

MEDIA UPDATE

Bountiful Thanksgiving celebrations and anniversary specials at Marina Bay Sands

Singapore (19 October 2020) – Marina Bay Sands' signature and celebrity chef restaurants are revving up for the year-end festivities, with the first of specially curated menus designed to celebrate Thanksgiving. Look forward to cheerful festive spreads across six restaurants, from a brand new Thanksgiving menu at **Bread Street Kitchen by Gordon Ramsay** and Thanksgiving specials at **Black Tap** and **Renku**, to traditional Thanksgiving feasts featuring perfectly roasted turkeys and pumpkin desserts at **db Bistro & Oyster Bar**, **RISE** and **Yardbird Southern Table & Bar**.

From this month gourmands will be treated to a myriad of seasonal menus¹ and anniversary specials across the integrated resort's internationally acclaimed restaurants. In October, take pride in Wellington Month at **Bread Street Kitchen**, or celebrate International Chefs Day through a *Six Hands Tasting Menu* at **Mott 32**, and join in **Spago by Wolfgang Puck**'s fifth anniversary celebrations with three exclusive menus.

Splendid Thanksgiving feasts in November



The Thanksgiving Burger makes a return at Black Tap this November

From 23 to 29 November, gather your friends and family at **Black Tap Craft Burgers & Beer** to enjoy a limited-time *Thanksgiving Burger* (S\$29++). The Thanksgiving Burger is a turkey burger with creamy brie layered with crackling applewood smoked bacon, corn and sage potato roll stuffing and a zesty cranberry orange aioli, and served with a side of sweet potato fries. For reservations, call 6688 9957 or visit marinabaysands.com/restaurants/black-tap.html

¹ **Update:** This media alert has been edited on 19 October to reflect the new promotional period for RISE's Italian-themed dinner special: 16 to 22 November. Additionally, Sands Rewards members can enjoy 15 per cent off and earn 10 per cent instant Resort Dollars.



Savour a three-course Thanksgiving feast over the scenic Marina Bay waterfront promenade at Bread Street Kitchen

This Thanksgiving (26 November), celebrity chef restaurant **Bread Street Kitchen by Gordon Ramsay** rolls out a brand new three-course Thanksgiving menu (S\$79++), available for both lunch and dinner. Diners are presented with a choice of flavourful starters, which include the *Dutch yellowtail ceviche*, *coconut dressing*, *chili caviar*, *avocado puree*, *squid ink puffs*, or the *white corn tart*, *bean puree*, *charred tomato & jalapeno sauce*, *fresco cheese*. In addition to the classic *turkey roulade*, served with brussels sprouts, Jerusalem artichoke puree and cranberry jus, indulge in a selection of mains which include the *pan seared grouper*, *butternut squash puree*, *farro*, *kale*, *piquillo pepper relish*, as well as a hearty serving of seasonal *sweet potato gnocchi*, *chestnuts*, *pecorino cheese*, *sage*. Round up the meal with the delightful savoury-sweet *apple tarte tatin*, or opt for the nostalgic *pecan and walnut tart*, served with chocolate and pumpkin ice cream. For reservations, call 6688 5665 or visit marinabaysands.com/restaurants/bread-street-kitchen.



Complete your Thanksgiving celebration with db Bistro's glorious **whole roasted turkey**, available for takeaway

db Bistro & Oyster Bar is also set to present a three-course traditional Thanksgiving dinner menu (\$68++ per pax), available throughout November. Begin the evening with a hearty *roasted pumpkin soup* simmered with duck confit, variations of celery and nutty pumpkin seeds, or opt for the refreshing *kale & chicory salad* studded with pomegranates, crisp granny smith apples, sweet cranberries and hazelnuts in cider dressing. Next, relish in the star of the meal – a scrumptious *duo of free range turkey*, featuring a combination of juicy herb-roasted turkey breast and chipolata sausage stuffed leg, served alongside tasty cornbread, chestnut stuffing, brussels sprouts, black pepper cranberry sauce and natural gravy. Wrap up the joyous feast with a slice of delicious Thanksgiving pie and pick from three flavours: the rustic *pumpkin pie* with maple bourbon ice cream, the classic *apple pie* with vanilla ice cream, or the *pecan pie* with a scoop of indulgent

cookie dough ice cream. For reservations, call 6688 8525 or visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html.

