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Marina Bay Sands to progressively re-open celebrity chef and signature restaurants for dine-in from 27 June

IR-operated restaurants will re-open with enhanced hygiene measures; brand new Gourmet Takeaway platform launches on 4 July

Singapore (23 June 2020) – Following the re-opening of The Shoppes at Marina Bay Sands last Friday (19 June 2020), the iconic integrated resort (IR) is set to progressively restart operations across its celebrity chef and signature restaurants from Saturday, 27 June 2020.

The first round of openings will see the return of five restaurants located at the mall – namely **Black Tap**, **Bread Street Kitchen by Gordon Ramsay**, **CUT by Wolfgang Puck**, **Mott 32** and **Yardbird Southern Table & Bar** – with the rest to progressively re-open in July.

In addition to dine-in, the five restaurants will be offering more than 120 of their greatest hits and signature cuisine through a brand new **Gourmet Takeaway** platform launching on 4 July 2020. This platform will launch in phases in line with the restaurants' gradual re-opening, and feature more than 260 dishes from across 12 celebrity chef and signature restaurants when complete.



Celebrity chef and signature restaurants at Marina Bay Sands will progressively re-open from 27 June for dine-in with safe dining measures in place. (Clockwise from top left): **Black Tap**, **Bread Street Kitchen**, **CUT**, **Yardbird** and **Mott 32**

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Dining in the New Normal

With their gradual re-opening, Marina Bay Sands' award-winning restaurants will continue to deliver their exceptional food and service, while providing guests a new dining environment.

To adhere to safe distancing measures, seating capacities of each restaurant will be limited. This includes spacing tables at least one metre apart, and capping the number of diners to five or fewer per table. During the initial period, most restaurants will also be operating on reduced hours¹. As such, diners are required to make advance reservations prior to their visit. Sales and service of alcohol will cease at 10:00pm to comply with regulations that require consumption of alcoholic beverages to cease by 10:30pm.

In addition to enhanced cleaning and disinfecting frequencies implemented across the SG Clean-certified IR, restaurants will abide by government regulations on safe distancing, temperature screening and contact tracing.

Redesigned buffet experience: The traditional self-service buffets will give way to tableside service to minimise crowds at buffet counters. Diners can continue to enjoy unlimited buffet servings in a la carte style, served right to their table. This refreshed buffet experience will apply to all-day international buffet restaurant RISE, as well as breakfast service at Club55 and Spago Bar & Lounge, when they re-open.

Digitalising the customer experience: Beyond contactless payment, restaurants are also working to digitalise guest-facing collaterals such as physical newspapers and menus via QR codes. Guests would be able to scan these codes to read from the comfort of their personal mobile devices.

Enhanced hygiene protocols: In the kitchens, work surfaces are cleaned every two hours, while production kitchen floors will be scrubbed and cleaned at least six times a day to maintain the highest levels of cleanliness and hygiene. Beyond mandatory masks for all Food & Beverage Team Members, all guest-facing staff will also don face shields as an additional layer of protection. In addition to the temperature scanning points at all entrances of the property, all individuals will be screened again prior to their entry to each restaurant.

¹ View the full list of Marina Bay Sands' restaurants and their operating hours [here](#).

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(Left): All Food & Beverage Team Members will be wearing enhanced personal protective equipment; (Right): Work surfaces in the kitchens are cleaned every two hours to maintain the highest levels of cleanliness

For more information on Marina Bay Sands' property-wide hygiene and safety measures, please visit www.marinabaysands.com/SandsClean.

Gourmet Takeaway Experience

For the first time, Marina Bay Sands-operated restaurants will be offering their signature cuisine² for takeaway. The Gourmet Takeaway platform, which will launch progressively from 4 July, will begin with more than 120 dishes and beverages from Black Tap, Bread Street Kitchen by Gordon Ramsay, CUT by Wolfgang Puck, Mott 32 and Yardbird Southern Table & Bar, and eventually offer over 260 items from across 12 celebrity chef and signature restaurants. Guests can choose to collect their takeout via drive-through³ or a one-stop pick-up counter – both located by the entrance of Sands Expo and Convention Centre, or directly at the restaurants.

