

## **MEDIA UPDATE**

### **Memorable Mother's Day celebrations and May specials at Marina Bay Sands**

Singapore (20 April 2023) – This May, Marina Bay Sands is showering the Queen of the family with splendid Mother's Day themed offerings, spectacular parties, and a series of seasonal menus to excite gourmands.

Kickstart the celebrations at noon with a magnificent three-course brunch at **CUT by Wolfgang Puck**, an abundant five-course menu at **Mott 32** and a gastronomical exploration around the world at **RISE**, before raising a glass to mum 57 storeys in the skies at **LAVO Italian Restaurant & Rooftop Bar** with its special *Mamma Mia! cocktail*. Round up the family and loved ones at the lively waterfront promenade for **Bread Street Kitchen & Bar**'s first-ever live music-themed brunch and **Yardbird**'s Mother's Day special of Louisiana's favourite *jambalaya*. As evening falls, treat mum to a theatrical five-course dinner at **KOMA**, and let the celebrations ensue with **Black Tap**'s limited-time *Lady Boss sandwich* and refreshing craft beers. For more information, visit [marinabaysands.com/offers/restaurants/mothers-day.html](http://marinabaysands.com/offers/restaurants/mothers-day.html).

Revellers can also look forward to extraordinary dining experiences throughout the month, beginning with **db Bistro & Oyster Bar**'s Springtime menu and **Spago Bar & Lounge**'s collaboration with FOOL Wine Bar on 29 April as part of its monthly '*Shades of Spago*' programme. Come mid-May, **KOMA** will be celebrating the world of wagyu with a delectable trio from Australia, Japan and the USA, while **LAVO** will be transporting partygoers to the beautiful Amalfi coast on 27 May with its second Party Brunch of the year themed after '*Festa Del Vino*'<sup>1</sup>.

### ***Mother's Day celebrations at Marina Bay Sands***



*Celebrate Mother's Day with Black Tap's Lady Boss Sandwich*

From 14 to 17 May, treat the Queen of the household to a memorable Mother's Day celebration at **Black Tap** with its remarkable *Lady Boss Sandwich* (S\$24++). A mouthwatering combination of smoky chargrilled chicken, creamy fresh mozzarella, arugula and a savoury truffle chimichurri sauce, the limited-time sandwich is best paired with one of Black Tap's refreshing craft beers or a vibrant Crazyshake<sup>®</sup> milkshake. For reservations, visit [marinabaysands.com/restaurants/black-tap.html](http://marinabaysands.com/restaurants/black-tap.html).

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<sup>1</sup> Online ticket sales begin on 24 April.



Ring in a relaxing Mother's Day weekend with the debut of live music entertainment at Bread Street Kitchen & Bar, while enjoying premium cuts like the **dry aged sirloin steak** (300g)

**Bread Street Kitchen & Bar** is ringing in an unforgettable Mother's Day with its first-ever live music-themed celebration over Sunday brunch (14 May), perfect for mums to unwind while enjoying views of the glistening Marina Bay waterfront. Upon arrival, mothers will be treated to a complimentary *spritz* and delightful surprises throughout their meal.

Bask in soulful jazz duets over a hearty British European feast with all-time stars like the refreshing *superfood salad* and *spicy tuna tartare* for starters, *beef wellington*, or weekend brunch classics like *The English Breakfast* and *smoked salmon bagel* featuring creamy scrambled eggs, crème fraiche and chives. Elevate the celebration with the day's selection of dry-aged, rare breed beef cuts, matured in the restaurant's dry-aged fridge for a minimum of 28 days. Choose premium cuts like the *dry aged sirloin steak* (300g), served with sweet cherry tomatoes atop grilled mushroom, or *bone-in prime rib* and *porterhouse* (minimum 900g), perfect for sharing.

Draw the meal to a close with Bread Street Kitchen's signature *sticky toffee pudding* or refreshing sweets like the *pineapple & kiwi carpaccio* with coconut sorbet. For reservations, visit [marinabaysands.com/restaurants/bread-street-kitchen.html](http://marinabaysands.com/restaurants/bread-street-kitchen.html).