From 23 to 29 November, db Bistro & Oyster Bar will also offer selected Thanksgiving specials for takeaway, perfect for guests who prefer a cosy gathering at home. Jazz up your intimate parties with a magnificent *whole roasted turkey* (S\$295+; serves four-six pax) – the remarkable 14-pound centerpiece is served with trimmings such as brussel sprouts, cornbread and chestnut stuffing, sauce and gravy. For a truly luxurious treat, add seasonal *white truffles* (supplement S\$50+) to the turkey, or pair the dish with a whole Thanksgiving pie, available in three flavours - *pumpkin pie*, *pecan pie* and *apple pie* (S\$60+; for eight pax). A 24-hour advance email reservation is required for all Thanksgiving takeaway orders.



Savour delightful bites of Renku's limited-time roasted *turkey sandwich*

Nestled at the iconic Marina Bay Sands Hotel Tower 1 Lobby, **Renku Bar & Lounge** delights with a limited-time special – the roasted *turkey sandwich* (S\$20++), available all-day² from 14 to 30 November. Stacked between lightly toasted rye bread, the succulent roast turkey meat is complemented by a spoonful of holiday cranberry marmalade and a perfect trio of Swiss cheese, cheddar cheese and mozzarella, served alongside a crunchy mixed green salad and cherry tomatoes with balsamic dressing. For a fancier meal, pair with a medium-bodied red wine such as the *Pinot Noir Oyster Bay*, or a full-bodied white wine such as *Chardonnay Nielson by Byron*. For reservations, call 6688 5535 or visit marinabaysands.com/restaurants/renku-bar-and-lounge.



Ring in the festivities with RISE's Thanksgiving-themed dishes over a buffet dinner

² Renku's turkey sandwich is available from 12pm to 5am daily, from 14 to 30 November.

Marina Bay Sands' signature buffet restaurant **RISE** will present a magnificent dinner spread to commemorate the harvest festival (S\$92++ per adult; S\$38++ per child³). Available on Thanksgiving (26 November), the line-up features generous servings of *traditional roast turkey with stuffing*, tantalising *grilled lamb chops*, and classic *roast maple-glazed sweet potatoes with cranberry and pecans*, all served a la carte style tableside. Families and friends can look forward to sharing platters such as *chef's selection of mezze*, a medley of Mediterranean starters like *pita bread* and *hummus*, a well-varied artisanal *cheese board*, and a *cured meat platter* featuring *prosciutto* and *truffle salami*. Draw the feast to a close with delightful Thanksgiving-themed desserts such as the fluffy *pumpkin pound cake* and the traditional *pecan pie cheesecake*. For reservations, call 6688 5525 or visit marinabaysands.com/restaurants/rise.



Revel in Yardbird's three-course Thanksgiving special menu (clockwise from L-R): **beet root, goat cheese and pecan salad; oven-roasted turkey; pumpkin pie.**

Yardbird Southern Table & Bar celebrates Thanksgiving in classic American style over a special three-course set menu (S\$58++), available for dine-in during lunch and dinner on 26 November. Begin with the refreshing appetizer of *beet root, goat cheese and pecan salad*, a merriment of artisanal greens tossed in drizzles of maple-balsamic vinaigrette, before moving into the quintessential main course of carved *oven roasted turkey with butternut stuffing* served with a bed of creamy mashed potatoes and turkey gravy, classic Southern creamed corn, green beans almandine, and cranberry sauce. Draw the meal to a close with the decadent *pumpkin pie*, a seasonal dessert perfected with silky Chantilly cream.

Elevate each course with a wine pairing menu (S\$30++), or a bottle of the refreshing *Bisol, Bel Star, Brut, Prosecco, Venota, Italy, NV* (S\$60++), a distinctive sparkling wine that offers aromatic notes of sweet citrusy fruits and white flowers, complete with a pleasant dry finish. For reservations, call 6688 9959 or visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.