For starters, one-Michelin starred CUT by Wolfgang Puck will debut an abridged version of its menu to offer a selection of grilled steaks, while Bread Street Kitchen by Gordon Ramsay serves up its signature classic British fare and plant-based options. Foodies can also select from a diverse array of cuisines, including Black Tap's craft burgers and milkshakes, Mott 32's wok-hei infused stir-fries, as well as Yardbird's sharing family packs and brunch boxes. Spirits lovers can even round out their meal with handcrafted cocktails and fine wines from selected restaurants.

To maintain high standards of food quality, orders will be prepared as close to pick-up timings as possible to ensure freshness, and packed using biodegradable boxes certified by the Forest Stewardship Council to be food contact safe and recyclable.

Over at The Shoppes, 14 tenant F&B outlets will also be offering a repertoire of cuisines and exclusive takeaway menus progressively. Guests are spoilt for choice over a spread of

² View appendix for culinary highlights offered as part of the new Gourmet Takeaway platform.

³ Guests who opt for the drive-through collection will have to indicate vehicle car-plate number when ordering online.

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international cuisines, from local delights by celebrity chef Justin Quek's **JustIN Flavours of Asia**, to contemporary Japanese fare and sakes from **Sen of Japan**, and fine Indian cuisine from **Punjab Grill**. Chinese restaurant chains **Canton Paradise** and **Din Tai Fung** will also be offering popular items from their a la carte menus, whilst fans of **Ippudo** (re-opening on 24 June) can get their ramen fix with its KURO-OBI takeaway concept offering chicken-based broths.

Guests can call Punjab Grill and Sen of Japan to place their orders and make contactless payment via the phone⁴, or order and pay upon collection at the restaurants.

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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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For High-resolution Images

Download via [this link](#)

⁴ Only Punjab Grill and Sen of Japan will be conducting contactless payment prior to confirming orders.

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Appendix

Marina Bay Sands' Gourmet Takeaway highlights

Timings indicated below are for takeaways only⁵

Black Tap Craft Burgers & Beer

12pm to 9:30pm

(Blacktap@marinabaysands.com)

Available 4 July onwards



Recreate the American luncheonette experience at home with Black Tap's award-winning *Greg Norman Burger* (S\$27+). Crowned three-time winner of "People's Choice Award" at the NYC Wine & Food Festival, the burger features a juicy 220g wagyu patty topped with blue cheese, house buttermilk-dill and arugula. Another crowd favourite is *The Texan Burger* (S\$25+), an impressive assembly of prime burger with aged cheddar, crispy onion ring, bacon, and sweet baby rays BBQ & mayo.

For a lighter option, enjoy Black Tap's refreshing *vegan spinach salad* with quinoa, pomegranate, avocado, apples, spiced glazed pecans and lemon miso vinaigrette (S\$21+). Complete the Black Tap experience with creamy *classic milkshake* (S\$12+), available in nine fun flavours which include Nutella, black cherry and Oreo cookies & cream.

⁵ Orders are to be placed 2 hours prior to collection, with the exception of CUT, which orders are to be placed 4 hours prior to collection.

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[Bread Street Kitchen by Gordon Ramsay](#)

12pm to 9.30pm

(bsk.takeaway@marinabaysands.com)

Available 4 July
onwards



A gratifying spread of traditional British fare awaits at Bread Street Kitchen by Gordon Ramsay. Highlights include the classic *Fish & Chips* (S\$30+), signature *Roasted Black Cod* (S\$39+) and *BSK Burger* (S\$30+), as well as creative dishes with Asian nuances, such as the *tamarind chicken wings* (S\$18+) and the flavourful *seared sea bream*, served with mussels in a south Indian coconut curry sauce (S\$39+). Not to be missed is *The Impossible Wellington* (S\$45+), featuring plant-based meat enveloped in mushroom duxelles and puff pastry, served with mashed potatoes, glazed carrots and seasonal greens.

