

MEDIA UPDATE

Discover culinary artistry at Marina Bay Sands this end September to October

Singapore (27 September 2023) – Gastronomical pleasures await at Marina Bay Sands' restaurants from now through October and beyond, as iconic delicacies and seasonal treasures take centre stage through a line-up of limited-time menus. Kick off with the September edition of '*Shades of Spago*' and its one-night collaborative menu with Olivia Restaurant & Lounge on 30 September, before setting foot into the opulent realm of **WAKUDA Restaurant & Bar** for its new selection of exquisite light bites, desserts and cocktails.

An exhilarating October ensues with **Bread Street Kitchen & Bar**'s worldwide celebration of *Wellington Month* and **db Bistro & Oyster Bar**'s Oktoberfest Alsatian-themed menu, while **Yardbird Southern Table & Bar** blazes the city with four weekly *Fried Chicken Month* specials and its all-time favourite take-home family packs now available for pre-ordering [online](#). Savour Autumn's bounty with **KOMA**'s *robata grilled abalone* and **Mott 32**'s *hairy crab* harvest, and round off the month with the Halloween edition of **LAVO**'s iconic *Sunday Champagne Brunch* and Halloween specials.

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*Bread Street Kitchen & Bar's exclusive **chocolate wellington** returns for Wellington Month*

Come 4 to 31 October, Gordon Ramsay's Singapore outpost **Bread Street Kitchen & Bar** will celebrate Worldwide Wellington Month with the debut of the *black cod wellington* and the return of its exclusive *chocolate wellington*. The annual occasion, commemorated by all Bread Street Kitchens across the world, can be enjoyed in *The Wellington Experience* (S\$98++ per person), a special three-course menu bound to impress diners with a sommelier wine pairing option (additional S\$48++ per person).

Begin with an enticing selection of starters such as the tantalising *roasted beef tonnato* with zesty caperberries, tonnato sauce and boiled egg, or the *seabass carpaccio* with silky avocado purée and wakame powder. For mains, the *black cod wellington* pays homage to the island's rich fishing heritage with codfish wrapped in a layer of buttery pastry, presented with velvety smooth mash potatoes, crispy broccolini and fragrant moilee sauce. Meat lovers with an insatiable taste for the classics will enjoy the iconic *beef wellington* starring tender filet mignon and golden crusted pastry, served alongside creamy mash potatoes, honey roasted carrots and red wine jus.

Draw the meal to a close with the all-time favourite *sticky toffee pudding* served with a quenelle of clotted cream ice cream. Diners can also choose to complete the celebrations with a whole *chocolate wellington* (S\$32++), a divine masterpiece boasting an indulgent dark chocolate core carefully encased in a glazed, flaky pastry, paired with luscious house-made Tahitian vanilla bean ice cream. For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html.



db Bistro presents an Alsatian-themed three-course Oktoberfest menu

Experience the best of rustic culinary masterpieces influenced by French and German cuisines this 1 to 31 October at **db Bistro & Oyster Bar** over a limited-time Alsatian-themed three-course Oktoberfest menu (S\$168++ for two persons). Begin your culinary journey with the *Alsatian tarte flambée*, a specialty of Alsace, the Germanic region of France, starring flatbread topped with fromage blanc, bacon and onions. Delight tastebuds with *choucroute garnie*, a celebration of the region's culinary heritage featuring succulent pork chop, smoked bacon and beef sausage, served with a medley of potatoes, turnips and house-made sauerkraut.

End your meal with the *Pear Tart de Fine*, an elegant dessert offering a refreshing blend of poached pears with a crisp, golden pastry. For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html.



*KOMA presents limited-time specials in celebration of International Sake Day
(L to R): **miso marinated cheese trio** with sake; **robata grilled abalone***

From 29 September until 1 October, **KOMA Singapore** is raising a glass to International Sake Day through the pairing of Japanese sake with an exquisite *miso marinated cheese trio* (S\$58++). Journey to the tranquil Western Japan Fukui prefecture and relish the Tokoyama family's prized sake – the *Cho Kara Junmai Daiginjo*. With a slight green tint, the pleasant and dry sake boasts aromas of apple, white peach and flowers, inviting diners to taste different complexities with each unique cheese. Start off with the rich and buttery *camembert with "saikyo" white miso*, a tantalising white mold cheese boasting a soft texture, long creamy finish with a rich umami flavour. Thereafter, savour the *gorgonzola with "moro" barley miso*, a rustic blue mold cheese with an earthy tone, before rounding off the experience with the savoury *cream cheese with "katsuo shuto" salted bonito*.

