

MEDIA UPDATE

Spectacular parties and gourmet surprises at Marina Bay Sands this March

Singapore (17 February 2023) – March into a new month of gastronomic adventures with stunning Saint Patrick’s Day-themed celebrations, exclusive menus, and one-of-a-kind dining experiences at Marina Bay Sands.

Headlining Saint Patrick’s Day is the long-awaited return of **LAVO Singapore**’s bi-monthly *LAVO Party Brunch* series with a sky-high extravaganza titled ‘*St Patrick’s Edition: Keep Calm and Shamrock On!*’ on 18 March. Rock on and revel throughout the month as **Spago Bar & Lounge** illuminates the skies with ‘*Shades of Spago*’ in hues of ‘*Lilac & Lime Green*’ on 25 March, while **AVENUE Lounge** presents a special edition of its *Killer Queen Wednesday* on 8 March. Over at Singapore’s biggest nightclub **MARQUEE**, renowned DJs Will Sparks and Imanbek are set to light up the dancefloor on 4 and 10 March respectively.

This March, Marina Bay Sands will also unveil a series of extraordinary dining experiences, beginning with ‘*A Tour of Lyon*’ at **db Bistro & Oyster Bar**, a month-long celebration of the best of bouchon Lyonnaise cuisine, and themed gourmet offerings at **Black Tap Singapore**. On 23 March, **Spago by Wolfgang Puck** and Michelin-starred Marguerite will join forces to present the first-ever ‘*A Culinary Odyssey – From the Bay to the Skies*’, an eight-course experience that brings diners from the Flower Dome at Gardens by the Bay to Sands SkyPark. Gourmands can also indulge in **WAKUDA Restaurant & Bar**’s all-new deluxe three-course lunch sets, experience **KOMA Singapore**’s new luxurious omakase menu, and savour over 10 new à la carte creations at **Yardbird Southern Table & Bar**.

Saint Patrick’s Day

Double the fun with Black Tap’s Reuben Burger and Paddy’s Pride (1 – 31 March)



The majestic Reuben’s Burger is set to return to Black Tap’s menu in March

Celebrate Saint Patrick’s Day at **Black Tap Singapore** with its March special – the flavour-packed *Reuben Burger* (S\$29++). A nod to Irish American cuisine, the burger features a potato bun with a juicy prime beef patty, griddled corn beef brimming with bright peppery notes, Swiss cheese, tangy sauerkraut, pickles, and Black Tap’s secret special sauce. Join in the celebration for the Emerald Isle and pair the treat with a pint of chilled *Paddy’s Pride*, a dry Irish pale ale in a spring green hue. For reservations, visit [marinabaysands.com/restaurants/black-tap.html](https://www.marinabaysands.com/restaurants/black-tap.html).

LAVO Party Brunch returns with 'St Patrick's Edition: Keep Calm and Shamrock On!'



Fuel up for LAVO Party Brunch 'St Patrick's Edition: Keep Calm and Shamrock On!'

Rev up for one of the wildest Saint Patrick's Day parties in town as **LAVO Italian Restaurant & Rooftop Bar**'s signature Party Brunch series makes a grand return with its '*St Patrick's Edition: Keep Calm and Shamrock On!*' on 18 March, from 12.30pm to 3.30pm. Toast to a boozy Saturday afternoon at the shamrock-themed event filled with good fortune and great vibes, complete with a delectable brunch spread, bottomless champagne, house wines, hours pours and beers, as well as high energy sets by a live DJ. Revellers are in for a magnificent feast of all-time Italian American favourites, from a raw bar on ice featuring chunky poached lobsters, to a selection of freshly baked brick oven pizzas and brunch favourites such as the *rigatoni tomato basil* and soulful *chicken alla cacciatora*. Round up the glorious feast with a delightful assortment of pastries and Chef's selection of exquisite desserts.

LAVO Party Brunch has raised the bar for daytime parties in Singapore since its introduction in 2019. Riding on the success of its groundbreaking launch at LAVO New York in 2010, the bi-monthly themed party brunch series has gained a loyal international following for its prominent day club concept. The party typically kicks off with an expansive brunch menu before seamlessly transitioning into a wild afternoon affair – complete with live DJ sets, bottle presentations and energetic performances. The series' highly anticipated return in Singapore comes after a three-year hiatus due to the Covid-19 pandemic.

Tickets are available online from 18 February (Saturday), 12pm. Early bird tickets are priced at S\$168++ per person, while tickets for the second release are priced at S\$188++ per person. Reservations are strongly encouraged, with limited tickets available at the door (unless sold out online), priced at S\$200++ each.

For table reservations and enquiries, please contact +65 6688 8591. For more updates, follow LAVO's Instagram account ([@lavosingapore](https://www.instagram.com/lavosingapore)).