³ *Sands Rewards LifeStyle* members can enjoy 15 per cent off and earn 10 per cent instant Resort Dollars. Terms and conditions apply.

October and November dining specials

Chase away Monday blues with ADRIFT's beer special (All Mondays in October)



Lounge over the Spanish **Estrella Damm Beer** and snacks at ADRIFT by David Myers

Kick start your week with a pint of refreshing *Estrella Damm Beer*, available all-day for only S\$10++ on Mondays at **ADRIFT by David Myers** in October. Enjoy the creamy froth and intense hops flavour of the famed Spanish lager, best paired with ADRIFT's creative snacks and light bites (S\$5++ each). Highlights include the crispy *pork scratching*, *nori vinegar chips*, *school prawns* and *fish crackers*.

For reservations, call 6688 5657 or visit marinabaysands.com/restaurants/adrift.

Bread Street Kitchen by Gordon Ramsay celebrates Wellington Month (5 – 31 October)



Enjoy four renditions of Bread Street wellingtons, which include the signature **beef fillet wellington** and the plant-based **Impossible wellington**

From now until 31 October, join the Gordon Ramsay restaurants worldwide in celebrating Wellington Month at **Bread Street Kitchen**, as the restaurant takes the wellington game up a notch with four different renditions of the baked treat. Debuting on the menu are two brand new creations: the *lobster tail & pumpkin mousseline wellington* (S\$65++), served with potato fondant, kailan greens and a fragrant brown butter emulsion, as well as the *chicken breast & caramelized onion duxelle wellington* (S\$49++), accompanied with roasted garlic, mashed potatoes, confit shallot and a refreshing mint chutney. Diners can also savour the restaurant's all-time crowd favourite – the *beef fillet wellington* (S\$80++), featuring an assembly of seared filet mignon, salty

prosciutto, herb crepe and savoury mushroom duxelles encased in golden-brown baked puff pastry, served with mashed potatoes, glazed carrots, savoy cabbage and red wine jus. Diners who prefer a meatless meal can also enjoy the plant-based *Impossible wellington* (S\$39++).

Bread Street Kitchen has also handpicked wine pairings for this special menu, ranging from the vibrant *Massolino Barbera d'Alba, Piedmont, Italy* (S\$95++ per bottle) to match the *beef fillet wellington*, to the aromatic *IGP, Mediteranee, Jean-Luc Colombo, Cape Bleue Rosé* (S\$80++ per bottle), best paired with the *chicken breast & caramelised onion duxelle wellington*.

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

db Bistro & Oyster Bar celebrates 10th anniversary with exclusive “Tour de France” menu (1 – 30 November)

This November, db Bistro & Oyster Bar commemorates its 10th anniversary with *Tour de France*, a celebratory menu jointly curated by Chef Daniel Boulud, Executive Chef Jonathan Kinsella, and Executive Pastry Chef Mandy Pan. Inspired by the world-renowned bike race across France, the a la carte menu takes diners on a gastronomic journey through the vibrant and diverse gourmet specialties of various regions, with a selection of 10 timeless French classics available nightly. Famous photographer and author of “*Taste Of France*” Robert Freson puts it best: “Part of the special appeal of French food is its tremendous regional variety, influenced by the climate, soil, ingredients, and personality of each locality.”



db Bistro's “Tour de France” menu is jointly curated by (from L to R): Chef Daniel Boulud, Executive Chef Jonathan Kinsella and Executive Pastry Chef Mandy Pan

Indulge in delicacies from the beautiful regions of Brittany and Vendée, which include *huîtres de Gillardeau* (Gillardeau oysters), served chilled or “au gratin” with a glass of *Champagne Sabayon*, as well as the *barbue à l'oseille* (brill with sorrel), featuring the gently poached line-caught brill served with crème fraîche and sorrel sauce. Head to the North coast and savour the *sole à la Normande* (dover sole), a seafood classic that beautifully melds the fresh oceanic flavours of dover sole with mussels and shrimps, before ending your meal with a taste of cheese amongst the grand 350 selections found in France. Executive Pastry Chef Mandy Pan will also be offering her take on the famed Parisian favorite *Paris-brest*, filled with pistachios and raspberries, as well as the *tarte aux pommes à la normande* (French apple tart) and *tarte bourdaloue aux poires* (*Bourdaloue pear tart*), to showcase the best harvest of Fall.