Treat mum to a luxurious Mother's Day brunch at **CUT by Wolfgang Puck**

Celebrate Mother's Day (14 May) with a luxurious three-course brunch at one-Michelin starred **CUT by Wolfgang Puck** (S\$125++ per person), available from 11.30am to 2pm. Whet your appetite with a glorious array of house-made pastries, including the *smoked salmon bagels* with citrus cream cheese, before moving on to a choice of signature starter, entrée, and dessert. Diners can take their pick from seven incredible starters, from CUT's signature *maple glazed pork belly*,

served with rhubarb-apple compote, crispy chicharrón and a citrusy sesame–orange dressing, to the delightful *roasted baby beets* embellished with goat cheese crumbles, candied pistachio, citrus and fragrant dill oil.

For entrées, steak lovers can opt for *steak & eggs*, featuring U.S.D.A. prime New York sirloin (170g) served with crispy *roasted marble potatoes* and *watercress salad*, or savour premium cuts such as the American wagyu ribeye (supplement S\$145++; 280g) and the prized Hokkaido Snow New York sirloin from Château Uenae (supplement S\$205++; 130g). The modern steak restaurant charms with an equally impressive selection of non-beef options, including the *broiled miso Ōra king salmon*, accompanied by a velvety wasabi potato purée, briny ikura, shiso and yuzu kosho, as well as the *pork schnitzel*, CUT's rendition of the classic brunch favourite served with pork sausage country gravy, fried eggs, and toasty buttermilk biscuits.

Draw a finale to the celebratory spread with the quintessential *New York cheesecake*, or indulge in the decadent *praline mascarpone bar*, a layered work of art comprising chocolate chiffon with gianduja glaze, served with a tangy passionfruit guava sorbet. Enliven the brunch experience with a free-flow beverage package (S\$98++ per person) to keep the glasses flowing with champagne, house pour spirits, wines, beer, juices and more. For reservations, visit [marinabaysands.com/restaurants/cut](https://marinabaysands.com/restaurants/cut).



*Sweeten the celebrations with KOMA's specially curated five-course dinner extravaganza*

Mark your calendar for a picture-worthy Mother's Day dinner celebration at **KOMA Singapore**, as the award-winning restaurant and sushi bar presents its signature modern interpretation of Japanese cuisine through a five-course dinner menu (S\$150++ per person) on 14 May. Commence the celebration with a refreshing palate cleanser of *marinated tomato* with traditional Japanese liqueur Umeshu and micro cress, before delighting in chef's choice of *assorted sashimi* and *unagi maki* rolled with mango and jalapeño, topped with caviar. Thereafter, tuck into nourishing *fish consommé*, starred by Japanese tai (sea bream) and complete with tofu and wolfberries, before welcoming the main course of *grilled amadai* in soy butter, served with garlic fried rice.

Draw a finale to the celebration with KOMA's special heart-shaped *strawberry tart* made of Japanese strawberries, complemented with Japanese-style profiteroles. Reservations are required. Visit [marinabaysands.com/restaurants/koma-singapore.html](https://marinabaysands.com/restaurants/koma-singapore.html).



Delight mum with LAVO's one-day exclusive **Mamma Mia! cocktail**

Raise a glass to mum 57 storeys in the skies at **LAVO Italian Restaurant & Rooftop Bar** with its special *Mamma Mia! cocktail* (S\$27++), available for lunch and dinner on Mother's Day (14 May). A revisited version of the classic Clover Club, the sweet and tangy tippie is shaken with Hendrick's gin, St. Germain elderflower liqueur and grenadine, and is perfect for enjoying any time of the day. For reservations, visit [marinabaysands.com/restaurants/lavo.html](https://marinabaysands.com/restaurants/lavo.html).



