

MEDIA UPDATE

Exclusive gastronomic specials at Marina Bay Sands

Singapore (17 August 2020) – This August, Marina Bay Sands continues to re-open its signature restaurants with **LAVO Italian Restaurant & Rooftop Bar** and European patisserie **Origin + Bloom** being the latest to return to the integrated resort's stable of dining gems. This is followed by celebrity chef restaurant **ADRIFT by David Myers**, which opened its doors last weekend (15 August) with a brand-new Yakitori offering, refreshed a la carte dishes, and a glorious weekend brunch.

From August to September, gourmands can also look forward to a repertoire of refreshed offerings and limited-time specials, including a revamped breakfast menu at **Bread Street Kitchen by Gordon Ramsay**, a new *Late Afternoon menu* at **Mott 32**, and **RISE's** one-week only *Crabs Special* buffet.

Dining in the 'New Normal' at Marina Bay Sands will be synonymous with exceptional food and service, albeit in a new environment with safe dining measures in place. Dining reservations are required, and diners are capped at groups of five or fewer per table. For more information on Marina Bay Sands' property-wide hygiene and safety measures, please visit www.marinabaysands.com/SandsClean.

ADRIFT by David Myers re-opens with new Yakitori menu and modern dishes



Bask in natural daylight at ADRIFT's main dining room over a special weekend brunch, or enjoy convivial nightcaps at the eclectic lounge

Celebrity chef restaurant **ADRIFT by David Myers** re-opened last weekend (15 August) and welcomed diners back with new menus featuring modern Asian dishes rooted in the Japanese cooking philosophy of elegance and simplicity. Diners can look forward to dishes that draw references from Chef Myers' travels and love for thoughtfully sourced seasonal ingredients, prepared using condiments and sauces made in-house.



ADRIFT presents a refreshed menu of thoughtfully sourced produce (from L to R): **Local barramundi, Spencer Gulf prawns**

Culinary highlights include the *local barramundi* (S\$38++), featuring local catch from Kühlbarra, the only deep-sea pen in Singapore, served with a rich broth made from roasted fish bones and lifted with fragrant lemongrass. Also prepared using a nose-to-tail cooking method is the sustainable *Spencer Gulf prawn* (S\$22++). Prawn heads and shells are used to flavour the base sauce, while prawns are served fresh off the wood-fired grill, topped with a sheer layer of lardo which slowly melts into the prawns for a truly umami treat. Another dish not to be missed is the *organic chicken* (S\$34++) – a juicy local Sakura chicken breast meat is pan-fried till fragrant and finished with homemade cultured butter and savoury sauce made using rice foam, grilled baby bok choy, puffed rice and a superior chicken stock.



Enjoy a selection of over 30 freshly grilled yakitori skewers at ADRIFT

Also new at ADRIFT is a brand-new Yakitori menu offering a diverse array of over 30 yakitori skewers freshly grilled upon order. Diners are invited to savour adventurous flavour combinations under the 'special skewers' selection, which include the *char siu quail* (S\$7++), *uni roe in celeriac* (S\$8++), *octopus and pickled lemon* (S\$7++), *slipper lobster in fermented cabbage* (S\$8++), as well as *potato and caviar* (S\$7++). The menu also offers all-time favourites under the 'classic skewers' selection, such as the tender *pork collar* (S\$4++), *chicken wing* (S\$4++), *butcher steak* (S\$5++) and *ox tongue* (S\$5++).

Complete the authentic Yakitori experience with Japanese craft beers and Highball in a new menu featuring over 30 bourbon and whisky options. This includes rare Japanese whiskies such as *Hibiki 17* and *Suntory Yamazaki 12*. For all Fridays in the month of August, ADRIFT will celebrate the launch of its Yakitori menu with a pairing promotion. Guests can enjoy 10 classic skewers with

a glass of *Suntory draft beer* at S\$25++, or five special skewers with a glass of *Sun Peace Whiskey* at only S\$35++. For more information, visit marinabaysands.com/restaurants/adrift.html.



