

## MEDIA UPDATE

### Memorable Mother's Day feasts and dining specials at Marina Bay Sands

Singapore (12 April 2021) – This Mother's Day, Marina Bay Sands' signature and celebrity chef restaurants have planned a lavish line-up of spectacular feasts. Honour the queen of the household with glorious three-course brunches at Michelin-starred **CUT by Wolfgang Puck** and the acclaimed **db Bistro & Oyster Bar** or indulge in **Black Tap's** Singapore-exclusive *Lady Boss Sandwich*, a Mother's Day edition of **LAVO's** iconic Sunday Champagne Brunch, and free-flow rosé wine special at **Yardbird Southern Table & Bar**. For a full line-up of Mother's Day dining specials, visit [marinabaysands.com/deals/restaurants/mothers-day.html](https://www.marinabaysands.com/deals/restaurants/mothers-day.html).

From now through May, guests can also look forward to a repertoire of dining specials at the Integrated Resort, from National Hamburger Month specials at **Renku Bar & Lounge** and **Yardbird**, to refreshed prix fixe lunch and dinner menus at **Spago** to herald the flavours of Spring, as well as two World Cocktail Day specials at **KOMA** and **LAVO** as part of International Wine & Champagne Week in May.

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



*Black Tap launches the Singapore-exclusive **Lady Boss Sandwich** and **Raspberry Vodka Macchiato** in celebration of Mother's Day*

Celebrate Mother's Day at famed New York burger and milkshake sensation **Black Tap** with the Singapore-exclusive *Lady Boss Sandwich* (S\$24++). Available throughout the month of May, the sandwich features smoky chargrilled chicken, topped with creamy fresh mozzarella, arugula and a savoury truffle chimichurri sauce. Pair the dish with Black Tap's limited-time cocktail – the *Raspberry Vodka Macchiato* (S\$21++), an elegant tippie that comprises raspberry infused vodka, sweet peach liqueur, vanilla and lemon, crowned with hand-whipped cream. Diners can also opt for refreshing craft beers on tap (S\$17++ each), such as the *Brooklyn Lager*, *Sweetwater Hop Hash Session IPA* and *Singapore Blonde Ale*, or Black Tap's all-time signature cocktails (S\$21++ each), such as the vodka-based *Black Tap Mule* and the nectarious *Strawberry Smash*, a silver rum-based cocktail with mint, lime, and strawberries. For reservations, visit [marinabaysands.com/restaurants/black-tap](https://www.marinabaysands.com/restaurants/black-tap) or call 6688 9957.



Savour the all-time crowd favourite of **beef fillet wellington** at Bread Street Kitchen by Gordon Ramsay

This Mother's Day (9 May), **Bread Street Kitchen by Gordon Ramsay** will offer a bountiful three-course feast (S\$75++ per pax) for lunch and dinner. Guests are welcome to select one of three starters, such as the crispy *tamarind spiced chicken wings* and off-menu items like the *heirloom tomato tart, strawberry, balsamic caviar, basil cress*, or the *salmon tartare, cucumber mango, chili garlic dressing, wonton skin*. For mains, diners are offered the restaurant's signature *beef fillet wellington*, elevated by a serving of bone marrow for this momentous occasion and served with mashed potatoes, glazed carrots, seasonal greens and red wine jus. Draw the meal to a close with the decadent *raspberry cake, frozen lemon yoghurt*, a light and refreshing dessert typically enjoyed in Summer. For reservations, visit [marinabaysands.com/restaurants/bread-street-kitchen](http://marinabaysands.com/restaurants/bread-street-kitchen) or call 6688 5665.