Sky-high merriment at *Shades of Spago* (25 March)



Mark your calendar for a night of revelry at '**Shades of Spago**' and sip on monthly featured cocktails such as the tequila-based **Sloppy Kisses** in March

Revellers can now relish in yet another exciting party hotspot in town at **Spago Bar and Lounge**. A brand-new initiative launched in 2023, '**Shades of Spago**' promises an enthralling night of sky-high merry making on the last Saturday of each month. From 8pm till late, the rooftop lounge is transformed into a dazzling party venue decked in the specific colour theme for the month – from shades of '**Scarlet Red**' in celebration of love for its February edition (25 February), to a chic juxtaposition of '**Lilac & Lime Green**' hues for its March edition (25 March) as a homage to Saint Patrick's Day. Come dressed to impress in the shade of the month, and groove to snazzy beats and tunes by renowned DJ Patrick Oliver amidst breathtaking views of Singapore's city skylines.

All guests will enjoy one of Spago's evocative featured cocktails for the month as a complimentary welcome drink. On 25 February, sip on the vivacious *Forbidden Kiss* – a blend of Hendrick's Gin, fresh raspberries, rose elixir, and lemon, before enjoying the refreshing *Sloppy Kisses*, a well-balanced concoction of Don Julio Blanco Tequila, green apple and Absinthe in March. Guests who wish to keep their glasses flowing and pair their tipples with delectable bar bites will also delight in Spago Bar and Lounge's curated menu for the monthly affair. Stay tuned to Spago's Instagram ([@spagosingapore](https://www.instagram.com/spagosingapore)) for more exciting updates and collaborations.

Entry is priced at S\$48++ per person, inclusive of one welcome drink. Reservations are highly recommended; visit [marinabaysands.com/restaurants/spago-bar-and-lounge.html](https://www.marinabaysands.com/restaurants/spago-bar-and-lounge.html).

Exclusive dining experience and special menus in March

db Bistro & Oyster Bar celebrates Chef Daniel Boulud's culinary roots with 'A Tour of Lyon'



*A traditional Lyonnaise feast awaits at db Bistro (from L to R): celebrity chef **Daniel Boulud** at his newest restaurant *Le Gratin* in New York; **Quenelles de Brochet**, a classic dish in Lyonnaise cuisine*

This March, **db Bistro & Oyster Bar** invites diners to experience 'A Tour of Lyon', a spectacular three-course dinner menu (S\$98++ per person) that celebrates the best of bouchon Lyonnaise cuisine and celebrity chef Daniel Boulud's birthday month. Revered as France's undisputed capital of gastronomy, Lyon is the hometown of Chef Boulud and the culinary landmark that sparked his life-long passion for food and cooking. Situated at the confluence of the Rhône and Saône rivers and surrounded by some of France's most prolific farms and vineyards, Lyon converges a diverse bounty of fresh quality produce.

Refreshed weekly, the dinner menu features a different choice of starter or salad, chef's selection of main course and dessert special of the week. Headlining the starter course is the *pâté en croûte maison*, a work of art comprising immaculate mosaics of duck, foie gras, pistachio and pickles, and the *cervelle de canut*, a Lyonnaise specialty of herb flecked farm cheese dip served with crisp Spring vegetables. Diners can also opt for the *salade Lyonnaise*, chef Boulud's favourite frisée salad topped with poached egg, bacon, and a drizzle of chicken jus.

For mains, indulge in time-honoured Lyonnaise dishes bearing the hallmarks of bourgeoisie cuisine such as the *quenelles de brochet* (pike-mousse dumplings in lobster sauce) and *poulet à la crème* (tender chicken braised in wild mushroom cream and served with fragrant herb spätzle). Complete the gastronomic tour de Lyon with db Bistro's dessert of the week, which includes the *l'île flottante* (floating island), a divine dessert featuring pillowy meringue floating in a pool of luscious crème anglaise with rose praline, as well as the *baba au rhum*, a fragrant sponge cake soaked in rum and vanilla and served with crème chantilly that is steeped in history and culture.

For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html.

Indulge in the season's finest produce with *Omakase by KOMA*



(from L to R): Take in the splendid grandeur of KOMA from its **private dining room** located on the mezzanine and savour delicacies inspired by the seasons such as the **black truffle beef tartare**

KOMA Singapore has unveiled *Omakase by KOMA*, an elegant eight-course gastronomic experience that journeys diners through the seasons and regions of Japan. Behold a multi-sensorial feast at KOMA's private dining room located on the mezzanine level, and indulge in a flavour-forward omakase menu that celebrates the season's finest produce, ranging from premium seafood to prized wagyu selections. Available only for dinners from Tuesdays to Saturdays, the deluxe menu is priced at S\$450++ per person, and guests can opt for the beverage pairing package (supplement S\$150++ per person) for a truly bespoke experience. A party of at least four persons is required, and reservations must be made at least a week in advance. For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.

