

MEDIA UPDATE

An ode to Spring and Love over bountiful feasts at Marina Bay Sands

Singapore (19 January 2020) – Marina Bay Sands' celebrity chef and signature restaurants are set to ring in a season of celebrations with abundant Lunar New Year feasts and charming Valentine's Day menus. Look forward to reunions over an array of dining options, from superior double boiled soups and timeless CNY classics at **Mott 32**, to an oriental-inspired set menu at **Bread Street Kitchen by Gordon Ramsay** and a month-long Lunar New Year-themed line-up at **RISE**.

For the first time, restaurants like **CUT by Wolfgang Puck** and **Mott 32** will also be offering CNY takeaway specials, alongside novel CNY-themed cakes and baked goodies from **Origin + Bloom**. For a full line-up of Lunar New Year dining specials, visit marinabaysands.com/festivedining.

On Valentine's Day, charm your date with an intimate five-course sharing menu for two at **KOMA**, delight in a romantic candlelit dinner at **db Bistro & Oyster Bar**, or surprise your date with a cosy four-course set menu at **Yardbird**. Sky-high revellers can look forward to a decadent three-course couple's menu at **LAVO** or **Spago Dining Room**.

From now through February, restaurants are also set to roll out new experiences and seasonal specials, including **Mott 32**'s first anniversary set menu (22 to 24 January), **LAVO**'s new *Ladies & Gentlemen Night* every Wednesday, and **Renku Bar & Lounge**'s pre-dinner menu.

Black Tap

Black Tap Singapore celebrates Chinese New Year with three brand new treats, available from 1 to 28 February. Traditional soup dumplings (or *xiao long bao*) are reimagined in *The XLB Burger* (S\$25++), featuring a crispy fried pork scallion croquette packed with savoury pork broth, topped with soy pickled carrots, chilies and a drizzle of tangy ginger vinaigrette. Also not to be missed is *The Golden Boy* (S\$15++), a flavourful snack of crispy deep-fried pork belly tossed in golden garlic soy, topped with cilantro and red chillies. Mark an auspicious start to the Lunar New Year with *The Huat Shake* (S\$23++), a pineapple-based milkshake with a vanilla frosted rim filled with butter cookie crumbs, pineapple puree, a pineapple ice-cream sandwich, crispy coconut wafers, golden chocolate coins, red sprinkles and caramel drizzle.



Mark your Valentine's Day celebrations with Black Tap's **Red Velvet Cake Shake**

This Valentine's Day, add a sprinkle of sweet romance with Black Tap's exclusive *Red Velvet Cake Shake* (S\$22++). Available from 12 to 14 February, the limited-time CrazyShake® features a red velvet cake batter shake served in a towering glass with a vanilla frosted rim and red and white sprinkles, crowned with a slice of red velvet cake, whipped cream and chocolate drizzle. Also available as a takeaway option, the *Red Velvet Cake CrazyShake® Kit* (S\$50+) consists of two milkshakes with an abundance of toppings, fixings and an instruction card. The kit can be purchased directly at the restaurant or via the [Marina Bay Sands Gourmet Takeaway Platform](#).

For reservations, call 6688 9957 or visit marinabaysands.com/restaurants/black-tap.

Bread Street Kitchen by Gordon Ramsay



Dine and celebrate with a mesmerising view of the Marina Bay waterfront promenade at Bread Street Kitchen

Jazz up Chinese New Year celebrations with a feast at **Bread Street Kitchen by Gordon Ramsay**, as the award-winning restaurant presents a four-course CNY menu (from S\$149++ for two), available on 11 February for dinner and all day on 12 February. Begin the feasting with a refreshing *smoked salmon salad* with orange and sesame dressing, before a hearty course of *fettuccine pasta with Chinese five-spice marinated oxtail ragout, broccolini, pecorino cheese*. For mains, diners can choose between a *whole baked sea bass* doused in Szechuan velouté and topped with crispy puffed rice, or the *South Carolina spiced-rub smoked pork ribs with orange & honey glaze*, both served with savoury sides of confit garlic mashed potatoes, honey glazed carrots and seasonal greens. Round up the delectable spread with a dessert platter, which includes the timeless pairing of *chocolate and mandarin mousse, orange soda sherbet*, and the *vanilla cheesecake with kumquat curd and pineapple sorbet*.

