

# rise

HERB GARDEN



Welcome to **RISE® Herb Garden** at Marina Bay Sands®! In this garden, you'll discover herbs, plants and other food produce that are specially nurtured, grown and harvested for use in our kitchens, run and maintained by our passionate Team Members.

In line with our Sands ECO360° global sustainability strategy, RISE Herb Garden allows us to provide our guests with the freshest ingredients in our dishes. By using ingredients grown in-house, it also helps to reduce our 'Food Miles' – the size of our carbon footprint based on the distance your food has to travel from where it's produced to get to your plate – making the food we serve taste better, and more environmentally friendly.

We hope you enjoy our personal touch and continue to think green!

Please help us keep the garden clean by not smoking and littering.  
Kindly refrain from plucking the plants or flowers.

## HERE ARE SOME OF THE HERBS AND PLANTS THAT YOU CAN FIND IN OUR GARDEN:

### MEDITERRANEAN GARDEN

Herbs grown here are normally found only in Mediterranean countries where the climate is much drier. In order to grow these herbs in a humid, tropical climate like Singapore, a special soil mix is used, along with containers that allow rain water to drain through quickly.



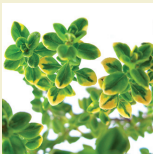
#### ROSEMARY

- **Scientific Name:** Rosmarinus Officinalis
- **Family:** Lamiaceae (mints)
- **Native:** Mediterranean region
- **Culinary uses:** To flavour stuffings and roast meats



#### OREGANO

- **Scientific Name:** Origanum Vulgare
- **Family:** Lamiaceae (mints)
- **Native:** Mediterranean region
- **Culinary uses:** To flavour meats and vegetables



#### THYME

- **Scientific Name:** Thymus Vulgaris
- **Family:** Lamiaceae (mints)
- **Native:** Mediterranean region
- **Culinary uses:** To flavour meats and vegetables. Commonly used in 'bouquet garni' and 'herb de Provence'



#### SAGE

- **Scientific Name:** Salvia Officinalis
- **Family:** Lamiaceae (mints)
- **Native:** Mediterranean region
- **Culinary uses:** Widely used as a stuffing for turkey and chicken during thanksgiving, also used with pork casserole, cheese and sausages

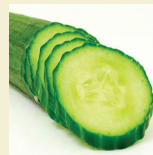
### FRUITING GARDEN

Plants here are grown for their fruits. To keep them hydrated, deeper soil is used to help retain moisture and save water. Companion Planting – the planting of different crops in close proximity – is also a technique used to keep pests away without the use of harmful chemicals. Flowers grown here are edible and used in salads, and serve as natural repellents for the fruit-bearing plants.



#### TOMATOES

- **Scientific Name:** Solanum Lycopersicum
- **Family:** Solanaceae
- **Native:** South America
- **Culinary use:** Salads, sauces and salsas



#### CUCUMBER

- **Scientific Name:** Cucumis Sativus
- **Family:** Cucurbitaceae
- **Native:** India
- **Culinary use:** Raw and pickled salads, and many Indian and Mediterranean dishes



#### SWEET PEPPERS

- **Scientific Name:** Capsicum Annuum
- **Family:** Solanaceae
- **Native:** South America
- **Culinary use:** Stuffings, pizza toppings, curries, seasonings and salads



#### MARIGOLDS

- **Scientific Name:** Calendula Officinalis
- **Family:** Asteraceae
- **Native:** Southern Europe
- **Culinary use:** Used to add colour to salads, or garnish dishes

## SUSTAINABLE GARDEN

Herbs grown here require frequent watering, making conventional irrigation systems wasteful and inefficient.



### MINT

- **Scientific Name:** Mentha X Villosa
- **Family:** Lamiaceae (mints)
- **Native:** Europe, Africa, Asia
- **Varieties:** Chocolate mint and Cuban mint
- **Culinary uses:** Teas, cocktails, candies, jellies, ice cream and lamb dishes



### BASIL

- **Scientific Name:** Ocimum Basilicum
- **Family:** Lamiaceae (mints)
- **Native:** India
- **Varieties:** Thai Basil, Sweet Basil, Cinnamon Basil and Lemon Basil
- **Culinary use:** Pestos, Asian soups and broths, and many Thai dishes

## DID YOU KNOW?



**Perilla (shiso)** can be found in different parts of the garden. The plant emits an oil-based scent that drives butterflies and moths away, acting as a natural pest repellent.



**Diatomaceous earth** is a natural mineral that helps keep the insects at bay. It is sprayed throughout the garden as a natural substitute for pesticide.

## TRY A RECIPE!

### CHIMICHURRI

#### Ingredients

- 200 gms fresh Italian parsley
- 100 gms fresh coriander leaves
- 2 pcs fresh lime juice & zest
- 4 cloves garlic
- 1 tsp crushed red pepper
- 200ml extra virgin olive oil
- Salt & pepper to taste

#### Method

In a mortar, use a pestle to gently pound parsley, coriander and garlic until coarse. Add oil and pound again. Remove and transfer to a small mixing bowl. Whisk in lime juice, crushed pepper and salt. Adjust seasoning. Add lime zest.

### MACADAMIA PESTO

#### Ingredients

- 200 gms fresh basil
- 50 gms toasted macadamia nuts
- 50 gms grated Parmesan cheese
- 2 cloves garlic
- 200ml extra virgin olive oil
- Black pepper to taste

#### Method

Toast macadamia nuts until golden brown. Allow to cool down. In a high speed blender, put basil, macadamia nuts and garlic. Puree at high speed for 30 seconds. Slowly add oil while blending. Add Parmesan cheese and spin for 10 seconds. Remove and adjust seasoning.



## FUN FACTS

- No chemical fertilisers or pesticides are used in the garden. All fertilisers are made from natural plant products, and natural predators are introduced. An infestation of aphids, which affected our mint plants, was controlled by introducing ladybugs.
- An ecosystem is created in what used to be a dead urban space. It now contains various pest-controlling insects and animals like ladybirds, dragonflies and birds.
- Perennial fruit trees enhance the garden with structure and height, such as the Jujube, Surinam Cherry and Miracle Berry. They also attract birds, which help us control pests like caterpillars and grasshoppers, and provide shade for the plants.
- A group of participants from Bizlink, an organisation that works with individuals with special needs, helps maintain the garden by watering the plants 3 times a week, adding organic fertilisers, weeding and clearing cigarette butts.
- Kitchen staff harvests an average of 600 grams of herbs from the garden a day.



## LANDSCAPING MASTERPLAN



Our plants are grown in a naturalistic way through companion planting – where mutually benefiting plants are planted together – in order to improve plant health and reduce pest infestations. For example, our fruit trees are planted with Pandan to provide shade, and with the Indian Borage, which protects the soil.

Sections of the garden are planted according to themes. The planting design also takes into consideration the commonly used herbs harvested by our kitchens.

