

MEDIA UPDATE

Celebrate Chinese New Year with sumptuous feasts at Marina Bay Sands

Singapore (19 December 2016) – Enjoy a joyous Lunar New Year at Marina Bay Sands with a scrumptious line-up of culinary delights at celebrity chef restaurants Adrift by David Myers, db Bistro & Oyster Bar by Daniel Boulud, Osteria Mozza by Mario Batali, Sky on 57 by Justin Quek, and Bread Street Kitchen by Gordon Ramsay.



Italian Riviera style Seafood Lo-Hei Yu Sheng, Pici with crab and black pepper at Osteria Mozza

Osteria Mozza will be marking the new Lunar New Year with a limited offering of their festive menu which includes the Italian Riviera style Seafood Lo-Hei Yu Sheng. Their Italian interpretation of the traditional Yu Sheng features fresh slices of hamachi, salmon and scallops served with shredded vegetables and citrus fruits. Crispy cannoli bits provide lovely crunch, before all are tossed together with fragrant sesame vinaigrette. Other highlights include freshly-made Pici with crab and black pepper and Steamed Snapper with Pork Belly, garnished with fresh spring onion and ginger.

Date: 27 – 29 January 2017

Time: 5pm – 11pm

Price: S\$128++ per person, \$248++ per person with cocktail & wine pairing

Location: B1-42-46, Galleria Level, The Shoppes at Marina Bay Sands (Across from the Theatre)

Reservations: Call +65 6688 8522 or email Mozza-Reservations@MarinaBaySands.com.

Website: <http://www.marinabaysands.com/restaurants/celebrity-chefs/osteria-mozza.html>



Roast Stuffed Suckling Pig at db Bistro & Oyster Bar

Enjoy a special Year of the Rooster menu at **db Bistro & Oyster Bar** featuring its French take on the Singapore classic, Chilli Crab “Supreme”. Here, the crabs are served with spicy mustard greens and house-made buttery brioche mantou buns. Popular Chinese New Year specials at the restaurant make a return with the Black Pepper Boston Lobster, Lotus leaf-wrapped Red Snapper and the succulent Roast Stuffed Suckling Pig with wild mushrooms, chili garlic kailan and spiced pork jus.

Date: 27 - 29 January 2017

Time: 5:30pm – 11pm

Location: B1-48, Galleria Level, The Shoppes at Marina Bay Sands (Across from the Theatre)

Reservations: Call +65 6688 8525 or email dbreservations@marinabaysands.com

Website: www.marinabaysands.com/dbbistro



Symphony of Seafood Yu Sheng, Lap Mei Fun from Sky on 57

Chef Justin Quek at **Sky on 57** has designed three menus: JQ Prestige Chinese New Year Lunch (S\$128++), Chinese New Year Gastronomic Dinner (S\$198++) and Chinese New Year menu for six person (S\$1,288) available from 2 January to 11 February. Begin the festive meal with the Symphony of Seafood Yu Sheng, comprising of Scottish salmon, buri oh, abalone, scallop, jelly fish, micro salad and Mandarin orange dressing. Other highlights from the menus include Baby Abalone and Japanese sea cucumber braised in golden broth, “Lap Mei Fun” – a pan roasted glutinous rice dish with braised Iberico pork belly, foie gras and black truffle shaving as well Chef’s dessert with Bird’s Nest served with a creamy Mango custard, paired with refreshing pomelo bits and coconut ice cream

Date: 2 January – 11 February 2017
Time: Lunch: 12 – 2:30pm, Dinner: 6 – 10pm
Location: Level 57, Marina Bay Sands Hotel Lobby Tower 1
Reservations: Call +65 6688 8857 or email skyon57@marinabaysands.com
Website: www.marinabaysands.com/skyon57

At Californian izakaya **Adrift**, the restaurant presents a Chinese New Year menu featuring Adrift's Yu Sheng and Abalone with baby leek, lemon and seaweed butter. Other dishes inspired by Chinese cuisine include Duck Dumplings with kumquat and black mushroom sauce as well as the Orange Gratin with pomelo, lime, dark chocolate ice cream for desserts.

Date: 23 - 29 January 2017
Time: 6 – 10pm
Price: S\$88++ per person
Reservations: Call +65 6688 5657 or email Adrift.Reservations@MarinaBaySands.com
Location: Marina Bay Sands Hotel Lobby Tower 2
Website: www.marinabaysands.com/adrift

Guests can look forward to tossing to good fortune with **Bread Street Kitchen's** Chinese New Year specials such as the Lo Hei Salad with Salmon (S\$28++). Also signifying prosperity on their Chinese New Year menu is the whole roasted sea bass, served with fresh green beans (S\$62++) and Sweet tangerines, served along with oranges and pomelos (S\$18++).

Date: 27 - 30 January 2017
Time: 11am – 10pm
Location: Bay Level, L1-81, The Shoppes at Marina Bay Sands
Reservations: Call +65 6688 5657 or email BreadStreetKitchen.Reservations@MarinaBaySands.com
Website: www.marinabaysands.com/breadstreetkitchen

Sweets and treats for Chinese New Year are also available at **SweetSpot** as it presents festive goodies created by Executive Pastry Chef Anthony Poh. One of the highlights is the Prosperity Golden Fire Cracker with almond milk truffles (S\$68). Made with rich dark chocolates, the Golden Fire Cracker is filled with almond truffle and decorated with decadent gold coins and ingot.

Available in three captivating flavours of White Chocolate Sesame, Dark Chocolate Raspberry and Orange Noir, the Chinese New Year themed macarons at Sweet Spot will also make the perfect gifts for loved ones this festive season. Decorated with auspicious greetings and wordings, the macarons (\$2.70 per piece, \$14.00 for 6 pcs per box, \$25.00 for 12 pcs per box) are hand painted and brushed with gold dust.

Date: 15 January – 15 February 2017
Time: 7am – 10pm
Location: Marina Bay Sands Hotel Lobby Tower 3 lobby
Enquiries: +65 6688 8588 (7am to 10pm daily)
Website: www.marinabaysands.com/sweetspot



Prosperity Salmon Yu Sheng at Jin Shan

From 16 January to 11 February 2017, modern Chinese restaurant **Jin Shan** will present seven sumptuous set menus, which includes the famous Prosperity Salmon Yu Sheng, starting from S\$138++ per pax. The restaurant, best known for its authentic spread of Cantonese, Hunan and Sichuan dishes, will also be serving other festive delights with local twists such as the braised whole fresh abalone in supreme oyster sauce and steamed cod fillet with Nyonya sauce.

Date: 16 January – 11 February 2017

Time: 5:30 – 11:30pm

Location: Marina Bay Sands Hotel Lobby Tower 2

Reservations: Call +65 6688 7733

Website: <http://www.marinabaysands.com/restaurants/chinese/jin-shan.html>



TWG Tea's Morning Rooster Haute Couture Tea

TWG Tea's Morning Rooster Haute Couture Tea (S\$40) presents another festive gift idea for loved ones during the upcoming Spring Festival. Available at The Shoppes at Marina Bay Sands, the Morning Rooster Haute Couture Tea is a spirited blend of black tea and

green tea, illuminated by a scattering of silver tips, colourful jasmine, morning rose and orchard fruit.

Location: B2-65, B2-89 (Canal Level), The Shoppes at Marina Bay Sands

Enquiries: Call +65 6535 1837

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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, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows. 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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