

# Press Release



FOR IMMEDIATE RELEASE

## Festive celebrations at Marina Bay Sands

*Award-winning restaurants roll out themed parties, festive feasts and holiday treats for the year-end season*

**Singapore** (14 November 2018) – Usher the holiday season with festive feasts and delights at Marina Bay Sands, as the integrated resort presents an exciting line-up of Thanksgiving, Christmas and New Year's Eve specials.

Marina Bay Sands will unveil its first-ever **Pop-up Christmas Market** on 1 and 2 December. Start the festive gifting session early and take your pick from an array of festive goodies, gourmet ingredients and brand merchandise from 12 signature restaurants at Marina Bay Sands. Visitors can bring home gourmet delicacies like *foie gras terrine* from db Bistro & Oyster Bar, *handmade pastas* from Nostra Cucina and *Yakitori tare sauce* from Adrift; as well as sweet treats from Bread Street Kitchen, CUT, LAVO, Spago, Renku and SweetSpot.

Children can also look forward to fun games and activities, such as a bouncy castle and a DIY handicraft booth where they get to decorate their own holiday ornaments. Visitors are welcome to take photos with Santa Claus at Santa's Grotto, and soak in the festive atmosphere with free popcorn, cotton candy, and live Christmas carol performances. The **Pop-up Christmas Market** will be held at Sands Expo and Convention Centre foyer (outside Halls A - C), from 12pm to 8pm on 1 December (Saturday), and 10am to 6pm on 2 December (Sunday). For more information, please visit <https://www.marinabaysands.com/restaurants/festive-dining.html>.

### December Weekday Festive Treats (3 – 24 December)

From 3 to 24 December, signature restaurants at Marina Bay Sands will herald the holiday season with 16 different weekday specials, ranging from an exclusive three-course menu at CUT by Wolfgang Puck (12 Dec; S\$100++), to 1-for-1 beverage flight pairings at Club55's *Flights of Fancy* (14 Dec) and a complimentary hamper worth S\$200 at Waku Ghin (20 Dec). For the full calendar of daily promotions, please visit <https://www.marinabaysands.com/christmas/festive-treats.html>.

# Press Release



**Adrift by David Myers**



*Adrift offers two sharing platters (from L to R): the **Grand Plateau Seafood Platter** and the **Smoked Peri Peri Chicken Platter**, perfect for a group gathering*

Adrift by David Myers presents an exquisite feast this holiday season. Dive into a hearty seafood spread and indulge in the *Grand Plateau Seafood Platter* (S\$128++), featuring fresh seafood such as Alaskan King Crab Leg, Hokkaido Sea Urchin, Big Eye Tuna, French Mussels and langoustine. Elevate the experience with an additional topping of caviar (from S\$98++ for 30 grams) or pop a bottle of champagne (from S\$180 per bottle). Guests can also spice up the holiday season with *Smoked Peri Peri Chicken Platter* (S\$88++), a sizzling feast featuring a wood-fired Peri Peri Chicken and an array of sides such as Sherry Vinegar Watercress Salad, Shredded Mustard Leaf Cabbage Salad and Peri Peri Spiced Potato Frits. Brined in spice and citrus, this whole bird is smoked and barbecued to perfection before it is glazed in a special hot sauce. The platters are available for the whole month of December.

On 21 December (from 10 pm till late), Adrift will be hosting its annual *Mistletoe & Martini* party — a fun-filled night with excellent handcrafted cocktails and cool music beats. Revellers can enjoy Adrift's creative tipples alongside a curated menu of the restaurant's signature bar snacks, such as the *New England Lobster Roll with harissa sauce* (S\$8++) and *Wagyu Cheeseburger with tomato jam, jalapeño and fries* (S\$28++).

Adrift will also be presenting an exclusive five-course dining experience (S\$188++) on New Year's Eve. Highlights include a starter of *Salad of Spanner Crab with cured egg and macadamia* and mains such as *Confit Ocean Trout with sorrel soured cream and caviar* and *Dry Aged Striploin Steak with seasonal condiments & sauces*. Complete the epicurean experience with a beverage pairing of special cocktails and wines (S\$100++).

# Press Release



For reservations, please email [Adrift.Reservations@MarinaBaySands.com](mailto:Adrift.Reservations@MarinaBaySands.com) or call +65 6688 5657. For details, visit <https://www.marinabaysands.com/restaurants/celebrity-chefs/adrift.html>.