This Valentine's Day, prepare to swoon your date at Bread Street Kitchen over a delectable three-course dinner (S\$299++ per couple), set against the mesmerising view of the Marina Bay waterfront promenade. Diners can take their pick of starters, mains, and desserts from the menu, before ending the night with a selection of petit fours. Start the evening with the appetising *roasted tomato "cappuccino", parmesan foam*, or the exquisite *foie gras, blackberry & Mezcal gel, brioche, malt meringue*. Then take your pick from the line-up of hearty mains such as the *herb crusted lamb rack, olive oil pommes purée, asparagus, hazelnut jus*, or the aromatic *saffron risotto, roasted cauliflower, toasted almonds, basil "caviar", pecorino cheese*. Draw a sweet grand finale with an indulgent *chocolate tart with Amaretto ice cream*, or the *apple tart tatin*, served with brown butter ice cream and a drizzle of bourbon caramel.

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

CUT by Wolfgang Puck



Treat your loved ones to a CNY spread of CUT's all-time favourites (from L-R): **USDA prime porterhouse; baby chicken cooked on rotisserie with black truffles & natural jus**

Usher in the Year of the Ox with one-Michelin starred **CUT by Wolfgang Puck's** first-ever Chinese New Year takeaway set menu (S\$888+). A lavish spread for five pax, the family-style menu stars CUT's unique rendition of *traditional yu sheng* with big eye tuna tataki, alongside four premium starters which include *kaluga caviar (50gm) lemon herb blinis* and *Maryland blue crab cake with heirloom tomato relish and basil aioli*. For entrées, tuck into bountiful sharing mains of CUT's signature *USDA prime porterhouse (1kg)*, *baby chicken cooked on rotisserie with black truffles and natural jus*, as well as a magnificent *roasted whole Iberico pork rack (700g) with apple-apricot "moustarda"*. The menu also includes a selection of three premium sides such as *peewee potatoes*, *"patatas bravas"*, *garlic aioli* and *wild field mushrooms, shishito peppers*. For a sweet ending, indulge in CUT's freshly baked *pineapple tarts*. Available only from 11 to 13 February, the takeaway menu requires advance order a day before collection. For booking, call 6688 8517 or email cutreservations@marinabaysands.com.



Go on an intimate date night at CUT by Wolfgang Puck this Valentine's Day (from L-R): **bone marrow flan, mushroom marmalade, Périgord black truffles; U.S.D.A Prime 21-days aged Rib-eye; Maine lobster, black truffle sabayon; Valrhona chocolate soufflé with crème fraiche cream**

This Valentine's Day, rediscover romance at CUT by Wolfgang Puck as the restaurant serves two exclusive menus perfect for a romantic night out: a four-course menu (S\$195++ per pax) for its first seating from 5pm to 7pm, and a five-course menu¹ (S\$250++ per pax) for its second seating from 8pm. Begin with the luscious *Kaluga caviar with eggs benedict Vol Au Vent* before proceeding to premium starters such as the *sautéed jumbo lump crab cake with basil aioli, tomato relish, micro cress*, or the *bone marrow flan, mushroom marmalade, Périgord black truffles*.

For mains, savour the restaurant's award-winning steaks, ranging from the signature *U.S.D.A Prime Illinois corn-fed 21-days aged steaks* to the prized *Snake River Farms American wagyu* (top up an additional S\$75++ for 170g filet mignon or S\$80++ for 230g New York Sirloin) and *Hokkaido Snow Sirloin steak with yuzu Kosho butter* (top up an additional S\$150++ for a 130g New York Sirloin). Diners with a penchant for seafood can also opt for the *pan roasted French turbot, mussels, fennel, saffron, Jerusalem artichoke*, or supplement S\$50++ to indulge in the *Maine lobster, black truffle sabayon* (1kg). Close the memorable evening with a sharing dessert and indulge in the rich *Valrhona chocolate soufflé with crème fraiche cream and raspberry gelato*.

