

Press Release



FOR IMMEDIATE RELEASE

Celebrate a prosperous spring at Marina Bay Sands

*Integrated resort lines up host of festivities across
shopping, dining, and entertainment*

Singapore (16 January 2018) – The celebratory mood continues in the New Year at Marina Bay Sands, as the integrated resort heralds a double celebration this Valentine’s Day and Lunar New Year¹. From now, visitors can look forward to an exciting line-up of festive menus from award-winning restaurants at Marina Bay Sands, and be rewarded as they shop, stay, and dine.

This year, visitors can look forward to a stunning botanical installation located at the Grand Colonnade South² of The Shoppes at Marina Bay Sands. The special installation features a walkway beneath six golden arches adorned with hanging cherry blossoms, where visitors can view a display of festive picks from leading retailers at The Shoppes, as well as their 2018 Zodiac readings. The glass façade of the mall will also be decorated with striking cherry blossom prints and gold lanterns to welcome visitors the moment they set foot on property.

Late-night shopping

The Shoppes at Marina Bay Sands is business as usual during the Chinese New Year, with a host of attractive shopping and dining options till as late as 11.30pm from 15 to 17 February.

In addition to offers exclusive to Wechat users³, shoppers can enjoy 10 per cent savings with a minimum spend of S\$1,000 at **Bally** from 1 to 25 February, as well as 10 per cent off regular priced items when they shop at **Club Monaco**, **Juicy Couture**, and **Nine West** from 15 January to 4 March. Fans of local fashion label **In Good Company** will enjoy \$50 off with a minimum spend of S\$300, while luxury children’s stores **Ferrari Junior** and **nicholas&bears** will offer 30 and 50 per cent off selected apparel respectively.

¹ For more information on Chinese New Year offers at Marina Bay Sands, please visit <http://www.marinabaysands.com/lunar-new-year.html>.

² Grand Colonnade South is located on Bay Level, The Shoppes at Marina Bay Sands, between Chanel and Gucci.

³ Visit www.marinabaysands.com/shoppesCNY for list of offers.

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Dining at Marina Bay Sands⁴

Adrift by David Myers



*Adrift presents a delightful, multi-sensory six-course dinner this Lunar New Year (clockwise from bottom left): **Japanese Shumai Dumplings with chili ponzu sauce, Grilled Dover Sole with black vinegar, coriander and peanut oil, Adrift Yu Sheng, Charcoal grilled Abalone with sea herbs and white soy butter, Black Angus striploin with miso shishito pepper and sesame leaf.***

Adrift at David Myers ushers spring with a bountiful six-course dinner menu (S\$88++ per pax), available from 11 to 18 February. The culinary team displays its mastery of grilling techniques with dinner highlights such as **Grilled Dover Sole with black vinegar, coriander and peanut oil** and **Charcoal grilled abalone with sea herbs and white soy butter**.

Celebrate Valentine's Day in style at Adrift by David Myers, as the restaurant throws another signature bash (S\$98++ per pax). Make merry and keep your glasses flowing from 7pm till late on 14 February with fine cocktails, high-end spirits, bubbles and an impressive wine list. Party-lovers can groove to snazzy beats while savouring a sumptuous spread of succulent seafood, meats, cheeses and desserts. For reservations, please email Adrift.Reservations@MarinaBaySands.com or call +65 6688 5657.

⁴ For more information on Valentine's Day dining specials, visit: <http://www.marinabaysands.com/restaurants/valentines-day.html>; for Chinese New Year dining specials, visit <http://www.marinabaysands.com/restaurants/festive-dining.html>.

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Bread Street Kitchen by Gordon Ramsay



Toast to the season with a glass of special **Love Potion** cocktail and enjoy a luxurious four-course dinner at Bread Street Kitchen (clockwise from bottom left): **Vanilla sable tart with raspberry mousse and vanilla ice cream**, **Roasted halibut and creamy risoni pasta with mussels and samphire**, and **Seared scallops with curry apple puree and spiced brandy snap**.

From 10 to 14 February, indulge in a romantic four-course dinner (S\$155++ per pax) at Bread Street Kitchen by Gordon Ramsay, while taking in stunning views of the Marina Bay promenade. Start the evening with a glass of special **Love Potion** cocktail, before savouring the **Black truffle and mix wild mushroom parfait with bacon foam and homemade brioche**. Highlights of the meal include **Seared scallops with curry apple puree and spiced brandy snap**, as well as **Roasted halibut and creamy risoni pasta with mussels and samphire**. After relishing the **Vanilla sable tart with raspberry mousse and vanilla ice cream**, guests can also bring home a petit sweet treat of hazelnut pralines.