## Black Tap Craft Burgers and Beer



Celebrate the festive season with a visual feast (from L to R): **Thanksgiving Shake** and **Holiday Shake**

Indulge in gratifying sweet treats at Black Tap Craft Burgers and Beer as the restaurant rolls out two festive-themed CrazyShakes for the year-end celebrations. Exclusively available from 19 to 22 November, the pumpkin-based *Thanksgiving Shake* (S\$22++) features a vanilla frosted rim with mini marshmallows, and is topped with a slice of creamy pumpkin pie, a turkey marzipan lollipop, swirls of whipped cream, and a Maraschino cherry.

From 21 to 25 December, Black Tap will be offering the magnificent *Holiday Shake* (S\$22++) — a slice of velvety Peppermint Chocolate Chunk Cheesecake sits atop a giant glass of peppermint-based milkshake, complete with a chocolate frosted rim with crushed peppermint, whipped cream and chocolate syrup.

For enquiries, email [BlackTap@MarinaBaySands.com](mailto:BlackTap@MarinaBaySands.com); call +65 6688 9957 or visit <https://www.marinabaysands.com/restaurants/american/blacktap.html>.

# Press Release



## Bread Street Kitchen & Bar by Gordon Ramsay



*Enjoy a British Thanksgiving feast at Bread Street Kitchen & Bar*

This Thanksgiving, relish in a decadent medley of dishes at Bread Street Kitchen with its three-course Thanksgiving menu (S\$79++ per person). Begin the hearty spread with a starter of *Brie stuffed Portobello mushrooms with walnut pesto and berry compote*, before savouring a platter of *Traditional roasted turkey and beef striploin, with pigs in blanket, a side of Yorkshire pudding, roasted potatoes, brussels sprouts, glazed carrots, cranberry and gravy*. End the feast with a luscious *Pumpkin and pecan nuts pie with clotted cream*. The Thanksgiving menu is available from 22 to 25 November for both lunch and dinner service, and will be served as sharing plates (minimum 2 persons).



*Bread Street Kitchen and Bar presents a three-course **Festive Season Menu***

From 27 November to 25 December, Bread Street Kitchen will be offering ala carte festive dishes and a three-course Festive Season menu (S\$76++ per person). Kick off the feast with starters such as *Squid ink cured salmon, Tobiko caviar and cucumber ribbons paired with a*

# Press Release



*citrus dressing*. Then, enjoy festive mains such as the *Braised turkey leg with bubble and squeak mash potatoes paired with sage and bacon sauce* and classic desserts such as the *Sugared doughnuts paired with fig jam and silky custard cream*. The festive dishes are available for dinners only from 27 November to 21 December, and available all-day from 22 December to 25 December.

Ring in 2019 over a five-course New Year's Eve menu at Bread Street Kitchen, featuring delectable canapés such as the *Irish beef tartar delicately paired with sourdough and grated egg yolk*, and a choice of starters such as the *Foie gras and chicken liver parfait paired with Madeira wine jelly and brioche*. Then, indulge in Gordon Ramsay's signature *Beef fillet Wellington with black truffle mash and seasonal vegetable drizzled with red wine jus*, before enjoying a dessert platter, New Year's digestive cocktail and petit fours. The restaurant will be offering two dinner services on 31 December, with the first seating from 5.30pm to 8.30pm, and the second seating from 8.30pm to 11pm. Dinner for the first seating is priced at S\$175++, while dinner for the second seating is priced at S\$249++.

For details, email [BreadStreetKitchen.Reservations@MarinaBaySands.com](mailto:BreadStreetKitchen.Reservations@MarinaBaySands.com), call +65 6688 5665 or visit <https://www.marinabaysands.com/restaurants/celebrity-chefs/bread-street-kitchen.html>.

## Club55



*Indulge in a festive feast amidst a spectacular view of Singapore's city skyline at **Club55***

On Christmas Eve (8.30pm till late), Club55 at Marina Bay Sands presents a luxurious *Christmas Eve Buffet* (S\$180++ for adults, S\$78++ for children), featuring an extensive selection of fine food and wines from cold plates and charcuterie to festive mains, live

# Press Release



stations and an array of classic sweet treats. Highlights include *Welsh Lamb Rack with Green Mustard Jus*, *Slow-cooked Iberico Pork Cheek with Savoy Cabbage*, *King Crab Lychee paired with Citrus Aioli*, alongside unlimited servings of fresh oysters, sea urchin and King salmon. There will also be a live station serving aromatic cuts of *Traditional Roasted Turkey* with a choice of condiments.

