

FOR IMMEDIATE RELEASE

Marina Bay Sands unveils premium bar & lounge Renku

Renku presents revolutionary afternoon high tea experience and all-day bar programme

SINGAPORE (13 September 2017) – Marina Bay Sands has recently added Renku, its premium hotel and bar lounge to the integrated resort's exciting portfolio of food and beverage offerings. Featuring a first-of-its-kind high tea experience, Renku offers exquisite delicacies and Asian-inspired creations along with a personal tableside service that allows guests to create artisanal tea blends to their liking.

As the only lounge at Marina Bay Sands that operates 24 hours, Renku's drinks and dining menu will satisfy guests' cravings throughout the day. At night, Renku transforms into an intimate lounge and bar offering a wide range of signature cocktails, locally crafted draft beers, and innovative concoctions.



The new Renku bar and lounge is nestled in the heart of Marina Bay Sands Hotel Lobby (Tower 1)

Deeply rooted in the spirit of traditional collaborative poetry, Renku, which seats 100 guests, exemplifies the artistic expression of nature through its serene décor and ambience. Nestled in the grand hotel lobby of Marina Bay Sands, the bar and lounge features elements of nature

Press Release



through its oak and lush furnishings, with shades of bronze and grey for a touch of modern elegance. The lounge area is artfully designed with small clusters of plush armchairs, offering guests an intimate setting for gatherings in comfort and style.

Indulge in Renku's Afternoon High Tea Programme



Enjoy bespoke tableside service by Renku's tea master

The crown jewel of Renku's offering is its revolutionary afternoon high tea, where professional Tea Masters are on hand to provide personalized tableside service and recommend tea blends to cater to individual preferences. Tea connoisseurs can also choose to customize their own tea by pairing their favorite tea base (green, white or black) with fresh herbs and flowers from Marina Bay Sands' own herb garden. Selections include the butterfly blue pea flower, rosemary, and kaffir lime.

Press Release



Pair exquisite bites with an array of tea blends during Afternoon High Tea at Renku

Renku also serves two tea blends exclusive to Marina Bay Sands. Fans of mellow tea would appreciate the subtle jasmine aroma of **Marina Pearls**, while durian-lovers will delight in the harmonious blend of black tea with the King of Fruits in **Durian Lapis**.

In addition, guests can choose to savour an array of 13 unique combinations produced by local tea atelier, ETTE, including heritage flavours such as the aromatic **Nasi Lemak** and **Mango Sticky Rice**.

A medley of savoury bites and sweet treats from the three-course afternoon tea menu completes the afternoon high tea experience. An elegant gueridon trolley makes its rounds from table to table, offering guests a delightful flow of sumptuous bites. Guests can choose from an exquisite selection of premium sandwiches such as the **Prawn Avocado with Tobiko Aioli** and **Tomato & Burrata with Macadamia Pesto**, followed by a second course of warm and buttery **Traditional Scones**, served fresh out of the oven. End the high tea experience on a sweet note with delicate masterpieces and luscious cakes, which include the **Dark Chocolate Majestic Cake** and **Yuzu Cream Cheese Mille Feuille**.

Press Release



Renku offers unique Bar programme



Guests can enjoy the Renku Lager, an exclusive tea-infused brew, and design their own Martinis at Renku

As the only lounge on property that operates 24 hours, Renku has created a unique bar programme offering a wide variety of drinks, with a special focus on artisanal beverages and creative tipples. Exclusively available at Renku are tea-infused cocktails such as **Rosella**, a nectarous combination of Citadelle Original Gin, Cocchi Rosa, Champagne and Wild Forest Berry Tea, as well as unique brews such as the exclusive green tea infused **Renku Lager**. A clever twist on the average pint, this locally-crafted Bavarian lager elevates its aroma with the addition of Northern Brewer hops and a hint of Japanese Green Tea to create a refreshing brew that is smooth on the palate.

In line with Marina Bay Sands' Social Hour programme on Tuesday evenings (6pm – 9pm), guests can enjoy 50 per cent discount off **Design your own Martini**. Guests can create the martini of their choice with five different gin and vodka bases, topped with their favourite garnish.

Savour premium offerings from Renku's all-day a la carte menu



A diverse range of premium offerings from the all-day a la carte menu (from L to R): Boston Lobster Hash and Alaskan King Crab Dashi Jelly

Press Release



Also available all-day is Renku's a la carte menu, which offers guests an array of Asian-inspired dishes specially prepared by Chef William Tan, executive chef of the newly-revamped RISE restaurant. Guests can indulge in new creations such as the ***Boston Lobster Hash*** and the ***Alaskan King Crab Dashi Jelly***.

Renku's a la carte and bar menu is available all-day, while its Afternoon High Tea is available daily at 2 p.m. and 4 p.m. Afternoon High Tea is priced at S\$48++ on weekdays and S\$53++ on weekends. For reservations, please email Renku.Lounge@marinabaysands.com or call +65 6688 5535. For more information, please visit www.marinabaysands.com/renku.

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

Media Enquiries

Zimin Foo (+65) 6688 3047 / zimin.foo@marinabaysands.com
Erica Ng (+65) 6688 1013 / erica.ng@marinabaysands.com