Indulge in a luxurious Mother's Day brunch at CUT by Wolfgang Puck

On Mother's Day (9 May), one-Michelin starred **CUT by Wolfgang Puck** is presenting a glorious three-course brunch (S\$98++ per pax; 11.30am – 2pm). Begin with a selection of house-made pastries such as smoked salmon bagels with citrus cream cheese, before moving on to a choice of signature starter, entrée, and dessert. Savour CUT's signature starters, which include the *Austrian oxtail bouillon, chervil, bone marrow dumpling* and the *maple glazed pork belly, apple-apricot compote with chicharron*. For entrées, enjoy CUT's classic *Maryland blue crab cakes*

*benedict*, or the restaurant's rendition of *pork schnitzel*, *pork sausage country gravy*, *fried eggs*, *buttermilk biscuits*. Steak lovers can opt for *steak & eggs*, featuring USDA prime New York sirloin (170g) served with crispy roasted marble potatoes and watercress salad, or opt for premium cuts such as the American wagyu ribeye (supplement S\$140++; 280g) and the prized Hokkaido Snow beef sirloin from Chateau Uenae (supplement S\$205++; 130g). Draw a finale to the celebratory spread with a slice of classic *New York style cheesecake*, or a decadent *hazelnut chocolate tart*. Diners can also opt for the free-flow beverage package (S\$88++ per pax), and keep their glasses flowing with champagnes, wines, house pour spirits, beer and more. For reservations, visit [marinabaysands.com/restaurants/cut](http://marinabaysands.com/restaurants/cut) or call 6688 8517.



Gather your family for a Mother's Day celebration at db Bistro and enjoy complimentary **raspberry rose madeleines**

On 9 May, **db Bistro & Oyster Bar** commemorates Mother's Day with complimentary champagne and desserts for brunch-goers. Savour db Bistro's three-course [holiday brunch menu](#) (S\$68++) and enjoy French brunch staples such as the cheesy *croque madame*, *steak haché with farm egg & red wine-shallot sauce*, as well as the *crêpes au chocolat*, topped with banana caramel, chantilly cream and hot chocolate sauce. Each mother and daughter duo will receive a complimentary glass of champagne, while each group of four diners can enjoy complimentary *raspberry rose madeleines* – a special edition of db Bistro's signature warm madeleines with the addition of floral accents and tangy raspberries. For reservations, visit [marinabaysands.com/restaurants/db-bistro-and-oyster-bar](http://marinabaysands.com/restaurants/db-bistro-and-oyster-bar) or call 6688 8525.



Mark your calendar for a spectacular Sunday Champagne Brunch at LAVO this Mother's Day



On 9 May, **LAVO Italian Restaurant & Rooftop Bar** will host a Mother's Day edition of its Sunday Champagne Brunch to celebrate the occasion. Families can treat their mothers to an indulgent Italian American feast served a la carte at the table, including hearty additions such as fall-off-the-bone tender *Ossobuco* served with gremolata; *risotto Milanese*; *pappardelle with beef ragout*; and a selection of Mother's Day themed desserts by LAVO's executive pastry chef Jonathan Allaert. These dishes will be served alongside the regular brunch staples including fresh seafood from the raw bar, free-flow *Veuve Clicquot* champagne, *Peroni* beer, and cocktails such as *Mimosas*, *Bloody Marys* and *Singapore Slings*. LAVO Sunday Champagne Brunch – Mother's Day Edition takes place on 9 May from 12pm to 3pm, and is priced at S\$188++ per pax (food and alcoholic beverages) and S\$88++ per pax (food and non-alcoholic beverages). A family-friendly event, children aged four to 10 can also join in the festivities at S\$38++. For enquiries or reservations, please email [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com) or call 6688 8591.



Pair Yardbird Mother's Day free-flow rosé wine package with the restaurant's all-time favourites (from L-R): famous Instagram-worthy pancakes; **chicken 'N' watermelon 'N' waffles**

Celebrate Mother's Day over **Yardbird Southern Table & Bar**'s exclusive two hours of free-flow rosé wine beverage special (S\$68++ per pax), available over Sunday brunch and dinner service. Pair the light, fruity, delicate flavour profile of rosé wine with the classic American restaurant's all-time favourites such as the Instagram-worthy *funfetti pancakes* (S\$22++), the famed *chicken 'N' watermelon 'N' waffles* (S\$40++), served with enticing cheddar cheese waffles and refreshing spiced watermelon, and the tantalising whole *lobster mac & cheese* (S\$64++) made with five artisanal cheeses. For reservations, visit [marinabaysands.com/restaurants/yardbird-southern-table-and-bar](http://marinabaysands.com/restaurants/yardbird-southern-table-and-bar) or call 6688 9959.