Celebrations continue with an opulent spread at Club55's New Year's Eve Buffet (S\$258++ per adult). Treat yourself to unlimited servings of premium delicatessen, hearty mains, seafood, and a wide assortment of sweet treats amidst panoramic views of Singapore's city skyline. Guests can look forward to mains such as *Braised Baby Lamb Shank*, *Sakura Egg & Crustacean Royal with Caviar*, alongside free *Baby Lobsters*, *Fresh Oysters*, *Sea Urchin* and a live station serving unlimited cuts of *Wagyu Prime Rib* and *Spanish Pork Tomahawk*. Sweet lovers can indulge in the dessert spread, featuring sweet treats such as *White Chocolate Green Tea Cheese Cake*, *White Chocolate Lemon Cheese Pudding with Berry Compote* and an assortment of cookies, chocolate bark and bonbons. Entry is inclusive of a glass of champagne, a welcome drink and party favours. Guests can also keep the glasses flowing with unlimited flutes of champagne with a top-up of S\$55++.

For details, email [club55@marinabaysands.com](mailto:club55@marinabaysands.com), call +65 6688 8858 or visit <https://www.marinabaysands.com/restaurants/modern-asian/club55.html>.

## db Bistro & Oyster Bar



*This festive season, savour the signature dishes of celebrity chef Daniel Boulud, such as the **Maine Scallops in Black Tie***

Celebrate a traditional American Thanksgiving at db Bistro and Oyster Bar by Chef Daniel Boulud, as the restaurant dishes out an exclusive three-course Thanksgiving menu (S\$98++ per person). Whet your appetite with a bowl of *Hokkaido Pumpkin Soup*, which perfectly

# Press Release



marries the flavours of duck confit, celery and pumpkin seeds. This is followed by the restaurant's signature *Duo of Free Range Turkey*, featuring the herb-roasted breast with Chipolata sausage, as well as stuffed turkey legs with Brussel sprouts, cornbread and chestnut dressing, black pepper cranberry sauce and natural gravy. For desserts, diners can take their pick from three flavours of delicious pies: the Traditional *Pecan Pie with Cookie Dough ice cream*. The Thanksgiving a la carte and three-course menu is exclusively available on 22 November. Whole Thanksgiving pies are also available for takeaway at S\$40++ each from 17 to 23 November.

From 21 to 24 December, diners can look forward to a lavish celebratory feast at db Bistro and Oyster Bar, as the restaurant presents a festive four-course menu (S\$120++ per person). Highlights include a starter of *Oscietra Caviar with Smoked Scottish Salmon and Guinness Blini*, the *Foie Gras "Marbre"* paired with a tangy *Pear and Red Wine Marmalade and House-made Brioche*, as well the *Brittany Turbot with a side of Wild Mushroom and Ginger Broth Bok Choy*. To complete the joyous meal, diners can opt for their choice of sweet delights, such as the signature *Chocolat Bûche de Noël*.

Come New Year's Eve, db Bistro and Oyster Bar will present a five-course menu (S\$198++ per person). The feast begins with *Oyster Chowder*, followed by a *Maine Lobster Salad*. The star is Chef Boulud's signature *Maine Scallops in Black Tie*, which features black truffle studded diver scallops wrapped in spinach and baked to golden perfection in a flaky pastry crust. Diners can also opt for a dessert of *Rose Pavlova* or the *Chocolate Decadence* to conclude the feast.

For details, email [dbreservations@marinabaysands.com](mailto:dbreservations@marinabaysands.com); call +65 6688 8525 or visit <https://www.marinabaysands.com/restaurants/celebrity-chefs/db-bistro-and-oyster-bar.html>.