Indulge in Mott 32's best-selling hits as part of its lavish Mother's Day set menu (from L to R): **south Australian scallop, prawn, hot & sour Shanghainese soup dumplings; barbecue Iberico pork, yellow mountain honey**

From 12 to 14 May, bond with loved ones over hearty conversations and a sumptuous five-course Mother's Day set menu at contemporary Chinese restaurant **Mott 32** (S\$188++ per person; minimum two guests). Perfect for a convivial family reunion, the abundant menu comprises a trio of premium starters featuring the restaurant's popular *barbecue Iberico pork, yellow mountain honey* and *apple wood roasted 42 days Peking duck roll*. Next, savour the delicate dim sum platter comprising two innovative interpretations of the *Shanghainese soup dumpling* – the traditional version starring juicy Iberico pork, as well as the hot and sour version brimming with South Australian scallop and prawn.

Thereafter, sip on the nourishing *fish maw, conpoy, garoupa soup* before relishing in an impressive line-up of three mains: the *steamed Hokkaido scallop with minced garlic and vermicelli*; the deluxe *braised 8-head whole abalone, mushroom, broccoli, oyster sauce*; as well as the aromatic *braised e-fu noodles with Boston lobster, spring onion, ginger*. For dessert, enjoy the *double boiled bird's nest, egg white, black sesame*, impeccably paired with a *flaky egg tart*. For reservations, visit [marinabaysands.com/restaurants/mott32.html](https://marinabaysands.com/restaurants/mott32.html).





*Gather loved ones for a glorious Mother's Day feast at RISE*

Ring in the ultimate Mother's Day lunch (14 May) at Marina Bay Sands' signature restaurant **RISE** this year, as executive chef Colin Thumboo and team pull out all stops to present over 100 celebratory carvings, all-time signatures and desserts from around the world. Dive right into 10 premium selections of *fresh seafood on ice* from around the world, including *Alaskan king crabs*, *Boston lobsters*, *Irish sea whelks* and *New Zealand blue mussels*, before indulging in some of the region's finest cheeses, charcuteries and smoked fish to whet your appetite.

Tantalise your tastebuds with a mouth-watering array of carvings at the Western station, from *cider-brined, mustard glazed Iberico pork loin* and slow roast *Australian wagyu beef ribeye (grade 4)* to RISE's signature aromatic *New Zealand salt marsh baby lamb* baked with dried fruit pulao and *sumac roasted whole crusted salmon*. Guests can also feast their way through the jewels of Asia, from Peranakan tok panjang highlights like *ayam buah keluak*, *fish assam pedas* and *Nyonya chap chai*, Singapore-style *laksa* and *Sri Lankan chilli crabs with deep fried mantou*, to other time-honoured delicacies from India, Malaysia, Thailand and Vietnam. Cool off with *iced chendol* from the live dessert station, indulge in Singaporeans' favourite *durian pengat*, a creamy and luscious mousse that fills hearts to the brim, and delight mum with a jubilant assortment of whole cakes, tarts, macarons, and chocolate bon bons.

RISE's Mother's Day lunch is available at S\$128++ per adult, and inclusive of a welcome prosecco, beer or mocktail. For reservations, visit [marinabaysands.com/restaurants/rise.html](http://marinabaysands.com/restaurants/rise.html).



*Make a toast to mum and indulge in Yardbird's Mother's Day special of **jambalaya***

Celebrate the world of classic American cooking at **Yardbird Southern Table & Bar** this Mother's Day (14 May) as executive chef Josh Chua presents Louisiana's favourite one-pot comfort delicacy *jambalaya* (S\$88++). Available all day<sup>2</sup>, the earthy tomato-based Creole dish features an aromatic trinity of onion, celery and bell peppers, sautéed in garlic, herbs and Cajun spices, and topped with lobster dirty rice, stuffed calamari and salsa verde.

Pair the one-day only special with Yardbird's Mother's Day cocktail (S\$22++ per glass); for reservations, visit [marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html](http://marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html).

***Discover new dining specials from now to May***

**'Shades of Spago' April edition presents collaboration with FOOL Wine Bar (29 April)**



*Come dressed in shades of 'Violet & Copper' this 29 April and party the night away at 'Shades of Spago'*

Enter an enthralling night of sky-high merrymaking at **Spago Bar & Lounge** this 29 April, as the upcoming monthly edition of 'Shades of Spago' presents a first-ever collaboration with FOOL Wine Bar through a one-night only collaborative menu, available from 6pm<sup>3</sup>.