Slurp on the prized **huîtres de Gillardeau**, best paired with a glass of champagne

Embark on a culinary journey to Alsace with the house-made *Choucroute Garnie* (sauerkraut), a signature delicacy of the northeast region served with Frankfurter sausages, bacon, and tender pork loin gently braised in Riesling, or enjoy the rustic and hearty *joue de boeuf à la Bourguignonne* (Bourguignonne beef cheek), slow-braised for hours in red wine and served with *pomme mousseline aux champignons* (apple mousseline with mushrooms) and vintages from Burgundy. Moving further South, the restaurant honours the cuisine of Chef Daniel’s hometown, Lyon, with an authentic recipe of *quenelles de brochet à la Nantua* (pike dumplings), baked in a savoury crayfish or lobster sauce.



Tour de France showcases the versatility of French cuisine with a wide array of classic dishes featuring ingredients from the land and sea (from L to R): **signature bouillabaisse, tournedos rossini** (beef steak)

The seafood celebration continues at db Bistro & Oyster Bar with favourites such as the famed *bouillabaisse* – this signature dish of Provence is made with fish and shellfish in a savoury broth of tomato, saffron, fennel, and garlic. Head Southwest through the regions of Perigord, Pays Basque and Bordelais, to enjoy the *cassoulet Toulousain* (French casserole), a rustic dish lovingly cooked over three days to marry the flavours of duck confit, pork belly and garlic sausage with deliciously tender beans cooked with tomatoes and duck stock. Also not to be missed are the *tournedos rossini* (beef steak), a world-famous pairing of beef with rich foie gras and aromatic black truffles, as well as the authentic *magret et foie gras de canard à la Bordelaise* (duck and foie gras; serves two pax), a dish of slow-roasted duck breast and marinated foie gras flambéd with Cognac, finished with a garnish of shallots and fresh grapes.

Round up the gastronomic journey with Executive Pastry Chef Mandy Pan’s sweet creations, as she reaches into the classic French repertoire to re-create pâtisseries with authenticity and love.

Dessert highlights include the *gâteau Basque with brandied cherries and crème Chantilly*, as well as the *trio de mousse au chocolat*, made using premium Valrhona chocolate to satisfy the child in all of us.

Dishes start from S\$28++, and are available a la carte for dinner only, from 5:30pm to 10:30pm daily. Reservations are required, and the menu is subject to change daily based on available ingredients. For reservations or enquiries, call 6688 8525 or visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html.

Tao Group Hospitality presents Halloween themed specials across KOMA and LAVO
(KOMA: 26 October – 1 November; LAVO: 26 – 31 October)



KOMA Japanese Restaurant & Sushi Bar will offer a themed cocktail and dessert this Halloween

This Halloween, **KOMA Japanese Restaurant & Sushi Bar** is inviting guests to have a taste of the dark side with *KOMA Raven* (S\$23++), a sweet but deadly delicious cocktail that uses Patrón XO Cafe, Plantation Original Dark Rum, Luxardo Cherry Liqueur “Sangue Morlacco” and Kahlúa. Dessert lovers will find a sinful treat in *Murder Was The Case* (S\$16++), a dessert of black sesame gelato served in a crunchy black sesame waffle cone, topped with chocolate praline and raspberry sauce. *KOMA Raven* and *Murder Was The Case* will both be available from 26 October to 1 November, for both lunch and dinner.

From 28 October onwards, the restaurant will also be revising its lunch hours. KOMA will offer lunch on Wednesdays to Sundays from 11.30am to 3pm (last order at 2.30pm). Guests can continue to enjoy KOMA’s set lunch menus priced from S\$39++. Guests can choose from a selection of favourites that include the *Bincho Sakura Chicken* served with cherry tomatoes, crispy shallots and steamed rice and the unmissable *Wild Mushroom Fried Rice* with shiitake, shimeji and maitake mushrooms with koshihikari rice. Supplement S\$140++ to elevate the experience with the *Hobayaki Snow Aged Niigata Wagyu Beef*, a well-marbled rib-eye steak brimming with umami flavour, or supplement S\$90++ to opt for the tender *Bone in Prime Sirloin Steak*, seared and caramelized in onion butter.

