

MEDIA UPDATE

Embark on an epicurean journey for the senses at Marina Bay Sands

Singapore (11 May 2023¹) – Marina Bay Sands is revving up for its inaugural two-week food and wine extravaganza ***'Where Your Senses Feast'***, as part of the integrated resort's festival series aimed at inspiring and deepening guest engagement through the celebration of food, wellness, music and more. From 15 to 28 May, gourmands can indulge in over 30 unique dining experiences helmed by some of the region's most acclaimed chefs, including renowned Australian restaurateur and chef Luke Mangan, Asia's Best Female Chef 2023 Johanna Siy, and chef Stefan Stiller of three-Michelin-starred Taian Table in Shanghai. The latter will be joined by Marina Bay Sands' very own culinary stars Greg Bess and Tetsuya Wakuda for a two-night only *Six Star Dinner*.

From dining in one-of-a-kind settings within ArtScience Museum's *Future World* and MARQUEE nightclub, to mixology masterclasses, rooftop parties, and in-restaurant specials – think *peking duck* and champagne pairing at **Mott 32**, bourbon specials at **Yardbird**, wagyu flights at **KOMA** and a one-day only special takeover at **RISE** by four of our own award-winning restaurants – there is plenty for all to explore.

Marina Bay Sands presents 'Where Your Senses Feast' (15 – 28 May)



Marina Bay Sands celebrates the best of gastronomy this May

Mark your calendars for two weeks of gastronomic pleasures headlined by a series of star-studded dining events, with the headliner being the ***Six Star Dinner*** (19 & 20 May). Set in an inflatable pop-up pavilion at the Marina Bay Sands' outdoor Event Plaza, the astrology and elemental themed dinner voyages guests through a five-course menu featuring newly minted dishes and reinvented classics.

For the first time, award-winning chefs from the region will be taking the stage to hold their own culinary showcases at the Event Plaza at Marina Bay Sands, starting with ***The Great Chef Showcase by Luke Mangan*** (17 and 18 May), where the highly revered Australian chef and wine icon will be presenting a four-course menu with a line-up of stunning artistic installations and performances. Diners are invited to come dressed in resort chic and dine amongst whimsical florals and live piano tunes at ***A Culinary Symphony with Chef Ton*** (21 May) as Thai chef Thitid "Ton" Tassanakajohn of one-Michelin-star Le Du in Bangkok presents modern Thai cuisine featuring unique seasonal produce through an exquisite four-course menu.

Join celebrated Filipino chefs Jordy Navarra of Toyo Eatery in Manila and Asia's Best Female Chef 2023 Johanne Siy of Lolla Singapore at ***MARQUEE Experiential Dining*** (23 and 24 May),

¹ This dining alert was updated on 6 June 2023.

as they whisk diners away on a sensory journey amidst theatrical presentations and live demonstrations on stage.

The festival culminates on 27 May with a series of exciting events. Kick off the day with a splendid lunch buffet at ***An Epicurean Journey at RISE*** before escaping to the Italian coast of Amalfi with ***LAVO Party Brunch: Festa Del Vino edition***, and partying the night away at **Spago Bar & Lounge's** monthly ***'Shades of Spago'*** featuring a special one-night collaboration with Bincho.

For the full list of events, refer to the appendix below or visit marinabaysands.com/campaign/food-and-wine-festival.html. Join in the conversations on social @marinabaysands via [Instagram](#), [Facebook](#), #wheryoursensesfeast and #foodnwinefestival.

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May & June Dining Specials; Toast to dad this Father's Day

From May and beyond, delight in **WAKUDA's** brand-new *sushi omakase* on Friday and Saturday evenings and late-night offerings by its bar and lounge, before celebrating the man of the hour over an array of triumphant feasts on Father's Day (18 June). Sate Dad's love for smoked meats at **KOMA** and **Yardbird**, indulge in an exquisite five-course menu at **Mott 32** and journey through flavours across the globe at **RISE**. Enliven the celebrations by the Marina Bay waterfront with a live-music themed brunch at **Bread Street Kitchen & Bar** and **Black Tap's** limited-time *burger and brew*, before rounding off the celebrations 57 storeys in the skies with **LAVO's** special *Negroni*.