For reservations, call 6688 8517 or visit marinabaysands.com/restaurants/cut.

db Bistro & Oyster Bar



*db Bistro & Oyster Bar is set to usher the Year of the Ox with a series of CNY specials (from L-R): **spicy Maine lobster with sauce "Americaine"; lo hei; double boiled ox tail for two***

Gather your family and friends for a celebratory Lunar New Year feast at **db Bistro & Oyster Bar**, as the restaurant composes an a la carte menu inspired by fresh ingredients of the season. Savour the restaurant's *lo hei* (S\$18++ per pax; minimum two pax) featuring thick slices of fresh Tasmanian sea trout and hamachi, as well as the signature *salt baked branzino for two* (S\$88++), accompanied by an appetising ginger and scallion relish. The star of the menu is db Bistro's *double boiled ox tail for two* (S\$98++) – a comforting stew of ox tail, short ribs and rich bone marrow served with seasonal vegetables and natural bouillon. Other highlights include the *spicy Maine lobster with sauce "Americaine"* (S\$90++), *foie gras fried rice* (S\$45++) and *flower crab bisque* (S\$30++). For dessert, enjoy the menu-exclusive *coconut-pineapple rice pudding* (S\$15++) coupled with a refreshing scoop of coconut lime sorbet, or delight in *five-spiced*

¹ Diners who opt for the five-course menu can enjoy two starters, alongside an additional amuse-bouche of *foie gras "toast", cherry jam, pistachio*.

madeleines (S\$8++). This special menu will be available from 11 to 13 February, in addition to the restaurant's regular dinner menu.



Toast to a romantic evening with db Bistro & Oyster Bar's four-course Valentine's Day menu

Trust the French – and db Bistro – to ignite passion and romance over a luxurious four-course Valentine's Day dinner (S\$120++ per pax). Commence the evening with briny *oscietra caviar*, served with chilled lobster consommé en gelée, horseradish cream and sea vegetables. Then choose between the flavourful *flower crab bisque* or the appetising *ahi tuna tartare*, accompanied with tangy passionfruit, celery, avocado, jalapeño and aromatic curry aioli. For mains, enjoy the *Brittany turbot* with asparagus, black truffles and a classic sauce vin blanc, or savour the classic *Dutch veal duo*, a delicious combination of veal tenderloin and sweetbread, served with smoked bacon, fingerling potatoes and heirloom carrots. End your date night on a sweet note with the beautiful *raspberry & lychee "rose"* dessert, or a serving of the decadent *dark & white chocolate "gâteau"*.

Reservations are required, and menus are subject to seasonal availability. For reservations, call 6688 8525 or visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html.

KOMA Japanese Restaurant & Sushi Bar



*KOMA will be offering two splendid versions of **yu sheng** this Lunar New Year*

At **KOMA Japanese Restaurant & Sushi Bar**, guests can celebrate the Lunar New Year with their family and friends and usher in prosperity with *KOMA's yu sheng*. The restaurant is offering two types of *yu sheng* this February – one with sliced salmon, tai (sea bream), maguro (tuna), chuka kurage (seasoned jellyfish) and ikura (roe), and another version with the addition of sliced hamachi (yellowtail). This traditional Chinese New Year dish is priced at S\$88++ and S\$128++ respectively and is available for both lunch and dinner from 1 to 28 February.

On Valentine's Day, couples can experience a cosy, romantic dinner for two at KOMA as the restaurant will be offering a special five-course Valentine's Day menu. This lavish menu features a *scallop rose* appetiser of scallop sashimi, pickled kohlrabi and tosazu foam, alongside an assorted platter of botan ebi and salmon sashimi, as well as hamachi, unagi and chirashi gunkan. For mains, couples can indulge in the *lamb rack* with Okinawa spinach and Asian mushrooms, and KOMA's popular *wafu carbonara with king crab*, using smoked butter and quail egg. Couples can end their meal on a sweet note with a *chocolate cherry* dessert, a rich treat with cherry compote, dark chocolate mousse, chocolate sponge, vanilla cream and cherry liqueur. KOMA's Valentine's Day menu is available from 12 to 14 February and is priced at S\$288++ for two pax.

