

MEDIA UPDATE

High-octane celebrations and Halloween surprises at Marina Bay Sands

Singapore (26 September 2022) – Usher in October with an exciting repertoire of themed festivities and new menus by award-winning restaurants at Marina Bay Sands. Culinary legend Daniel Boulud will return to host an exclusive three-day menu at **db Bistro & Oyster Bar** from 30 September, while **Mott 32** honours the abundant Autumn harvest with an *'Autumn & Winter Menu'*, and **Yardbird Singapore** celebrates *'Fried Chicken Month'* with weekly dining specials. Wrap up the eventful October with a night of revelry at **MARQUEE Halloween: Marqueeverse** on 29 October, and whet your appetite for terror with fun whimsical treats and tipples over the last weekend at **KOMA Singapore** and **LAVO Italian Rooftop Restaurant & Bar**.

Halloween dining surprises at Marina Bay Sands



(Left) Spice up your Halloween gatherings with KOMA's **Dark Forest** and **Day of Dead**
(Right) KOMA's October-exclusive beverage pairing of **Suntory Master's Dream Beer** and **wagyu beef gyoza**

Add a splash of fun this Halloween with two brand-new spooky delights by **KOMA Singapore**. Not for the faint-hearted, the enchanted **Dark Forest** (S\$23++) features a moist brain-shaped sponge cake soaked in crimson cherry syrup resting on a dome of black sesame and dark chocolate mousse with vanilla notes. The **Day of Dead** (S\$24++) is also a sight to behold, with its bewitching blend of Don Julio Reposado Tequila, citrusy Graham's Blend No.5 White Port, grapefruit juice and agave syrup, complete with a fluffy cloud of cotton candy sprinkled with bamboo charcoal powder looming over the concoction. These special Halloween-themed treats are available for dinners only from 29 to 31 October.

In the month of October, the contemporary Japanese restaurant will also introduce a beverage and appetiser recommendation, comprising the **Suntory Master's Dream Beer** and **wagyu beef gyoza** (S\$45++ for a set). Each gyoza packs a flavourful bite of juicy wagyu enveloped in thin skin with a crisp pan-seared base. Pair the delicate gems with a chilled pint of **Suntory Master's Dream Beer** from Osaka, Japan, a pleasing multi-layered brew with subtle sweetness and whiffs of floral aroma. This pairing is available for dinners only from 1 to 31 October. For reservations or enquiries, email koma.reservations@marinabaysands.com or call 6688 8690.



Enthralling Halloween treats await at LAVO Singapore
(from L to R): the vibrant **Lavotopia** cocktail; **Lavotopia20 Layer Cake**

Take your Halloween celebrations up a notch at **LAVO Italian Restaurant & Rooftop Bar**, which will be serving up two whimsical treats for the occasion. Start the night with the electrifying arctic blue *Lavotopia* (S\$21++), a gin-based tippale with bitter violet, blue curacao, a rim of crushed oreo and bubbly prosecco for a pop of fizz. Sweets lovers will also be smitten by the decadent *Lavotopia 20 Layer Cake* (S\$28++), a towering masterpiece that features 20 alternate layers of decadent dark chocolate sponge, raspberry jelly, and vanilla cream cheese. *Lavotopia* is available all-day from 29 to 31 October while the *Lavotopia 20 Layer Cake* is a one-night only dinner special on 31 October. For reservations, email lavo.reservations@marinabaysands.com or call 6688 8591.



International DJs MaRLo and W&W will lead the DJ roster at MARQUEE Singapore this October
(credit to MARQUEE Singapore)

This October, partygoers are in for a treat as **MARQUEE Singapore** welcomes a star-studded line-up with international DJs MaRLo and W&W set to helm the decks. Dutch-born, Australian-raised DJ and producer, MaRLo, will be performing at MARQUEE on 15 October (Saturday), bringing his signature trance hits. The party continues the following weekend with Dutch DJ and production duo W&W kicking off the Halloween weekend on 28 October (Friday), treating revellers to unique fusions of trance, electro and progressive house music. On 29 October (Saturday), guests are encouraged to come dressed in their best costumes for the nightclub's festive special, *Marquee Halloween: Marqueeverse*. The first 100 guests to arrive in full costume will be granted free admission before 11pm, while the best dressed guests for the night stand a chance to walk away with attractive prizes.

MARQUEE’s DJ roster in the month of October also includes performances from resident DJs FVDER, Zippy and PARTYWITHJAY, as well as local DJs Ezra Hazard and DJ MASS. Tickets are available online at MARQUEE Singapore’s [website](#), as well as at the door on the day of the event. For more information on the month’s line-up and dates, follow MARQUEE on Instagram ([@marqueesingapore](#)) or visit the [website](#).