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



The **Halloween Cookie Brownie** will be available at LAVO from 26 to 31 October

LAVO Italian Restaurant & Rooftop Bar will be serving up a rich and sinful treat this October with the *Halloween Cookie Brownie* (S\$18++). The dessert, served with vanilla cookie dough ice cream, will be available from 26 to 31 October only during dinner (5pm to 12am).



(From L-R): The **Voodoo Economics** and **Troublemaker** cocktails at LAVO Singapore

LAVO is also giving more reason for guests to indulge in sunset drinks with an amazing view of the city skyline as the restaurant is extending its **Apertivo Hour** promotion to all cocktails on its beverage menu. Guests can enjoy 1-for-1 cocktails daily, including favourites such as the *Dragon Spritz*, *Voodoo Economics* and *Troublemaker* cocktails, from 5pm to 7pm.

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

Mott 32 presents *Six Hands Tasting Menu* in celebration of International Chefs Day (17 – 20 October); launches *Autumn-Winter Menu* (starting 12 October)



*Savour signature dishes from three of Mott 32's international destinations with the restaurant's exclusive virtual **Six Hands Tasting Menu***

In celebration of International Chefs Day (20 October), executive chefs from three of **Mott 32's** international destinations – Hong Kong, Las Vegas and Singapore – have jointly curated a *Six Hands Tasting Menu* (S\$108++ per pax), exclusively available from 17 to 20 October. This marks the second iteration of the *Mott 32 Global Six Hands* dinner which inaugurated last year in Las Vegas. Inspired by the diversity of Chinese cuisine, this year's menu will once again showcase the best of each Mott 32 location, offering diners an international taste of Mott 32 without having to travel.



*Mott 32's virtual Six-Hands Tasting Menu features the best creations from three executive chefs (from L to R): **Chef Lee Man Sing** (Group Executive Chef, Mott 32 Global/Hong Kong), **Chef Alan Ji** (Executive Chef, Mott 32 Las Vegas), and **Chef Chan Wai Keung** (Executive Chef, Mott 32 Singapore)*

Commence the epicurean journey with Mott 32's deluxe *signature dim sum trio*, featuring delicate handcrafted dim sum which include the *scallop siu mai with caviar*, *south Australian lobster har gow with Yunnan ham*, and *wild mushroom and vegetable spring roll*. Next, savour Group Executive Chef Lee Man Sing's piquant *wok fried black cod, crispy garlic, dried chilli*, followed by Executive Chef Alan Ji's masterpiece, the tender *braised beef short ribs, Chinese spices, Chinese yellow wine*. Inspired by Singaporeans' love for seafood and stir-fried noodle dishes, Mott 32 Singapore's Executive Chef Chan Wai Keung presents the *Singapore style fried rice noodle with cereal prawns*, which is perfectly complemented by Chef Lee's *stir-fried pea sprouts with diced*

preserved pork. For dessert, delight in modern interpretations of traditional Chinese sweet treats with the smooth *almond cream soup* topped with a cloud of egg white marshmallow, and crispy *lotus seed paste puff* filled with creamy red bean curd.



Savour Mott 32's new Autumn-Winter dishes (clockwise from top left): **wok-fried glutinous rice, Japanese dried shrimp, crispy taro, preserved sausage; Shunde style pan-fried free-range chicken, sand ginger; braised giant garoupa, chopped chilli, spring onion, ginger; and wok-fried eel, black beans, egg floss**

Following the success of its *Summer Menu*, modern Chinese restaurant Mott 32 is set to roll out its *Autumn-Winter Menu* on 12 October, featuring a selection of brand new seasonal dishes. The restaurant pays homage to regional Chinese cuisine with the *Shunde style pan-fried free-range chicken in sand ginger* (S\$32++), a hearty communal dish enjoyed in the food capital of Guangzhou. Another nostalgic dish not to be missed is the *wok-fried glutinous rice* (S\$36++), studded with diced preserved sausage, waxed pork, mushrooms, sakura shrimps, and crispy taro in every flavourful bite. Other menu highlights include the fragrant *braised giant garoupa with chopped chilli, spring onion and ginger* (S\$52++), as well as the baked *Australian lamb flap, pickled cucumber, herbs, kaffir lime leaf* (S\$36++) .