ADRIFT's unique brunch offerings include the **goat's curd waffle** served with bacon ice cream and the **broken ricotta pancake**

To sweeten the deal on weekends, enjoy ADRIFT's revamped weekend brunch menu offering a selection of over 15 unique brunch creations and classics. In addition to brunch staples such as *New England lobster frittata* (S\$24++) and *king crab omelette* (S\$26++), diners can delight in ADRIFT's original creations such as the *goat's curd waffle* (S\$21++) with smoked maple syrup and bacon ice cream, as well as the *broken ricotta pancake* (S\$19++) with crunchy whisky walnuts, honeycomb and crisp apple slices. Free-spirited diners can opt for the *Have it Chef's way brunch* (S\$45++; for two hours) and let the team of chefs curate a line-up of divine creations for a wondrous brunch experience. Match the dishes with ADRIFT's free flow beverage package¹ (supplement S\$70++) to keep the glasses flowing.

For reservations, call 6688 5657 or visit marinabaysands.com/restaurants/adrift.html.

Enjoy breakfast by the bay at Bread Street Kitchen by Gordon Ramsay (8.30am–11am, weekends)



A glorious breakfast spread awaits at Bread Street Kitchen: **smoked salmon bagel** and **avocado on toast**

Indulge in a scenic weekend breakfast by the Marina Bay waterfront with **Bread Street Kitchen's** revamped classic English breakfast menu. The lively and vibrant restaurant has recently expanded its alfresco dining space, making it the ideal venue for a leisurely breakfast. In addition

¹ The free-flow beverage package is by participation of the entire table only, with one glass served at a time.

to all-time favourites such as *eggs benedict royale* (S\$19++) and *buttermilk pancakes* (S\$18++), the restaurant is dishing out a series of new breakfast offerings. Savour the *beef brisket sandwich* (S\$22++), featuring tender slices of beef, pickled jalapeño, a sunny side-up and cheddar packed in toasted chewy ciabatta, served with a side of chips. The *smoked salmon bagel* (S\$19++) delights with its classic combination of creamy scrambled eggs, smoked salmon, crème fraiche and chives, while the *avocado on toast* (S\$16++) boasts wholesome flavours and textures with crushed avocados, a soft poached egg, crisp cucumber ribbons, and pickled ginger atop a sourdough.

Pair the savouries with a glass of *BSK Blends* and take your pick from six delicious homemade smoothies for an energy boost. Rich in vitamins and nutrients, the *Immunity* (S\$11++) is packed with the goodness of citrus orange, celery, carrots, ginger, and passionfruit for a light tropical beverage. Guests can also enjoy the *cacao avocado smoothie* (S\$11++), a velvety blend of bananas with creamy avocado, cacao powder and a dash of cinnamon, as well as the *honey-granola smoothie* (S\$11++), made with banana, strawberry, home-made granola, and honey. Indulgent milkshakes such as the *baileys milkshake with butterscotch liqueur and soft serve ice cream* (S\$19++) and a range of fresh brews and organic teas are also available.



Satisfy your burger craving with Bread Street Kitchen's National Burger Week specials

From 26 to 31 August, celebrate National Burger Week at Bread Street Kitchen as the restaurant introduces three limited-time burger specials. Sink your teeth into the tantalising *pulled pork burger* (S\$20++), and savour the *soft-shell crab burger* (S\$20++) with a whole crispy soft-shell crab blanketed in chilli crab mayo. Meat lovers will enjoy the flavourful *lamb burger* (S\$20++) – a spiced lamb merguez patty accompanied with smoked feta cheese, tzatziki sauce and marinated cucumber between a refreshing mint brioche. Complete the meal with a side of *homemade chips*, *mac and cheese*, or *seasonal greens* at S\$5++ each. Diners can opt for the *burger slider sampler* (S\$56++) to enjoy the best of all three.