Reservations are required; call 6688 8690 or e-mail koma.reservations@marinabaysands.com.

LAVO Italian Restaurant & Rooftop Bar



*Celebrate Peanut Butter Day with LAVO's one-day only **peanut butter platter***

LAVO Italian Restaurant & Rooftop Bar is celebrating Peanut Butter Day on 24 January (Sunday) with a scrumptious *peanut butter platter* (S\$58++; exclusively available from 5pm to 12am). The dessert platter includes *peanut butter zeppole* (Italian fried doughnuts), LAVO's signature *20 Layer Chocolate Cake* with peanut butter mascarpone, and a *peanut butter cookie sandwich* with peanut butter cream and vanilla gelato.



A delectable spread of CNY specials await at LAVO (from L-R): **roasted suckling pig; lo hei; whole red snapper**

In February, guests can usher in the Year of the Ox with a memorable Chinese New Year meal at LAVO as the restaurant offers a special menu with festive staples such as the traditional *lo hei* (S\$18++ per pax; minimum two pax to order) with smoked salmon, abalone and fish skin, a whole *roast suckling pig* (S\$398++) marinated with five spice and maltose syrup, and served with red fermented beancurd and lotus leaf rice, as well as a *whole red snapper* (S\$258++) with garlic, ginger and soy sauce and accompanied with crabmeat angel hair pasta. LAVO's *lo hei* will be available all day, while the *whole red snapper* and *roast suckling pig* will be available from 5pm to 12am from 11 to 13 February (pre-orders are required by 7 February).

On Valentine's Day, LAVO will celebrate the day of love and romance with a decadent couple's dinner menu for the senses. The three-course menu features a choice of appetisers such as *grilled oysters* with champagne, butter sauce and Royal Baerii Caviar, *smoked salmon* with roasted beets and buttermilk dressing, and hand-made *tortellini* with black truffle, ricotta and raddichio. For mains, guests can choose from the *Maine lobster with hummus, radish and apple*, the *lamb with lamb bacon, saffron gnocchi and peas*, or a *grilled NY strip with smoked sausage, panisses and olive puree*. For dessert, LAVO has created a *red velvet 20 Layer cake*, using lime cream cheese and red velvet sponge, for couples to share. LAVO's Valentine's Day menu is available exclusively on 14 February from 5pm to 12am and is priced at S\$288++ per couple.

Guys can also get in on mid-week fun at LAVO as the restaurant is putting a new spin on its weekly Ladies' Night with the launch of *Ladies & Gentlemen Night* every Wednesday. The restaurant is now offering free-flow negroni (S\$50++) for men and free-flow prosecco (S\$38++ and minimum order of one entrée per person) for ladies every Wednesday, from 6pm to 9pm.

Reservations are required at LAVO. For enquiries, pre-orders, or reservations, call 6688 8591 or email lavo.reservations@marinabaysands.com.

Mott 32



*Mott 32 dishes out premium specials and best-selling dishes in its first anniversary menu (from L-R): **free-range chicken, dried chillies, Szechuan red peppercorns; crispy king prawns, Chinese rice wine, vinegar, chilli***

Since opening in January 2020, Mott 32 has been charming diners with its unique contemporary Chinese dining experience and exceptional mixology programme. To mark its first anniversary, the modern Chinese restaurant has curated an indulgent seven-course lunch menu (S\$188++ per pax) available from 22 to 24 January. Looking forward to savour Mott 32's best-selling hits such as the *crispy king prawns, Chinese rice wine, vinegar, chilli* (酱烧明虾球), the piquant *free-range chicken, dried chillies, Szechuan red peppercorns* (四川辣子鸡), and *braised ee foo noodles with assorted seafood* (海鲜焖伊面). The menu also features a line-up of premium dishes such as the auspicious *roasted suckling pig* (金牌烧猪), the nourishing *double boiled bird's nest, supreme soup* (高汤炖官燕), delicate *lobster har gow, Yunnan ham* (金腿龙虾粿), as well as a warm serving of *glutinous rice ball, almond tea* (杏仁汤汤圆). All diners will also receive a complimentary glass of champagne.



