

MEDIA UPDATE

Celebrate Mother's Day at Marina Bay Sands

Singapore (24 April 2019) – From sumptuous buffets to lavish brunches and limited-time specials, award-winning restaurants at Marina Bay Sands are presenting a line-up of celebratory feasts this May, befitting for the queen of the household.

Adrift by David Myers (12 May, 12pm-3pm)



*Spend a restful Sunday afternoon with Adrift's deluxe brunch dishes (from L to R): **buttermilk hotcakes with strawberries, honey & cream** and **New England lobster & eggs benedict with potato hash and lime***

On 12 May, treat mom to a delightful Mother's Day brunch at celebrity chef restaurant Adrift by David Myers. Diners can take their pick from a selection of nine weekend brunch specials, including the signature *New England lobster & eggs benedict with potato hash and lime* (S\$28++) and the fluffy *buttermilk hotcakes with strawberries, honey & cream* (S\$19++). Enjoy these brunch items alongside Adrift's wood-fire grilled meats and snacks, and opt for free flow champagnes, selected cocktails and house pours for S\$70++. All moms will also be pampered with a complimentary glass of champagne.

For reservations, please email Adrift.Reservations@MarinaBaySands.com or call +6688 5657.

Bread Street Kitchen by Gordon Ramsay (12 May, from 11am)



*Enjoy Bread Street Kitchen's signature **Sunday roast** as part of the restaurant's three-course menu*

This Mother's Day, savour Bread Street Kitchen's signature roasts and take your pick from an array of meats and starters as part of the restaurant's special three-course menu (S\$63++). Whet your appetite with the *salmon ceviche with crushed avocado and wonton skin*, before indulging in a *Sunday roast* of your choice, served with Yorkshire pudding, roasted potatoes, carrots, seasonal vegetables, gravy and creamed horseradish. End the meal on a sweet note with the *raspberry and vanilla cheese cake with raspberry sorbet*.

For reservations, please email BreadStreetKitchen.Reservations@MarinaBaySands.com or call +65 6688 5665.

Club55 at Marina Bay Sands (Mother's Day special: 11 May; Whisky flight pairing: 26 April)



Club55's elegant whisky pairing flight with four petit plats

On 26 April, Club55 will present a one-night-only whisky flight pairing (S\$65++), featuring carefully crafted dishes paired with some of the most well-known whisky labels. Commence the evening with a tasting flight of *The Glenlivet Founders Reserve* paired with a flavourful *duck magret with five spices, orange and hazelnut*. Then, enjoy the classic combination of whisky and steak with the *char-grilled black angus beef with shisho seaweed and sea salt*, paired with the smokey notes of *Aberlour 12*. This is followed by a pairing of *roquefort cheese with figs, fruit bread and walnut*, with *Chivas Mizunara*, before a finale of the *Ballantine's 17* to go with a *caramel praline crèmeux with banana cake and milk chocolate whisky emulsion*. The first 30 guests to reserve a table will also receive a miniature bottle of Chivas.

On 11 May, the premium lounge will present a one-night only *Mother's Night Flight Pairing* (S\$65++) featuring premium caviar and champagne pairing. Diners can luxuriate 55 storeys above ground and begin the evening with a serving of *jumbo crab & oscietra caviar with green apple and chamomile*, paired with the nutty *Domaine François Pinon Vouvray Brut*. The epicurean journey continues with a petit plat of *king salmon tartare and ikura caviar with ponzu and shisho*, with a refreshing glass of *Franck Massard Mas Sardana Cava Brut Nature*. Savour the *angel hair pasta & olive oil caviar with black truffle and porcini* paired with a tasting flight of *Piper Heidsieck Rosé Sauvage*, before a sweet dessert of *milk chocolate chantilly* with the aromatic Italian *Scanavino Moscato d'Asti*.

For reservations at Club55, please email club55@marinabaysands.com or call +65 6688 8858.

Nostra Cucina (12 May, 12pm-5pm)



Look forward to a hearty Italian lunch at Nostra Cucina with dishes such as **Bistecca**

This Mother's Day, Italian restaurant Nostra Cucina offers the best of soulful Italian home recipes with two family-style lunch menus for adults and children. The menu features a starter of assorted cold cuts, antipasti and salads such as *prosciutto* and *parmigiano reggiano*, before a choice of mains ranging from *eggs al forno with fontina*, *roasted cherry tomatoes and toasted sourdough*, to *porchetta with arugula salad* and *bistecca* (pan-seared seared hanger steak with Italian potatoes). Families with little ones can opt for the kids-friendly sharing feast, which features an additional choice of *pomodora pasta* or *pepperino pizza* for mains. Complete the family experience with a medley of Nostra Cucina's signature dolci. The sharing menu is priced at S\$70++ per adult and S\$35++ per child.

For reservations, please email nc_reservations@marinabaysands.com or call +6688 8522.