## Nostra Cucina

On 24 December, a hearty festive feast awaits at Nostra Cucina, as the restaurant rolls out an extravagant four-course Christmas Eve menu (S\$98++) featuring authentic Italian cuisine. Highlights include the *Chestnut Tagliatelle with Porcini Mushrooms* and *Iberico Ham Chop with Apple Mostarda* and *Torta Caprese with Egg Nog Gelato*. Continue the feast on Christmas Day with a three-course Christmas brunch menu, complete with a dessert buffet (S\$98+ per adult, S\$68++ per child). Guests can select their favourite dish from an array of flavourful antipasti and secondi such as the *Turkey Porchetta* served with a tangy Cranberry and Pinenut Salsa. The brunch draws to a sweet close with an all-you-can-eat dolci buffet, featuring an assortment of festive treats such as assorted *biscotti*, *peppermint cupcakes*, *chocolate logcake*, and *hot chocolate*.

This New Year's Eve, indulge in a sumptuous dinner at Nostra Cucina with a special four-course tasting menu (S\$138++) that pays homage to the heritage of Italian cuisine. Guests can expect classics such as the succulent *Foie Gras Torchon* paired with a *Jack Fruit Mostarda*, tender *Beef Short Rib Agnolotti* and an *Almond Wood Grilled Beef Tenderloin Marsala*. For a more lavish celebration, top off with the *Riserva Wine Pairing* (S\$100++).

# Press Release



For details, email [NC\\_Reservations@marinabaysands.com](mailto:NC_Reservations@marinabaysands.com); call +65 6688 8522 or visit <https://www.marinabaysands.com/restaurants/italian/nostra-cucina.html>.

## RISE



*Rise offers a spread of classic festive offerings and seafood specials for the year-end celebrations*

From 10 to 25 December, savour a spread of festive favourites at Rise at Marina Bay Sands, as the restaurant presents an array of cold plates, festive selections, and sweet treats. Gather your loved ones and indulge in a luxurious Christmas dinner featuring *Roasted Australia Wagyu Hip with Onion Gravy & Yorkshire Pudding* and *Traditional Roasted Turkey with Stuffing and Giblets Sauce*, alongside unlimited servings of fresh *Whole Tuna, Hamachi, Lobster & Alaskan King Crab*. Live stations will serve *Pan Seared Hokkaido Scallop with Braised Leek & Potato & Black Truffle Shaving* and *Pan Seared Foie Gras with White Peach, Brioche & Balsamico Reduction*.

The feasting continues on Christmas Day with a festive brunch buffet, where guests can relish in Asian favourites such as *Black Pepper Slipper Lobster* and *Singapore Chili Crab*, in addition to the premium festive spread. From 10 to 23 December, lunches are priced at S\$68++ per adult and S\$25++ per child, while dinners are priced at S\$88++ per adult and S\$38++ per child. Christmas Eve lunch is priced at S\$72++ per adult and S\$25++ per child, and Christmas Eve dinner (two dinner seatings: 6pm–8pm, 8.30pm–10.30pm) is priced at S\$128++ per adult and S\$58++ per child. Christmas Day brunch is priced at S\$158++ per adult and S\$58++ per child, while Christmas Day dinner is priced at S\$118++ per adult and S\$58++ per child.

Ring in the new year at Rise and indulge the best of various international cuisines. From 26 to 1 January, Rise will be serving buffet specials, which include *Seafood Bouillabaisse, Moroccan Style Marinated Roasted Whole Baby Lamb with Dried Fruit Cous Cous & Mint*

# Press Release



Yogurt, as well as *Pan Seared Foie Gras with Sauteed Wild Mushroom, Celeriac Puree, Perigourdine*. From 26 to 30 December, lunches are priced at S\$68++ per adult and S\$25++ per child, while dinners are priced at S\$88++ per adult and S\$38++ per child. New Year's Eve lunch is priced at S\$72++ per adult and S\$25++ per child, while dinner is priced at S\$148++ per adult and S\$58++ per child. New Year's Day brunch is priced at S\$158++ per adult and S\$48++ per child, while dinner is priced at S\$98++ per adult and S\$48++ per child.

For details, email [Rise@MarinaBaySands.com](mailto:Rise@MarinaBaySands.com); call +65 6688 5525 or visit <https://www.marinabaysands.com/restaurants/buffet/rise.html>.