WAKUDA unveils brand-new sushi omakase experience (available Friday & Saturday, 6pm)



*Arrive at the peak of culinary perfection at WAKUDA's brand-new sushi omakase offering: chef's choice of **sushi**; seasonal specials like **female snow crab***

WAKUDA Restaurant & Bar has rolled out its long-awaited 18-course *sushi omakase experience* (S\$500++ per person), available from 6pm on Friday and Saturday evenings. Helmed by head sushi chef Daniel Tan with 19 years of kitchen experience under his belt, of which four were under the close tutelage of culinary maestro Tetsuya Wakuda at Waku Ghin, WAKUDA's omakase opens up to 10 guests each evening in an ultra- exclusive enclave tucked away in a private space.

Begin with a *dashi broth* to cleanse the palate, before relishing WAKUDA's signature take on the *chawanmushi* with king crab flan. Thereafter, the theatrical evening ensues with the freshest seasonal produce air flown in weekly from Fukuoka, Hokkaido and Shizuoka. Delight in some of

chef Tetsuya's favourite cuts of hirame (flounder), kiniki (thorn head) and tachiuo (silver belt fish), as well as Hokkaido sea urchin and caviar, among other prized, seasonal catch. Round off the memorable evening with three courses of desserts – the pre-dessert, the main dessert and *petit fours*. Reservations are required; visit marinabaysands.com/restaurants/wakuda-singapore.html.



Let your evening of pleasure and tales take flight at The Bar at WAKUDA

WAKUDA has also recently rolled out its late-night programme, inviting guests to a post-dinner rendezvous at its bar and lounge alongside complimentary bar snacks. Revel in five selections of premium sakes at S\$98++ per bottle, such as *Hakurakusei*, *Tokubetsu-Junmai* from Miyagi, boasting an aroma reminiscent of melon and banana with a refreshing, crisp finish. For a fancier tippie by the glass, opt for one of WAKUDA's signature handcrafted Japanese highballs (S\$18++ per glass), such as the Monkey Shoulder whisky-based tippie *Apple Highball*, while gin lovers will be pleased with *Stone*, *Water*, *Plants* and *Lady from Shizuoka*. Let conversations stretch into nights of revelry with *Social Hour Tuesdays*, where guests can enjoy 50 per cent off Japanese-inspired highballs. From now, guests looking to wander away with a pour can also enjoy WAKUDA's signature tipples and sakes any time of the day (12pm-12am) from Tuesdays to Saturdays.

Walk-ins are available, though reservations are strongly encouraged; visit marinabaysands.com/restaurants/wakuda-singapore.html.

Father's Day at Marina Bay Sands



*Celebrate Father's Day with a mighty **Boss Burger and Beer** combo*

Savour special moments with dad over an incredibly indulgent meal at **Black Tap**. This Father's Day weekend (16 to 18 June), celebrate with the ultimate pairing of *Boss Burger* and a pint of local craft beer (S\$38++). Tasty and tender, the mouthwatering double bacon cheeseburger is crafted with American cheese, crisp lettuce, and tangy tomatoes, and perfectly balanced with pickles and Black Tap's homemade special sauce that packs a flavourful punch. It is the perfect combination of savoury and satisfying that dad won't want to miss out on. For reservations, visit marinabaysands.com/restaurants/black-tap.html.



*Bask in soulful jazz tunes by the glistening Marina Bay waterfront at Bread Street Kitchen & Bar, while enjoying hearty British European dishes like the iconic **beef wellington***

This Father's Day (18 June), round up the family for a live music-themed Sunday brunch at **Bread Street Kitchen & Bar** from 11.30am to 3pm. Upon arrival, fathers will be treated to a complimentary *cocktail* and delightful surprises throughout their meal.