Bread Street Kitchen is also offering four special a la carte dishes in celebration of Lunar New Year from 15 to 18 February. Big groups can share the hearty **Meat Board** (S\$135++), a scrumptious meat platter featuring a whole roasted Dingley Dell pork rack, slow-roasted rolled pork belly, as well as roasted baby chicken on the bone. Seafood lovers will also delight in the **Whole roasted sea bass with garlic butter, lemon and green beans** (S\$62++), and **Seafood noodles with blue swimmer crab meat, prawns, chilli and white wine emulsion**.

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(S\$34++). For reservations, please email BreadStreetKitchen.Reservations@MarinaBaySands.com or call +65 6688 5665.

Club55



*The spectacular view of the city skyline at Club55 complements its luxurious seven-course degustation menu (clockwise from bottom left): **Ocean Trout**, **Hudson Valley Duck** and **Red Velvet Honey Layer Cake**.*

Elevate your Valentine's Day experience with a premium seven-course degustation menu (S\$168++), at Club55. Bask in the unparalleled views of the city skyline from 55 stories above ground and savour delicacies such as the **Ocean Trout**, accompanied with caviar, cauliflower, citrus, finger lime and crustacean emulsion, and the **Hudson Valley Duck**, a confit duck leg specially prepared with hazelnut and beetroot. Guests can also enjoy a selection of more than 25 sweet treats from the extended chocolate bar. For reservations, please email club55@marinabaysands.com or call +65 6688 8858.

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CUT by Wolfgang Puck



Savour signature classics at CUT by Wolfgang Puck with your special one (from L to R): **Australian Angus, 300+ Days Grain Fed, Rangers Valley, Aged 35 Days porterhouse for two**, and **Valrhona Chocolate Soufflé, with Crème Fraîche Cream and Ice Cream**.

Rediscover romance with an indulgent Valentine's Day dinner at the one-Michelin starred CUT by Wolfgang Puck. Guests can look forward to an intimate four-course dinner (S\$198++) at the first seating (5.30pm – 7pm), or a luxurious five-course dinner (S\$250++) at the second seating (8pm – 10pm). Highlights of the menu include the signature **Australian Angus, 300+ Days Grain Fed, Rangers Valley, Aged 35 Days porterhouse for two**, as well as fresh **Majestic Oysters On the Half Shell with Ginger-Red Wine Mignonette**. End the meal on a sweet note with rich **Valrhona Chocolate Soufflé, with Crème Fraîche Cream and Ice Cream** to cap off the perfect date night. For reservations, please email cutreservations@marinabaysands.com or call +65 6688 8517.

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db Bistro & Oyster Bar



*Celebrate traditions with the classic **Roast Stuffed Suckling Pig** at db Bistro & Oyster Bar*

Trust the French to ignite passion and romance - this Valentine's Day, impress your special someone with a four-course dinner menu (S\$120++) at db Bistro & Oyster Bar. Begin the meal with Oscietra Caviar studded **Cauliflower Vishysoise**, followed by a starter of either **Foie Gras custard** or **Maine Lobster Salad**. The star of the meal would be the sumptuous **Veal Trio**, featuring bacon-wrapped tenderloin, braised cheek and crisp sweetbread with carrots and Blanquette sauce. Wrap up the evening with the rich **Dark Chocolate Indulgence** or the tangy **Mixed Berry Opera**, with rose Felee and raspberry-red wine sorbet. Complement the dinner with sommelier's wine pairing (S\$75++) to perfect the dining experience.

This Lunar New Year, db Bistro & Oyster Bar ushers in good fortune with a festive a la carte menu. Executive Chef Jonathan Kinsella brings back the yearly crowd-favourite **Roast Stuffed Suckling Pig** (S\$90++ for two pax; S\$180++ for four pax; S\$350++ for whole pig which serves 6 to 10 pax). Served with wild mushrooms, chili garlic kailan, turnips and spiced pork jus, the tender and juicy meat is encased in a layer of crackling skin, roasted to perfection. The French restaurant also adds a local spin to their famous New Zealand ocean catch, with specials such as **Soft Shell Chili Crab** (S\$98++), served with greens and house-made Brioche "Mantou buns", as well as **Black pepper Boston Lobster** (S\$65++ for half lobster; S\$120++ for whole lobster), served with chili and spicy mustard greens. The menu is available from 15 to 18 February.

The popular db Junior Pastry Academy returns for its first session in 2018 with a Chinese New Year themed class. Sip champagne and enjoy some fine canapes, as you watch your little ones put their creativity into play in a junior masterclass led by Executive Pastry Chef Mandy Pan.