Sweeten home celebrations with LAVO's seasonal *strawberry tiramisu* (5 – 31 March)



Surprise and delight loved ones this March with LAVO's **strawberry tiramisu**

Jazz up any home celebration with **LAVO Singapore's** *strawberry tiramisu* (S\$56++; 1 kilogram), exclusively available for takeaway from 5 to 31 March. A remarkable dessert centerpiece perfect for a party of six to eight guests, the *strawberry tiramisu* delights with layers of fresh juicy strawberries, creamy vanilla mascarpone mousse, sweet strawberry jam and savoiardi (crisp Italian ladyfingers). The dessert must be pre-ordered at least two days in advance; visit marinabaysands.com/restaurants/lavo.html.

Spago by Wolfgang Puck and Marguerite jointly present 'A Culinary Odyssey – From the Bay to the Skies'



Savour the award-winning cuisines of Spago by Wolfgang Puck and Marguerite at the exclusive 'A Culinary Odyssey – From the Bay to the Skies'

(top row): **morel mushroom custard; new Caledonian blue prawn "tagliolini"; chef Patron Michael Wilson**
(bottom row): **35 day grain fed lamb chop; Japanese sea bream "laksa"; CUT and Spago's executive chef Greg Bess**

Come 23 March, celebrity chef restaurant Spago by Wolfgang Puck and Michelin-starred Marguerite by Michael Wilson will be joining forces for the first time to present an exceptional dining experience titled 'A Culinary Odyssey – From the Bay to the Skies'. Specially crafted to showcase the signature favourites of both restaurants that share their love for seasonality and fresh produce, the eight-course experience takes gourmands on a bespoke culinary adventure across the two culinary powerhouses.

Commence the feast amidst the tropical lushness of Gardens by the Bay at Marguerite, which will be serving four courses including the *morel mushroom custard* and the *new Caledonian blue prawn "tagliolini"*. Thereafter, traverse to Marina Bay Sands via a scenic buggy ride to experience the epitome of sky-high dining at Spago by Wolfgang Puck. The restaurant's talented culinary team led by Executive Chef Greg Bess will be presenting four dishes, including the *35-day grain fed lamb chop* from Kinross Station Australia and the innovative *Japanese sea bream "laksa"* – Spago's original creation inspired by local flavours boasting a brilliant combination of crispy rice noodles and juicy fillet in a fragrant curried coconut broth.

Diners will also enjoy course-by-course beverage pairing featuring the finest champagne and wines. This one-night only menu is priced at S\$688++ per person, with limited seats available. Reservations are required and will open 2 March; visit marinabaysands.com/spago or call 6688 9955.

WAKUDA Restaurant & Bar launches deluxe weekday lunch sets



Indulge in the finest seasonal produce at **WAKUDA Singapore** amidst its stunning interiors, with dishes such as fresh **sashimi**

WAKUDA Restaurant & Bar by celebrity chef Tetsuya Wakuda recently unveiled its deluxe lunch sets, available from Mondays to Fridays from 12pm to 3pm. Inspired by Chef Tetsuya's love for traditional Japanese cooking, the artful three-course menu features the finest seasonal harvest, carefully crafted to present a unique WAKUDA twist while preserving their natural flavours. Commence the meal with a spectacular array of nine exquisite appetisers, including the delicate *flan with avruga caviar*, *silky tofu with ikura*, *spinach ohitashi*, and *mozuku* (Japanese seaweed lifted with Okinawan citrus).

For mains, diners can take their pick from five familiar Japanese favourites, ranging from the *tataki of tuna* and classic *miso cod*, to the sumptuous *sashimi* and *bara chirashi* – the latter features premium Japanese rice laden with fresh sashimi, uni, grilled anago, egg crepe and more for a wholesome bowl of goodness. Meat lovers will indulge in the *300 days grain fed Australian wagyu tenderloin*, a moreish steak of well-marbled wagyu grilled over binchotan, served with grilled shishito peppers and onions. All mains except the *bara chirashi* will also be accompanied by steamed Japanese rice, homemade pickles, and marinated soft boiled egg. Draw the meal to a close with WAKUDA's exquisite seasonal dessert, and pair it with a cup of sencha or coffee.

Perfect for business lunches and romantic dates, WAKUDA's weekday lunch sets are priced from S\$72++ each. For reservations, visit marinabaysands.com/restaurants/wakuda-singapore.html.