While enjoying soulful jazz tunes, feast on Bread Street Kitchen's new à la carte dishes such as the *seared scallops* (S\$36++), complemented by purée of cauliflower, pinenut, raisin and curry dressing, as well as *seabass carpaccio* (S\$26++), paired with avocado puree, ginger honey dressing and wakame powder. Pair these with signatures such as the tantalising *Iberico pork chop* (S\$36++) with wholegrain mustard jus, or impress dad with the restaurant's all-star *beef wellington* (S\$168++; good for two) served with creamy truffle brie mash potatoes, honey roast carrots and red wine jus.

Elevate the celebrations with Bread Street Kitchen's new series of cocktails, such as *Ramsay's G&T* (S\$25++), a refreshing mix of gin, elderflower liquor and lavender, and *Sicilian Spritz* (S\$22++), a whiskey-based concoction shaken with Campari, Lillet, lemon juice, vermouth and prosecco. For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html.



A feast for the senses awaits at KOMA Singapore over its Father's Day special: **45 day dry-aged USDA prime beef**

This Father's Day weekend (17 to 18 June), **KOMA Singapore** is honouring men of the hour with a special *45-day dry aged USDA prime beef platter*, available during dinner only. True to KOMA's signature bold and distinct approach, the platter offers a kilogram of the prized beef, where guests can opt for the tender *T-bone cut* (S\$328++) or elevate it with the premium *porterhouse* (S\$368++). Both cuts are served with the KOMA's secret steak sauce alongside an assortment of seasonal grilled vegetables complete with mashed wasabi for a subtle heat. For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.



Celebrate the craftsmanship of tipling at LAVO this Father's Day with **LAVO Boulevardier**

Toast to Father's Day in style 57 storeys in the skies at **LAVO Italian Restaurant & Rooftop Bar** with its special *LAVO Boulevardier* (S\$27++), available for lunch and dinner on Father's Day (18 June). A perfect cocktail for fans of Negroni, this concoction is starred by Glenfiddich 12-year-old single malt Scotch whisky, which boasts distinctively fresh and fruity notes with a hint of pear, and is shaken with Campari and red vermouth. For reservations, visit marinabaysands.com/restaurants/lavo.html.



Savour Mott 32's best-selling hits: the **barbecue Iberico pork** and **dim sum** as part of its Father's Day set menu

For delectable contemporary Chinese fare, head to award-winning restaurant **Mott 32** and relish its sumptuous five-course Father's Day menu (S\$188++ per person), available from 16 to 18 June. The grand feast begins with a *premium starter platter* comprising signature dishes such as the tender *barbecue Iberico pork*, *apple wood roasted 42 days peking duck roll*, and a splendid *dim sum platter* of *traditional Iberico pork Shanghainese soup dumplings* and *South Australian scallop, prawn, hot & sour Shanghainese soup dumplings*. Sip on the luxurious *fish maw, conpoy, garoupa soup* before indulging in an impressive line-up of three mains, namely the *steamed Hokkaido scallop with minced garlic and vermicelli*, *braised 8-head whole abalone, mushroom, broccoli, oyster Sauce*, and *braised e-fu noodles with Boston lobster*. For dessert, enjoy the *double boiled bird's nest, egg white, black sesame*, accompanied with a *flaky egg tart*. View the full menu via [this link](#). For reservations, visit marinabaysands.com/restaurants/mott32.html.



RISE presents its all-time favourites and more this Father's Day

For a gastronomic splendour for the senses, head over to Marina Bay Sands' signature restaurant **RISE** for a sumptuous Father's Day lunch featuring over 100 celebratory carvings, all-time signatures and desserts from around the world. After whetting your appetite with close to 10 premium selections of fresh seafood on ice, including *Alaskan king crabs*, *Boston lobsters*, *Irish sea whelks* and *New Zealand blue mussels*, head over to the live carvings station for chef's specials of the day. Tantalise your tastebuds with the *Australian wagyu beef leg*, marinated for over a day before being slow cooked for 24 hours to result in a texture that is juicy and tender. Guests can also opt for the signature *cider-brined, mustard glazed Iberico pork loin* and salt crusted *roasted whole sustainably sourced salmon*.

