

MEDIA UPDATE

Welcome abundance this Lunar New Year at Marina Bay Sands

Singapore (27 December 2022) – Spring into prosperous Lunar New Year feasts at Marina Bay Sands this January, as award-winning restaurants offer their take on celebratory dishes that usher in good luck for the coming Year of the Rabbit.

Celebrate togetherness over lavish set menus and a wealth of premium treasures, from **Mott 32 Singapore**'s auspicious eight-course set menu and **RISE**'s extravagant selection of over 90 celebratory delicacies, to specially curated menus at celebrity chef restaurants **Bread Street Kitchen & Bar** and **db Bistro & Oyster Bar**. Dive into flavour-forward Lunar New Year specials at **KOMA Japanese Restaurant & Sushi Bar** and **LAVO Italian Restaurant & Rooftop Bar**, and indulge in East meets West creations at **Yardbird Southern Table & Bar** before swinging by **Origin + Bloom** to pick up whimsical Year of the Rabbit-themed chocolate showpieces and baked treats.

Fans of Asian pop superstar JJ Lin and **Miracle Coffee Singapore** will rejoice this New Year as the artisanal coffee concept will be extending its pop-up at the outdoor rain oculus, and Miracle Coffee x SweetSpot collaboration at the ArtScience Museum, through to 2023 due to popular demand. In addition to its specialty *lattes* and signature drinks like the Singapore-exclusive *Kaya Cloud*, coffee aficionados can look forward to revel in new *pour over* selections through two single origin beans, namely *Nicaragua Los Pocitos Washed* (S\$8), which boasts notes of plum, nuts and dark chocolate, and *Ethiopia Yirgacheffe Halo Berity Washed* (S\$9) starring notes of jasmine, blueberry and orange. The Miracle Coffee x SweetSpot collaboration at ArtScience Museum's lobby will continue to serve the concept's signature non-coffee favourites, such as the *brown sugar hōjicha latte*, *Miracle Milo*, and the refreshing JJ's "Wonderblend" smoothie.

Lunar New Year celebrations at Marina Bay Sands



*Usher in a year of abundance with Bread Street Kitchen's signatures (from L to R): **spicy tuna tartare** with wonton crisps; **beef wellington***

This Lunar New Year (22 January 2023), **Bread Street Kitchen & Bar Singapore** will be offering a three-course menu (S\$88++ per person), specially curated for the festivities. Welcome prosperity over starters like the *warm bang bang chicken salad* featuring a base of watercress, mouli, chili, beansprouts, radish, ginger and peanuts, or the *spicy tuna tartare* served with wonton crisps on the side.

For mains, pick from the indulgent *slow roasted Dingley Dell pork belly* or welcome a year of surplus with the *steamed red snapper*, dished with braised leeks and topped with cherry tomatoes, samphire and brown shrimps. Top up S\$40++ for the signature *beef wellington*, served with truffle brie mashed potatoes, honey roast carrots, seasonal vegetables, and a side of red wine jus, before rounding off the meal with *single malt whisky cranachan cheesecake* served with a dollop of raspberry sorbet.

Those who prefer a meat-free feast can opt for the *superfood salad* for starters, *cauliflower steak* for mains, and the dairy-free *pineapple & kiwi carpaccio*, *passion fruit, lime, coconut sorbet*. Bread Street Kitchen & Bar's Lunar New Year menu is available on 22 January 2023 for lunch and dinner; for reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html.