Dates	Ticket Category	Ticket Price
7, 8, 14, 21, 22, 23 & 29 October	General Admission	S\$40 for ladies S\$50 for gentlemen
	Priority Entry	S\$100
	General Admission	S\$60 for ladies S\$70 for gentlemen
15 & 28 October	Priority Entry	S\$150

**Prices indicated exclude booking fee*

October Dining Specials

Chef Daniel Boulud in town this F1 to host a three-day only ‘Restaurant DANIEL Signatures’ menu at db Bistro & Oyster Bar (30 September – 2 October)



*(From L to R) Celebrity chef Daniel Boulud is set to host a series of lunches and dinners featuring a limited-time menu that comprises signature dishes from his eponymous two-Michelin-starred Restaurant DANIEL: **St. Jacques, Oscietra; dover sole, poireau***

From 30 September to 2 October, mark your calendars for the meal of a lifetime at **db Bistro & Oyster Bar**, as culinary maestro Daniel Boulud returns to present a menu close to his heart – “*Restaurant DANIEL Signatures*” (S\$198++ per person), alongside Chef Jean-François Bruel, Chef Boulud’s long-time protégé and corporate chef of both Restaurant DANIEL and Le Pavillon. Featuring the best of Chef Boulud’s eponymous two Michelin-starred restaurant located in the heart of Manhattan, the remarkable five-course menu combines time-honoured French recipes and modern iterations of the restaurant’s award-winning dishes with the freshest Autumn harvest and ocean catch.

The star of the feast is the *Pigeon, Truffle* – a traditional French pithivier featuring layers of tender pigeon and quail, creamy foie gras, and king trumpets confit encased in a crispy puff pastry, served with a drizzle of aromatic périgeux sauce. Another menu highlight is the exquisite *St. Jacques, Oscietra*, a refreshing medley of fresh Hokkaido diver scallops, oscietra caviar and broccolini chutney lifted with a bright dill and gin emulsion. Wine lovers can elevate the spectacular dining experience and sip on fine vintages with db Bistro’s curated course-by-course beverage pairing (supplement S\$120++).

Since opening in 1993, Restaurant DANIEL has earned its place among the pillars of New York City's bustling dining scene, receiving numerous accolades such as being named the top-ranked restaurant in America by Forbes Magazine in 2019. Reservations are highly recommended, and menu items are subject to change based on available seasonal ingredients. For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html or call 6688 8525.

Celebrate the abundant Autumn harvest with Mott 32's brand-new Autumn & Winter menu (from September 2022 till Spring 2023)



*Mott 32 Singapore unveils its refreshed 'Autumn & Winter Menu' (clockwise from top): **baked crab, eggplant, white pepper; crispy sea cucumber, abalone sauce; braised wagyu beef cheek curry, youtiao***

Diners with a penchant for Chinese cuisine will delight in **Mott 32 Singapore's** newly launched à la carte '*Autumn & Winter*' menu. The modern Chinese restaurant has unveiled a brand-new selection of nine innovative creations, marrying regional Chinese cooking techniques with fresh and premium seasonal produce.

A tip of the hat to Singapore's local favourite white pepper crab, the *baked crab, eggplant, white pepper* (S\$160++) is akin to a treasure trove beneath a parchment that unwraps to reveal a whole Sri Lankan crab with juicy baked eggplants in fragrant white pepper gravy. Luxuriate in the *crispy sea cucumber, abalone sauce* (S\$118++) featuring the prized Japanese spiky sea cucumber – a delicacy known for its high nutritional value with no fat and cholesterol – stuffed with hand-minced prawn paste and fried in a coat of crispy batter, accompanied by a rich abalone sauce. Another dish not to be missed is the *braised wagyu beef cheek curry, youtiao* (S\$58++), starring cubes of tender Australian beef cheek slow braised for hours in curry spices, served atop crunchy fried dough fritters.

The à la carte '*Autumn & Winter Menu*' specials are available daily for lunch and dinner. For reservations, visit marinabaysands.com/restaurants/mott32.html or call 6688 9922.

Start your weekend right with RISE's weekend lunch programme (Saturdays & Sundays: 12pm – 2pm, 2.15pm – 3.45pm)



(From L to R): Gather loved ones for a hearty weekend afternoon extravaganza; RISE delights little ones with a dedicated kids' buffet station on Sunday afternoons

Marina Bay Sands' signature hotel lobby restaurant **RISE** is making weekend afternoons a whole lot more fun with a welcome drink, in addition to its sumptuous array of Southeast Asian and Western crowd favourites. Led by executive chef Colin Thumboo, RISE's weekend lunch menu is guaranteed to delight all ages with more than 90 themed delicacies, premium seafood and live carvings, and a dedicated kids' buffet station on Sunday afternoons.