[CUT by Wolfgang Puck](#)

5:30pm to 8pm
(orders to be placed **4 hours** prior to collection)

(cut.takeaway@marinabaysands.com)

Available 4 July
onwards



For the first time, CUT by Wolfgang Puck is offering diners its grilled steaks and dishes to-go. Grilled over burning coals and glowing embers of apple wood, CUT's *21-day aged, corn-fed USDA prime steak* is available for takeaway in various cuts starting from S\$80+. Gourmands who prefer a well-marbled cut can opt for the *Snake River Farms American wagyu*, also available in different cuts starting from S\$160+. Other menu highlights include the *baby chicken cooked on rotisserie* (S\$48+), the *Maryland blue crab cake* (S\$38+), as well as the decadent *praline chocolate bar* with caramelised hazelnuts (S\$21+).

Fans of CUT's handcrafted cocktails can now enjoy a slice of the restaurant's epic bar action at home. CUT is offering five of its handcrafted tipples for takeaway, which include the vodka-based *Garden of Eden* (S\$90+ for 500ml), barrel-aged *Bespoke Negroni* (S\$90+ for 500ml), and the signature *Rough Love* (S\$162+ for 1100ml/6 servings) which comes with a bottle of champagne for guests to mix just before serving.

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<p><u>Mott 32</u></p> <p>12pm to 1:30pm 5:30pm to 9:30pm</p> <p>(Mott32.TakeAway@MarinaBaySands.com)</p> <p><i>Available 4 July onwards</i></p>	 	<p>Renowned for its time-honoured regional Chinese recipes and progressive cooking techniques, Mott 32 Singapore continues to charm with a takeaway menu featuring its acclaimed delights. Savour the tender <i>barbecue pluma Iberico pork, coated in yellow mountain honey</i> (S\$48+), available in limited portions daily. For a decadent treat, enjoy Mott 32's premium <i>lobster ma po tofu</i> (S\$106+) and <i>sticky black cod with mustard yuzu sauce</i> (S\$58+), featuring fresh responsibly-sourced seafood.</p> <p>Known for its stir-fries brimming with <i>wok-hei</i>, Mott 32 will also offer its <i>wok-fried flat rice noodles with US Black Angus beef</i> (S\$32+) and <i>wok-fried kale with minced pork</i> (S\$26+). Not to be missed is the <i>crispy king prawns with Chinese rice wine, vinegar & chili</i> (S\$42+), featuring succulent prawns stir-fried over high heat and topped with fragrant sesame and crispy white mugwort.</p>
<p><u>Yardbird Southern Table & Bar</u></p> <p>11:30am to 10:30pm</p> <p>(YardBird.Takeout@marinabaysands.com)</p> <p><i>Available 4 July onwards</i></p>	  	<p>Treat your family to a soulful American feast with Yardbird Southern Table & Bar's brand new family packs. Perfect for small group celebrations (4-6 pax), each set comprises Yardbird's best-sellers, such as the <i>Chicken Biscuit Snack Box</i> (S\$110+), featuring <i>crispy chicken biscuits</i> and Yardbird's 5-cheese <i>mac & cheese</i>. Plan your next weekend brunch with the <i>Big Boy Brunch Box</i> (S\$160+), a scrumptious medley of <i>Llewellyn's fine-fried chicken</i> with <i>crispy pork belly, scrambled eggs, cheddar grits</i> and more. Alternatively, bring the barbeque experience indoors with <i>The Backyard BBQ Box</i> (S\$180+), an indulgent set featuring <i>St. Louis style pork ribs, tender smoked brisket, and crunchy pork cracklings</i>.</p> <p>Little ones can join in the feast with their own children's menu, offering fun-sized dishes such as <i>crispy chicken biscuit</i> (S\$14+) and <i>grilled shrimp</i> (S\$16+) with buttered pasta and parmesan. All items from the children's menu include a sweet tea/lemonade, and a home-made chocolate chip cookie. Complete the meal with sweet treats such as the Nutella-filled <i>mini beignets</i> (S\$14+) and <i>fried Oreos</i> (S\$14+), or add a bottle (or two) of fine</p>