From 2 to 31 October, guests can relish the seasonal special of *robata grilled abalone* (S\$52++). Available as an à la carte dish, the oceanic treasure is slowly grilled over hot charcoal to perfection and presented with butter soy sauce, broccolini and bright red capsicums. Pair it with KOMA's cocktail of the month *Silk Kyoho* (S\$27++ per glass), a novel rum-based concoction stirred with pandan, Kyoho grapes, yuzu and cola. For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.



(L to R): LAVO presents an epic Halloween edition Sunday Champagne Brunch; make merry over **The Poisoned Berry** and **Death Love Potion** all-day on 31 October

Come 29 October, gather your weekend squad for an epic Halloween-themed edition of **LAVO Italian Restaurant & Rooftop Bar**'s popular Sunday Champagne Brunch. Diners can look forward to LAVO's signature range of raw seafood on ice, brick-oven pizzas and hearty Italian American brunch favourites, as well as a whimsical selection of Halloween themed pastries and red-hued chocolate fondue fit for the occasion. LAVO Sunday Champagne Brunch – Halloween Edition is priced at S\$168++ per person, inclusive of free-flow Veuve Clicquot champagne and food, and S\$98++ per person (food and non-alcoholic beverages only).

On 31 October, revel in the spirit of Halloween over two mysterious concoctions (S\$27++ per glass). Start the night with the electrifying vodka-based *Death Love Potion*, shaken with peach schnapps, lychee juice and a drop of grenadine, before going all out with *The Poisoned Berry*, a Haig Club whiskey stirred with sweet Italian liqueur Amaretto, the dark red Crème de cassis, and a drop of black coal colouring. Be smitten by the Halloween edition of LAVO's signature *20-layer cake* (S\$28++), a decadent twist starring dark chocolate sponge smothered with orange cream cheese. For reservations, visit marinabaysands.com/restaurants/lavo.html.



Let nights of revelry ensue 57 storeys above ground at LAVO

Revel in the night at **LAVO Italian Restaurant & Rooftop Bar** as the sky-high restaurant extends its nightly operating hours for parties seeking to hang out till late over some of the best tipples in town. Enjoy the twinkling city lights 57 storeys above ground with a cocktail in hand, from specialty concoctions such as the pink-hued *Dragon Spritz* and refreshing *Voodoo Economics*, to selected *house wines* and *lagers*. Take Friday and Saturday evenings up a notch amidst high-energy sets by LAVO's resident DJ from 9pm to 1am (the last order for drinks). For reservations, visit marinabaysands.com/restaurants/lavo.html.



Celebrate Autumn's bounty with Mott 32's seasonal hairy crab feast

Celebrate Autumn's bounty by indulging in a hairy crab feast as contemporary Chinese restaurant **Mott 32** presents a special seasonal menu to showcase the prized delicacy. Known for its buttery, custard-like roe and delicate sweetness, Mott 32's *steamed hairy crab* (from S\$138++ per crab) is elevated with a subtle infusion of ginger tea, adding zest and aromatics to result in a harmonious pairing. Luscious pearls of hairy crab roe take centre stage in other modern and innovative dishes such as *baked cauliflower*, *stuffed eggplant and cheese*, *sweet and sour tiger garoupa*, and *seafood fried rice in bamboo basket*, all available for a limited time only from 2 October to 3 December. For reservations, visit marinabaysands.com/restaurants/mott32.html.



Spago Bar & Lounge transforms into a dazzling party decked in shades of black and pink

A marriage of Californian and Catalan flavours awaits at **Spago Bar & Lounge** during the September edition of 'Shades of Spago', as the year-long monthly party series presents a one-night only collaborative menu on 30 September (6pm till late) with Olivia Restaurant & Lounge, dedicated to bringing the best of Barcelona cuisine to Singapore. Sink your teeth into exquisite Spanish delights including *Iberico ham croquettes* featuring a creamy, savory filling encased in a golden, crispy shell, as well as *black rice with carabineros*, Olivia's iconic dish of traditional bomba rice cooked in a squid ink base. Pair them with Spago's decadent *tenderloin steak tartar with smoked caviar* and *confit eggplant, served with black olive miso and ponzu*, for a tangy finish.

Soak in the night view 57 storeys in the sky and watch the alfresco bar and lounge transform into a dazzling party venue decked in shades of black and pink from 8pm. Sip on *Hot Legs*, an innovative pink-hued concoction of Belvedere Vodka, pink guava, Thai basil and lemongrass, as you groove to upbeat tunes at the delightful soiree. The best dressed of the night will stand a chance to win a round of four shots on the house. Admission to 'Shades of Spago' is free, and reservations are strongly recommended via marinabaysands.com/restaurants/spago-bar-and-lounge.html.



