

MEDIA UPDATE

Epicurean Easter weekend and dining specials at Marina Bay Sands

Singapore (17 March 2021) – Usher the first weekend of April with a spectacular line-up of Easter-themed specials at Marina Bay Sands, from a classic British Easter Sunday roast at **Bread Street Kitchen by Gordon Ramsay** and a sumptuous four-course Spring menu at **db Bistro & Oyster Bar**, to splendid Easter Sunday brunches at **RISE**, **LAVO Italian Restaurant & Rooftop Bar** and **Yardbird Southern Table & Bar**, as well as Eastertime chocolate showpieces and delicate pastries from European pâtisserie **Origin + Bloom** and the enchanting “*The Peeps Shake*” from **Black Tap**.

Diners can also look forward to Easter surprises while dining at participating restaurants¹ and stand a chance to win dining treats, such as complimentary appetisers, mocktails, desserts and more. For more details, visit marinabaysands.com/deals/restaurants/easter-festive-dining.

From now through April, the Integrated Resort’s celebrity chef and signature restaurants continue to refresh their offerings with limited-time menus. Herald the blossoming Spring with **KOMA**’s sakura-themed treats, and delight in **Renku**’s April-exclusive afternoon tea and cocktail special. From now till 13 April, **SweetSpot** at ArtScience Museum is also dishing out free soft serve to children (below 12) in celebration of its re-opening.

Easter revelry at Marina Bay Sands



Black Tap’s iconic “The Peeps Shake” makes a return this Easter weekend

Add a pop of fun to your Easter celebrations with **Black Tap**’s limited-time festive special, “*The Peeps Shake*”. Available from 2 to 4 April, the whimsical black cherry CrazyShake® features a vanilla frosted rim coated with colourful Easter M&Ms, topped with three iconic Yellow Peeps Chicks, sprinkles and a red cherry. For reservations, call 6688 9957 or visit marinabaysands.com/restaurants/black-tap.

¹ Participating restaurants are Bread Street Kitchen by Gordon Ramsay, db Bistro & Oyster Bar, LAVO, RISE and Yardbird Southern Table & Bar. For more information, visit this [website](https://marinabaysands.com/deals/restaurants/easter-festive-dining).



Savour classic Easter Day dishes at Bread Street Kitchen by Gordon Ramsay
(from L-R): **lamb rump; carrot cake**

This Easter Sunday (4 April), **Bread Street Kitchen by Gordon Ramsay** takes its traditional Sunday roast up a notch with the classic Easter Day dish of *lamb rump, roasted potatoes, savoy cabbage, carrots, Yorkshire pudding, onion gravy* (S\$43++). The lamb rump is marinated with the dynamic pairing of rosemary and garlic, complemented by sweet and mild onion gravy, and served alongside hearty roasted potatoes and other accompaniments. Sweeten the deal with classic *carrot cake, raisin & rum gel, toasted walnuts, cream cheese ice cream* (S\$18++), completed with sweet finishing notes from Caribbean rum.

Enjoy hearty conversations while lounging by the waterfront promenade with the restaurant's signature cocktails, from new tropical-themed tipples (S\$22++ per glass) such as *Wild Flower*, a delightful combination of wild turkey bourbon, limoncello, strawberry and lemon, orange, cherry bitters and basil, to classics such as the bulleit bourbon-based *BSK Old Fashioned*, shaken with orange bitters, aromatic bitters and spiced syrup. For reservations, call 6688 5665 or visit marinabaysands.com/restaurants/bread-street-kitchen.



Fresh seasonal ingredients take centrestage at db Bistro this Easter: **rack of Colorado lamb**

Over at **db Bistro & Oyster Bar**, the restaurant will be offering a sumptuous four-course dinner menu (S\$98++ per pax) from 2 to 4 April (5.30pm – 9.30pm), showcasing the best flavours of Spring. Commence the evening with *Daniel Boulud's spring pea soup*, a refreshing soup lined with chunks of jumbo lump crab and a dollop of smooth mint crème fraîche. Next, enjoy the traditional Burgundy delight of *jambon persillé terrine (ham & parsley terrine)*, a homemade recipe featuring mosaics of delicious ham hock with speckles of parsley, pickles and mustard, or opt for the *warm asparagus salad* served with a runny poached egg and creamy black truffle dressing.

