feast for the special occasion.

Adrift by David Myers



Bask in Adrift's stylish and contemporary ambience over a festive-exclusive rib-eye steak

This festive season, Adrift by David Myers is offering an exclusive share plate of ***Dry Aged Australian OP Rib on the bone***, available only from 23 November to 30 December. Meat-lovers will delight in the bone-in single rib cut, cooked over Binchotan charcoal and glazed with red miso. The tender juicy steak is served with a medley of trimmings and seasonal accompaniments, such as Japanese potato salad, house tsukemono pickles, gem lettuce and fragrant seaweed rice, as well as a trio of condiments – fig miso sauce, sesame salt and yakiniku dressing. A satisfying meal perfect for a group of four, this share plate is best enjoyed over hearty conversations. Guests can also pop by the bar for more merry-making over a tippie or two.

Date: 23 November – 30 December 2017

Price: S\$198++ for a share plate of Australian rib eye steak with accompaniments and sauces

Location: Marina Bay Sands, Hotel Lobby, Tower 2

Website: www.marinabaysands.com/Adrift

Contact: +65 6688 5657

Bread Street Kitchen



Delight in classic London-style Thanksgiving at Bread Street Kitchen

Kick off the year-end festive feasting with a cosy Thanksgiving dinner at Bread Street Kitchen by Gordon Ramsay. Savour a delightful three-course menu featuring a sharing platter of starters such as the **Lollipop spiced wings**, **Brie stuffed Portobello mushrooms**, and **Ham hock terrine with homemade piccalilli**. Then indulge in the main star – the **Confit Turkey Leg**, accompanied by bacon popcorn, white bean and lala clams bake. Draw a sweet finale to the celebration with a choice of **Pumpkin pie with peanut butter soft serve ice cream**, or **Vanilla and tonka bean cheese cake with praline ice cream**.

Date: 23 – 26 November 2017

Price: S\$89++ for a set menu, or select dishes individually at à la carte prices: Sharing platter of starters (S\$35++), Confit Turkey Leg(S\$45++), Pumpkin pie with peanut butter soft serve ice cream, or Vanilla and tonka bean cheese cake with praline ice cream (S\$18++ each).

Location: Bay Level, L1-81, The Shoppes at Marina Bay Sands

Website: www.marinabaysands.com/BreadStreetKitchen

Contact: +65 6688 5665

db Bistro and Oyster Bar



Complete your Thanksgiving meal with these delightful Thanksgiving Pies (from L to R): **Dark Chocolate-Pecan Pie**, **Traditional Apple Pie**, and **Spiced Pumpkin Pie**.

Fans of award-winning restaurant db Bistro & Oyster Bar by Daniel Boulud will rejoice as the restaurant presents “Traditional American Thanksgiving with all the trimmings” again this year. The three-course menu features favourites such as **Roasted Butternut Squash Soup**, and a choice of the classic **Spiced Pumpkin Pie**, **Dark Chocolate-Pecan Pie** or **Traditional Apple Pie**. The highlight on the one-day only menu is the **Duo of Free Range Turkey**, prepared by Executive Chef Jonathan Kinsella. The dish presents the best of two culinary methods, with a herb-roasted turkey breast and crispy stuffed turkey legs, along with a spread of sides, such as brussel sprouts, cornbread and chestnut stuffing and black-pepper cranberry sauce. Guests can also add freshly shaved black truffles from Perigord (S\$25++) for an extra touch of extravagance.

For the week of Thanksgiving (23 to 30 Nov), the restaurant will also be offering traditional Thanksgiving pies for takeaway. Handcrafted by Executive Pastry Chef Mandy Pan, the golden-crustured pies are the perfect centerpieces for any Thanksgiving dinner. The pies are available in three flavours: **Traditional Apple Pie**, **Spiced Pumpkin Pie**, and **Dark Chocolate-Pecan Pie**.

Date: 23 November 2017, all-day, from 12pm – 10pm

Price: S\$98 ++ for a three-course menu; Takeaway Thanksgiving Pies at S\$60++ for whole pies

Location: B1-48, Galleria Level, The Shoppes at Marina Bay Sands

Website: www.marinabaysands.com/dbBistro

Contact: +65 6688 8525

RISE



Enjoy a feast at RISE, which will offer signature Thanksgiving classics such as **Maple Glazed Roast Ham** and **Roast Whole Turkey** (from L to R).

Guests at international buffet restaurant RISE are in for a treat on the evening of Thanksgiving. In addition to a lavish buffet spread, RISE will be offering a selection of Thanksgiving favourites, such as **Roast Whole Turkey**, with Chef Chris' turkey stuffing and accompaniments, as well as **Maple Glazed Roast Ham**, with pineapple compote, assorted mustards and horseradish. The feast continues at the dessert line, with traditional treats such as **Apple Pie**, **Candied Pecan Tart**, and **Pumpkin Pie with Whipped Cream**. Guests can also opt for an additional beverage package (S\$50++) for two hours of free-flow beverages at the restaurant.

Date: 23 November 2017, from 6.30pm – 10pm

Price: S\$80++ per person, additional beverage package at S\$50++ per person

Location: Marina Bay Sands, Hotel Lobby, Tower 1

Website: www.marinabaysands.com/RISE

Contact: +65 6688 5525

Spago

Host your loved ones this Thanksgiving at Spago by Wolfgang Puck while taking in stunning panoramic views from 57 stories in the sky. The exclusive three-course dinner menu features a choice of **Heirloom Pumpkin Soup** or **Burrata & Roasted Quince** as tantalizing starters for the meal, before the highlight of the dinner – the **Diestal Farms Organic Turkey**. Using high quality all-natural and organic turkeys from Diestal Farms, a Northern Californian sustainable

ranch, the hearty dish presents roasted breast and brioche stuffed legs, complemented by mash potatoes, brussel sprouts, caramelized sweet potatoes, cranberry sauce and turkey gravy. Lastly, round up the festive meal with an assortment of pies, ranging from the timeless ***Pumpkin pie with Vanilla Chantilly***, to the refreshing ***Key Lime Meringue Pie with Almond Crumble and Blackberry Sorbet***.

Date: 23 November 2017

Time: 6.00pm onwards

Price: S\$120++ per person

Location: Sands Skypark, Tower 2, Level 57

Website: www.marinabaysands.com/Spago

Contact: +65 6688 9955

The Bird Southern Table and Bar



Savour hearty American classics such as ***Chicken Fried Turkey*** and ***Pumpkin Tiramisu with Almond Biscotti***.

The Bird Southern Table & Bar joins this year's line-up of Thanksgiving offerings with a signature platter. At an affordable price tag of S\$48++, guests can savour festive favourites such as ***Chicken Fried Turkey***, ***Green Bean Casserole***, and ***Cornbread Stuffing***, accompanied with Ginger Orange Cranberry Sauce and Giblet Gravy. End the scrumptious meal with a creative twist of the traditional pumpkin pie, the ***Pumpkin Tiramisu with Almond Biscotti***.

Date: 23 November 2017, available for both lunch & dinner

Price: S\$48++ for a set menu of the platter with dessert

Location: B1-07, Galleria Level, The Shoppes at Marina Bay Sands

Website: www.marinabaysands.com/TheBird

Contact: +65 6688 8525

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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, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows. 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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