Perfect for pairing with Spago's innovative handcrafted cocktails, the flavour-forward menu features 14 signature creations from Spago and FOOL, as well as two brand-new dishes jointly presented by both restaurants. Sink your teeth into *duo of tartare* starring Spago's all-time favourite big eye tuna with chilli aioli, sesame and miso and Australian wagyu with smoked egg yolk and fermented chili emulsion, before pairing cocktails with *saganaki pav*, a pan-seared Greek cheese appetiser served with Parker house rolls, fermented green chilli dressing and haricot verts. Other must-tries include Spago's *chorizo & cheese buns*, *lamb chops with English pea pesto* and the addictive "*Chinese Takeout*" featuring tiger prawns tossed in wok-kissed noodles, and FOOL's *chicken liver éclair*, succulent *creamed crab* with orange kosho and endives, and *wattleseed rum baba* served with smoked vanilla ice cream.

'Shades of Spago' will see the alfresco bar & lounge transform into a party venue decked in shades of 'Violet & Copper' on 29 April, complete with swanky beats by renowned DJ Patrick Oliver from 8pm until 12 midnight. Admission to 'Shades of Spago' is free, and reservations are strongly recommended; visit [marinabaysands.com/restaurants/spago-bar-and-lounge.html](http://marinabaysands.com/restaurants/spago-bar-and-lounge.html).

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<sup>2</sup> Limited portions are available.

<sup>3</sup> Guests are encouraged to place their last food orders before the kitchen closes at 10pm.

**db Bistro & Oyster Bar showcases the beauty of bountiful Spring harvest**



*db Bistro's Spring-inspired menu features time-honoured French recipes starring the freshest seasonal produce (from L to R): **duo of jumbo asparagus**, **strawberry & rhubarb trifle***

Leap into Spring with **db Bistro & Oyster Bar's** delightful seasonal dishes – now available daily as part of the restaurant's lunch and dinner à la carte offerings. An ode to culinary maestro Daniel Boulud's love for seasonal harvest, db Bistro's curated Spring menu features timeless French recipes steeped in tradition and crafted with flair to allow natural flavours to shine through.

For starters, enjoy the *white asparagus soup* with potato, leeks and chive cream, or the refreshing *duo of jumbo asparagus*, topped with crunchy toasted almonds in a delicious mustard and tarragon infused poached egg dressing. Honour French culinary heritage with the *Spring lamb navarin*, a hearty stew that celebrates the season with the lavish use of Spring-time peas, carrots, braised radishes and baby spinach, or the *Chilean seabass en papillote*, featuring a buttery filet baked to perfection in a parchment pocket, served with the earthy puy lentil Lyonnaise (French green lentil salad). Round up the meal with the lovely *strawberry & rhubarb trifle*, a layered treat of vanilla custard, lime biscuits and variations of strawberries served with a strawberry and yoghurt swirled ice cream. For reservations, visit [marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html](https://marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html).

**Savour the wondrous world of the prized wagyu at KOMA Singapore (15 May – 30 June)**



*A theatrical dining affair awaits at KOMA Singapore with its limited-time **world of wagyu** platter*

From 15 May to 30 June, **KOMA Singapore** will be offering a taste of three exquisite wagyu cuts from three countries through its limited-time *world of wagyu* platter (S\$298++), available for dinner



daily. Designed for diners to dive deep into the distinct characteristics, marbling and flavour profiles of each wagyu (80 grams of ribeye each) in one seating, the platter features Australia's *Stone Axe*, known for its intricate balance between taste and tenderness, Japan's *Ohmi "Imperial"*, renowned for its exceptional quality and rich, buttery texture, and USA's *River Snake Farms*, well-loved for its deep flavour and sublime marbling. Guests can enjoy these grilled cuts with a serving of black garlic peppercorn sauce, mustard and wasabi, and request for wine pairings to complete the experience.