## Renku



*Experience a bespoke afternoon high tea experience and tipples inspired by Penhaligon's new fragrances at Renku*

From 5 November to 9 December, Marina Bay Sands' premium lounge Renku will be offering handcrafted cocktails inspired by luxury British perfume house Penhaligon's new line of fragrances. Sip on *The Blazing Mister Sam* (S\$20++) – a heady concoction of cognac, absinthe, bitters and crème de cassis, or delight in the nectarous *Changing Constance* (S\$20++) – a bubbly concoction of champagne, vodka, raspberry liqueur, crème de violette and cranberry juice. Renku's bespoke afternoon high tea experience (S\$48++; two seatings at 2pm and 4pm) will also feature Penhaligon-inspired pastries and desserts, and all high tea guests will enjoy complimentary fragrance samples and limited-edition scented silk handkerchiefs in the iconic Kristjana Williams design.

For details, email [Renku.Lounge@MarinaBaySands.com](mailto:Renku.Lounge@MarinaBaySands.com); call +65 6688 5568 or visit <https://www.marinabaysands.com/restaurants/cafe/renku-bar-lounge.html>.

# Press Release



## Spago



Savour the best of Spago's award-winning cuisine (from L to R): **Grilled Colorado Lamb Chops** and **Salted Caramel Soufflé**

Celebrity chef restaurant Spago by Wolfgang Puck presents a four-course Christmas Eve menu (S\$195++), featuring its signature *Kaya Toast*, a reinvention of the Singapore classic local breakfast, alongside dishes such as *USDA Prime Côte de Boeuf for Two with a side of Aligot Potatoes, Roasted Bone marrow and Black Truffles*, and *Colorado Lamb "Ribeye" with Caramelized Heirloom Carrots, Eggplant Caviar, Tzatziki, Marcona Almonds and Parmesan Polenta*. Dessert lovers will delight in Spago's signature *Salted Caramel Soufflé with Farmer's Market Fuji Apple Sorbet*.

On New Year's Eve (7pm to 2am), embark on a journey to Cuba and make merry at Spago Lounge & Bar's *One Night in Havana* (S\$99++ per entry) New Year's Eve party. Guests will receive a complimentary welcome drink of a glass of champagne or a Cuban-inspired cocktail upon arrival. Spice up the night and opt for an extravagant celebration with table reservations (ranging from S\$500++ to S\$1,000++).

Guests who prefer an intimate New Year's Eve dinner can celebrate the evening with over a luxurious dinner at Spago Dining Room. With only two exclusive seatings on New Year's Eve, guests can look forward to delicacies such as *Veal Ragu with Black Truffle Riccota Gnocchi, Colorado Lamb "Ribeye"* and *Salted Caramel Soufflé* for dessert as part of the three-course menu the first seating (\$275++), or savour the exclusive *Snake River Farms American Wagyu New York Sirloin Steak* as part of a four-course menu (S\$315++) for the second seating. All guests will also toast to a new year with a complimentary glass of *Lanson Champagne*.

For details, email [SpagoReservations@MarinaBaySands.com](mailto:SpagoReservations@MarinaBaySands.com), call +65 6688 9955 or visit <https://www.marinabaysands.com/restaurants/celebrity-chefs/spago.html>.

# Press Release

## SweetSpot



*SweetSpot's whimsical sweet treats makes the perfect centrepiece for all home parties*

Pick from a selection of cakes, pralines and cookies at SweetSpot this festive season, available from 5 November to 31 December. The *SweetSpot Signature Christmas Tree* (S\$70) — an assembly of chocolate-covered candied almonds, toasted coconut flakes, Christmas chocolate ornaments and sugar rocks - is a perfect centrepiece for any Christmas gatherings. Guests can take their pick from an array of luscious cakes, which include the rich *Dark Chocolate Hazelnut Praline and Chestnut Logcake* (\$68) and the classic *Christmas Gingerbread House* (S\$60). This year, SweetSpot will also be offering customisable gift hampers, which include items such as a bottle of *Champagne Piper Heidsieck*, *Chef's special Stollen*, a box of *SweetSpot Macarons and pralines*, a *special Christmas cookie tin* and an *exclusive tea jar from Renku*.

For details, email [SweetSpot@MarinaBaySands.com](mailto:SweetSpot@MarinaBaySands.com), call +65 6688 8588 or visit <https://www.marinabaysands.com/restaurants/cafe/sweetspot.html>.