## ***April and May dining specials***

### **Refreshed prix fixe menus at Spago by Wolfgang Puck (starting 1 April)**



*Spago's expanded prix fixe menus feature fresh Spring produce and its greatest hits (clockwise from right):  
**traditional kaiserschmarrn (for two); English pea agnolotti; grilled Iberico pork chop***

Savour the flavours of Spring at **Spago by Wolfgang Puck**, as the rooftop restaurant expands its lunch and dinner prix fixe menus to offer diners a wider repertoire of its famed cuisine. From seasonal specials to all-time classics, the refreshed three-course prix fixe lunch menu (S\$59++ per pax) features new additions such as the traditional Roman *cassoulet* of "*Trippa ala Romana*", a time-honoured recipe of tangy tomato braised tripe, burrata, mint and fragrant grilled baguette; the tender *honey miso broiled black cod* (supplement S\$22++) served with hijiki rice; as well as the juicy *grilled Iberico pork chop* (supplement S\$25++), set on a bed of roasted Jerusalem artichokes and whisky-glazed pears, well balanced with pistachio-orange gremolata.

Diners can also choose to have lunch at the alfresco **Spago Bar & Lounge** and enjoy a complimentary mocktail with every prix fixe lunch order from Mondays to Fridays. Choose between the *Truth or Dare*, a refreshing bubbly concoction of kaffir lime leaves with lemongrass, and *Double Happiness*, a tropical beverage with pineapple, passion fruit and orgeat syrup.

Come nightfall, look forward to Spago's refreshed three-course dinner menu (S\$75++ per pax), featuring new dishes such as the *Colorado lamb chop* (supplement S\$20++), accompanied with savoury eggplant caviar, goat's cheese, crunchy pine nuts and falafel, or the beautiful seasonal *white asparagus salad*, lifted with mellow shiro miso, yuzu kosho, and hazelnuts. Complement the dinner with an additional course of handmade pasta or sides (S\$18++ each), and relish in dishes such as the seasonal *English pea agnolotti, marjoram, parmigiano reggiano, the mafaldine with asparagus and Serrano Ham*, topped with 24-months aged parmesan and a dash of kampot black pepper, as well as the creamy *yukon gold potato puree*, topped with briny ikura, crème fraiche and chives.

Cap off the meal with Spago's signature velvety *strawberry-cheesecake panna cotta*, crowned with strawberry gelée and crisp caramelised almonds. Fans of celebrity chef Wolfgang Puck will delight in his renowned home recipe of *traditional kaiserschmarrn* (supplement S\$10++ per pax; for two pax), a light and fluffy Austrian pancake served with warm strawberries and strawberry ice cream.

For reservations, visit [marinabaysands.com/restaurants/spago](http://marinabaysands.com/restaurants/spago) or call 6688 9955.

### **Renku presents National Hamburger Month special (1 – 31 May)**



*The perfect burger indulgence: Renku's month-long **chilli crab burger** with sweet potato fries*

In celebration of National Hamburger Month, **Renku Bar & Lounge** has specially created a gourmet *chilli crab burger*, available over lunch and dinner throughout May. Taking inspiration from the locals' preferred way of enjoying chilli crab, the team reinvents the popular local seafood dish to result in a perfect burger indulgence. Sandwiched between two deep fried mantous, succulent crab meat is pan-fried as a patty, topped with fresh cucumbers, coriander and chillies, and served alongside a generous bowl of mildly spicy and tangy chilli crab sauce and a side of crispy sweet potato fries. Served with a choice of beverage, the burger is best paired with the green-tea infused *Renku lager* (S\$36++ for a set), a refreshing brew that is smooth on the palate, as well as innovative mocktails like the *pandan oolong tea soda* or *Osmanthus oolong tea soda* (S\$32++ for a set).