For reservations, call 6688 9922 or visit marinabaysands.com/restaurants/mott32.

Celebrate Deepavali at Punjab Grill over two exquisitely crafted menus (14 November)



Celebrate diwali with delights from Punjab Grill (from L to R): **palak & raw banana tikki; gourmet sweets**

The Shoppes at Marina Bay Sands' award-winning Indian restaurant **Punjab Grill** is set to present two exclusive 'Deepawali Special' set menus (S\$99++ per pax) to take guests on a truly epicurean journey.

Begin with a chef's special *Amuse Bouche* of the day, a bite-sized treat that prepares guests for the gastronomic adventure ahead, before moving into a series of appetisers. Both vegetarian and non-vegetarian menus feature the *amritsari jackfruit tacos*, starring jackfruit cooked on the Tava with Indian spices and served in taco shells. The non-vegetarian menu also features appetisers such as the *baked fish tikka*, which is perfectly marinated in Southern spices, cooked in a clay oven with fish skin crackle powder, and served with coconut snow foam, while the vegetarian menu features appetisers such as the *palak & raw banana tikki*, a trio of pan-grilled croquettes featuring spinach puree and mashed banana marinated in Indian herbs and spices. Complete the courses of entrees with *chef's special sorbet*.

The main course is the *chicken tikka masala roulade* on the non-vegetarian menu, and *paneer tikka masala roulade* on the vegetarian menu. Both are served with a medley of *tava grilled exotic vegetables*, *pandan leaves dum pulao*, freshly baked selections of *Deepawali bread bazaar*, and other sides such as *masala puri* and *dry fruits kulcha*. Draw the meal to a close with *Punjab Grill's dessert platter* featuring the *gulab jamun sufta* and *mango kulfi*.

Sweeten the Diwali festivities with Punjab Grill's vibrant [gourmet sweet boxes](#) (five varieties from S\$75 – S\$120), packaged in a beautifully designed box perfect for gifting loved ones. Guests can enjoy indulgent handcrafted sweets, such as the sensational *sugar free dates and figs*, *blueberry cashew katli*, *alphonso mango* and *white chocolate burfi*, and *hazelnuts and rose petals roulade*.

The "Deepawali Special' set menus are available for both lunch and dinner, and reservations are recommended. Call 6688 7395 or visit marinabaysands.com/restaurants/punjab-grill.

Spettacolare spreads over RISE's Italian-themed dinner special (16 – 22 November)



A lavish Italian-themed spread awaits at RISE

Come November, **RISE** will be presenting a one-week only *Spettacolare* Italian-themed dinner special (S\$108++ per adult⁴; S\$38++ per child; available from 16 to 22 November). Begin the feast with classic Italian starters such as the traditional *minestrone soup* and the refreshing *fresh tomatoes, bocconcini and torn basil salad*, lightly tossed with balsamic vinegar and olive oil.

⁴ [Sands Rewards](#) members can enjoy 15 per cent off and earn 10 per cent instant Resort Dollars.

Celebrate the best of the season's harvest and produce with the tender and flavourful *roast beef ribeye*, served with roast potatoes and French green beans, complemented by a mildly spicy and aromatic green peppercorn sauce.

For mains, order the *creamy salmon caponata with potato gnocchi* and *Impossible™ lasagna*. Little ones can enjoy the *margherita pizza* and *four cheese pizza*, while cheese lovers indulge in the *oyster gratin*, a delicious marriage of freshly shucked oysters and a cheesy pool of goodness under a golden crust. The evening's line-up also features four types of artisanal Italian cheeses on the board, including *fontina*, a cow's milk semi-soft cheese, and the blue, veiny *gorgonzola*. Each diner will be served a complimentary glass of white wine *chardonnay* or the red wine grape variety *cabernet sauvignon*.