Dads can also feast their way through the crowned jewels of Asia to delight in Peranakan tok panjang highlights such as *ayam buah keluak*, *fish assam pedas* and *eggplant belado*, a lively array of Indian tikkas and Singapore-style *carrot cake* and *char siew pork ribs*, among other time-honoured delicacies. Draw the feast to a close with a jubilant assortment of over 20 dessert options, from *durian cheesecake* and *cherry clafoutis tart*, to *kueh kuehs* and *ice kacang* at the live dessert station.



RISE's Father's Day lunch is available at S\$108++ per adult, and inclusive of a welcome prosecco, beer or mocktail. Each child under 12 years old gets to enjoy complimentary dining with every paying adult, while an additional child aged six to 12 can enjoy 50 per cent off adult pricing. For reservations, visit marinabaysands.com/restaurants/rise.html.





*Satiate dads' love for smoked meats with Yardbird's Father's Day special **barbecue platter***

This Father's Day (18 June), **Yardbird Southern Table & Bar** is making it extra special for dads with a special *barbecue platter* (S\$128++; serves up to three persons). Curated by executive chef Josh Chua, the sumptuous platter emulates Yardbird's celebration of farm-fresh ingredients and classic American flavours, presenting the iconic succulent *smoked pork ribs* elevated with barbecue brisket burnt ends, spicy sausages, crab cakes and Southern slaw. Pair the one-day only special with bottles of the refreshing Singapore-brewed *Old Skool Lager* (S\$15++ per bottle). For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.

Appendix: 'Where Your Senses Feast' (15 – 28 May 2023)

	<p>Journey from dream to reality at Six Star Dinner, an exceptional culinary event hosted by three culinary maestros (from left to right): Marina Bay Sands' very own Tetsuya Wakuda of Waku Ghin (2-star) and Executive Chef Greg Bess of CUT by Wolfgang Puck (1-star), and guest chef Stefan Stiller of Shanghainese fine dining restaurant Taian Table (3-star).</p> <p>This first-ever collaboration will be staged at in an unprecedented pop-up pavilion at Marina Bay Sands' Event Plaza, melding theatrical live performances with impeccable cuisine and wine through state-of the art staging and audio-visual capabilities.</p> <p>Date: Friday 19 May (sold out) & Saturday 20 May, 7pm – 10.30pm Inclusions: S\$996 per person; view menu here; vegetarian menu is available as well Location: Marina Bay Sands' Event Plaza</p>
	<p>Engage all senses at Dining in the World of teamLab, a multisensory dining experience in the heart of ArtScience Museum's permanent exhibition <i>Future World: Where Art Meets Science</i> by international art collective teamLab. The journey begins with champagne and canapes at the scintillating Crystal Universe, before traversing through Future World to a long, communal table at <i>Transcending Boundaries</i> for a four-course modern Japanese dinner curated by KOMA Singapore.</p> <p>Date: Tuesday 16 May (sold out) & Wednesday 17 May, 7.15pm onwards Inclusions: S\$490++ per person; view menu here; vegetarian menu is available as well Location: ArtScience Museum, Basement 2, <i>Future World: Where Art Meets Science</i></p>
	<p>Gastronomes will delight in An Epicurean Journey at RISE, a one-day only buffet affair like no other during lunch on 27 May (Saturday), as four of Marina Bay Sands' award-winning restaurants join forces to present their signature offerings in spectacular fashion. From Bread Street Kitchen & Bar's iconic <i>beef wellington</i> and <i>pecan pie</i>, homemade <i>French charcuterie</i> by db Bistro & Oyster Bar and exquisite dim sum by Mott 32 Singapore, to a flagship <i>live pasta wheel station</i> and <i>gelato cart</i> helmed by LAVO Italian Restaurant & Rooftop Bar, diners can enjoy a spectacular spread from around the world at RISE,</p>

