

MEDIA UPDATE

Easter merriment at Marina Bay Sands

Singapore (8 March 2018) – Easter celebrations await at Marina Bay Sands, as signature restaurants at the integrated resort line up special menus, kids activities, and sweet treats starting from 12 March till the end of April.

Families can enjoy special menus at Adrift by David Myers and db Bistro & Oyster Bar as children delight in fun-filled activities at Bread Street Kitchen and RISE, before heading to SweetSpot for some whimsical treats.

Classic American restaurant The Bird Southern Table & Bar will also be offering an unprecedented “All-You-Can-Eat” fried chicken special on 1 April.

In March, both CUT and Spago by Wolfgang Puck will be serving a one-night only five-course menu paired with some of the finest wines from Lebanese winery Chateau Musar and Californian wine estate Bryant Family vineyard respectively. These dinners will showcase the restaurants’ award-winning cuisine, and give guests a rare opportunity to learn about wines produced from some of the world’s most excellent terroirs.

Adrift by David Myers



Enjoy Adrift's Easter Brunch in the restaurant's stylish and contemporary ambience

This Easter (1 April), seafood takes centerstage at Adrift by David Myers as the award-winning restaurant presents a special Sunday brunch menu (S\$88++) featuring a cold seafood buffet with a choice of a hot main dish from the a la carte menu. Highlights include **King crab omelette with Japanese curry** and **Barley miso spring chicken with burnt citrus**. Enhance the brunch experience with a free flow beverage package (S\$70++) to enjoy unlimited glasses of selected wines, champagnes and spirits, from 12pm to 3pm. For more information, please email Adrift.Reservations@MarinaBaySands.com or call +65 6688 5657.

Bread Street Kitchen by Gordon Ramsay



Add a sprinkle of colour and joy this Easter Day at Bread Street Kitchen's Kid's Corner

Bread Street Kitchen by Gordon Ramsay is rolling out a series of fun-filled Easter activities, including a Kids Fun Corner over the Easter weekend (31 March -1 April) where little ones can get creative with decorating cookies and Easter Eggs. Families and friends can also have fun at a special themed photo booth decked with interesting props to capture these moments. From 30 March to 1 April, the restaurant will also be offering a special three-course Easter menu (S\$59++), featuring a hearty main of **Whole roasted lamb rack with mashed potato, peas, baby carrots and mustard jus**. For reservations, please email BreadStreetKitchen.Reservations@MarinaBaySands.com or call +65 6688 5665.

RISE



Enjoy a fun-filled afternoon at RISE with a special themed brunch and engaging Easter children activities

On 1 April, delight in a delectable brunch at RISE (Adults: S\$128++; Adults with beverage package: S\$168++; Children: S\$48++), as the international buffet restaurant tops up its buffet spread with an array of hearty specials. Guests can taste classic European dishes such as **Beef Wellington** and **Slow-cooked Spanish Iberico Pork Shoulder** at the live carving station, or indulge in a gratifying bowl of **Buta Don**, featuring well-seasoned pork slices atop a warm bowl of Japanese pearl rice, alongside a runny Onsen egg. The meal completes with RISE's signature dessert offerings, including the classic **Easter Hot Cross Bun** – a tribute to tradition.

Children will also enjoy an exciting afternoon at RISE with a series of kids-friendly activities. Apart from a special Kid's Corner where they can indulge in treats such as **Mac & Cheese** and **Churros**, children can also participate in an Easter egg hunt at RISE's edible herb garden, and decorate Easter eggs and muffins to take home. For reservations, please email Rise@MarinaBaySands.com or call +65 6688 5525.

The Bird Southern Table & Bar



Taste the succulent Lewellyn's Fine Fried Chicken at The Bird Southern Table & Bar

Fried chicken lovers will rejoice this Easter, as classic American restaurant The Bird Southern Table and Bar offers, for the first time, an "All-You-Can-Eat" fried chicken special. Available only on 1 April from 11am to 4pm, guests are invited to indulge in the restaurant's signature 100-year old recipe **Lewellyn's Fine Fried Chicken**, and eat to their heart's content for S\$28++ per person. The 100-year-old recipe features chicken brined in secret spices for 27 hours before it is fried, to produce juicy chunks of flavourful meat enveloped in a layer of golden crisp skin. For reservations, please email TheBird.Reservations@marinabaysands.com or call +65 6688 9959.

SweetSpot



Enjoy a sweet treat this Easter with SweetSpot's delightful Chocolate Easter Eggs

Celebrate Easter Day with creative delights from SweetSpot, available from 12 March to 1 April. Satisfy your sweet tooth with **Chocolate Easter Eggs** (S\$50 each), decked in eight fun and

captivating designs featuring Easter bunnies, chicks, and other Easter-inspired cartoon characters. Share the joy of Easter Day with other seasonal highlights such as the **Bunny Cream Cheese Carrot Cake** (available at 500g at S\$54, 1kg at S\$64 and S\$9 for a single portion), a homemade carrot pecan cake topped with rich cream cheese frosting. For reservations, please email SweetSpot@MarinaBaySands.com or call +65 6688 8588.

CUT by Wolfgang Puck



Pair natural wines from Chateau Musar with CUT by Wolfgang Puck's classics, such as Bone Marrow Flan with Mushroom Marmalade and Parsley Salad

On 21 March, one-Michelin starred CUT by Wolfgang Puck will present an elevated dining experience with an exclusive five-course Chateau Musar wine dinner menu (S\$350++). Guests can savour the restaurant's signature highlights such as **Bone Marrow Flan with Mushroom Marmalade and Parsley Salad** and **American Wagyu, Snake River Farms 120g, with Pea Purée, Asparagus, Fava Beans, Morel Mushrooms, Sun Choke Chips and Sauce Bordelaise**, alongside unique Lebanese wines from the Chateau Musar winery. Steeped in tradition, these natural wines are cultivated from grapes carefully hand-picked by local Bedouins at organically-certified vineyards in Bekaa Valley, nestled in snow-covered mountains 1,000m above sea level. For reservations, please email cutreservations@marinabaysands.com or call +65 6688 8517.

Spago by Wolfgang Puck



Taste Californian vintage fine wines from the Bryant Family Vineyard at a one-night only exclusive wine dinner at Spago by Wolfgang Puck

Come 27 March, celebrity chef restaurant Spago by Wolfgang Puck will be collaborating with Californian wine estate Bryant Family Vineyard to bring guests an unparalleled wine dinner experience. The one night-only dinner features an exquisite five-course menu (S\$295++ per person) paired with prized wines from the Bryant Family Vineyard. A highlight on the menu is the **75-day Whisky Dry-Aged Beef**, accompanied with celery root puree, potato-bacon terrine and sauce Bordelaise. The infused oak and vanilla fragrance of the dry-aged steak is enhanced with the pairing of a glass of **Bryant Family Vineyard 2012**.

In addition, starting March, Spago by Wolfgang Puck will be serving limited portions of the **75-day Whisky Dry-Aged Beef** on its a la carte menu on weekends. Only 10 portions are available each day. For reservations, please email 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

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