The star of the meal is the *rack of Colorado lamb* – emblematic of Spring, the premium lamb rack is roasted till a rosy hue and complemented with a zesty gremolata sauce, crispy potatoes and artichokes. Meanwhile, seafood lovers can enjoy the tender *grilled Scottish salmon*, accompanied with a creamy slow-cooked spring bean “cassoulet”. Round up the meal on a sweet note with the delicate *strawberry & rhubarb tart*, served with a refreshing yogurt ice cream. Reservations are required for this exclusive Easter menu. For reservations, call 6688 8525 or visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.



Look forward to the Easter edition of LAVO's Sunday Champagne Brunch

Hop over to **LAVO Italian Restaurant & Rooftop Bar** for an Easter feast this April as it hosts an Easter edition of its popular Sunday Champagne Brunch on 4 April. The sky-high brunch celebration will include specials such as a *Rack of Lamb* with rosemary salsa verde, roasted garlic and grilled lemon; as well as a *whole roasted branzino* (European bass) with lemon vinaigrette. Guests can also look forward to *deviled eggs* with tonnato and fried capers, *stuffed artichokes* with grana padano and garlic bread crumb, and a selection of Easter-themed desserts. Served a la carte tableside, brunch will also feature the regular staples including fresh seafood from the raw bar, Italian American favourites, and free-flow *Veuve Clicquot* champagne, *Peroni* beer, and cocktails such as *Mimosas*, *Bloody Marys* and *Singapore Slings*. LAVO's Sunday Champagne Brunch – Easter Edition takes place on 4 April from 12pm to 3pm, and is priced at S\$188++ per pax (food and alcoholic beverages) or S\$88++ per pax (food and non-alcoholic beverages). A family-friendly event, children aged four to 10 can also join in the festivities at S\$38++.

Reservations are required at LAVO. For enquiries or reservations, please call 6688 8591 or email lavo.reservations@marinabaysands.com.



Swing by the European-inspired patisserie located at the lobby of hotel tower 3 for its Easter-themed creations

From 22 March to 4 April, Marina Bay Sands' signature pâtisserie **Origin + Bloom** will be offering a merriment of whimsical Eastertime desserts perfect for gifting to loved ones. Led by executive pastry chef Antonio Benites, this year's line-up features five whimsical chocolate showpieces (from S\$32) carefully crafted in-house, freshly baked Easter-themed viennoiseries, cookies and pastries (S\$3 to S\$12), as well as limited-time ice cream flavours, namely *carrot cake* and *avocado coconut gula melaka* (S\$5 per scoop; S\$8 per double scoop). Take your pick from the various chocolate showpieces, such as *the carrot and bunny showpiece* (S\$38), *rooster farm* (S\$45), *sheep farm* (S\$38), classic *chocolate egg* (S\$50), and half-a-dozen of *mini chocolate eggs* (S\$32) presented in an egg tray. For a quick mid-day pastry fix, try the quirky *bunny danish* (S\$4.50) topped with fresh raspberries and crunchy pistachios, or the *bird nest caramel croissant* (S\$12) filled with surprise mini chocolate eggs. Cake lovers will also delight in chef's twist on the *egg tart* (S\$10), a cake made of coconut, passionfruit and pineapple, and the *flower Easter pot* (S\$12), featuring sweet treasures like caramel mousse and raspberry jelly and encased in a chocolate biscuit pot.

