

## MEDIA UPDATE

### **Celebrate Mother's Day at Marina Bay Sands**

**Singapore** (19 April 2018) – From exclusive menus to lavish buffets, Marina Bay Sands' award-winning restaurants have created a series of Mother's Day dining specials to celebrate the day with the most important woman in your life.

#### **Adrift by David Myers**



Enjoy Adrift's extensive a la carte brunch menu (from L to R): **Eggs Benedict** and **Wagyu Katsu Sandwich**

From 12 to 13 April, treat your mom to a sumptuous a la carte brunch at Adrift by David Myers. Savour classics such as **Eggs Benedict** (S\$22++), alongside Adrift's signature creations such as the juicy **Adrift Wagyu Cheeseburger** (S\$28++) and **Wagyu Katsu Sandwich** (S\$55++), featuring the A4 Kagoshima Wagyu from Saga Prefecture, accompanied with black truffle aioli. All mothers dining at the restaurant can also toast to a complimentary glass of champagne to cap off a perfect afternoon. For more information, please email [Adrift.Reservations@MarinaBaySands.com](mailto:Adrift.Reservations@MarinaBaySands.com) or call +65 6688 5657.

#### **Bread Street Kitchen by Gordon Ramsay**



Create a thoughtful gift at Bread Street Kitchen's special corner set up just for Mother's Day

On 13 May, celebrate Mother's Day at Bread Street Kitchen and indulge in the restaurant's one-day only special menu. Dedicated to all mothers, the three course menu (S\$63++) features a **Baby Gem Salad with semi dried cherry tomatoes, feta cheese and croutons**, the restaurant's signature **Sunday Roast with Yorkshire pudding, roasted potatoes, carrots, seasonal vegetables, gravy and creamed horseradish**, as well as a sweet treat of **Raspberry Pavlova with lemon and mint**. These dishes are also available a la carte. All moms will receive a **Luvly Bubbly** cocktail on arrival, while Dads and children

can have fun decorating pastries to present as a gift for moms. For reservations, please email [BreadStreetKitchen.Reservations@MarinaBaySands.com](mailto:BreadStreetKitchen.Reservations@MarinaBaySands.com) or call +65 6688 5665.

### db Bistro & Oyster Bar



*Savour fresh ocean catch such as db Bistro & Oyster Bar's signature fresh oysters*

On 12 and 13 May, celebrity chef restaurant db Bistro & Oyster Bar will be serving a three-course brunch (S\$98++) specially prepared by executive chef Jonathan Kinsella and executive pastry chef Mandy Pan. Featuring the freshest seasonal ingredients, the menu includes ***Chef's Seasonal Selection of Six Oysters*** served with America Cocktail Sauce and Mignonette, and chef's special ***Jonathan's Pastrami Hash***. Round off the meal with ***Mandy's Mixed Berry Cobbler***, a fruity sweet treat.

The restaurant also recently dished out its new Health and Wellness menu – a wholesome three-course meal (S\$68++) prepared using fresh and sustainable ingredients. Whet your appetite with fresh salads to start, before savouring a grilled protein of your choice, such as the ***Tasmanian Sea Trout***, ***Mediterranean Seabass*** or ***Petit Filet Mignon***. Lastly, top off the meal with a guilt-free ***Blueberry Yoghurt Parfait***. Each set meal also comes with a glass of freshly pressed juice blended to your liking, or choose from an array of popular combinations, such as the tangy ***ABC juice*** (apple, beetroot, carrot) or the herbaceous ***Supergreen juice*** (green apple, spinach, kale, pear, celery). For reservations, please email [dbreservations@MarinaBaySands.com](mailto:dbreservations@MarinaBaySands.com) or call +65 6688 8525.

