

# Fact Sheet



## Renku Bar & Lounge

### Introduction

Renku Bar & Lounge is Marina Bay Sands' premium hotel and bar lounge offering guests all-day dining and beverage options. Inspired by the Japanese linked-verse poetry art form, Renku exudes elegance through its oak and lush furnishings, with shades of bronze and grey for a touch of modern magnificence.

The crown jewel of Renku's offering is its revolutionary afternoon high tea, where professional Tea Masters are on hand to provide personalized tableside service and recommendations. Guests can choose to savour an array of 13 unique tea blends, including the exclusive mellow *Marina Pearls* and the King of Fruits blend *Durian Lapis*, or customize their own tea by pairing their favorite tea base with fresh herbs and flowers from Marina Bay Sands' own herb garden. A medley of savoury bites and sweet treats from the three-course afternoon tea menu completes the afternoon high tea experience.

At night, Renku transforms into an intimate lounge and bar offering a wide range of signature cocktails, locally crafted draft beers, and innovative concoctions. Exclusively available at Renku are tea-infused cocktails such as *Rosella*, a nectarous combination of Citadelle Original Gin, Cocchi Rosa, Champagne and Wild Forest Berry Tea, as well as unique brews such as the exclusive green tea infused *Renku Lager*.

Also available all-day is Renku's a la carte menu, which offers guests an array of Asian-inspired dishes specially prepared by Chef William Tan, executive chef of RISE restaurant. Guests can indulge in original creations such as the *Boston Lobster Hash* and the *Alaskan King Crab Dashi Jelly*.

### The Team

#### William Tan (Executive Chef)

Leading the culinary team at Renku is Executive Chef William Tan, who specializes in modern European and Asian cuisines. He is a two-time winner at the prestigious Bocuse d'Or Singapore in 2010 and 2007 and has represented Singapore on the world culinary stage at the Salon Culinaire Mondail in Switzerland in 2013, and the Restaurant of Champions in Western Australia in 2011.

#### Anthony Poh (Executive Pastry Chef)

Leading the pastry team at Marina Bay Sands is Executive Pastry Chef, Anthony Poh, who brings with him over 17 years of experience in the art of pastry making. His career has taken him to the kitchens of several five star establishments in Macau, Beijing, Sydney and Singapore. At Marina Bay Sands, Anthony is responsible for the development of dessert menus across the various dining outlets within the integrated resort.

### Fast Facts on Renku

- Renku is located at the Hotel Tower 1 lobby.
- Renku is opened 24 hours a day, seven days a week.
- There are two seatings for Afternoon High Tea sessions daily:

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- 1<sup>st</sup> session: 2pm to 3.30pm
- 2<sup>nd</sup> session: 4pm to 5.30pm
- Renku's signature Afternoon High Tea is priced at S\$48++ per pax.
- For reservations, please call (65) 6688 5535 or [Renku.Lounge@MarinaBaySands.com](mailto:Renku.Lounge@MarinaBaySands.com)