



MARINA BAY SANDS
SINGAPORE

SUMMER BARBECUE SOCIAL

FEATURING CUT, SPAGO,
OLIVIA AND L'AMO

4 JULY, 5PM
SPAGO BAR & LOUNGE
S\$128 PER PERSON

Free-flowing bites and sips to celebrate an evening of craft,
culinary diversity and togetherness from sunset to night.

In collaboration with



BUTCHER
BOX



Prices are subject to 10% Service Charge and
prevailing Goods and Services Tax.

CUT

BY WOLFGANG PUCK

SINGAPORE

GRILLED STONE AXE WAGYU STRIPLOIN
Steak Sauce

GRILLED JAPANESE BABY CORN
Soy Aioli, Furikake

GRILLED AUSTRALIAN KING PRAWN
Lime Pickle Aioli, Coriander

AMERICAN CHEESECAKE
Grand Marnier Toffee

Spago
SINGAPORE

GRILLED FREMANTLE OCTOPUS
Lime Aioli, Togarashi

TANDOORI WHITE PYRENEES LAMB CHOP
Jalapeño Mint Dressing, Chaat Masala

SMOKED CORN-FED CHICKEN
Alabama White Sauce

CORN BREAD
Jalapeño Honey Butter

Kindly notify our team of any allergies or dietary restrictions.
All menu items and prices are subject to change according to
seasonality and availability.

L'AMIO

BISTRÒ DEL MARE

VOGLIA DI PIEMONTE

Campanelle Pasta, "Buccia Nera" Pecorino Cream,
Piedmont Hazelnut, Manjimup Truffle

SPADA ALLA GRIGLIA, VERMOUTH E INSALATA AL MARE

Grilled Swordfish, Vermouth Emulsion, San Daniele Trout Roe, Lilliput Capers,
Panzanella Salad, San Marzano Tomato, Prawn, Squid, Salsa Verde (Served Cold)

OLIVIA

GRILLED IBÉRICO PORK SECRETO

Criolla Sauce, Herb Chimichurri

16-HOUR SLOW-COOKED WAGYU SHORT RIB

Pickled Herb Salad, Celeriac Purée

SPANISH BARBECUE BABY POTATOES

Smoked Paprika, Butter & Fresh Herbs

Kindly notify our team of any allergies or dietary restrictions.
All menu items and prices are subject to change according to
seasonality and availability.