*Relish in Mott 32's traditional Chinese cuisine with its special set menus and yu shengs available for both dine-in and takeaway (from L-R): **eight-course CNY set; smoked salmon yu sheng; deep-fried marble goby with fish sauce***

Ring in a prosperous Spring over reunion dinner at Mott 32, which will be presenting two eight-course set menus, available from 11 to 26 February for both dine-in and takeaway (minimum four pax). Priced at \$98++ per pax, the first set menu boasts premium dishes such as the nutritious

double boiled abalone, matsuke and chicken soup (松茸鸡炖鲍鱼), *stir-fried South Australian scallops, snow fungus, XO sauce* (XO 酱炒南澳玉带白木耳), and the *deep-fried marble goby with fish sauce* (油浸顺壳鱼). Other highlights include a scrumptious *BBQ platter* (烧腊三品), the traditional *wok-fried glutinous rice, Japanese dried shrimp, crispy taro, preserved sausage* (樱花虾糯米饭), and a *smoked salmon yu sheng* (熏三文鱼鱼生). For dessert, reminisce with the classic festive treat of *pan fried nian gao* (凤凰年糕).

Diners can also opt for the superior eight-course menu (S\$168++ per pax) featuring extravagant dishes such as the *lobster braised in superior stock, broccoli* (上汤兰花炖龙虾), *braised tiger garoupa* (红烧龙虎斑), *fish maw, double boiled fish bone broth, bamboo pith, Chinese cabbage* (菜胆竹笙炖花胶汤), and the *abalone yu sheng* (鲜鲍鱼鱼生). All dine-in guests who order either of the two special set menus will also enjoy a complimentary serving of *eight treasures tea, glutinous rice ball* (八宝茶汤圆).

From 11 to 26 February, families can toss to good fortune for the new year ahead with Mott 32's line-up of four different *yu shengs* (发财鱼生), ranging from the classic *smoked salmon yu sheng* (熏三文鱼鱼生; S\$88++) and vegetarian *fruits yu sheng* (锦绣水果捞生; S\$98++), to premium versions such as the *abalone yu sheng* (鲜鲍鱼鱼生; S\$128++) and *live lobster yu sheng* (活龙虾鱼生; S\$168++). All *yu shengs* serve five pax.

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

Origin + Bloom



Gift your loved ones Origin + Bloom's exquisite cakes and novel goodies this Lunar New Year (from clockwise): firecrackers; lucky fish ingot; fortune cookie; mandarin; ox treasure chocolate box; assorted CNY cookies

Marina Bay Sands' signature European-inspired patisserie **Origin + Bloom** is set to impress guests with an array of novel Lunar New Year goodies available from 18 January. Executive pastry chef Antonio Benites reimagines nostalgic flavours in exquisite cakes shaped after iconic CNY elements, and introduces new pastries incorporating his signature French pastry-making techniques.

Available as an individual cake (S\$12) and a 500 grams whole cake (S\$68), the *mandarin* is a delightful treat shaped like the bright orange auspicious fruit. It boasts a unique flavour combination of slow-cooked nectarous French mandarins and silky cottage cheese, complete with mandarin zest, candied lemon peel and pepper. Those who prefer contrasting textures will delight in the *fortune cookie* (S\$10), a cake shaped like the iconic crispy cracker filled with roasted peanut caramel, complemented by velvety almond praline mousse and crunchy cocoa biscuit. Bring extra festive cheer with the creative red *firecrackers* (S\$10), an innovative twist on baked coconut cake.

