

## MEDIA UPDATE

### **Father's Day indulgence at Marina Bay Sands**

**Singapore** (24 May 2018) – This Father's Day, honour your dad with an array of dining and beverage specials at Marina Bay Sands' signature restaurants. From lavish buffets to brunch and free flow beers, surprise the king of the house with a well-deserved treat.

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



*Pair a pint of chilled beer with Adrift's signature brunch classic **Adrift Eggs Benedict***

On 16 and 17 June, celebrate Father's Day over brunch at celebrity chef restaurant Adrift by David Myers. Indulge in a medley of Adrift's well-loved brunch classics, such as the **Adrift Eggs Benedict** (S\$22++) and juicy **Adrift Wagyu Cheeseburger** (S\$28++). Double the merry-making with glasses of cold amber beers as the restaurant dishes out a free flow beer special (S\$30++). From 12pm to 3pm, brunch goers can enjoy endless mugs of Suntory Premium Malt beer, Suntory Black beer and Stella Artois. 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**



*Bread Street Kitchen's signature **Beef Wellington** delights with its well-contrasted flavours and textures*

Celebrate Father's Day with Bread Street Kitchen's special one-day only **Beef Wellington** set (S\$80++), featuring the restaurant's famed steak centerpiece and a schooner of Pilsner Urquell beer. Available for lunch and dinner, meat lovers can enjoy Gordon Ramsay's signature **Beef Wellington** - a juicy seared filet mignon enveloped in layers of salty prosciutto, a herb crepe, savoury duxelles, and finished with a crisp crust baked to golden perfection. Savour the dish with a schooner of creamy Pilsner Urquell beer, a smooth and refreshing Czech classic brew that blends a crisp body topped with a thick layer of malty foam. For reservations, please email [BreadStreetKitchen.Reservations@MarinaBaySands.com](mailto:BreadStreetKitchen.Reservations@MarinaBaySands.com) or call +65 6688 5665.

### CUT by Wolfgang Puck



*Experience the exclusive premium whisky flight at CUT by Wolfgang Puck*

Celebrate Father's Day in style at CUT by Wolfgang Puck, as the Michelin-starred restaurant presents an exclusive whisky flight on 17 June (S\$48++ for three tasting pours of 30ml each). The classic **Laphroaig 10 Year Old** is bound to captivate fans of bold and full-bodied whiskies with its smoky peat flavours, while the refined **Bruichladdich's The Classic Laddie** glides on the palate with refreshing whiffs of oak fragrance and a subtle hint of barley. Diners who opt for the whisky flight will also get to taste the unique **Bruichladdich's Octovore**, a single malt Scotch whisky that excites the senses with its rich, smoky intensity, balanced with the sweet scent of honeyed vanilla. For reservations, please email [CutReservations@MarinaBaySands.com](mailto:CutReservations@MarinaBaySands.com) or call +65 6688 8517.

### RISE



*Savour a galore of fresh seafood alongside local and western delights at RISE*

This Father's Day (17 June), treat your dad to a sumptuous meal at international buffet restaurant, RISE. In addition to the regular fine spread of dishes, guests can look forward to Asian delights such as a hearty bowl of **Oyster Mee Sua** and western delicacies such as the indulgent **Pan Seared Foie Gras with Red Wine Grape and Balsamic**. Feast on a selection of fresh seafood such as **Lobster & Snow Crab**, and explore various live stations serving gourmet dishes such as **Moroccan Style Roasted Whole Baby Lamb**.

In celebration of this special occasion, dads also get to dine free with every three paying adults, and bring home a sweet momento of chocolate cigars. This is available for both brunch (S\$88++ per adult; S\$25++ per child) and dinner (S\$98++ per adult; S\$35++ per child). For reservations, please email [Rise@MarinaBaySands.com](mailto:Rise@MarinaBaySands.com) or call +65 6688 5525.

### SweetSpot



*Fun treats await at SweetSpot (clockwise from bottom left): **Dark Chocolate Peanut Butter Jam Éclair**, **Hang Over**, **Dark Chocolate Citrus Sabayon Mousse with Brownie Biscuit**, **Devil Cup Cake**, **Dark Chocolate Cigars***

From 1 to 17 June, show appreciation for your dad with handcrafted sweets from SweetSpot. In celebration of Father's Day, SweetSpot will be offering a selection of creative desserts, such as the **Dark Chocolate Cigars** (S\$24 for a box), made of dark chocolate ganache and Valrhona 70% Guanaja Grand Cru couverture, and the **Dark Chocolate Peanut Butter Jam Éclair**, featuring a winning combination of dark chocolate Chantilly, peanut butter praline and raspberry jam jelly. For reservations, please email [SweetSpot@MarinaBaySands](mailto:SweetSpot@MarinaBaySands.com) or call +65 6688 8588.

## The Bird Southern Table and Bar



Treat your dad to an enjoyable feast at The Bird Southern Table & Bar (from L to R): **Full Steam Ahead beer**, **Lewellyn's Fine Fried Chicken**, **Jambalaya**

On 17 June, classic American restaurant The Bird Southern Table & Bar is bringing back its “All-You-Can-Eat” special with the signature **Lewellyn's Fine Fried Chicken** (S\$28++). Available from 11am to 4pm only, fried chicken lovers can satisfy their cravings over endless helpings of succulent chicken brined in a 100-year-old secret recipe for 27 hours and fried to golden perfection. Pair the goodness with free flowing **Full Steam Ahead** beer (S\$40++), a light and refreshing brew laced with bitters and fruity notes.

Elevate the feast with a host of new classic American dishes from The Bird's a la carte menu, such as the Louisiana-born **Jambalaya** (S\$46++), a rice-based dish which features spiced grains cooked in a rich lobster stock and simmered with fresh seafood and Fennel chicken sausage. Those who prefer to eat lighter can opt for a hearty bowl of greens in the **Muffuletta Salad** (S\$18++), a creative spin of the traditional Muffuletta sandwich, featuring a mix of Italian cold cuts, mozzarella and aged parmesan cheese, romaine, radicchio, all drizzled with broken olive vinaigrette. For reservations, please email [TheBird.Reservations@marinabaysands.com](mailto:TheBird.Reservations@marinabaysands.com) or call +65 6688 9959.

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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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