	<p>nestled in the heart of Marina Bay Sands' hotel lobby. These star-studded dishes will be offered in addition to RISE's existing buffet menu, including all-time signatures such as the <i>Australian wagyu beef cheek rendang</i> paired with nasi lemak, <i>seafood in Thai green curry</i>, and <i>chilli Sri Lankan crabs</i>, among other crowd favourites.</p> <p>Date: Saturday 27 May (selling fast), 12pm-3pm Inclusions: S\$118++ per adult; S\$59++ per child; view menu highlights here Location: RISE, Lobby, Hotel Tower 1</p>
	<p>Immerse in a culinary journey like no other at The Great Chef Showcase by Luke Mangan, as the world-renowned Australian chef and wine icon offers his take on the season's finest produce at Marina Bay Sands' Event Plaza. An exquisite dining affair like no other awaits, as stunning artistic installations and jaw-dropping performances take centrestage in an immersive dining space.</p> <p>Date: Wednesday 17 May (sold out) & Thursday 18 May, 7.30pm – 10.30pm Inclusions: S\$716 per person; view menu here Location: Marina Bay Sands' Event Plaza</p>
	<p>Come dressed in resort chic this 21 May (Sunday) for A Culinary Symphony with Chef Ton, and dine amongst whimsical florals and live piano tunes over sumptuous modern Thai cuisine featuring unique seasonal produce by Chef Thitid 'Ton' Tassanakjohn. An owner of a group of restaurants in Bangkok, including Le Du and Nusara (ranked #1 and #3 respectively in Asia's 50 Best Restaurants 2023) as well as Mayrai and Baan, chef Ton will be presenting his signature take on the celebrated cuisine through this lunch affair, alongside pairings by a certified sommelier from the respected Court of Master Sommelier.</p> <p>Date: Sunday 21 May (selling fast), 12pm-3pm Inclusions: S\$476 per person; view menu here Location: Marina Bay Sands' Event Plaza</p>



For two nights only, be whisked away on a complete sensory journey at Singapore's biggest nightclub MARQUEE with two of the Philippines' most celebrated chefs – Jordy Navarra and Johanne Siy (Asia's Best Female Chef 2023) – as they prepare innovative and experiential cuisines live on stage during [MARQUEE Experiential Dining](#).

Date: Tuesday 23 May (sold out) & Wednesday 24 May, 7pm – 10.30pm

Inclusions: S\$656 per person; view menu [here](#)

Location: MARQUEE Nightclub, B1-67, The Shoppes at Marina Bay Sands



For an idyllic afternoon in the heart of Marina Bay Sands' grand hotel lobby, head over to **Renku Bar & Lounge** for [An Artisanal Journey at Renku](#). Journey through a curated selection of [12 organic and biodynamic wines](#), European cheeses and freshly baked breads by Marina Bay Sands' chief baker Dore Regis, as you bask in soft, delightful live melodies at the high-ceiling lobby lounge.

Date: Monday 15 May – Sunday 28 May, 12pm onwards

Inclusions: Curated selection of organic and biodynamic wines, European cheeses, and freshly baked breads

Location: Renku Bar & Lounge, Lobby, Hotel Tower 1



Get ready for one of the wildest daytime parties 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. 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, brunch classics such as the *rigatoni tomato basil*, soulful *chicken alla cacciatora* and a mini version of LAVO's signature "The Meatball", and a delightful selection of Italian desserts, including the classic *tiramisu*, homemade *cannoli*, and *rum babà*.