Guests looking for a mid-day pick-me-up can look forward to Origin + Bloom's brand new coffee brews. Inspired by the latest beverage trends and techniques, the barista team will introduce two original creations every fortnight to spice things up a notch. From now until 28 March, guests can look forward to the *coffee avocado shake* (S\$8 for small; S\$8.50 for large) comprising a velvety blend of fresh avocado, two shots of espresso and milk, as well as the *speculoos latte* (S\$7 for small; S\$7.50 for large), a creative twist on the popular spiced gingerbread short crust cookie with two shots of espresso and milk.

For enquiries, call 6688 8588 or visit marinabaysands.com/restaurants/origin-and-bloom.



Enjoy a classic Easter Sunday-themed brunch over free-flow wines and champagne at RISE

Nestled at the iconic Marina Bay Sands hotel lobby, **RISE** is set to impress guests with its lavish Easter Sunday-themed brunch on 4 April from 12pm to 2.30pm (S\$128++ per adult with a glass of champagne; S\$38++ per child²)³. Guests can enjoy unlimited servings of their favourite dishes in a la carte style served tableside. Begin with starters such as *deviled eggs* with smoked salmon, *asparagus salad* with prosciutto, burrata, tomato confit and watercress, as well as traditional *quiche* with zucchini, peas and feta cheese.

Revel in a variety of staple Sunday mains, such as *eggs benedict*, served with chorizo-pea ragout and pea tendrils atop a toasted muffin, and *steak and egg*, a hearty roasted beef striploin and

² Kids under 12 years old get to dine for free with each paying adult.

³ Sands Rewards LifeStyle members can enjoy 15 per cent off.

fried egg accompanied by potato gratin, glazed spring vegetables and classic French bordelaise red-wine sauce. Guests can also indulge in meatier options, such as *roasted spring chicken*, *roast lamb leg*, *honey baked ham* with mustard sauce and *baked salmon* with creamy saffron beurre blanc sauce.

For sweets, little ones can opt for colourful desserts such as Easter-themed cupcakes, cream cakes and cookies, or try Easter classics such as the *strawberry rhubarb tart* and *carrot cake*. Elevate the Easter Sunday brunch experience with free-flow champagne, spirits, wine and beer for an additional S\$50++.

From now until 13 April, kids under 12 years old get to dine for free with each paying adult. For reservations, call 6688 5525 or visit marinabaysands.com/restaurants/rise.



(from L-R): Usher in new beginnings on Easter Sunday over free-flow **mimosa** and **Yardbird chicken wings**; feast on Yardbird's Great American brunch delights such as **crab cake benedict**; sweeten the deal with Yardbird's **blueberry pie pancakes**, **buttermilk pancakes** and **funfetti pancakes**

Celebrate new beginnings on Easter Sunday at **Yardbird Southern Table & Bar** as the classic American restaurant rolls out its signature two-hour free flow mimosa available at S\$38++ per person over brunch service (10am to 4pm). Pair them with the indulgent *bacon hash waffle & eggs* (S\$24++), a combination of scrambled farm fresh eggs and smoky bacon atop a fried hash waffle, complete with scrumptious country gravy. The dish comes with an option of the restaurant's famed crispy chicken at an additional S\$10++. Those who love the classic Maryland crab cakes will enjoy Yardbird's version of *crab cake benedict* (S\$30++), a pair of poached farmer's eggs that sit atop fried green tomato, towered by a strip of smoky bacon, and served with a side of charred lemon hollandaise sauce. For sides, get your hands on the crispy *Yardbird chicken wings* (S\$20++), which come with a choice of chef's signature Nashville hot chicken dip or smoked spice chili rub.

Those with a sweet tooth can opt for Instagram-worthy dishes such as the restaurant's signature *funfetti pancakes* (S\$22++), a trio of fluffy pancakes adorned with colourful sprinkles and citrus glaze, or a merriment of doughnuts hanging from the whimsical *doughnut tree* (S\$16++). For reservations, call 6688 9959 or visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.

