

MEDIA UPDATE

May to June dining specials at Marina Bay Sands

Singapore (9 May 2019) – Wine and dine at Marina Bay Sands from now through to June, starting with a sublime five-course dessert menu and exclusive masterclasses at two-Michelin starred Waku Ghin.

Come mid-June, celebrate Father's Day over sumptuous feasts and beverage specials across signature restaurants Rise and Yardbird Southern Table & Bar.

Waku Ghin unveils exclusive dessert menu (12-14 May) & masterclasses (25 May, 1 June)



*Indulge in Waku Ghin's elegant dessert creations (from L to R): **Japanese red bean pie with matcha, Japanese ōgonkan with chartreuse jelly and white grapefruit granita, and jasmine tea mousse with orange and chocolate***

Taste the brilliance of award-winning Waku Ghin's exquisite desserts with the *Festin de desserts menu* (S\$68++ per guest), available from 12 to 14 May at The Bar at Waku Ghin. Diners can look forward to a delicate five-course Japanese-European dessert menu, crafted with premium seasonal ingredients by executive pastry chef Yasushi Ishino. Whet your appetite with the citrusy *Japanese ōgonkan with chartreuse jelly and white grapefruit granita*, before luxuriating in the highest quality spring-summer fruits with a classic *strawberry shortcake* and a nectarous *crêmet d'anjou with rhubarb & elderflower sorbet*. Then enjoy the *Japanese red bean pie* with refreshing *matcha*, an innovative take on the traditional Japanese tea and sweets pairing, before ending with a well-balanced *jasmine tea mousse with orange and chocolate*.



The bartending team at Waku Ghin headed by Kazuhiro Chii (second from left) and executive chef Inoue Masahiko will showcase their finesse through two exclusive masterclasses

On 25 May, witness the art of Japanese-style cocktail making at *Behind the Bar* (S\$88++), an intimate bar masterclass led by Waku Ghin's award-winning head bartender Kazuhiro Chii. Discover the intricacies behind each tippie, which incorporates traditional Japanese mixology techniques with prized spirits and ingredients. The 90-minute masterclass is capped at six seats for an optimal learning experience, and guests can try their hands at re-creating three of The Bar at Waku Ghin's signature cocktails – *Gin & Tonic*, *Martini*, and *Sidecar*.

On 1 June (11am), discover the culinary finesse of executive chef Masahiko Inoue at the two-Michelin starred Waku Ghin. Chef Masahiko will be hosting a lunch masterclass (S\$250++), to impart intricate techniques used to create the restaurant's signature *smoked Tasmanian ocean trout carpaccio*, *spaghetti with clams and spring vegetables*, as well as the *roasted barramundi with fennel*. The interactive masterclass is followed by a private six-course lunch at The Bar at Waku Ghin, where diners can taste tantalizing dishes such as the *seared Canadian lobster with fennel & bouillabaisse*, the *great southern pinnacle grass-fed ribeye beef with seasonal vegetables*, as well as the prized *Japanese musk melon with cointreau granite & fromage blanc sorbet*.

For reservations, email WakuGhinReservation@marinabaysands.com or call + 65 65 6688 8507.

Black Tap Singapore introduces churro choco taco shake to world-wide CrazyShake menu



*Fans of cinnamon spice will delight in Black Tap's new **churro choco taco shake***

This June, Black Tap Craft Burgers & Beer welcomes the *churro choco taco shake* (S\$22++) to its line-up of gravity-defying CrazyShakes. Making its debut on the permanent CrazyShake menu worldwide, the *churro choco taco shake* sits in a tall glass drizzled with caramelized *dulce*

de leche sauce, rimmed with vanilla frosting and a generous coat of cinnamon toast crunch. The toast crunch and dulce de leche are also blended into a classic vanilla ice cream base for added textures and flavours. The towering shake is then crowned with a choco taco and two crispy fried churros lightly dusted with sugar and cinnamon powder.

For more information on Black Tap, please visit <https://www.marinabaysands.com/restaurants/black-tap> or follow Black Tap on Facebook and Instagram at @blacktapsg.

Bread Street Kitchen celebrates Wellington Month (June) & Fish & Chips Day (1-3 June)



*Bread Street Kitchen by Gordon Ramsay will present special renditions of its signature dishes this June (from L to R): **beef filet wellington and fish & chips***

Join the Gordon Ramsay restaurants worldwide in celebrating *Wellington Month* at Bread Street Kitchen in Marina Bay Sands. For the whole month of June, the restaurant will be taking the wellington game up a notch with two limited-time specials: the *lobster and saffron risotto wellington* (S\$65++) and the *lamb wellington with minted red wine jus, green peas, baby bok choy and sundried tomatoes* (S\$59++). Diners can also savour Bread Street Kitchen's signature *beef filet wellington* (S\$80++) – a classic assembly of juicy seared filet mignon, salty prosciutto, herb crepe, and savoury mushroom duxelles encased in a golden crisp pastry crust, as well as the plant-based *Impossible wellington* (S\$39++).