Date: Saturday 27 May, 12pm – 4pm

	<p>Inclusions: S\$168 – Early Bird, S\$188 – General Admission (online), and S\$200 – At the door Location: LAVO Italian Restaurant & Rooftop Bar, Level 57, Hotel Tower 1</p>
	<p>Be awed at the intricacies of cocktail mixing and get up close and personal with award-winning mixologist Arcadius Rybak as he whips up signature cocktails at AVENUE Lounge's Mixologist Masterclass: Arcadius Rybak.</p> <p>Date: Tuesday 16 May (sold out) & Wednesday 17 May, 6.30pm – 8.30pm Inclusions: S\$296 per person; four NIKKA whisky flights paired with chocolate, and four cocktails paired with canapés from KOMA. Location: AVENUE Lounge, B1-67, The Shoppes</p>
	<p>Glam up and dress to your nines in shades of <i>Cream & Peach</i>, May's colour themes at Spago Bar & Lounge monthly 'Shades of Spago' party.</p> <p>Sink your teeth into a special collaboration menu with a first-ever collaboration with Bincho that will invigorate one's tastebuds, and while the night away with Spago's classic handcrafted cocktails, live DJ sets and stunning night views. The best dressed guests according to the theme of the night will stand a chance to win a round of cocktails.</p> <p>Date: Every last Saturday of the month, 8pm – 12am; view subsequent themes here Location: Spago Bar & Lounge, Level 57, Hotel Tower 2</p> <p>Open for walk-ins, although reservations are highly recommended. Kindly note that kids are not allowed after 8pm.</p>
	<p>Good for the planet, great on the palate. Indulge in 12 exciting varieties of organic and biodynamic wines at 11 restaurants and soak in luscious, high-quality wines with Wine for Our Planet.</p> <p>Availability: Monday 15 May – Sunday 28 May Inclusions: View menu here Locations: Bread Street Kitchen & Bar, CUT by Wolfgang Puck, db Bistro & Oyster Bar, KOMA Singapore, LAVO Italian Restaurant & Rooftop Bar, Mott 32, Renku Bar & Lounge, RISE Restaurant, Spago, Wakuda Restaurant & Bar, Yardbird Southern Table & Bar</p>



Discover the wondrous nuances of Japanese whiskey with a flight of *Yamazaki 12 Single Malt*, *Hakushu 12 Single Malt*, and *Nikka 12 Blended* at **Wakuda Restaurant & Bar**, and savour the well-balanced flavour of fine whisky at [Whisk The Evening Away](#).

Availability: Monday 15 May – Sunday 28 May
Inclusions: Flight of *Yamazaki 12 Single Malt*, *Hakushu 12 Single Malt*, and *Nikka 12 Blended* for S\$58++; view menu [here](#)
Location: Wakuda Restaurant & Bar, Lobby, Hotel Tower 2



Two-Michelin-starred **Waku Ghin** is presenting '[Raising the Bar](#)', a specially curated luxurious five-course menu. Let culinary masters take you on a gastronomic journey that incorporates fresh seasonal ingredients, refined with Japanese culinary craftsmanship. Pair the meal with handcrafted Japanese-style cocktails, wines and premium sake offerings for an unforgettable evening of culinary finesse.

Availability: Monday 15 May – Sunday 28 May
Inclusions: S\$250++, only available at The Bar; view menu [here](#)
Location: Waku Ghin, L2-03, The Shoppes



Alongside some of the rarest and exclusive first-to-Singapore premium cuts at one-Michelin-starred **CUT by Wolfgang Puck**, take [A Sip of Excellence](#) and explore eight exclusive wine labels jointly created by Wolfgang Puck himself.

Availability: Monday 15 May – Sunday 28 May
Inclusions: Eight varieties of red and white wines by the glass from Austria and USA; view menu [here](#)
Location: CUT By Wolfgang Puck, B1-71, The Shoppes



Pair double magnum wines with **db Bistro & Oyster Bar**'s French Charcuterie boards and terrines made in-house and to perfection by Executive Chef Jonathan Kinsella and Chef Vincent Yong at [Double Magnum Delight](#).