March and April dining specials

SweetSpot at ArtScience Museum re-opens with an icy treat for kids! (Till 13 April)



(from L-R): SweetSpot at ArtScience Museum; the fully automated 6-axis robot makes coffee four times the rate of a human barista; complimentary **soft serve** for kids with a minimum spending of S\$6 at the café

SweetSpot at ArtScience Museum re-opened on 2 March with a refreshed range of fresh homemade pastries and artisanal brews, making a perfect respite for museum visitors to fuel their creativity and recharge. Satisfy sweet cravings with comforting desserts, from the delectable *chocolate croissant* (S\$3.50), *gluten-free blackberry flourless pastry* (S\$3.50) and crumbly *apple cranberry cake* (S\$9) to chef's daily selection of quiches and tarts (from S\$8). Pair them with artisanal brews, such as the classic *café latte* (S\$6), *espresso macchiato* (S\$4.80) and *dirty chai* (S\$7.50). The café also features Singapore's first commercial robotic barista featuring a fully automated 6-axis robot which can make different combinations of coffee at four times the rate of any human barista.

Those looking for a nutrient-packed treat can opt for healthy smoothies such as the *red and rad* (S\$10), a velvety blend of raspberries, red cabbage, banana, low-fat milk and berry yoghurt and the soy milk-based *avocado glow* (S\$10) that is blended tangy mangoes, bananas, spinach and red dates. Additionally, from now until 13 April, adults can redeem a complimentary *soft serve* for kids⁴ with every minimum spend of S\$6 at the café. The icy treat is perfect for rewarding little ones after a day out exploring the exhibitions and exclusive workshops organised by ArtScience Museum for the March school holidays. For enquiries, call 6688 5555 or visit marinabaysands.com/restaurants/sweetspot.

⁴ Kids aged 12 and below only; limited to four cups per transaction.

Usher in Spring with KOMA's Sakura-themed dessert and cocktail (22 March – 11 April)



(from L-R): KOMA's **Sakura Martini** and **Sakura baked Alaska** will be available from 22 March to 11 April

KOMA Singapore will be introducing a sakura-themed cocktail and dessert inspired by Japan's annual Cherry Blossom season. Guests can look forward to the *Sakura Martini* (S\$23++), a floral cocktail using Sakurao Limited Edition gin, distilled umeshu, Tried & True vodka, Mancino sakura vermouth, and garnished with a salted sakura flower; or the *Sakura baked Alaska* (S\$38++), a sweet dessert with berry sakura sorbet, vanilla bombe, almond biscuit and white chocolate crunchy rice. Both the cocktail and dessert will be available from 22 March to 11 April.

Reservations are required to dine-in at KOMA. For enquiries or reservations, please call 6688 8690 or e-mail koma.reservations@marinabaysands.com.

Renku Bar & Lounge elevates its afternoon high tea experience with tea-infused craft cocktails (1 – 30 April)



Unwind over Renku's signature afternoon high tea and refreshing tea-infused cocktails:
Rosella; Marina Bay Pearls

This April, **Renku Bar & Lounge** will be offering a month-long afternoon high tea special that comes with one of its two signature tea-infused craft cocktails at S\$58++ per adult (U.P. S\$68++). In addition to an extensive list of heritage and herbal teas, guests can choose between the *Rosella*, a refreshing gin-based bubbly lightly shaken with Lillet Blanc, cranberry sweetie, fresh lemon juice and topped with champagne brut, and the *Marina Bay Pearls*, a delicate spin on the Renku-exclusive aromatic jasmine tea lightly shaken with gin, fresh lime juice, honey and topped with sparkling water.

Pair these refreshing tipples with unlimited servings of Renku's delicate treats served tableside in an elegant gueridon trolley. Begin with bite-sized sandwiches such as *truffle egg salad*, *smoked salmon*, *garlic cream cheese* and tomato, burrata, macadamia pesto, before moving on to the quintessential high tea staple of *traditional scones with preserves*, *fresh orange butter & clotted cream*. Guests will also be spoilt for choice with a wide variety of sweets, from petit gâteau such as *milk chocolate hazelnut dacquoise*, *mascarpone berry tart* and *durian choux puff*, a colourful array of locals' favourite kueh-kuehs, to decadent cakes, pralines and chocolate bon bons to complete the afternoon tea experience.