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	<p>wines and spirits such as <i>Wild Turkey Bourbon</i> (S\$120+; 750ml). Yardbird's signature dishes such as the <i>Yardbird chicken sandwich</i> (S\$22+) and <i>The Great American Burger</i> (S\$29+) are also available for a la carte orders.</p>
<p><u>ADRIFT by David Myers</u></p> <p>11:30am to 9pm</p> <p><i>(Adrift.Takeaway@marinabaysands.com)</i></p> <p><i>Coming Soon</i></p>	 <p>Excite your palates with flavourful dishes by ADRIFT by David Myers, inspired by fresh ingredients thoughtfully sourced from local and regional producers. Whet your appetite with the <i>hay baked kohlrabi with kombu, amazake dressing & grilled leaf</i> (S\$18+), followed by the Asian-inspired <i>butcher steak with watercress, shallot, ginger & sesame</i> (S\$42+). Pair the dishes with delightful sharing portions of lovely <i>lala clams with bacon dashi, chili & celery</i> (S\$32+), and opt for the <i>pumpkin cheesecake with salted oat crumb and cocoa nibs</i> (S\$13+) for a multi-textured sweet treat.</p>
<p><u>db Bistro & Oyster Bar</u></p> <p>12pm to 9pm</p> <p><i>(dbreservations@marinabaysands.com)</i></p> <p><i>Coming Soon</i></p>	   <p>Reflective of Chef Daniel Boulud's intrinsic love for soulful dishes steeped in French tradition, db Bistro & Oyster Bar's takeaway menu is headlined by its signature seafood dishes. Savour the fresh <i>Tuna niçoise salad</i> (S\$26+) and <i>Maine lobster roll</i> (S\$42+), featuring generous chunks of lobster and creamy avocado on a buttered roll. Other menu highlights include the tender <i>herb roasted chicken breast</i> (S\$65+; for two pax), and the restaurant's namesake – <i>The Original db Burger</i> (S\$48+), featuring a foie gras centre enveloped in wine-braised short rib and ground sirloin, sandwiched between buttered brioche buns.</p> <p>Complement the bistro classics with a <i>tart of the day</i> (S\$12+), featuring fresh fruits of the season. Elevate the gastronomic experience with bottled wines, such as the <i>Ruinart Blanc-de-Blanc</i> (S\$131+) and <i>Bordeaux Blanc</i> (S\$88+).</p>

