

Fact Sheet



Renku Bar & Lounge

Introduction

Renku Bar & Lounge is Marina Bay Sands' premium hotel and bar lounge offering guests all-day dining and beverage options. Inspired by the Japanese linked-verse poetry art form, Renku exudes elegance through its oak and lush furnishings, with shades of bronze and grey for a touch of modern magnificence.

The crown jewel of Renku's offering is its revolutionary afternoon high tea, where professional Tea Masters are on hand to provide personalized tableside service and recommendations. Guests can choose to savour an array of 13 unique tea blends, including the exclusive mellow *Marina Pearls* and the King of Fruits blend *Durian Lapis*, or customize their own tea by pairing their favorite tea base with fresh herbs and flowers from Marina Bay Sands' own herb garden. A medley of savoury bites and sweet treats from the three-course afternoon tea menu completes the afternoon high tea experience.

At night, Renku transforms into an intimate lounge and bar offering a wide range of signature cocktails, locally crafted draft beers, and innovative concoctions. Exclusively available at Renku are tea-infused cocktails such as *Marina Bay Pearls*, made using London dry gin, peach liqueur, marina pearl tea and homemade lemongrass and ginger syrup, as well as *Shiso Mojito*, a nectarous combination of umeshu, yuzu sake, absinthe, Okinawa brown sugar and ginger beer. Guests can pair the tipples with bar bites such as the *soft shell crab man tou with pickled cabbage and chili crab dipping sauce*, *Japanese Yakitori*, and the *Impossible tsukune*.

Also available all-day is Renku's a la carte menu, which offers guests an array of Asian-inspired dishes and local fare. Highlights include the *Singapore style hokkien mee*, simmered in rich stock and served with succulent prawns, squid and pork belly, as well as *char kway teow*, stir-fried over high heat with sweet sauce, prawns, fish cake and Chinese chicken sausage. Renku also serves a daily breakfast menu, featuring healthy options such as the *homemade raisin & buckwheat pancakes with caramelized bananas, clotted cream, macadamia nuts and maple syrup*, as well as *avocado on rye toast with cherry tomatoes, lemon, chives and arugula*.

The Team

Brian Patrick Cleere

As the Executive Director of Culinary at Marina Bay Sands, chef Brian Patrick Cleere is responsible for overseeing a 600-strong culinary team at the highly dynamic integrated resort (IR). Chef Brian is responsible for the extensive dining requirements of various groups of guests at the IR, including restaurants such as Club55 and RISE. He also creates menus, mentors culinary talent and oversees all 50 individual kitchens across property, ensuring they run seamlessly round-the-clock.

Chef Brian brings over 35 years of global experience in the culinary world, having worked across restaurants and hotels in Australia, Belgium, France, Ireland, Japan, Middle East, Singapore, and Taiwan. Prior to joining Marina Bay Sands, the Irish chef was Vice President of Culinary at Galaxy Macau, Galaxy Entertainment Group in 2015, where he led a brigade of 750 chefs and stewards. The chef was also an award recipient at the 2014 World Gourmet Summit Awards of Excellence.

Fast Facts on Renku

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- Renku is located at Marina Bay Sands Hotel Tower 1 lobby.
- Renku is open 24 hours a day, seven days a week.
- There are two seatings for Afternoon High Tea sessions daily:
 - 1st session: 2pm to 3.30pm
 - 2nd session: 4pm to 5.30pm
- Renku's signature Afternoon High Tea is priced at S\$48++ per pax.
- A la carte breakfast is available daily from 6am to 12pm.
- For reservations, please call (65) 6688 5568 or Renku.Lounge@MarinaBaySands.com