Families can usher in the Year of the Ox with the dazzling *ox treasure chocolate box* (S\$68), a treasure trove brimming with golden coin chocolates and coated nuts, or the *lucky fish ingot* (S\$88) filled with a merriment of CNY cookies such as *kuih kapit* and *cashew cookies*. Three limited-time varieties of freshly baked treats will also be available at the patisserie – look forward to the *spicy pork bakkwa croissant* (S\$5.50), *plum blossom danish* with raspberry filling (S\$4.50) and *ingot brioche pineapple* (S\$10), a treat inspired by the delicate pineapple tart.

These CNY goodies will be available at **Origin + Bloom** from now until 26 February, with online pre-orders to begin by early February via marinabaysands.com/restaurants/origin-and-bloom. From now until 26 February, [Sands Rewards LifeStyle](#) members are eligible to receive a 20 per cent discount. From 24 January to 25 February, members can also receive up to 20 per cent earnings from Sundays to Thursdays, and 10 per cent earnings on the remaining days.

For enquiries, call 6688 8588 or email originandbloom@marinabaysands.com.

Renku Bar & Lounge



Unwind at Renku Bar & Lounge over bubbly cocktails and appetisers this February

From 1 to 28 February, **Renku Bar & Lounge** will celebrate the month of love over a special pre-dinner menu (S\$50++; available from 5.30pm to 9pm) featuring a choice of two cocktails and two appetisers. Whisk your loved one off on an adventure through the finest wineries in Europe and choose from a range of apéritif cocktails – namely the classic French *Kir Royale* with crème de cassis and champagne, the French elderflower liqueur-based *St. Germain spritz*, or the classic Italian apéritif *aperol spritz*. Perfect as a prelude to a romantic night out, these wines are best paired with a premium *cured meat platter*, an artisanal *cheese platter* or half-dozens of *freshly shucked oysters* (additional S\$5++).

For reservations, call 6688 5535 or visit marinabaysands.com/restaurants/renku-bar-and-lounge.

RISE



Have an abundant and surplus new year over RISE's month-long Lunar New Year specials

RISE will be ushering in the Spring festival with a glorious line-up of international cuisines for the heartiest reunions over lunch and dinner from 25 January to 26 February (from S\$70++ per adult; S\$25++ per child²). Dished in a la carte style and served tableside, these limited-time highlights include *crispy roast suckling pig*, *barbecue honey pork ribs*, *roast soy sauce chicken*, and the traditional *braised sea cucumber with jade abalone*, *Chinese mushrooms and broccoli*. Guests can also enjoy RISE's signature dishes, such as the *Singapore chilli crab with mantou*, *steamed halibut cooked in Hong Kong style sauce*, *garlic confit pork belly* with roasted sweet potato and broccolini and the alluring *seafood platter* served with Canadian snow crab, tiger prawns, scallops on the half shell and mussels. For dessert, enjoy varieties such as *Osmanthus jelly*, *mandarin orange sorbet*, *durian cream cheesecake* to the nostalgic *deep fried nian gao*. The restaurant will also offer prosperous *yu sheng* in two sizes – medium (S\$19.80++; ideal for four pax) or large (S\$38.80++; ideal for eight pax).

Double the celebrations on 14 February over RISE's sumptuous Sunday brunch (S\$96++ per adult; S\$38++ per child) and keep the champagne glasses flowing for two hours at an additional S\$58++ per adult. The restaurant will also serve up a splendid Valentine's Day dinner special (S\$118++ per adult, includes a glass of champagne; S\$38++ per child). Whet your appetite with RISE's all-time favourite dishes such as *fresh oysters with mignonette sauce* and opulent *double boiled superior soup*, filled with baby abalone, sea cucumber, fish maw, mushroom and conpoy, before moving into indulgent mains such as stir-fried *lobster ee fu noodles* and the famous trio of *roast suckling pig*, *char siew pork ribs* and *braised soya chicken*. Complete the intimate evening with a bottle of *N.V. Piper-Heidsieck Brut champagne* (S\$138++).

