

MEDIA UPDATE

**Celebrity chef restaurants in Marina Bay Sands unveils new offerings**

**Singapore** (13 July 2015) – Celebrity chef restaurants at Marina Bay Sands - Sky on 57, CUT by Wolfgang Puck and Pizzeria Mozza – have upped the game by rolling out new concepts, services and experiences.

**Flight opens at Sky on 57**



*City skyline at Sky on 57, Blue Sky Margarita, Singapore Sling*

Sunset viewing has gotten a lot more interesting at Sky on 57, as it transforms its outdoor terraces into a brand new contemporary lounge experience called Flight. The million-dollar views at the Sands Skypark restaurant and the culinary artistry of Chef Justin Quek have long been key attractions – now, guests can literally let their imagination take flight at the new lounge, which offers a unique bar programme by award-winning mixologist Lucas Swallows.

The bottle service at Flight encourages guests to venture out of the ordinary to explore and customize their own drinks, from classics to the quirky. Choosing from a list of carefully curated spirits, guests can then pick from a series of recommended pairings of house-infused ginger beers, tonics, sodas, colas, lemonades, teas and juices.

On the food menu: Apart from the famed Foie Gras Xiao Long Bao, Chef Justin has created new bar bites such as the Chinese Lu Shui (卤水) Hamburger featuring Kagoshima Korubuta pork served in a steamed man tou (馒头) bun.

Joining the team is Assistant General Manager, Dane Benson, an alumni from the former KU DE TA at Marina Bay Sands

Flight at Sky on 57 is now open from 6pm to 3am on Fridays and Saturdays, and 6pm to 2am on Sundays to Thursdays. For reservations, please call 6688 9977 or email [flight@marinabaysands.com](mailto:flight@marinabaysands.com).



*Oriental Sliders, Truffle and Cheese Arancini, French 57 with Chinese Lu Shui (卤水) Hamburger, Java Old Fashioned with Choriza*

**CUT by Wolfgang Puck introduces a rare British native beef**

Steakhouse CUT by Wolfgang Puck has launched a new lineup of steaks from the new-to-Singapore Red Poll, a grass fed British native breed that is rare and is known for its exceptional tenderness.

Developed in Eastern England in the early 1800s for its meat and milk, the name Red Poll comes from its deep red colour with white touches on the tail and udder as well as being naturally polled (without horns).

Being grass fed and raised free range in family farms in Britain, the Red Poll beef is rich in polyunsaturated omega-3 fats and is known for its exceptional tenderness, good marbling, fine grain, succulent texture and full flavour.

The Red Poll beef served at CUT is hand-selected by a beef meister in the United Kingdom. It is dry aged for 40 days in custom-built temperature controlled dry-aging rooms, before being deboned and shipped fresh by air to Singapore. The special dry aging method allows the beef to become more tender and develop a greater intensity of flavours.

The Red Poll is now available at CUT with Ribeye (395g S\$100) and New York Sirloin (340g S\$90). For reservations, please call 6688 5517 or email [cutreservations@marinabaysands.com](mailto:cutreservations@marinabaysands.com). Available while stocks last.

### Grilled Cheese on Monday Nights at Pizzeria Mozza



*Classic grilled cheese sandwich*

Pizzeria Mozza by Mario Batali is serving up a new series of delicious grilled cheese sandwiches on Monday nights.

Six types of grilled cheese sandwiches are on the menu - Classic Grilled Cheese sandwich with marinated onions and whole grain mustard, French styled grilled cheese sandwiches such as the Croque Madame and Croque Monsieur as well as French baguette with butter and prosciutto and an open sandwich with burrata, basil pesto, cherry tomatoes and garlic chips.

“Introducing the grilled cheese nights at Mozza is close to my heart as we used to have a grilled cheese special at my previous restaurant and it evokes memories of childhood dinners. Freshly baked bread and good quality cheese are two of my favourite ingredients to work with and we want to transform the humble bread and cheese into a flavourful and hearty sandwich with just a few simple ingredients,” said Nancy Silverton, celebrity chef and partner of Mozza.

Grilled Cheese Night at Pizzeria Mozza is now available on Mondays from 5pm to 11pm. For reservations, please call 6688 8522 or email [mozza-reservations@marinabaysands.com](mailto:mozza-reservations@marinabaysands.com).

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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 and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows. 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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