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<p><u>KOMA Singapore</u></p> <p>5.30pm to 11:30pm</p> <p>(<u>Koma.info@marinabaysands.com</u>)</p> <p><i>Coming Soon</i></p>		<p>For a taste of modern Japanese cuisine, explore KOMA's takeaway menu featuring bold, savoury dishes such as the <i>miso glazed eggplant</i> with sweet ginger red miso and ricotta cheese (S\$16+), and the <i>miso marinated black cod</i> (S\$58+), served with fresh beets and a drizzle of burnt jalapeno vinaigrette. Other menu highlights include the <i>truffle unagi roll</i> (S\$25+) and the <i>bincho sakura chicken</i> (S\$29+), served with sweet pickled cherry tomatoes and crispy shallots. Another of KOMA's crowd-favourites, the fragrant <i>scallion fried rice</i> (S\$32+) packed with chicken, shrimp, scallops and mushrooms, will also be available for takeaway.</p>
<p><u>LAVO Italian Restaurant & Rooftop Bar</u></p> <p>12pm to 11pm</p> <p>(<u>Lavo.reservations@marinabaysands.com</u>)</p> <p><i>Coming Soon</i></p>		<p>From 12pm to 11pm daily, LAVO Singapore will be offering a special <i>Takeaway Menu</i>, presenting a selection of 17 dishes from salads, to pasta and pizzas and dessert. Indulge in a hearty Italian-American feast with highlights such as the rich and hearty <i>penne carbonara</i> (S\$22+) with prosciutto, bacon, onion, egg yolk and romano cheese, as well as the show-stopping <i>20-layer chocolate cake</i> (S\$24+).</p> <p>LAVO's iconic <i>One Pound Meatball</i>, featuring a blend of ground imperial wagyu, veal and Italian sausage, will be transformed into five smaller <i>wagyu meatballs</i> (S\$20+), served with whipped ricotta and house-made focaccia.</p>
<p><u>Origin + Bloom</u></p> <p>8am to 9:30pm</p> <p>(<u>originandbloom.ta@marinabaysands.com</u>)</p> <p><i>Coming Soon</i></p>		<p>From rustic <i>sourdoughs</i> to sweet <i>red wine fruit breads</i>, Origin + Bloom will be offering a daily selection of six fresh bakes (S\$9 each). Treat yourself to the patisserie's signature buttery croissants, available in five flavours such as the crowd favourite <i>otah otah crossiant</i> (S\$5.50) and the timeless <i>pain au chocolat</i> (S\$4). For a full meal, add a wholesome bowl of greens and opt for the <i>cobb salad</i> (S\$12) or the classic <i>caesar salad</i> (S\$12).</p>

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<p><u>Spago by Wolfgang Puck</u></p> <p>12pm to 9:30pm</p> <p>(Spago.takeaway@marinabaysands.com)</p> <p><i>Coming Soon</i></p>		<p>Look forward to savouring Spago's imaginative Californian cuisine, featuring the best seasonal produce and quality ingredients. Executive chef Greg Bess continues to impress with his Asian-inspired creations, such as the iconic <i>chicken laksa spring roll</i> (S\$16+) and the <i>K.B.L.T.</i> (S\$32+), featuring Korean braised pork belly spiked with gochujang aioli. Other menu highlights include the responsibly-sourced <i>Ora king salmon don</i> (S\$24+), as well as the <i>American wagyu flat iron steak</i> (S\$48+), served with wok tossed vegetables and a portion of fragrant steamed rice.</p> <p>Vegetarians can also delight in the <i>rigatoni with spicy tomato sauce</i> (S\$29+), or satiate their burger craving with the <i>falafel burger</i> (S\$28+), served with feta cheese, refreshing mint and a fiery harissa aioli.</p> <p>Round out the satisfying meal with Spago's desserts, all wonderfully incorporated with citrusy elements. Indulge in the <i>light chocolate brownie</i> (S\$21+), served with a tangy passionfruit cream and fleur de sel, or the <i>lemon meringue pie</i> (S\$18+).</p>
<p>Tong Dim Noodle Bar</p> <p>11am to 9pm</p> <p>(TongDim.Takeaway@marinabaysands.com)</p> <p><i>Coming Soon</i></p>		<p>Explore regional Chinese cuisine and local delights at Tong Dim Noodle Bar, which will be offering a takeaway menu of 15 comforting rice and noodle dishes at wallet-friendly prices. Tantalise your tastebuds with the <i>Szechuan 'mala' chicken with steamed rice</i> (S\$12.80+), or opt for the soulful <i>double boiled soup</i> (S\$9.80+) and <i>signature prawn & pork rib 'la mian'</i> (S\$14.80+), featuring fresh hand-pulled noodles in a rich, simmered broth. Guests with a penchant for local flavours will also delight in the <i>curry chicken with steamed rice</i> (S\$13.80+) and <i>BBQ pork wonton noodles</i> (S\$12.80+).</p>