From 1 to 3 June, Bread Street Kitchen will also be celebrating *Fish & Chips Day* with a classic English *Pimm's lemonade* special. Pair the iconic British dish, which features a moist fish fillet coated in light and crispy batter and served with *hand-cut potato chips, crushed English peas and tartar sauce*, with a glass of refreshing *Pimm's lemonade* (available at S\$10++; usual price of S\$17++).

For reservations, email BreadStreetKitchen.Reservations@MarinaBaySands.com or call +65 6688 5665.

Experience Mad Hatter's tea party at Renku bar & lounge (now until 22 Sept)



Venture into Alice's Wonderland with Renku's whimsical afternoon high tea

Embark on an adventure down the rabbit-hole at Renku at Marina Bay Sands, as the premium bar & lounge unveils whimsical desserts created in line with ArtScience Museum's newest exhibition, *Wonderland*. Inspired by the popular fairytale, the desserts served tableside in a gueridon trolley include the *dark chocolate praline mousse cake*, shaped like the Mad Hatter's tall hat, and adorable *blueberry cupcakes* and *passion mango tarts* adorned with intricate fondant. Pair the sweets with Renku's aromatic tea blends, such as the exclusive *marina pearls* or the exotic *durian lapis*. The Wonderland-inspired high tea is now available for two seatings daily, at 2pm and 4pm.

For reservations, email Renku.Lounge@MarinaBaySands.com or call +65 6688 5535.

Celebrate Father's Day at Marina Bay Sands (16 June)



*Treat your dad to a sumptuous Father's Day dinner at Marina Bay Sands (from L to R): **smoked pork ribs** from Yardbird Southern Table & bar and Rise's delectable international buffet spread*

This Father's Day, treat your dad to a feast at signature restaurants at Marina Bay Sands. Classic American restaurant Yardbird Southern Table & Bar will be offering the *smoked pork ribs and Pabst Blue Ribbon draft beer set* (S\$48++ for a full portion of ribs and a glass of beer). Grilled then smoked to perfection, the fork-tender meat glides off the bone with a glazed rim of charred bits boasting rich barbeque flavours. Guests can also keep the glasses flowing with limitless refreshing draft beer (S\$40++ for two hours of free flow beer). For reservations, please email YardBird.Reservations@marinabaysands.com or call +65 6688 9959.

On 16 June, Rise restaurant at Marina Bay Sands will also elevate its international buffet spread with special live stations serving the premium *sanchoku wagyu*, as well as Chinese delicacies such as *teochew style steamed fish* and *braised sea cucumber with beancurd and broccoli*. Guests can opt for Rise's free-flow beverage package (S\$38++) to pair the feast with beer and selected wines. All fathers will also receive a complimentary canister of tea. Lunch buffet is priced at S\$78++ per adult and S\$25++ per child, while dinner buffet is priced at S\$88++ per adult and S\$38++ per child. For reservations, email Rise@MarinaBaySands.com or call +65 6688 5525.



Pamper your dad with a celebratory champagne brunch at LAVO

This Father's Day, enjoy a sky-high family celebration over champagne brunch at LAVO Singapore, perched 57 stories atop the iconic Marina Bay Sands. Guests can indulge in free-flow Italian-American favourites such as LAVO's signature *one-pound meatball*, fresh *Irish oysters* and *charred octopus with fennel and red wine vinaigrette*. On top of the usual free-flow beverage choices, which include *Veuve Clicquot champagne* and *Bloody Mary cocktails*, LAVO will also be offering a selection of brand new bourbon cocktails such as *Maker's Manhattan* for the occasion. All dads will also receive a chic bow tie gift. The champagne brunch is priced at S\$158++ per pax, or S\$98++ per pax (buffet only) for adults and S\$48++ for children aged between 4 and 12. Children aged 3 and below dine for free. For reservations, call +65 6688 8591, or e-mail lavo.reservations@marinabaysands.com.

SweetSpot at Marina Bay Sands will also be offering themed treats such as the *world's best dad trophy* (S\$25), a chocolate momento filled with deluxe chocolate truffles. Treat the family to the *caramel pear earl grey mousse cake* (500g for S\$54; 1kg for S\$68; S\$9 for small cakes) or the

flourless hazelnut pound cake (S\$15++). For enquiries, email SweetSpot@MarinaBaySands.com or call +65 6688 8588.

Dads are also in for a special treat at Bread Street Kitchen on 16 June, as they receive a complimentary schooner of creamy *Pilsner Urquell beer* when they order the restaurant's signature *beef filet wellington* (S\$80++). For reservations, please email BreadStreetKitchen.Reservations@MarinaBaySands.com or call +65 6688 5665.

###

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, 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) 6688 3047 / zimin.foo@marinabaysands.com
Erica Ng (+65) 6688 1013 / erica.ng@marinabaysands.com

For High-resolution Images

Download via [this link](#)