Two seatings are available daily: 2pm to 3.30pm and 4pm to 5.30pm. For reservations, call 6688 5535 or visit marinabaysands.com/restaurants/renku-bar-and-lounge.

Celebrate International Beer Week at LAVO Singapore (7 – 14 April)



LAVO's International Beer Week selections

LAVO Singapore is also raising a glass to International Beer Week with a week-long promotion on its bottled beers. From 7 to 14 April, guests can enjoy beer by the bottle at S\$10++, from a selection that includes *Peroni* (Italy), *Hitcho White Ale* (Japan), *Menabrea Draught* (Italy), *Stone IPA* (USA), as well as favourites such as *Heineken* and *Guinness*.

Reservations are required at LAVO⁵. For enquiries or reservations, please call 6688 8591 or email lavo.reservations@marinabaysands.com.

⁵ Alcohol sales and service will cease at 10:10pm. This is to ensure compliance with Singapore Government regulations that require consumption of alcoholic beverages to cease by 10:30pm.

db Bistro & Oyster Bar presents 12 new innovative cocktails



Pair db Bistro's flavourful dishes with brand-new cocktails, such as the whiskey-based ***For Better or For Worse***

db Bistro & Oyster Bar has recently refreshed and expanded its cocktail menu to offer 20 different tipples, including the debut of six handcrafted original creations, alongside six newly reinvented classics and db Bistro's all-time signature cocktails, bubbly cocktails and tiki cocktails.

The French bistro's local bartending team has created six novel original creations featuring French liqueurs. Sip on the gin-based *Elixir Vert*, a neon blend with the vivid Chartreuse Green Pomme Perlant, or indulge in the contrasting flavours of *Snow Garden*, a combination of French brandy Eau De Vie, Cointreau and apricot brandy. Fans of refreshing cocktails can opt for the *Grappolo*, which consists of grappa, limoncello and fresh pineapple juice, or the citrusy *Geisha*, made using umeshu, gin, elderflower liqueur and yuzu, while guests who prefer a smokier blend can delight in *For Better & For Worse*, featuring rye whiskey, Dom Benedictine and Tia Maria.

In addition to these new concoctions, db Bistro has introduced six reinvented classics. From the bourbon-based *Second Marriage* with calvados and Emilio Lustau sherry, to the vodka-based *Bloody Mary "Royal"* and the tequila and mezcal-based *Oaxaca Old Fashioned*, the wide array of cocktails appeals to drinkers with varied preferences. Also not to be missed are db Bistro's champagne-based bubbly cocktails, such as the *La Vie en Rose*, featuring vodka, Cointreau and strawberry purée, and the *Hugo*, with the addition of mesmerising elderflower liqueur. Alternatively, traverse across the Pacific and relive the summer vacation dreams with spirited tiki cocktails such as the classic *Mai Tai*, a blend of dark rum, gold rum, Grand Marnier and home-made Orgeat syrup, or the tangy *Congo Punch*, a fruity concoction of gold rum, Chartreuse, pineapple, orange and home-made Orgeat syrup. All cocktails are priced at S\$22++ each, while the tiki cocktail series are available in two sizes, priced at S\$22++ and S\$35++ respectively⁶.

For reservations, call 6688 8525 or visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.

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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, more than 2,500 hotel rooms and suites, the rooftop Sands SkyPark, and the best shopping mall in Asia, world-class celebrity chef restaurants, a theatre and an outdoor event plaza. Completing the

⁶ Alcohol sales and service will cease at 10:10pm. This is to ensure compliance with Singapore Government regulations that require consumption of alcoholic beverages to cease by 10:30pm.

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

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