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

² From 25 January to 26 February, [Sands Rewards LifeStyle](#) members can enjoy 20 per cent discount, 20 per cent earnings on all weekdays except 11 and 12 February, and 10 per cent earnings on weekends, 11 and 12 February.

Spago by Wolfgang Puck



Enjoy a three-course fine dining experience at Spago Dining Room on Valentine's Day, featuring dishes such as (from L-R): **burrata with confit kumquat**; **Colorado lamb chops**

On Valentine's Day, take romance to new heights with a romantic three-course dinner (S\$205++) at the grand Spago Dining Room perched 57 stories high. Couples can each take their pick from an array of eight tantalising starters, which include the tender *charcoal grilled spanish octopus*, as well as half a dozen *fin de claire oysters*, lightly seasoned with ponzu, tapioca, shiso oil and a touch of wasabi. For mains, savour the restaurant's signature *honey miso broiled black cod*, accompanied with chilled egg noodles, orange chili dressing and black sesame vinaigrette, or enjoy the juicy *Snake River Farms American wagyu New York sirloin steak* (with a top-up of S\$65++), served with potato-fontina gratin, miso-mushroom puree and a red wine truffle reduction. Draw the dinner to a close with Spago's signature desserts such as the *raspberry chocolate mille-feuille*, a multi-layered treat with rich chocolate cremeux, tangy raspberry jam, chocolate shortbread and raspberry lychee sorbet. All guests will receive a complimentary glass of champagne.

For reservations, call 6688 9955 or visit marinabaysands.com/restaurants/spago.

Yardbird Southern Table & Bar



Tuck in to Yardbird's rendition of the popular Japanese staple **deep south ramen**; celebrate Valentine's Day with your partner over Yardbird's special dinner set menu with a wine pairing option

Classic American restaurant **Yardbird Southern Table & Bar** is presenting an East meets West Lunar New Year a la carte menu with cocktail pairing (S\$15++ per glass; U.P. S\$22++ per glass) from 10 to 12 February, available for lunch and dinner. Begin with the contemporary *grilled asparagus and pork crackling salad* (S\$18++), and pair it with the refreshing *Southern Revival*, an American whiskey-based cocktail that boasts a pleasant floral acidity from passionfruit, lemon and basil ginger ale. Tuck in to the limited-time soulful *deep south ramen* (S\$39++) featuring dark and smokey chicken broth accompanied by a classic American pickled relish, pickled okra, crispy mushroom tempura, salted duck yolk devilled egg and smoked trout roe. This dish pairs perfectly with the *Southern Peach*, a whiskey-based concoction with white peach and the iconic sweet tea. Opt for a sharing portion of the classic American rendition of *suckling pig* (S\$45++) served in white corn pancake, citrus demi, grilled orange and fresh coriander, and elevate it with the *Yardbird Old Fashioned*, a bacon-infused American whiskey with maple syrup. Complete the feast with a refreshing *chocolate sphere* (S\$18++) filled with silky tangerine mousse atop almond sponge cake, tangy lime granite and delectable chocolate pearls. Indulge in an after-meal sensation with the *East to West Sour*, a delightful concoction of Japanese whiskey and American whiskey infused in dark chocolate, yuzu, lemon, earl grey tea, egg white and bitters.

Come Valentine's Day, the restaurant will be serving a four-course Valentine's Day dinner set menu (S\$140++ per pax) with a wine pairing option (S\$60++ per pax) from 13 to 14 February. Begin with chef's *amuse bouche* of cheese gougères and osetra caviar, before moving on to an exquisite pairing of plump, fresh *Fine de Claire oysters* with buttermilk mignonette and green apple brunoise. For mains, opt for either *seared Japanese scallops* or *Wagyu striploin* with crispy smashed fingerling potatoes. Draw the meal to a close with the popular *Basque burnt cheesecake* that delights with a beautiful pop of strawberry coulis and a unique blend of pistachio and black pepper crumble.

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

###

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.foo@marinabaysands.com
Geena Hui +65 9021 4928 / geena.hui@marinabaysands.com

For High-resolution Images

Download via [this link](#)