For reservations, call 6688 5525 or visit marinabaysands.com/restaurants/rise.

Spago commemorates fifth anniversary with three exclusive menus (1 – 31 October)

Since opening in 2015, **Spago by Wolfgang Puck** has been charming diners with its impeccable service and imaginative menu, combining timeless classics from Puck's critically acclaimed flagship restaurant, with modern Asian-inspired creations led by executive chef Greg Bess. This October, the restaurant heralds its fifth anniversary with three special menus – a three-course *5th Year Anniversary Menu* (from S\$55++ per pax), and a luxurious seven-course *5th Year Anniversary Tasting Menu* (from S\$155++ per pax) at Spago Dining Room, and a *Sundowners 5th Anniversary Edition* menu at Spago Bar & Lounge.

Three-course 5th year Anniversary Menu (from S\$55++ per pax)



(clockwise from top left): *kaya toast*; *burrata with confit kumquats*; *Weiser Farm's baby beet salad*



(L-R): *iberico pork chop*; *crispy scale sea bass*

Available daily from 6pm to 7.30pm at Spago Dining Room, the three-course *5th Year Anniversary Menu* is a curated collection of Spago's greatest hits through the years. Diners can choose from a selection of five starters, five mains, and five desserts, which include Spago's innovative creations infused with local flavours such as the *kaya toast* and *Japanese sea bream "laksa"*.

Whet your appetite with starters such as the refreshing Weiser Farm's baby beet salad, tangy burrata with confit kumquats, or the seasonal *handmade agnolotti* with mascarpone and parmigiano reggiano. Or opt for "*kaya toast*", one of Spago's innovative creations infused with local flavours.

For mains, savour the *iberico pork chop*, accompanied with roasted sunchokes, whisky-glazed pears, fennel and pistachio-orange gremolata, or pick the *crispy scale sea bass*, served with sweet razor and lala clams, smoked potato purée and parsley coulis on a bed of velvety miso "sand". For a spicy kick, opt for the *Japanese sea bream*



Spago's salted caramel soufflé

"laksa", one of Spago's innovative creations infused with local flavours.

Draw the meal to a close with a choice of Spago's decadent desserts, from the fluffy salted caramel soufflé served with Farmer's Market Fuji apple sorbet, to the tarte au chocolat, featuring chocolate Frangelico ice cream with Guanaja cremeux and crisp cacao tuile.

Seven-course 5th Year Anniversary Tasting Menu (from S\$155++ per pax)

Diners can also opt for a lavish seven-course 5th Year Anniversary Tasting Menu to savour the best of Spago's signatures in delectable portions. Begin with the duo of tartare, featuring briny caviar and bearnaise on a beef tendon crisp and cubes of fresh hamachi with avocado on a rice cracker.

Next, enjoy the razor clam with fragrant coconut curry, lifted with citrusy kaffir lime and speckles of crispy sago. A nod to Fall, the pumpkin agnolotti delights with petite pockets of handmade pasta brimming with creamy pumpkin and mascarpone, coated in delicious sage butter sauce and topped with parmigiano reggiano and crunchy pine nuts.

The gastronomic journey continues with Spago Singapore's iconic red sea bream "laksa", featuring a pan-seared filet and crispy dry-fried rice noodles nestled in a pool of rich laksa broth. This is followed by the tender bincho grilled pigeon, served with whiskey glazed pears, bacon and fennel, and the highlight of the evening – the Snake River Farm's "American wagyu" ribeye. The well-marbled cut is seared to perfection, and paired simply with caramelised onion marmalade, veal jus and potatoes to let its natural flavours shine. Draw the evening to a close with Spago's innovative kaya toast, a delicate treat of seared foie gras, pandan-coconut jam and coconut-keluak coffee mousse atop a crisp toasted brioche.

Complete the sky-high dining experience with course-by-course beverage pairings (S\$555++ for two pax inclusive of tasting menu). Highlights include the lively Lanson – Black Label, Brut, France to best pair with starters, the Wolfgang Puck – Master Lot Reserve Chardonnay, California, 2017 with its buttery notes and fresh fruit aromas, as well as the full-bodied Couvent des Jacobins – Grand Cru Classé Merlot/Cabernet Sauvignon, St-Emilion, Bordeaux, France, 2008.