*db Bistro & Oyster Bar ushers in the Year of the Rabbit with an abundant line-up of celebratory specials, such as the **spicy Australian lobster** and **lo hei***

This Lunar New Year, usher in good fortune with **db Bistro & Oyster Bar's** luxurious à la carte menu, inspired by abundant seasonal produce. Known for its impeccable selection of the freshest and finest seafood, db Bistro invites diners to toss to a prosperous year with *lo hei* (S\$20++ per person; minimum two persons), featuring thick cuts of fresh Tasmanian sea trout and Hamachi (yellowtail), as well as enjoy festive delicacies such as the *soya steamed seabass for two with ginger and scallion relish* (S\$120++) and *flower crab bisque* (S\$40++). Spice lovers will relish in the piquant *spicy Australian lobster* (S\$135++) in a Singapore-style chilli sauce, as well as the succulent *jumbo black pepper prawns* (S\$75++). Other menu highlights include the *braised Irish duck for two* (S\$120++) – an aromatic dish slow-braised for hours till tender with beautiful notes of spiced orange – and the fragrant *foie gras fried rice* (S\$45++). For dessert, enjoy db Bistro's petite *signature madeleines* (S\$8++) dusted in five-spice, or opt for the refreshing *premium seasonal fruits* (S\$15++) served with house-made mandarin orange sorbet.

These à la carte specials will be available for dinners from 20 to 23 January 2023, with menu items subject to availability and offered alongside the restaurant's à la carte dinner menu. During this period, brunch-goers can also supplement their delectable three-course set brunch with db Bistro's *lo hei* (S\$20++ per person; minimum two persons). Reservations are encouraged, please visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html.



(left): KOMA will be offering a luxurious **yu sheng** this Lunar New Year
(right): pay homage to Japanese New Year traditions with **zouni**

Celebrate new beginnings with **KOMA Japanese Restaurant & Sushi Bar's zouni** (S\$16++), a traditional breakfast enjoyed on New Year's Day in Japan. Also known as zōni or ozoni, KOMA's rendition features mochi (rice cakes), mustard spinach and vegetables in an umami, spicy white miso soup. This comforting dish will be offered as part of KOMA's lunch and dinner à la carte menu for whole month of January.

Usher in prosperity with family and friends at KOMA with the traditional *yu sheng*, available in two sizes. Perfect for a cosy gathering of two to four persons, the *small yusheng* (S\$68++) arrives brimming with slices of sake (salmon), tai (sea bream) and hamachi (yellowtail), complete with tobiko (flying fish roe), chuka kurage (seasoned jellyfish) and assorted vegetables. Bigger parties of five to eight persons can opt for the *large yusheng* (S\$118++), which features the same scrumptious combination of fresh seafood with generous toppings of ikura (salmon roe). Both *yu shengs* are available for lunch and dinner from 9 January to 5 February 2023. For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.



A delectable spread of Lunar New Year specials await at **LAVO Singapore**

Leap into the Year of the Rabbit at **LAVO Italian Restaurant & Rooftop Bar**, as the restaurant celebrates Lunar New Year with four à la carte specials. Toss to a year of good fortune with LAVO's *prosperity yu sheng* (S\$128++), a crunchy duo of carrot salad topped with baby abalone, smoked salmon, and tangy soy plum dressing. Relish in the flavour-forward *orecchiette duck ragu* (S\$43++) crowned with black truffles, or opt for the show-stopping *roasted suckling pig* (S\$75++) served with artichoke, fennel, and fruity cannonau wine jus. Wrap up the joyous feast with the

LAVO Chinese New Year Platter (S\$28++), an artfully plated dessert comprising a lovely mandarin vanilla orange, orange cannolis and boozy negroni granita.

All Lunar New Year specials are available for dinner on 21 January 2023 (5pm to 11pm), and for both lunch and dinner on 22 January 2023 (11am to 10pm). For reservations, visit marinabaysands.com/restaurants/lavo.html.



Celebrate a year of abundance with Mott 32's deluxe eight-course Lunar New Year set menu (from L to R): **double boiled abalone, wild mushroom soup; smoked salmon yu sheng; steamed garoupa fillet, minced garlic and vermicelli**