## Osteria Mozza



*Surprise your mom with a luxurious dining experience at Osteria Mozza*

On Mother's Day, Osteria Mozza presents *Festa della Mamma*, an indulgent four-course dinner (S\$108++) featuring the restaurant's classic Italian cuisine. The pampering experience begins with a starter of **Zuppa di Cannellini e Scarola** (Tuscan white bean and escarole soup) or **Insalata alla Cesare con Cavolo Nero** (Baby kale Caesar salad with focaccia croutons). Next, indulge in highlights such as the **Pappardelle con Guazzetto di Manzo** (pappardelle with sauce of slow cooked beef) or **Filetto di Manzo** (beef tenderloin with oven-roasted vegetables and porcini mushroom sauce). Draw a sweet closure with Mozza's handcrafted desserts, such as the **Lime Cheese Cake** with passion fruit sauce or a classic **Strawberry Shortcake**. For reservations, please email [mozza-reservations@marinabaysands.com](mailto:mozza-reservations@marinabaysands.com) or call +65 6688 8522.

## RISE



*Rise is presenting a scrumptious buffet featuring sustainable dishes such as **Salt Baked Sustainable Baramundi***

On 13 May, celebrate Mother's Day with a lavish buffet brunch (S\$88++) or dinner (S\$98++) at RISE restaurant. Indulge in a selection of more than 40 hot and cold dishes, live stations and desserts, including the restaurant's signature **Salt Baked Sustainable Baramundi**. All

moms will also receive a canister of TWG Breakfast Queen Tea (worth S\$40) as a special gift. For reservations, please email [Rise@MarinaBaySands.com](mailto:Rise@MarinaBaySands.com) or call +65 6688 5525.

### SweetSpot



*SweetSpot's array of vibrant sweet treats makes the perfect gift for this special occasion*

This Mother's Day, celebrate with a touch of glamour and fun with SweetSpot's creative treats. From 1 to 13 May, delight in a series of lovingly crafted sweets, including a praline-filled **Chocolate High Heel** (S\$68), available in various colours and designs. Mark the special occasion with an eye-catching centerpiece from SweetSpot — an elegant white chocolate mousseline cake with Raspberry Cremeux and Red Velvet Genoise, topped with a bright pink chocolate high heel (1kg at S\$68, 500g at S\$55, individual slices at S\$9). For reservations, please email [SweetSpot@MarinaBaySands](mailto:SweetSpot@MarinaBaySands) or call +65 6688 8588.

### The Bird Southern Table and Bar



*Unwind over free flow cocktails at The Bird Southern Table & Bar*

On 13 May, classic American restaurant The Bird Southern Table and Bar will be offering a one-day only beverage special. All moms are invited to enjoy two hours of free flow **Bellini** and **Bloody Mary** (S\$28++). Whether it is the sweet and fruity **Bellini** or the robust vodka-based **Bloody Mary**, the tipples crafted by The Bird's talented bartending team is bound to

spice up the day. For reservations, please email [TheBird.Reservations@marinabaysands.com](mailto:TheBird.Reservations@marinabaysands.com) or call +65 6688 9959.

### Spago by Wolfgang Puck



*Spago's new dishes inspired by fresh Spring produce (from L to R): **Hokkaido Scallop** and **White Asparagus Salad***

Also new this month and in time for Mother's Day is a curated selection of six dishes at Spago by Wolfgang Puck, available till mid-August. The extended lunch and dinner menus feature the **White Asparagus Salad**, a dish reminiscent of a bountiful harvest. Creamy white asparagus, delicious cherry tomatoes, barley miso and watercress are lined with citrusy white miso-yuzu vinaigrette for a crisp, refreshing fix.

Seafood-lovers will delight in the pan-seared **Hokkaido Scallop** served with creamy fava beans emulsion and adorned in bright citrus and dill accents. Guests can opt for a truly satisfying main with the **Farfalle with Maine Lobster**. The dish is a tangy, sweet tomato confit sauce-based handmade farfalle pasta, served with sea urchin, lobster-bacon emulsion, and a sprinkle of fresh herbs.

Famous for its innovative infusion of local flavours, Spago has brought its exclusive creation, **Mangrove Truffles**, to its a la carte menu. Previously served as a special dish only during wine dinners, the **Mangrove Truffles** is a velvety mousse of Foie Gras infused with Buah Keluak (Kepayang fruit), which piques the senses with its creamy texture and earthy notes. For reservations, please email [SpagoReservations@MarinaBaySands.com](mailto:SpagoReservations@MarinaBaySands.com) or call +65 6688 9955.

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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, 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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