*WAKUDA introduces new menu items comprising light bites, sweet treats and cocktails, perfect for enjoying by its stylish bar and lounge (L to R): **una tama**; **caramel banana cheesecake**; **Cure***

WAKUDA Restaurant & Bar has rolled out new items on its dinner menu starring *temaki*, *maki* and desserts, the perfect accompaniments to WAKUDA's stunning collection of sakes, wines and masterfully crafted Japanese-style cocktails. Delicately shaped to resemble the popular Mexican taco, WAKUDA's creative take on the temaki is married with prized ingredients to culminate in a

symphony of tastes and textures. Sink your teeth into the *angel prawn tempura* (S\$18++), topped with kaiware (daikon radish sprouts) and a layer of wasabi mayo, shiso and chilli, and delight your senses with the signature *WAKUDA temaki* (S\$88++), a premium hand roll generously stuffed with uni, botan and caviar. Guests who love the traditional maki will take pleasure in the superior *una tama* (S\$38++) rolled with tamago and cucumber and topped with unagi, while those looking for the ultimate indulgence will love the *Japanese A5 wagyu* (S\$60++) wrapped with shiro negi (Japanese long green onion) and bettarazuke (Japanese pickled daikon radish).

Sweeten conversations with desserts such as the *caramel banana cheesecake* (S\$28++) paired with exotic coulis and a quenelle of house-made caramel banana ice cream topped with salted caramel, or the *shine muscat & Kyoho grapes* (S\$28++) with champagne jelly, vanilla Chantilly, fromage blanc sorbet and mint foam. Guests can also discover a remake of signature dessert *The "Stone"* (S\$28++), which features three unique sized stones that open up to reveal a masterful combination of chocolate orange Cointreau mousse with vanilla and hazelnut. Pair them with new cocktails such as *Cure* (S\$19++ per glass), a refreshing concoction of Lyre's London Spirit & Italian orange, ginger, yuzu and grapefruit soda. For reservations, visit marinabaysands.com/restaurants/wakuda-singapore.html.



Yardbird presents four Fried Chicken Month specials this October
(L to R): *Louisiana hot chicken*; *chili-lime fried chicken*; *Carolina BBQ*; *reaper x Szechuan*

Get ready for the fieriest month of the year at **Yardbird Southern Table & Bar** as executive chef Josh Chua leads his culinary brigade to present the restaurant's annual *Fried Chicken Month* (S\$38++ per serving) this October. A celebration of Yardbird's iconic 100-year-old fried chicken recipe, the month-long affair is set to present diners with a weekly exclusive rendition of the famed fried chook across four weeks. Beginning on 2 October, the *Louisiana Hot Chicken* features the 27-hour brined crispy fried chicken tossed in a special house-made cayenne pepper sauce and crumbled blue cheese. From 9 to 15 October, bask in Southeast Asia's favourite flavours with the chili-lime fried chicken, a power-packed combination of chilli and lime seasoned shishito peppers and Thai basil, before traversing the far South from 16 to 22 October with the *Carolina BBQ* starring a sweet and tangy Carolina mustard barbecue sauce. Round off the month with the spiciest showdown with the *reaper x Szechuan* from 23 to 29 October, starring a sensational combination of smoked Carolina reaper and Szechuan pepper, served with fried ginger and spring onion.

Enjoy these creative renditions with Yardbird's selected bottles, such as the *Champagne Devaux, Cuvée D Brut Côte des Bar, France, N.V.* (S\$110++ per bottle) and the *Bisol, Belstar Brut, Prosecco, Veneto, Italy, N.V.* (S\$60++ per bottle). For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.



Indulge in a soulful American feast with loved ones over Yardbird's family packs
(L to R): **Yardbird All Star Box**; **The Great American Feast**

Yardbird's online [Gourmet Takeaway](#) platform is now live again, much to the delight of fans of their popular family packs who can recreate the classic American dining experience at home. Indulge in the 27-hour brined fried chicken with the *Yardbird All Star Box* (S\$240 nett) which features 12 pieces of signature fried chicken with Yardbird's famous honey hot sauce, alongside three Nashville hot chicken sandwiches and three classic All-American burgers, complete with refreshing sides like wedge salad, Southern slaw and grilled broccolini. Those who love the American barbecue experience will rejoice over *The Great American Feast* (S\$220 nett), a box featuring half a dozen succulent St. Louis pork ribs, half-a-kilogram of smoked brisket and two All-American burgers, alongside sumptuous sides such as house-made classic biscuits, mac & cheese, Southern slaw and honey-glazed crispy brussels.

Guests are encouraged to pre-order on Yardbird's online [Gourmet Takeaway](#) platform at least an hour before collection and before 9.30pm daily, and to collect their orders between 12pm and 10pm at Yardbird's main reception at Basement 1 of The Shoppes between 12pm and 10pm daily.

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with over 2,200 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs more than 11,000 Team Members across the property. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com.

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