Ring in a prosperous Spring over **Mott 32 Singapore's** auspicious eight-course set menu (S\$238++ per person; minimum four persons) from 9 January to 5 February 2023. Commence the feast with the *smoked salmon yu sheng*, before enjoying a trio of Mott 32's signature appetisers in a *premium platter*, comprising barbecue Iberico pork, yellow mountain honey; marinated jellyfish and cucumber; as well as apple wood roasted 42-days Peking duck roll, "signature Mott 32 cut" topped with luscious caviar. Sip on the nourishing *double boiled abalone, wild mushroom soup*, before relishing the *braised Boston lobster with spring onion and ginger*. Seafood lovers will delight in the clean, natural flavours of the *steamed garoupa fillet, minced garlic and vermicelli*, complete with a hearty portion of *braised ee fu noodles with crab meat & roe in superior soup*. For dessert, savour the festive treat of *pan-fried nian gao with egg*, before rounding up the spectacular meal with the *double boiled imperial bird's nest soup, rock sugar*. For reservations, visit marinabaysands.com/restaurants/mott32.html.



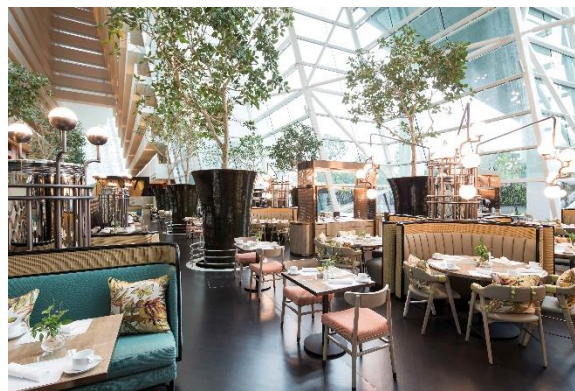
Origin + Bloom ushers in a sweet prosperous Year of the Rabbit

Hop into a bountiful Year of the Rabbit at **Origin + Bloom**, as Marina Bay Sands' executive pastry chef Antonio Benites presents a splendid array of chocolate showpieces, mini cakes and baked treats. This year's line-up features premium ingredients such as Sicilian oranges, Japanese puff rice, Tahitian vanilla, and Chinese dried fruits.

Impress loved ones with auspicious showpieces such as the adorable *longevity bunny bank* (S\$98) featuring a belly of chocolate gold bars, coins, ingots and Chinese dried fruits, or send an abundance of wealth with the *prosperity money pouch* (S\$88) overflowing with the same gold-foiled chocolates and delightful festive cookies such as pineapple tarts, love letters and green pea cookies. Welcome longevity and riches with *vitality peanut cake* (S\$12), filled with Californian almonds and premium peanut pralines, or the *fortune gold bar* (S\$20), a creative twist on the traditional pound cake.

From 5 January 2023, guests can indulge in the festivities with themed mini cakes (S\$12 each) at the counter from 10.30am daily. Savour the *auspicious bi thang* (wooden rice bucket), a Carnaroli rice pudding elevated with aromatic Okinawa sugar caramel, Tahitian vanilla and sprinkles of cinnamon, or the *lucky fan*, made with house-made black sesame paste with yuzu zest and Japanese preserved kumquat, topped with a fan-shaped puff rice biscuit. Bread lovers will also enjoy the happiness brioche (S\$4), a rabbit-shaped French brioche mixed in mandarin zest, and the *vitality orange and cream cheese bun* (S\$4.50) starring a preserved Sicilian orange slice.

Guests can pre-order online¹ and collect their festive goodies at Origin + Bloom, located at Marina Bay Sands Hotel Lobby Tower 3. During this period, Sands Rewards LifeStyle members can also enjoy 10 per cent earnings when they purchase Lunar New Year goodies from Origin + Bloom. For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html.