Renku (12 May)



Renku's refreshed à la carte menu features an array of local favourites and snack favourites (from L to R):
Singapore style hokkien mee, soft shell crab man tou and Japanese yakitori

This Mother's Day, treat your mom to an elegant afternoon high tea session (S\$50++) at Renku at Marina Bay Sands. Nestled in the lush hotel lobby of the hotel, the bar and lounge

serves classic tea brews and creative tea blends, coupled with a selection of cold sandwiches and desserts presented table-side on a gueridon trolley. All moms will also receive a complimentary glass of wine.

More recently, Renku has also unveiled a refreshed à la carte menu, offering an expanded selection of all-day bites and mains. The breakfast menu, available from 6am – 12pm daily, offers healthy options such as the *homemade raisin & buckwheat pancakes with caramelized bananas, clotted cream, macadamia nuts and maple syrup* (S\$18++) and *avocado on rye toast with cherry tomatoes, lemon, chives and arugula* (S\$15++). From 12pm to 6am, guests can indulge in familiar local favourites such as the *Singapore style hokkien mee* (S\$25++), simmered in rich stock and served with succulent prawns, squid and pork belly, as well as *char kway teow* (S\$24++), stir-fried over high heat with sweet sauce, prawns, fish cake and Chinese chicken sausage. The all-day bar and lounge is also offering eight different bar bites to accompany its array of cocktails. Highlights include the *soft shell crab man tou with pickled cabbage and chili crab dipping sauce* (S\$18 ++), *Japanese Yakitori* (S\$15++), and the *Impossible tsukune* (S\$17++).

For reservations, please email Renku.Lounge@MarinaBaySands.com or call +6688 5535.

RISE (10 – 12 May)



Gift your mom with a sumptuous buffet spread at Rise over the Mother's Day weekend

Rise is celebrating Mother's Day with a lavish feast from 10 to 12 May, with exclusive specials in addition to its regular buffet spread for the special occasion. Highlights include *canadian snow crab, nyonya chicken curry kapitan, traditional wagyu beef cottage pie*, as well as live carving stations serving *whole roasted sanchoku wagyu sirloin with creamy horseradish and natural jus*. All moms will also receive a surprise gift from RISE. Lunch on 11 and 12 May is priced at S\$78++ per adult and S\$25++ per child, while dinner from 10 to 12 May is priced at S\$88++ per adult and S\$38++ per child.

For reservations, please email Rise@MarinaBaySands.com or call +6688 5525.

Yardbird Southern Table & Bar (Mother's Day: 12 May brunch; Cinco de Mayo: 5 May, 10am-11pm)



Gather your family for a classic family-style American brunch at Yardbird Southern Table & Bar

Classic American restaurant Yardbird Southern Table and Bar's *All-You-Can-Eat Fried Chicken* makes a return on Mother's Day (12 May, brunch only). Taste the 100-year old signature juicy *lewellyn's fine-fried chicken* (S\$34 ++ per pax for free-flow) with savoury sides such as the five-cheese *mac & cheese* (S\$14++) and *classic buttermilk biscuits* (S\$10++) served with honey butter and house-made jam. Diners can also opt to elevate the brunch experience with two-hour free-flow bellini package (S\$30++ per pax).



*May specials rolls on with different weekly specials for the **Great American Burger Month** and Mexican delights like **pork taco** for **Cinco De Mayo***

This May, Yardbird Southern Table & Bar will also be celebrating the *Great American Burger Month* with four different weekly specials. From 1 to 7 May, Yardbird will be dishing out the *avocado bacon burger* (S\$28++), featuring pepperjack cheese, creamy avocado, tangy pico de gallo, chipotle aioli with crunchy lettuce. In the second week of May (8-14 May), Yardbird will launch its first Impossible 2.0 offering with the *Impossible burger* (S\$26++). The plant-based meat patty is grilled to perfection and smeared with tarragon aioli, rich brie cheese, shallot confit, lettuce and tomato. From 15 to 21 May, meat-lovers can indulge in the *steak*

house burger (S\$28++), dressed in A1 steak sauce, peppercorn aioli, jack cheese and crispy fried tobacco onions, and usher in the last week of May (22 to 30 May) with the smoky *hickory BBQ pork belly burger* (S\$28++).

On 5 May, a riot of colour and music takes over Yardbird Southern Table & Bar as the restaurant celebrates the annual **Cinco De Mayo** fiesta. From 10am until 11pm, diners can taste delicious bar bites such as *pork tacos* (S\$5++), *chicken tacos* (S\$5++) and *nachos* (S\$16++): crisp tortilla chips are served with black beans, cheddar cheese, pico de gallo, guacamole, sour cream and pickled jalapeños. Pair these savoury bites with a bucket of chilled Corona beers (S\$55++ for five bottles), or a tray of house pour tequila shots (five shots at S\$55++). Fans of refreshing margarita tipples can also enjoy them in three styles – classic, passionfruit jalapeno and strawberry (two-hour free flow at S\$55++).

For reservations, please email yardbird.reservations@marinabaysands.com or call +65 6688 9959.

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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, 2,560 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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