Availability: Friday 19 May – Sunday 21 May and Friday 26 May – Sunday 28 May
Inclusions: Selection of double magnum wines by the glass available for S\$48++; view menu [here](#)
Location: db Bistro & Oyster Bar, B1-48, The Shoppes



Take your pick from a selection of European bottled wines at **Bread Street Kitchen Singapore**'s first-ever wine market. Bring home a bottle or two, or simply indulge in a glass with the classic *Fish & Chips* or *Beef Wellington* for absolute enjoyment at [Gordon Ramsay Wine Club](#).

Availability: Monday 15 May – Sunday 28 May
Inclusions: Bottled wines for dine-in or takeaway from S\$90++
Location: Bread Street Kitchen & Bar, L1-81, The Shoppes



Celebrate local beers at [Beer Spotlight](#), and pick from **Black Tap**'s selection of three craft beer on tap to pair with *Wagyu Hot Dog* for a flavour home run.

Availability: 15 May – 28 May, Monday – Friday from 5pm – 9pm, Saturday & Sunday from 12pm – 9pm
Inclusions: Three varieties of local craft beers on tap at S\$18++ per pint; view menu [here](#)
Location: Black Tap, L1-80, The Shoppes



Toast to your heart's content and enjoy [A Rosé Afternoon](#) with **Spago**'s selection of Rosés that pairs immaculately with *Chicken "Laksa" Spring Roll* and *USDA Prime Beef Sliders*, or just about any dish from the scrumptious menu that promises something for all.

Availability: Monday 15 May – Sunday 28 May, 12pm – 5pm
Inclusions: Selection of Still Rosé at S\$98++ and Champagne at S\$198++
Location: Spago Bar & Lounge, L57, Sands SkyPark, Hotel Tower 2



Revel in a seamless pairing of **Yardbird's** famed *Chicken & Waffles* with premium bourbon *Highball* and *Bourbon Lemonade* in four zesty and refreshing flavours and taste [Bourbon Perfection](#) with award-winning bourbon by Eagle Rare.

Availability: Monday 15 May – Sunday 28 May
Inclusions: *Highball* and *Bourbon Lemonade* at S\$18++ each. Choose from Blackberry, White Peach, Strawberry or Passionfruit flavours for *Bourbon Lemonade*; view menu [here](#)
Location: Yardbird Southern Table & Bar, B1-07, The Shoppes



Luxuriate in **KOMA's** trio of wagyu cuts from Japan, USA and Australia with its [World of Wagyu](#) platter, and relish the distinctive, stand-out flavours of each cut.

Availability: Monday 15 May – Tuesday 30 May
Inclusions: Three varieties of wagyu cuts from Japan, USA, and Australia at S\$298++ per person; view menu [here](#)
Location: KOMA Singapore, B1-67, The Shoppes



Satiate cravings for an impeccable pairing of **Mott 32's** *Signature Apple Wood Roasted Peking Duck* with Krug Champagne for the absolute dining experience at [A Krug Pairing](#).

Availability: Monday 15 May – Sunday 28 May
Inclusions: Krug Champagne available for S\$498++ (U.P. S\$560) when ordered with *Signature Apple Wood Roasted Peking Duck*. Limited quantities available daily; view menu [here](#)
Location: Mott 32, B1-42-44, The Shoppes



From 20 to 27 May, part of the intimate and sophisticated **AVENUE Lounge** will receive a ravishing makeover into [La Cave: A Rustic Wine Experience](#), inviting viticulture enthusiasts and wine lovers to celebrate the finest wines and champagnes. Decked in intricate decoration that extends from the walls to the ceiling, the classic underground wine cave is available for 50-pax event bookings during lunch and early evenings, and can be elevated with canapes by **db Bistro & Oyster Bar** or **KOMA Singapore**.

Date: Saturday 20 May – Saturday 27 May (daily)

	<p>Inclusions: From S\$12,500+++; for enquiries, email restaurantsales@marinabaysands.com</p> <p>Location: AVENUE Lounge, B1-67, The Shoppes (main entrance on Level 1 along Bayfront Avenue, behind Theatre Bus Stop)</p>
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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.

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