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Priced at S\$105++ per child (inclusive of one accompanying adult), the session will be held on 10 February, from 11am to 12.30pm. Additional adults and children can join in the fun at S\$35++ and S\$45++ respectively. For reservations, please email dbreservations@marinabaysands.com or call +65 6688 8525.

Osteria Mozza



Savour the best of Italy at Osteria Mozza with its four-course Valentine's Day menu (from L to R): **Cotoletta di Vitello al Marsala** and **Corzetti alla Genovese**, as well as its Chinese New Year special menu (from L to R): **Seafood Yu Sheng Italian Riviera style**, **Buffalo mozzarella with eggplant, minced pork and chilli** and **Pan-seared snapper with Agro Dolce and crispy kale**.

This Valentine's day, go on a gastronomic journey around Italy at Osteria Mozza. The restaurant has curated a four-course menu which offers the best dishes from various Italian towns and cities (S\$138++). Highlights of the menu include **Cotoletta di Vitello al Marsala**, the famed dish from Sicily that uses the region's signature Marsala wine, as well as **Corzetti alla Genovese**, which features the stamped pasta coated with a thick layer of pistachio and arugula sauce and burrata. Diners can also taste two exquisite desserts prepared by executive pastry chef Ariana Flores – **Blood orange granite** and **"Burnt Crema" with apple fritters**. For an elevated experience, opt for the additional Riserva wine pairing at S\$100++.

Add an Italian twist to your reunion dinners this year with Osteria Mozza's five-course Lunar New Year menu (S\$128++; S\$248++ with wine paring), available from 15 to 18 February. Gather your family and friends and usher in good fortune with a unique Italian rendition of the

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traditional yusheng - the **Seafood Yusheng Italian Riviera style**. The dish features crispy cannoli bits for a lovely crunch alongside fresh slices of hamachi, salmon, scallops, shredded vegetables and citrus fruits. Other festive highlights include **Buffalo mozzarella with eggplant, minced pork and chilli**, as well as **Pan seared snapper with Agro Dolce and crispy kale**. For reservations, please email mozza-reservations@marinabaysands.com, or call +65 6688 8522.

RISE



Sip Piper Rose and fine cocktails at the Romantic Garden, alongside a sumptuous dinner at RISE (from L to R): **Lobster & Alaskan King Crab, Martini Marinated Lychee-Rose Clafoutis, and Roasted Angus Tomahawk**. Treat your loved ones to a splendid feast at RISE this Lunar New Year (clockwise from bottom left): **Crispy Chicken with Pumpkin & Salted Egg Sauce, Stir Fried Sea Cucumber with Roasted Pork, Leek and Ginger, Almond Soup with Glutinous Rice Dumpling & Bird's Nest, "Eight Treasure" Rice, and Seafood Golden Broth**.

Delight your partner with a lavish Valentine's Day dinner at RISE (S\$108++; S\$148++ with beverage package), as the international buffet restaurant serves a premium selection of seafood specials and cherry-top the feast with a **Roasted Angus Tomahawk** carving station. Highlights include **Hamachi, Lobster & Alaskan King Crab, Lobster Bisque** and an **Oyster Mornay & KilPatrick** live station. RISE's sustainable herb garden will also be transformed into a whimsical romantic garden for the evening. Diners can also enjoy free flowing Piper Rose, Valentine's cocktail and craft beer at the fairytale-like garden with the beverage package, and receive a free Polaroid shot at the garden photo booth as a sweet memento for the evening.

Family and friends can savour a spread of traditional Chinese delights at RISE⁵ this Lunar New Year, from 15 to 17 February. Festive specials include **Crispy Chicken with Pumpkin & Salted Egg Sauce, Stir Fried Sea Cucumber with Roasted Pork, Leek and Ginger**, and

⁵ For prices of RISE Chinese New Year lunches and dinners, please visit <http://www.marinabaysands.com/restaurants/buffet/rise.html>

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Seafood Golden Broth. Guests will also be treated to a special Kungfu Tea performance, which will happen daily at 1.18pm and 7.28pm.

From 15 February to 2 March, toss to good fortune with RISE's **Prosperity Yu Sheng** (S\$68++ for 4 – 6 pax; S\$88++ for 6 – 8 pax; S\$98++ for 10 – 12 pax). For reservations, please email Rise@MarinaBaySands.com or call +65 6688 5525.