Reservations are required; visit [marinabaysands.com/restaurants/koma-singapore.html](http://marinabaysands.com/restaurants/koma-singapore.html).

**Sip on sunshine in a glass at LAVO this National Mimosa Day (16 – 20 May); experience LAVO's special edition of Sunday Champagne Brunch (21 May)**



*Week-long parties at LAVO (from L to R): free-flow **Mimosas** from 16 to 20 May; Bellavista offers special bottles for the 21 May edition of LAVO's popular Sunday champagne brunch*

Afternoons are looking a lot sweeter from 16 to 20 May, as **LAVO Italian Restaurant & Rooftop Bar** celebrates National Mimosa Day with free-flow *Mimosas* from 12pm to 3pm daily (S\$48++ per person). Available with a minimum order of one entrée per person, the bubbly, citrusy cocktails are sunshine in a glass and perfect for enjoying whilst basking in panoramic views of the city skyline from 57 levels above.

Come 21 May, pamper your significant other over LAVO's popular Sunday champagne brunch, running from 12pm to 3pm. The daytime brunch affair, known for its delectable brunch spread including freshly baked brick oven pizzas and Italian American brunch classics, will offer a glimpse of Italy through three handpicked bottles, as part of a special collaboration with Italian winery Bellavista. Drawing the finest Italian grapes from North Italy, the *Bellavista Franciacorta Grande Cuvee Alma Brut Docg NV* is a pale-yellow sparkling wine boasting complex aromas ranging from ripe fruit to fresh flowers, all the way to vanilla and pastry. For a tropical, balanced pairing with LAVO's sumptuous Italian American spread, opt for Tuscany's *Petra Zingari Toscana Bianco IGT (2020)*, characterised by its fragrant nose with delicate floral notes of iris and hawthorn as well as fruity notes of Granny Smith apples and plum. Lovers of red wine will enjoy the fresh and vivid *Petra Zingari Igt Toscana (2018)*, a medium-bodied red dominated by red fruit and pleasant floral accents as well as balsamic and mineral notes. For reservations, visit [marinabaysands.com/restaurants/lavo.html](http://marinabaysands.com/restaurants/lavo.html).



**Rev up for the second LAVO Party Brunch of 2023 with 'Festa Del Vino' edition (27 May)**



*Bust out the bubbly for the second LAVO Party Brunch of 2023 'Festa Del Vino' edition*

Get ready for one of the wildest sun-kissed daydreams in town as **LAVO Italian Restaurant & Rooftop Bar** ushers in its second LAVO Party Brunch of the year with the 'Festa Del Vino' edition on 27 May, from 12pm to 4pm. Following the return of the signature LAVO Party Brunch series in March 2023, the second edition recreates the charming vibes of Italy's Amalfi Coast on a beautiful summer day.

Revellers can look forward to frolicking in a bountiful orchard lined with zesty lemon trees and freshly harvested grapes while discovering the wonders of ancient ruins alongside stilt walkers and dancers. Revel in a delectable brunch spread of LAVO's signature Italian American favourites and Italian wines, from a raw bar on ice featuring crowd-favourites like *chunky poached lobsters*, to a selection of freshly baked brick oven pizzas and brunch classics such as the *rigatoni tomato basil*, soulful *chicken alla cacciatora* and a mini version of LAVO's signature "The Meatball". Sweeten the party with a delightful selection of Italian desserts, including the classic *tiramisu*, homemade *cannoli*, and *rum babà*. LAVO will also present its daytime club concept highlights with live DJ sets, bottle-popping presentations and energetic performances.

Tickets are available [online](#) from 24 April (Monday). Early bird tickets are priced at S\$168++ per person, while tickets for the second release are priced at S\$188++ per person. Reservations are strongly encouraged, with limited tickets available at the door (unless sold out online), priced at S\$200++ each.

For enquiries, please contact +65 6688 8591; for the latest updates, follow LAVO's Instagram account ([@lavosingapore](#)) and [website](#).

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

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