For reservations, call 6688 5665 or visit marinabaysands.com/restaurants/bread-street-kitchen.html.

Black Tap debuts new Juicy Lucy burger & presents 2nd anniversary specials (August-September)



Black Tap's Juicy Lucy burger hits the spot for every cheeseburger lover

This August, **Black Tap Craft Burgers & Beer** marks the return of its monthly gourmet burger specials with its rendition of Minnesota's iconic *Juicy Lucy burger* (S\$25++). A satisfying treat for cheese lovers, the burger is a beautiful assembly of a seared prime beef and bacon patty, decked between two fluffy potato buns with chilli cheese sauce, crispy bacon, ribbons of frizzled onions and mayo. Served with crispy Idaho fries, the *Juicy Lucy burger* is available till 31 August, with limited quantities daily.



Black Tap turns two with the Big Daddy Burger

From 1 to 14 September, join Black Tap's 2nd anniversary celebrations with the one and only *Big Daddy Burger* (S\$29++). Double the fun with a majestic double bacon cheeseburger, layered with melted American cheese and served with crisp lettuce, tart tomato pickles, special sauce and a side of golden fries.

For reservations, call 6688 9957 or visit marinabaysands.com/restaurants/black-tap.html.

Mott 32 unveils new Late Afternoon menu (3pm–5pm daily)



*Mott 32's Late Afternoon menu features delicate dim sum such as **soft quail egg**, **Iberico pork**, **flying fish roe siu mai**, alongside the Singapore-exclusive **crispy king prawns**, **Chinese rice wine**, **vinegar**, **chilli** and the indulgent **signature lobster "ma po tofu"***

Contemporary Chinese restaurant **Mott 32** is now offering a new *Late Afternoon menu* available from 3pm to 5pm daily, perfect for those looking for a quick mid-day *yum cha* session. The diverse array of over 35 dishes ranges from exquisite dim sum for a decadent afternoon tea, to a series of sharing main courses for those seeking authentic Chinese fare for a late lunch or early dinner.

Enjoy Mott 32's handmade Cantonese dim sum with a refined gastronomic twist, which include the *soft quail egg*, *Iberico pork*, *flying fish roe siu mai* (S\$9++ for two pieces) and the Singapore-exclusive *signature crispy sugar coated Peking duck bun* (S\$10++ for three pieces). Delight in the piquant starter of *cold free-range chicken*, *Szechuan peppercorns*, *chilli sauce* (S\$26++), and snack on the crispy *Japanese pumpkin*, *salty egg* (S\$10++), best paired with handcrafted cocktails. For mains, indulge in seafood offerings such as the *crispy king prawns*, *Chinese rice wine*, *vinegar*, *chilli* (S\$42++) and the restaurant's aromatic *signature smoked black cod* (S\$56++). Stir-frys and elevated staples such as the *Alaskan crabmeat fried rice*, *flying fish roe* (S\$48++) and *wok-fried flat rice noodles*, *US black angus beef*, *bean sprout* (S\$32++) are also available.

For reservations, call 6688 9922 or visit marinabaysands.com/restaurants/mott32.html.

KOMA celebrates Keirō no Hi (Respect for the Aged Day) (21 September)



Celebrate **Keirō no Hi** or *Respect for the Aged Day* at KOMA

On 21 September, **KOMA Japanese Restaurant & Sushi Bar** will honour Keirō no Hi or Respect for the Aged Day, a Japanese public holiday celebrated annually to honour elderly citizens, by offering diners aged 65 & above a 30 per cent discount off their total dining bill. This special occasion traces its origins to 1947, when 15 September was proclaimed “Old Folks’ Day” (Toshiyori no Hi) in Hyogo Prefecture to honour the elderly. Its popularity spread nationwide and in 1966, it took its present name of Keirō no Hi. To redeem the 30 per cent discount at KOMA, one member in the dining group² must be aged 65 and above (born in 1955 or earlier) and show official proof of age. A table reservation is required at least 12 hours in advance for this promotion.