Spring into prosperity over a luxurious feast for the senses at RISE this Lunar New Year

Welcome an extravagant Lunar New Year at Marina Bay Sands' signature buffet restaurant **RISE** over a spectacular array of more than 90 Asian and Western delights for the perfect reunion. Feast on lavish selections such as *roasted crispy pork belly with mustard*, *duck confit* baked with orange, *baked sustainable salmon fillet* and *milk fed veal knuckle*, and pair them with sumptuous servings of *lobster fried rice* and *braised baby abalone*, *sea cucumber*, *dried oyster*, *mushroom*, *black fungus*. RISE will also be offering some of its best hits, from Peranakan *ayam buah keluak* and *Australian beef cheek rendang*, to a wide selection of fresh seafood on ice like *Alaskan king*

¹ Origin + Bloom's festive goodies online form will launch on 5 January 2023, and the link will be available on Origin + Bloom's [website](#).

crabs, Boston lobsters and hot favourites like spaghetti carbonara tossed in parmesan wheel. Round off the feast with Lunar New Year specials like deep fried nian gao at the live dessert station, or sweeten the celebrations with mandarin orange cheesecake, chempedak white chocolate cake and a hearty bowl of almond tang yuan soup.

RISE's Lunar New Year buffet is available from 9 January to 5 February 2023, and all guests will get to enjoy smoked salmon yusheng. Each child under 12 years old gets to dine for free with every paying adult, while child pricing is applicable to any additional child aged 6 to 12. Detailed festive pricings in table below. For reservations, visit marinabaysands.com/restaurants/riase.html.

Date	Meal Period	Adult Pricing	Child Pricing
CNY Weekend Fri 20 Jan	Dinner <i>*Two seatings: 5.30pm and 8.30pm</i>	S\$128++	S\$64++
Eve of CNY, CNY Day 1 and 2 Sat 21 Jan - Mon 23 Jan	Lunch <i>*Includes welcome drink on 21 & 22 Jan</i>	S\$88++	S\$44++
	Dinner <i>*Two seatings: 5.30pm and 8.30pm</i>	S\$135++	S\$67.50++
Weekday Lunch Mon 9 Jan - Fri 13 Jan Mon 16 Jan - Fri 20 Jan Tue 24 Jan - Fri 27 Jan Mon 30 Jan - Fri 3 Feb	Lunch	S\$66++	S\$33++
Weekend Lunch Sat 14 Jan - Sun 15 Jan Sat 28 Jan - Sun 29 Jan Sat 4 Feb - Sun 5 Feb	Lunch <i>*Includes welcome drink</i>	S\$88++	S\$44++
Weekday Dinner Mon 9 Jan - Thu 12 Jan Sun 15 Jan - Thu 19 Jan Tue 24 Jan - Thu 26 Jan Sun 29 Jan - Thu 2 Feb	Dinner	S\$115++	S\$57.50++
Weekend Dinner Fri 13 Jan - Sat 14 Jan Fri 27 Jan - Sat 28 Jan Fri 3 Feb - Sat 4 Feb	Dinner	S\$128++	S\$64++



Gather around the table for Yardbird's Lunar New Year specials (second image, from top right):
cream of cauliflower soup; Asian spiced braised pork ribs

This Lunar New Year, **Yardbird Southern Table & Bar** will be presenting four à la carte specials that marry the best of East and West from 20 to 29 January 2023. Whet your appetite with the *cream of cauliflower soup* (S\$16++), topped with crisp bacon cauliflower cous-cous, roasted hazelnut and a drizzle of hazelnut oil, before diving into an indulgent appetiser of *hickory smoked pork belly* (S\$32++), served with a 62-degree Celsius egg and shaved black truffles on a bed of potato mousseline.

Headlining the main course is the *Asian spiced braised pork ribs* (S\$88++; serves two), a twist on Yardbird's popular smoked pork ribs. Carefully crafted to present diners a myriad of flavours they can relate to this Lunar New Year, this exquisite dish boasts a harmonious profile of sweet and savoury with the adaptation of Yardbird's smoking technique while accentuating exotic Asian herbs and spices. It is elevated with wolfberry jus and served with crispy wild mushroom & chorizo glutinous rice and pickled celuce.

Complete the feast with *mandarin tart* (S\$28++), a dessert that celebrates versatility and seasonality with traditional Chinese Lukan mandarins and the popular Japanese sumo mandarins, a hybrid citrus fruit which is prized for its sweetness. Its segments are infused with Grand Marnier and served with vanilla ice cream topped with a crisp cinnamon tuile. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.

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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 over 10,000 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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