

Press Release



FOR IMMEDIATE RELEASE

Experience Flights of Fancy at Club55 in Marina Bay Sands

Club55 presents brand new evening programme offering a selection of seven beverage pairings

Singapore (25 September 2018) – Explore the world of fine wines, spirits and cuisine at Club55 in Marina Bay Sands, as the hotel's lounge presents a brand new evening concept titled *Flights of Fancy*. Nestled 55 levels above ground with magnificent views of the Singapore city skyline, Club55's new evening programme offers a selection of seven tasting flights, paired with exquisite bites created by Marina Bay Sands' Executive Chef Brian Cleere.



*Revel in a multisensorial experience at Club55's **Flights of Fancy**, set against the spectacular backdrop of Singapore's city skyline*

Available every evening, *Flights of Fancy* offers an array of beverage choices, ranging from champagnes to dessert wines, sakes, beers, as well as red and white wines. Each offering

Press Release



comprises of a trio of small plates crafted with premium ingredients such as caviar, fine cheeses, and truffles, perfectly paired with select tipples.

Seven unique flight pairings

Indulge in the classic **Rouges of the Old World** (flight of three 60ml glasses with petits plats; S\$55++), a handpicked selection of three vintage red wines that showcase the varied charms of the deep reds. First, sip on the *Tempranillo, Lan Crianza* from Rioja Spain, perfumed with aromatic red fruits laced with notes of vanilla and spices. The second glass of medium-bodied *Barbera d'Alba, Adriano* from Piedmont Italy elevates the senses with a crisp and zesty mouthfeel, amidst undertones of dark cherry and berry. Cap off with a glass of deep red *Merlot, St. Vincent Grand Cru* from St. Emilion France — this complex wine features contrasting flavours of red fruit and plums, with notes of velvety tannins. These red wines are paired with elegant small plates, namely the *Duck rillettes with toasted brioche, Arancini di Riso with mushroom and truffles*, and lastly the *Ribeye brochette with soy glace*

Sake fans will delight in **Rice In A Bottle** (flight of three 45ml glasses with petits plats; S\$47++). The pairing features Nanbubijin's signature *Tokubetsu Junmai*, made using premium Japanese Ginotome rice. An excellent drink to pair with a myriad of dishes, the sake exudes a rich aroma of fruity notes, and can be enjoyed at any temperature. The second sake, *Junmai Daiginjo, Kitagawa Tomioh*, is milled and brewed with high quality rice in Kyoto, rendering it mild notes of wood, melon and vanilla. The finale is a glass of *Den-En Gold Shochu*, a stronger distilled variant of sakes. Strong hints of fresh barley with light citrus and malt notes offer a delightful contrast to its nutty base, complete with a brisk finish. The trio is paired with exquisite plates of *Smoked Salmon with sour cream, chives and chopped egg, Hummus and crudites*, and *Chicken satay with peanut sauce*.

Guests can also opt for a refreshing beer flight **The Brew** (flight of three 90ml glasses with petits plats; S\$44++), or luxuriate in the champagne pairing **Sparkling Jewels** (flight of three 60ml glasses with petits plats; S\$51++). Other pairings include the **Rouges Of The New World** (flight of three 60ml new world reds with petits plats; S\$48++), **Les Blancs** (flight of three 60ml white wines with petits plats; S\$47++), and the **Dessert For The Nobles** (flight of three 45ml dessert wines with petits plats; S\$54++).

Mocktails and vegetarian options

A luxurious lounge experience for everyone, *Flights of Fancy* offers non-alcoholic beverage pairings and vegetarian options for guests with various dietary preferences. The **Mocktail Tasting Flight** (flight of three 90ml glasses; S\$15++), consists of three enchanting floral and fruity bubbly, such as *Spice Mûre Up*, a fizzy concoction made using homemade spiced

Press Release



blackberry syrup, the refreshing *Mint and Elderflower Spritz*, and *Sparkling Serenitea*, a chamomile-based blend with hints of mango and rosemary.

A selection of vegetarian petits plats (S\$19++ for three plats) is also available, featuring *Hummus & Crudites*, *Arancini di Riso with Mushroom and Truffles*, and *Vegetarian Maki Roll with Pickled Radish*.

Located at level 55 of Marina Bay Sands Hotel Tower 2, Club55 is reserved for VIP hotel guests during the day, and opens to the public from 8pm from Mondays to Thursdays, and 8.30pm from Fridays to Sundays. For reservations to experience *Flights of Fancy*, please email club55@marinabaysands.com, or call +65 6688 8858. For more details, please visit <https://www.marinabaysands.com/restaurants/buffet/club55.html>.

###

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, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, 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

For Media Enquiries

Zimin Foo (+65) 6688 3047 / zimin.foo@marinabaysands.com
Erica Ng (+65) 6688 1013 / erica.ng@marinabaysands.com

For High-resolution Images

Download via this [link](#)