For reservations, call 6688 8690 or e-mail koma.reservations@marinabaysands.com

AVENUE Lounge presents #AvenueAtHome: No More Monday Blues virtual party series (21 September)



*Stay connected with AVENUE Lounge with its **#AvenueAtHome: No More Monday Blues** virtual party series*

AVENUE Lounge continues *its #AvenueAtHome: No More Monday Blues* series with another virtual party headlined by New York City based DJ, Mel DeBarge. Mel, who has established himself as a household name in the international party scene and has performed for private events with clients including Louis Vuitton, Hugo Boss, Nike, Heidi Klum and Vogue, draws on a myriad of influences as he seamlessly merges hip-hop, rock, soul, funk, disco and reggae. The hour-long event will be hosted live on AVENUE Singapore’s Facebook page from 9pm to 10pm on Monday, 21 September. For more details, stay tuned to AVENUE’s socials on [Facebook](#) and [Instagram](#).

² *Diners are capped at groups of five or fewer per table.*

MARQUEE Singapore ONE Live series featuring DubVision (10 September)



MARQUEE Singapore will feature DubVision as part of its ongoing ONE Live series on 10 September

MARQUEE Singapore's ONE Live series returns on Thursday, 10 September with a performance by Dutch DJ duo DubVision, an international music act known for their progressive and electro house tunes. DubVision will perform an hour-long set on live streaming platform Twitch ([Twitch.tv/MarqueeSingapore](https://www.twitch.tv/MarqueeSingapore)) from 10pm to 11pm. For Twitch, no account is required unless users would like to activate the live chat function on the platform. For more details, keep a look out on MARQUEE's [Facebook](#) and [Instagram](#).

An epic crab adventure at RISE (14 – 21 September)



*RISE offers fresh selections of seafood through special themed nights such as **Crabs Special***

From 14 to 21 September, Marina Bay Sands' signature international buffet restaurant **RISE** will bring back its popular *Crabs Special* (S\$108++ per adult; S\$38++ per child)³ during dinner. Featuring more than 15 different crab dishes, the buffet spread will dish out abundant servings of Singapore's favourite crustacean prepared fresh upon order in a la carte style, as part of RISE's redesigned buffet experience. Diners can indulge in fresh selections of *Alaskan king crabs* and *Canadian snow crabs*, as well as well-seasoned delicacies such as *grilled snow crab with spicy cajun butter* and *Singapore style chilli crab with fried mantou*. Other highlights include flavourful, aromatic dishes such as *ketam masak rendang api*, a flower crab dish cooked in thick, spicy coconut gravy, and *samudri khazana tak-a-tak*, a harmonious combination of stir-fried crab meat,

³ Sands Rewards Members are entitled to an additional 15% discount at RISE's *Crabs Special* (14-21 September).

prawns, fish and vegetables. Top up an additional S\$20++ to enjoy free flow pints of the green tea infused *Renku Lager*, a local craft beer that is exclusively available at Renku and smooth on the palate.

For reservations, call 6688 5525 or visit marinabaysands.com/restaurants/rise.html.

Unwind in style at Marina Bay Sands' premium hotel bar and lounge Renku



Unwind at Renku Bar & Lounge (Lobby, Tower 1) where its signature afternoon high tea programme makes a return along with personable tableside service

Renku will be resuming its renowned afternoon high tea programme, perfect for guests looking to unwind at the grand hotel lobby of Marina Bay Sands over exquisite delicacies and Asian-inspired creations. Guests can look forward to a delightful flow of gourmet sandwiches served tableside in an elegant gueridon trolley, such as the *prawn avocado with tobiko aioli* and *tomato & burrata with macadamia pesto*, followed by a second course of warm and buttery *traditional scones*, served with preserves, fresh orange butter & clotted cream. End off with an array of delicate sweet treats, ranging from *milk chocolate hazelnut dacquoise* and *salted chocolate orange cake*, to Asian-inspired treats such as *durian choux puff* and the traditional *ondeh-ondeh*. Renku's Tea Masters will also be on hand to customise artisanal tea blends to guests' liking, or recommend Renku-exclusive tea blends such as the subtle jasmine *Marina Pearls* and black-tea based *Durian Lapis*.



