

MEDIA UPDATE

Wine and dine at Marina Bay Sands

Singapore (8 February 2018) – This Spring, award-winning signature restaurants at Marina Bay Sands are dishing out exclusive dinners and beverage specials. Diners and revellers can indulge in an array of dining options, including a themed dinner hosted by celebrity chef Nancy Silverton at Osteria Mozza, and a delightful Spring menu at db Bistro & Oyster Bar. The bars are also buzzing with activities, including Happy Hour specials at The Bird Southern Table & Bar, and creamy Irish brews on St Patrick's Day at Bread Street Kitchen by Gordon Ramsay.

Osteria Mozza



Celebrity chef Nancy Silverton presents a one-night only dinner at Osteria Mozza featuring her favourite dishes

Celebrated chef, baker, and James Beard Foundation award recipient Nancy Silverton returns to Osteria Mozza on 20 February to host a special one-night-only 6-course dinner (S\$168++, wine pairing at an additional S\$100++) featuring her favourite Italian dishes and homemade recipes, such as the **Smoked Sea Trout, Sea Urchin Risotto, Lobster Pot Pie, and Kumquat Semifreddo.**

The remarkable chef, as seen on Netflix's *Chef's Table*, will also be hosting an exclusive pasta masterclass (S\$68++ per pax) on the same day from 4pm to 6pm for an intimate group of 20. Participants can learn the delicate craft of pasta-making, and witness Chef Nancy's culinary finesse as she demonstrates the pasta-making process from start to finish. To sign up for the masterclass or reserve a seat at the dinner, please email mozza-reservations@marinabaysands.com, or call +65 6688 8522.

Also new at Osteria Mozza is a selection of delectable bar bites served at the Amaro Bar from Mondays to Thursdays, 5pm – 7pm. Guests can savour small plates such as the golden-brown **Gnocchi Fritti** (S\$9++) and the crunchy **Cotica with lime and chilli** (S\$9++), and pair them with a 1-for-1 sparkling, white or red Italian wine by the glass.

db Bistro & Oyster Bar



Savour the best of Spring at db Bistro & Oyster Bar (from L to R): **Tuna Niçoise**, **Maine Lobster Salad** and **House Chop**. Pair the meal with **Marie & Louis**, a new elegant cocktail for him and for her.

This April, tantalise your taste buds with fresh and crisp flavours of Spring at db Bistro & Oyster Bar, as executive chef Jonathan Kinsella transforms the best gifts of Spring into delightful dishes. Using fresh quality produce daily, the restaurant will serve a varied three-course menu (S\$120++), highlighting seasonal ingredients such as jumbo asparagus, morel mushrooms and petit heirloom carrots. Highlights of the menu include **Herb Crusted Rack of Spring Lamb** with carrot purée, spring peas, haricots verts and natural jus, and the **Maine Lobster Salad** with fennel, heirloom carrots, grapefruit and citrus vinaigrette. End your dessert on a fruity note with a slice of **Strawberry Rhubarb Pie** by Executive Pastry Chef Mandy Pan.

db Bistro has also introduced a new cocktail for couples, just in time for Valentine's Day. Available on tap, the **Marie & Louis** (S\$26++ and S\$24++ respectively) is a Mancino Amarantho Rosso Vermouth-based cocktail celebrating the bold and passionate romance between French royals Marie Antoinette and King Louis XVI. It features an interesting, bittersweet combination of St George Raspberry Liqueur, Amaro Nonino and Amaro Monte. For reservations, please email dbreservations@marinabaysands.com or call +65 6688 8525.

RISE



*Pamper yourself with a crustacean feast featuring 15 crab dishes, such as the local favourite **Singapore Chilli Crab***

In celebration of National Crab Meat Day (9 March), RISE restaurant will be serving 15 different crab dishes in addition to its lavish dinner buffet spread (S\$88++ for adults, S\$38++ for children). Seafood lovers can delight in a medley of crab specials such as **Singapore Chilli Crab, Avocado and Crab Salad**, as well as **Thai Style Braised Crab Vermicelli**. For reservations, please email Rise@MarinaBaySands.com or call +65 6688 5525.

Bread Street Kitchen by Gordon Ramsay



Enjoy excellent pours by award-winning bar manager William Pravda and his team at Bread Street Kitchen

Celebrate Saint Patrick's Day at Bread Street Kitchen with its award-winning bartending team from 14 to 18 March. Led by bar manager William Pravda, a recent champion at the inaugural Pilsner Urquell Tapster Singapore Competition, the bar will be serving exclusive pours such as the **O'hara Stout** and **O'hara Red Ale on drought** at half-price (S\$9++). The robust roast flavour of the **O'hara Stout** appeals with its mingling liquorice notes, while the creamy caramel tone of the **O'Hara Red Ale on drought** glides off the palate smoothly. Whisky lovers can also toast to the popular Irish festival with the **Leprechaun cocktail** (S\$14++), a refreshing whisky

concoction from Dublin. For reservations, please email BreadStreetKitchen.Reservations@MarinaBaySands.com or call +65 6688 5665.

The Bird Southern Table & Bar



Wind down at The Bird Southern Table & Bar with its attractive 10 at 10 beverage programme

Merrymakers will rejoice in a tipples or two at classic American restaurant The Bird Southern Table & Bar with its newest beverage specials. Available daily from 10pm till late, the **10 at 10** promotion entitles guests to any glass of house pour wines and spirits, lager draft beer, and non-alcoholic beverages at S\$10++ (for the first glass only). Guests who prefer to kick off their happy hour earlier in the day can also enjoy the first glass of beverage at S\$10++ from 3pm to 7pm from Sundays to Thursdays, and from 3pm to 6pm on Fridays and Saturdays. 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

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