Sundowners 5th Anniversary Edition menu at Spago Bar and Lounge



Over at the alfresco Spago Bar and Lounge, guests can delight in a Sundowners 5th Anniversary Edition menu, which offers a choice of five signature bites at S\$55++. Available five days a week for five hours each day (Sundays to Thursdays, 2pm – 7pm), the menu features a selection of gourmet bites such as the signature chicken "laksa" spring roll, USDA prime beef sliders, juicy Japanese fried chicken "karaage", and octopus sushi roll.



Toast to Spago's fifth anniversary with the Sundowners 5th Anniversary Edition menu (from L to R): **sushi roll**; **laksa spring roll**; **Love You Long Time**; and **Garden of Eden**

Pair them with Spago's signature cocktails such as the citrusy *Love You Long Time* (S\$19++), a concoction with Ketel One Vodka, sweet tangerine, Thai basil and sparkling sake, or the *Garden of Eden* (S\$19++), featuring a homemade mango black tea infused vodka with lemon and cane sugar.

Reservations are required at Spago Dining Room and Spago Bar and Lounge; call 6688 9955 or visit marinabaysands.com/restaurants/spago.

Yardbird presents Monday All-Day Happy-Hour at The Loft (available from 5 October)



Pair tipples with mouthwatering selections from Yardbird's Happy Hour bar bites menu (from L-R): **crispy fried mac & cheese croquettes**; signature **Yardbird chicken wings**; **crispy fried chicken bao** with Sichuan mayo.

Usher in the week with **Yardbird's** new Monday All-Day Happy Hour promotion⁵, where selected beers, wines and house spirits are going at S\$10++ per glass, alongside an all-day Happy Hour bar bites menu. Pair tipples with mouthwatering bar bites, such as the *crispy fried mac & cheese croquettes* (S\$10++, U.P. S\$14++), the signature *Yardbird chicken wings* (S\$10++, U.P. S\$16++), with choice of chef's signature Nashville hot chicken dip or smoked spice chili rub, or the oriental *crispy fried chicken bao* seasoned with five spices and dressed in Sichuan mayonnaise sauce (S\$10++, U.P. S\$14++).

For reservations, call 6688 9959 or visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.

⁵ The Monday All-Day Happy Hour promotion is valid at The Loft (L1-82) from 11am to 10pm and served on a first-come first-served basis.

New on Marina Bay Sands' Gourmet Takeaway Platform



Enjoy a sumptuous feast over Yardbird's October Takeaway Deals (from L-R): Yardbird's famed **The Great American Burger**; toast to Yardbird's 1-for-1 **signature handcrafted cocktails** from the comfort of home; **Yardbird Chicken Sandwich**, starred by the restaurant's signature crispy fried chicken thigh.

Throughout October, **Yardbird Southern Table & Bar** will be offering 25 per cent off selected items via the Marina Bay Sands Gourmet Takeaway Platform. Enjoy Yardbird's famed *The Great American Burger* (S\$21.75+, U.P. S\$29+), a double beef burger and house-made bacon stacked in between a freshly baked brioche bun with special sauce, or the *Yardbird Chicken Sandwich* (S\$16.50+, U.P. S\$22+), starring Yardbird's signature crispy fried chicken thigh, characterised by a choice of its smoked spice or ultra-spicy Carolina Reaper rub.

Guests will also delight in Yardbird's 1-for-1 signature handcrafted cocktails (S\$22+; U.P. S\$44+) available only in October via the Gourmet Takeaway platform. Choose from five cocktails, such as *blackberry bourbon lemonade*, a genius concoction of American whiskey, blackberry cardamom and club soda, or the *refreshing watermelon sling*, an American whiskey base with watermelon juice aperol, lemon and rosemary.

For more gourmet takeaway options, visit marinabaysands.com/order.

###

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

For Media Enquiries

Zimin Foo +65 9007 6668 / zimin.fo@marinabaysands.com
Geena Hui +65 9021 4928 / geena.hui@marinabaysands.com

For High-resolution Images

Download via [this link](#)