# Press Release



## The Bird Southern Table & Bar



Fans of The Bird's signature chicken dishes can look forward to four different renditions in November, such as the **Nashville Hot Chicken**

The Bird Southern Table and Bar celebrates *Southern Fried Chicken Month* in November with four different styles of its signature fried chicken. From 1 to 11 November, savour the succulent juicy *Carolina BBQ chicken*, coated in a sweet and tangy Carolina mustard BBQ sauce. From 12 to 18 November, the traditional *Louisiana Cajun Style chicken* takes the centerstage, as the restaurant offers a version of buttermilk and hot sauce marinated chicken, dusted with Cajun spices and fried to a golden crisp. Diners can also try the *Nashville Hot Chicken* (19 – 25 Nov), tossed in fiery hot Nashville sauce and served with cooling house pickles or the smoked *Hickory BBQ chicken* (26–30 Nov). Each dish is priced at S\$24++.

Fans of classic American cuisine will also delight in The Bird's new holiday menu (S\$48++). The menu consists of *Carved Oven-roasted Turkey Breast*, served with cornbread stuffing, mashed potatoes, turkey gravy, creamed corn, green beans and Almandine & cranberry sauce. End the meal on a sweet note with the *Pumpkin Tiramisu*, paired with almond biscotti, candied pecan ice-cream and caramel.

Count down on New Year's Eve with its two curated set menus. The first menu (S\$98++) offers a medley of The Bird's signature dishes, such as the *Tomato and Burrata Salad*, *Uni Baked King Crab*, a choice of *Fried Chicken & Cavia*, *Short Ribs* or *Honey Peppercorn Salmon*, as well as a homely *Mamas No-Bake Cheesecake*. The second set menu (S\$225++) presents a luxurious four-course meal, featuring a *duo of starters* (*Oysters & Ahi Tuna*), *Pork Belly and Chicken Caviar*, *Japanese Wagyu and Crab Cake*, as well as *Fig and Lime tart*. Guests who prefer a light meal can opt for its *Fireworks* menu (S\$125++), which features a choice of three favourites such as the *Oysters & Bubbles (3 pieces)*, *Lewellyn's Fine Fried Chicken* and *Fried Green Tomato BLT (3 pieces)*. Champagne lovers can also

# Press Release



celebrate the night with *Piper-Heidsieck* champagne, and opt for a bottle at S\$98++ or S\$145++ for unlimited tipples of bubbles.

For details, email [TheBird.Reservations@marinabaysands.com](mailto:TheBird.Reservations@marinabaysands.com), call +65 6688 9959 or visit <https://www.marinabaysands.com/restaurants/american/the-bird-southern-table-and-bar.html>.

## Waku Ghin



Savour the best of Waku Ghin this festive season (from L to R): ***Marinated Botan Shrimp with Sea Urchin and Caviar; Aburi Tasmanian Ocean Trout with a Hint of Chili, and French Gillardeau Oysters with Ginger and Rice Vinaigrette***

On 24 and 25 December, two-Michelin-starred Waku Ghin presents a 10-course Christmas Tasting menu (S\$550++), featuring the finest seasonal ingredients and produce. Enjoy the restaurant's signature *Marinated Botan Shrimp with Sea Urchin and Oscietra Caviar*, alongside premium dishes such as the *Warm Salad of Tasmanian Cape Grim Tenderloin with Truffle*, *Slow-Cooked Kinmedai with Risotto, Gobo and Truffle*, and *Seared Canadian Lobster with Fennel and Bouillabaisse*. Complete the experience with a sweet dessert of *Chocolate Fondant with Cherry and Vanilla* and petit fours.

The restaurant will also be offering an exclusive 10-course menu for New Year's Eve and Day (S\$550++), featuring dishes such as *Charcoal Grilled Unagi with Foie Gras and Okinawa Spinach*, *Grilled Carabinero Shrimp with Herb Infused Extra Virgin Olive Oil*, as well as *Pan-Seared Hokkaido Scallop with Oscietra Caviar and Butter Sauce*. Executive Pastry Chef Yasushi Ishino will also be serving delicate desserts such as the *Peach Compote with Lychee Granita and Champagne Jelly*, and the *Jasmine Mousse with Kumquat and Chocolate Sorbet*.