Get up close to the action at the eight buffet stations, as RISE's talented culinary team presents a new series of live entrées, including the *duck confit* and *spaghetti carbonara tossed in a parmesan wheel*, as well as all-time favourites such as *Australian Stanbroke beef ribeye* and *egg shakshuka*. Feast on Southeast Asian specialties which pay homage to age-old recipes, from *slow cooked sous vide Australian beef cheek rendang* and *ayam pongteh* to fiery street food treasures such as Thai-style *boat noodles* and Vietnamese *rice paper rolls with prawns*. Leave some space for glorious sweets, ranging from nostalgic local delights like kueh talam and sago lapis, to picture-worthy cakes, tarts and ice-cream. Diners can also personalise their own charcuterie platter with chef's daily selection of luxurious cheeses and premium cold cuts, alongside dried fruits, walnuts, crackers and breadsticks, and supplement the experience with flowing flutes of champagnes, wines and beers.

Make it all the merrier for little ones on Sunday afternoons at a dedicated buffet station serving their favourite gourmet treats, from *breaded cod fish fillet*, *corn dogs*, *mini wagyu beef burgers* and *margarita pizza*, to *mini cupcakes*, *doughnuts*, deep-fried *churros*, and *assorted candies*. A perfect venue for birthday parties of all sizes, RISE joins in the celebration with complimentary polaroid film, party props and a personalised birthday greeting card to marks the memorable joyous occasion.

Weekend lunches are priced at S\$78++ per adult, inclusive of a glass of prosecco, beer or mocktail. From 1 September, every child under 12 years old accompanied by one paying adult gets to dine for free throughout the week. For reservations, visit marinabaysands.com/restaurants/rise.html or call 6688 5525.

**Four weekly specials through Yardbird Singapore's *Fried Chicken Month* (3 – 31 October):
kickstart afternoons with Yardbird's new bar menu (12pm – 9pm daily)**



Creative spins on Yardbird's signature fried chicken tossed in special sauces throughout October

Get set for an indulgent October at **Yardbird Singapore** with the restaurant's very own *Fried Chicken Month*, a celebration of Yardbird's signature 27-hour brined family fried chicken recipe. Led by executive chef Josh Chua, the four weekly specials (S\$38++ per serving) feature his creative interpretations of good ol' fried chicken with Southern and Asian inspired sauces that will pull at the heartstrings of fried chicken lovers.

Headlining the first week of *Fried Chicken Month* from 3 to 9 October is the *Louisiana hot chicken* starring a secret spicy and tangy cayenne pepper sauce and topped with crumbled blue cheese to counter the blazing heat. From 10 to 16 October, explore Asia's spices through an epic culmination in the *chili-lime fried chicken*, as the famous fried chicken are tossed in spicy chili-lime seasoning and elevated with shishito peppers and Thai basil leaves for a fresh burst of flavours.

Come 17 to 23 October, diners will journey back to the South with the scrumptious *Carolina BBQ*, which features sweet, tangy Carolina mustard barbecue sauce. Debuting on the menu on the last week of October is the all-new *reaper x Szechuan*, a power-packed combination featuring smoked Carolina reaper, known to be one of the spiciest chilli peppers in the world with a score of over two million Scoville heat units, and Szechuan peppercorns, tossed with fried ginger and spring onions.



*(From L to R): Dine alfresco at Yardbird along the Marina Bay waterfront, and indulge in signature bar bites like the **fried green tomato & crispy pork belly***

Throughout the day, get a taste of Yardbird's all-time favourites through a new bar menu available at the restaurant's alfresco dining area (The Loft on Level 1) from 12pm to 9pm daily¹. The menu will offer a delectable mix of appetisers and sides, including an all-new *Impossible*[™] sandwich (S\$32++) which comprises a meatless Impossible[™] patty and Swiss cheese sandwiched between toasted ciabatta and served with a generous serving of house fries.

Feast on signature light bites like the *fried green tomato & crispy pork belly* (S\$18++) and freshly baked *crispy chicken biscuits* (S\$18++), and pair them with a tippie or two from Yardbird Singapore's impressive selection of over 100 whiskey labels and most sought-after spirits from around the globe. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html or call 6688 9959.

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with over 2,200 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs nearly 10,000 Team Members across the property. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com

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¹ Not available on the eve of and on public holidays.