*(From L-R): Enjoy four glasses of the signature green tea infused **Renku Lager**, paired with soy-glazed **Japanese yakitori** with pickled radish and chives*

Throughout September, Renku will be offering a special *Renku lager and snack combo* (S\$60++), available from 12pm till 10pm. Each combo comes with four glasses of the signature green tea

infused lager, and guests can pair them with one of three hearty a la carte items: *Japanese yakitori*, a quartet of glazed chicken thigh on sticks topped with generous amounts of pickled radish and chives; *crispy mid-joint chicken wings* tossed in house-made Thai hot sauce and holy basil; or pan-fried *chicken and vegetable gyoza*.

For reservations, call 6688 5535 or visit marinabaysands.com/restaurants/renku-bar-and-lounge.html.

Catch the sunset with Sundowners at Spago Bar and Lounge (4pm–7pm daily)



*Spago Bar and Lounge's Sundowners menu offers a selection of bites such as **Japanese fried chicken "karaage"** and **sushi rolls** with handcrafted cocktails such as the signature **Garden of Eden***

Bask in the glowing sunset at **Spago Bar and Lounge** over the alfresco lounge's *Sundowners menu*, available daily from 4pm to 7pm. Overlooking Marina Bay Sands' famous infinity pool with spectacular views of the city skyline, Spago Bar and Lounge beckons with its Californian laidback vibes, complete with cabanas, plush cushions and low tables. Light bites are headlined by the signature *chicken "laksa" spring roll* (S\$15++), crispy *Japanese fried chicken "karaage"* (S\$15++) served with kewpie togarashi aioli and a squeeze of lemon, as well as Spago's *sushi selection* (starting from S\$16++ for the *octopus sushi roll*). Enjoy these popular bites alongside Spago's innovative cocktails such as the *Garden of Eden* (S\$19++), a blend of mango black tea infused vodka with lemon and a touch of cane sugar, or a refreshing *Zeffer Red Apple Cider* (S\$12++). Pours by the glass include the sparkling *Prosecco, Ca' Vescovo, Italy* (S\$17++), *Susana Balbo "Crios" Mendoza Malbec 2018* (S\$17++), *Champagne, Lanson – Brut, France* (S\$30++).

For reservations, call 6688 9955 or visit marinabaysands.com/restaurants/spago-bar-and-lounge.html

Power up with Yardbird's set lunch menus and daily beverage specials



(From L-R): Fuel up with a wholesome **protein power bowl** or **the great American burger**; enjoy tantalizing appetizers such as **deviled eggs** for a more complete meal

Power up your afternoons at **Yardbird Southern Table & Bar** with a choice of two hearty set lunch menus, available on weekdays from 11am to 4pm. The *Lunch Break Set* (S\$36++) consists of a sandwich or salad with protein, a side and a choice of coffee or tea, while the *Executive Lunch Set* (S\$46++) consists of an additional appetizer of either *deviled eggs* or the honey butter-based *sweet corn hush puppies*. For mains, fuel up with a wholesome grilled chicken *protein power bowl*, or the signature *The Great American burger*, an indulgent double patty stacked with house-smoked pork belly and American cheese, complete with house fries. Pair with sides such as Yardbird's signature *classic buttermilk biscuits*, or the refreshing *spiced watermelon*.

On Thursdays, elevate the dining experience with Yardbird's *Uncorked Thursday*, where guests can enjoy 50% off wine bottles (under S\$200). For a full list of Yardbird's daily beverage specials, call 6688 9959 or visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.

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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, more than 2,500 hotel rooms and suites, the rooftop Sands SkyPark, and 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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