Yardbird Southern Table & Bar launches new à la carte menu



(From L to R): Whet your appetite with Yardbird's Singapore-exclusive items like the **cauliflower casserole** and **grilled octopus salad**; pair late night pours with **burnt ends**; take home whole cakes like the **Bourbon bacon chocolate cake**

Life's a party at **Yardbird Southern Table & Bar**, as the James Beard award-nominated classic American restaurant recently launched more than 10 new à la carte creations to honour the finest farm-fresh ingredients. Whet your appetite with new garden bites like the *heirloom field pea hummus* (S\$18++) and *garden vegetable & butter bean salad* (S\$18++), before indulging in an upsized version of the lovingly crafted *Chicken & Waffles with The Whole Bird* (S\$76++). The dish stars a double portion of Yardbird's signature fried chicken which follows a more than 100-year-old family fried chicken recipe, alongside crisp cheddar waffles and chilled spiced watermelon and Yardbird's secret Bourbon maple syrup and honey hot sauce.

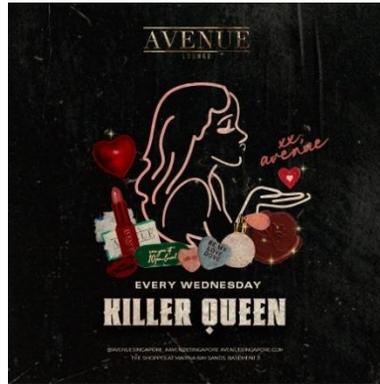
Additionally, delight in four Yardbird Singapore-exclusive creations conceptualised by executive chef Josh Chua. Tuck into *grilled octopus salad* (S\$32++), perfectly complemented by refreshing salsa verde, comté cheese melts and baby arugula, before impressing guests with the dinner-exclusive *in-house 14 day bourbon aged steak* (S\$168++ for 500 grams; S\$318++ for 1 kilogram). Guests can also opt for meat-free options like the *charred miso cauliflower steak* (S\$18++), a vegan starter served with crispy quinoa, arugula pesto and grilled onion salad, or pair their favourite classic American craveables with *cauliflower casserole* (S\$14++), a vegetarian side dish topped with a generous amount of parmesan cheese and hazelnuts for a satisfying crunch.

Revellers looking for a night pour will delight in Yardbird's all-new late night menu, available from 10pm to 12am daily. Available at The Loft on Level 1 overlooking the glistening Marina Bay, the late night menu satiates savoury cravings with dishes like *burnt ends* (S\$20++), starred by smoked brisket on a bed of cheese sauce and served with tomato jam, pickled fresno and lavosh crisps, and *deli platter* (S\$32++) with aged parma ham, pimiento cheese, bacon jam and toast. Make celebrations all the merrier by taking home indulgent whole cakes¹ like the *Bourbon bacon chocolate cake* (S\$180+), generously layered with Nutella and topped with espresso-candied bacon, or opt for grandma's *key lime pie* (S\$120++), a classic American dessert perked up with locally sourced key limes.

For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.

¹ Whole cakes require pre-orders at least five working days in advance.

Spectacular parties await at AVENUE Lounge and MARQUEE Singapore this March



*Revellers can get their mid-week groove on with R&B slow jams and hip-hop chart toppers at AVENUE on **Killer Queen Wednesdays***

This March, **AVENUE Lounge** will present a powerful International Women's Day celebration that promises to be an absolutely electric night. On 8 March, AVENUE's signature *Killer Queen Wednesdays* will toast to the remarkable achievements of women with free flow *International Women's Day special cocktail* for all ladies till 1am. Specially created for this celebration, the cocktail is a perfect blend of Bacardi rum, Chase elderflower liqueur, elderflower syrup, cranberry juice and lychee. An elevated party experience also awaits as curated tracklists by resident DJs and staples of club anthems dominate the scene with chockful of singalongs, R&B slow jams, and hip-hop chart-toppers.

For table reservations ², email avenue.reservations@marinabaysands.com, and visit www.avenuesingapore.com for more details and updates on AVENUE's event line-up.



*MARQUEE Singapore presents performances by renowned DJs (from L to R): **Will Sparks** and **Imanbek***

MARQUEE Singapore's March line-up brings together some of the electronic dance music (EDM) industry's most popular DJs, with the likes of Will Sparks and Imanbek. Revered as the EDM maestro and the next big thing in the global music industry, Will Sparks is bringing his upbeat repertoire to Singapore on 4 March. Come 10 March, globally touring dance event Spinnin' Sessions will take over MARQUEE with DJ and producer Imanbek, who will pump the rave up a notch as he helms the decks with tracks that have racked up millions of streams across the globe.

² Table reservations are recommended as walk-ins are subject to venue capacity.

Online tickets for both performances are priced at S\$40 for ladies and S\$50 for men, while tickets with expedited entry are priced at S\$100.

Tickets to the performances are available via www.marqueesingapore.com. Limited tickets are available for purchase at the door on event day. Follow @marqueesingapore on Instagram or visit MARQUEE's website for more updates on the DJ line-up and ticketing details.

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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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