For reservations, visit [marinabaysands.com/restaurants/renku-bar-and-lounge](http://marinabaysands.com/restaurants/renku-bar-and-lounge) or call 6688 5535.

## **Yardbird brings back Great American Burger Month! (1 – 31 May)**



*Indulge to your heart's content with Yardbird's Great American Burger Month series this May*

This May, **Yardbird Southern Table & Bar** will bring back its Great American Burger Month series with four different weekly specials (S\$29++ each), available on weekdays for lunch and all-week for dinner. From 1 to 9 May, indulge in the classy *steakhouse burger*, featuring juicy double patty stacked with pepper jack cheese, streaky bacon and crispy onion strings. Triple the fun from 10 to 16 May with the *triple smash burger*, an unrivalled combination of triple beef patty with aged cheddar and caramelised onions, topped with a delicious fried egg. Diners can even opt for a fourth patty and cheese at S\$4.50++. From 17 to 23 May, the classic American restaurant presents the ultimate indulgence in its *mac and cheeseburger*, featuring short rib, brisket and chuck blend beef patty, aged cheddar, streaky bacon, hot sauce, Mornay sauce and the star of the show – fried mac 'n' cheese. The finale of the Great American Burger series is headlined by Yardbird's variation of the *Red, White & Blue burger* with the classic pairing of double beef patty and gorgonzola, with special add-ons of foie gras, mushrooms, caramelised onions, streaky bacon and aioli.

For reservations, visit [marinabaysands.com/restaurants/yardbird-southern-table-and-bar](http://marinabaysands.com/restaurants/yardbird-southern-table-and-bar) or call 6688 9959.

## **KOMA commemorates World Cocktail Day with two special concoctions (9 – 16 May)**



*KOMA presents two limited-time tipples for World Cocktail Day (from L to R): **Panama Spice**; **Yamagata Shandy***



Japanese restaurant & sushi bar **KOMA Singapore** will be taking part in a global celebration of mixology for World Cocktail Day on 13 May. The occasion marks the publication date of the first definition of a cocktail in 1806 and is now an event celebrated across the world. KOMA will be introducing two World Cocktail Day specials to commemorate the occasion – the *Yamagata Shandy* (S\$23++), KOMA’s take on the classic citrus beer with Tried & True vodka, Kodakara “Yamagata La France” pear liqueur, topped with Asahi beer; and the *Panama Spice* (S\$23++), a rum-based cocktail shaken up with maraschino cherry liqueur, and aromatic Peychaud’s bitters infused with jalapeno peppers and grapefruit juice. The two cocktails will be available all day from 9 to 16 May.

Reservations are required to dine-in at KOMA. For enquiries or reservations, please email [koma.reservations@marinabaysands.com](mailto:koma.reservations@marinabaysands.com) or call 6688 8690.

### **International Wine & Champagne Week at LAVO (10 – 17 May)**



*LAVO ushers in International Wine & Champagne Week with a selection of bottles*

Over at **LAVO Italian Restaurant & Rooftop Bar**, wine and champagne lovers can look forward to indulging in LAVO’s sommelier selection of wine and champagne, as part of International Wine & Champagne Week (available all-day from 10 to 17 May). The selection includes *Billecart Salmon Brut Reserve* and *Pol Roger Brut Reserve* champagne at S\$190++ per bottle, as well as a selection of white and red wines priced at S\$130++ per bottle, which include the fruity *Le Monde Pinot Girgio* and the fuller bodied *Trapiche “Oak Cask” Malbec* from Argentina.

For enquiries or reservations, please email [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com) or call 6688 8591.

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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, 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](http://www.marinabaysands.com)

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