Spago by Wolfgang Puck



*Spago's Valentine's Day highlight is the **USDA Prime Côte de Boeuf** for two, served with shaved black truffles, roasted bone marrow, Perigord sauce, and Aligot potatoes*

This Valentine's Day, take romance to new heights and indulge in an intimate dinner at the grand Spago dining room. Perched at 57 stories, the panoramic view of the city lights is a perfect backdrop for a romantic getaway. Spago's three-course Valentine's Day menu (S\$195++) presents a wide selection of amuse bouche and mains, such as **Black Truffle Tagliatelle**, Spago's signature **Pan Seared Red Snapper "Laksa"**, and the **Snake River Farms American Wagyu New York Sirloin Steak** (available with S\$15++ top-up). Couples can also top off their dining experience with a glass of Lanson Champagne (S\$40++).

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For those who prefer to soak in the ambience outdoors, Spago Bar and Lounge offers the **Spago Romance in the Sky** (S\$177++) Valentine Package for two. Ladies are treated to a glass of **Forbidden kiss**, a delightful pink-hued gin-based cocktail with fresh raspberries, rose elixir and lemon, while gentlemen will receive a glass of Spago's signature **Love you long time**, a tangy vodka-based cocktail with tangerine, thai basil and sparkling sake. This is followed by a bottle of prosecco, two pieces of Spago's signature **Big Eye Tuna Tartare Cones**, a choice of half a dozen fresh oysters or a sushi platter, and a strawberry and cream dessert. Lovebirds can also take home a box of chocolates. For reservations, please email SpagoReservations@MarinaBaySands.com or call +65 6688 9955.

SweetSpot



Gift your family and friends with the treats and goodies from SweetSpot (Clockwise from left): A medley of Valentine's Day sweets such as **Champagne and Red Fruit Delice**, as well as Chinese New Year themed **Mandarin White Chocolate Majestic Cake** and **Fortune Koi fish**.

Surprise your date with sweet treats from SweetSpot this Valentine's Day. The galore of sweets include the fruity **Champagne and Red Fruit Delice** (500g for S\$51; 1kg for S\$64), as well as delicate **Valentine Pralines** (S\$2.70 each) available in three delectable flavours: Rose, Raspberry and Fruit Tea. SweetSpot will also offer two unique concoctions - the turquoise-green **Glow** is a creative blend of coconut water with super-food Spirulina, and the florescent **Rose Lemon Spritzer** is bound to captivate hearts with its pinkish hue and floral hints.

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Spice up your house visitations this Lunar New Year with exquisite treats specially created by Executive Pastry Chef Anthony Poh. Surprise your family and friends with festive goodies decked in shades of auspicious scarlet red and orange, such as the **Fortune Koi Fish** chocolate (S\$50) and the citrusy **Mandarin White Chocolate Majestic Cake** (S\$51 for 500g, S\$64 for 1kg). For more information, please visit www.marinabaysands.com/Sweetspot or call +65 6688 8588.

The Bird Southern Table & Bar



*The Bird Southern Table & Bar presents a four-course Valentine's Day dinner menu, featuring (from L to R): **Crispy Duck Bacon, Chocolate Hazelnut Bomb, Surf & Turf, and Argula, Watermelon and Feta Salad**, as well as a 4-course 'Winter's Almost Over' menu, featuring (from L to R): **Deep South Ramen, Nutella Beignets, Southern Yu Sheng Salad, and Tenderloin Oscar**.*

Rejoice this season of love with classic American cooking at The Bird Southern Table & Bar. The restaurant's special four-course Valentine's Day dinner menu (S\$138++) includes **Crispy Duck Bacon**, with India Pale Ale Mustard, House Giardiniera and Bene Seed Cracker and a fresh **Arugula, Watermelon and Feta Salad**. Tuck into the main star of the dinner, **Surf & Turf**, which features premium Australian Wagyu with cognac and peppercorn demi, crispy seared crab cake, black pepper sauce and cold pressed pickles, then top off the meal with an indulgent **Chocolate Hazelnut Bomb** made of layers of chocolate sponge, mousse and toasted hazelnuts encased in a chocolate dome. Each set dinner also comes with a glass of Valentine-inspired cocktail and a cup of coffee or tea.

For the entire month of February, The Bird Southern Table & Bar's special "Winter's Almost Over" menu (S\$78++) offers a taste of an unconventional Lunar New Year meal. The menu features Chinese-inspired elements, such as the **Deep South Ramen** - springy noodles doused in dark and smoky chicken broth, with crispy fried egg, pork belly, pickled okra and black vinegar. End the meal on a sweet note with **Nutella Beignets**, served with powdered sugar and

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Chantilly cream. Guests can also opt for additional wine pairing at S\$30++. For reservations, please email TheBird.Reservations@marinabaysands.com or call +65 6688 9959.

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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, a theatre and an outdoor event plaza. 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

Media Enquiries

Zimin Foo (+65) 6688 3047 / zimin.foo@marinabaysands.com
Erica Ng (+65) 6688 1013 / erica.ng@marinabaysands.com

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