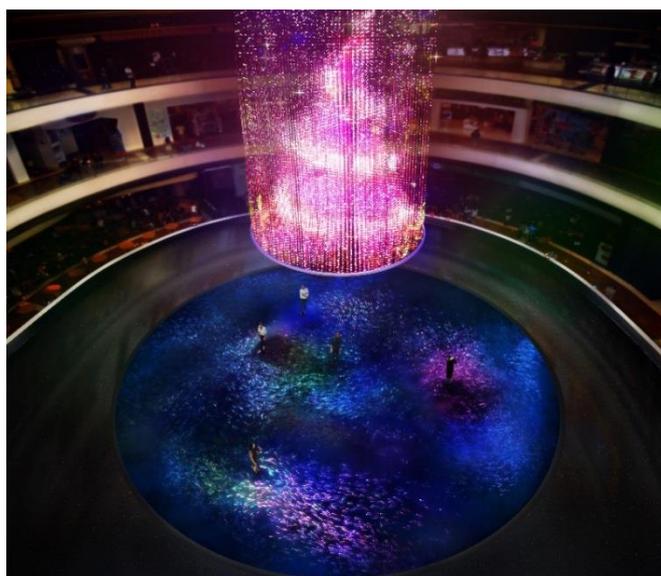
# Press Release



On Christmas and New Year's Eve and Day (24, 25, 31 Dec & 1 Jan), The Bar at Waku Ghin will be offering a six-course menu (S\$200++ per pax, minimum 2 guests). Available from 5.30pm to 10pm, the menu features The Bar's signature favourites such as *Oscietra Caviar (30g)*, *French Gillardeau Oysters with Ginger and Rice Vinaigrette (Half Dozen)*, *Aburi Tasmanian Ocean Trout with a Hint of Chili*, as well as *Japanese Ohmi Wagyu from Shiga Prefecture with Wasabi and Citrus Soy*.

Reservations are recommended. Please email [wakughinreservation@MarinaBaySands.com](mailto:wakughinreservation@MarinaBaySands.com), call +6688 8507 or visit <https://www.marinabaysands.com/restaurants/celebrity-chefs/waku-ghin.html>.

## Festive specials at The Shoppes at Marina Bay Sands



Decorate **teamLab Crystal Tree** with festive ornaments through a simple swipe on the smartphones

From 5 November to 26 December, visitors to The Shoppes at Marina Bay Sands can look forward to *teamLab Crystal Tree*, a new holiday feature at the immersive *Digital Light Canvas* installation. Created by multi-award winning art collective teamLab, the impressive installation uses teamLab's proprietary *Interactive 4D vision* projection technology to present a visual spectacle on the 14-metre tall sculpture. Visitors are invited to be part of the creation, as they cast pre-programmed 3D festive ornaments onto the installation via their smartphones.

Located at the North Promenade of The Shoppes at Marina Bay Sands, *Digital Light Canvas* is open daily from 11.30am to 9pm from Sundays to Thursdays, and 11am to 10pm on Fridays, Saturdays, and eve of public holidays. Admission fee is S\$5 per person, and complimentary for children two years and below. Ticket holders to *FUTURE WORLD: WHERE ART MEETS SCIENCE* exhibition at ArtScience Museum can also enjoy

# Press Release



complimentary admission to *Digital Light Canvas*. For more information, please visit <https://www.marinabaysands.com/entertainment/digital-light-canvas.html>.



Spice up your family feasts with Punjab Grill's **Tandoori Turkey**

Restaurants at The Shoppes at Marina Bay Sands will also be offering a myriad of festive dining specials. From 16 to 25 December, award-winning Indian restaurant **Punjab Grill** adds an Asian twist to Christmas with its signature *Tandoori Turkey* (S\$139+) and *Stuffed Tandoori Turkey* (S\$189+). Available for both dine-in and takeaway, the whole turkey is marinated in yoghurt and a special blend of Indian spices before it is grilled to perfection. Reservations for turkeys must be made at least three days in advance.

For the month of November, purchase any festive sets or log cakes at art boutique café **TCC – The Connoisseur Concerto** and receive a complimentary S\$10 dining voucher. Diners can also look forward to festive menus at fine luxury tea brand **TWG Tea Salon & Boutique** (Christmas menus from S\$40++), and a three-course *Christmas Set Menu* (S\$99++; served with two glasses of Prosecco) at casual bistro and bar **Bazin**.

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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](http://www.marinabaysands.com)

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