

## **MEDIA UPDATE**

### **March 2020 dining specials at Marina Bay Sands**

Singapore (24 February 2020) – Signature restaurants at Marina Bay Sands continue to delight gourmards with a series of dining specials and parties in March and beyond – from new vegan dishes at Black Tap, to Mott 32's new 'Dim Sum Drink Sum' programme, Yardbird's *Taco Tuesday*, and Bread Street Kitchen's *British Pie Week*. Karaoke-lovers can look forward to a new spot in town to belt their tunes at AVENUE's 'Mid-Week Karaoke', while revellers can party in style 57 stories above ground at LAVO's *Party Brunch*.

### **Mid-Week Karaoke at AVENUE (every Wednesday and Thursday)**



*Party away with your favourite tunes and drinks at AVENUE*

AVENUE has rolled out its new *Mid-Week Karaoke* package, exclusively available on Wednesday and Thursday nights. Belt out your favourite songs and enjoy craft cocktails and drinks served by a dedicated bartender at the intimate lounge, complete with a private bar. The 'Mid-Week Karaoke' packages come with a minimum spend of S\$250++ on beverage purchases, per 2.5 hour booking. The space is also available for karaoke sessions on other nights at a different rate.

For reservations, call +65 6688 8680 or e-mail [avenue.reservations@marinabaysands.com](mailto:avenue.reservations@marinabaysands.com).

### **Black Tap rolls out exciting vegan dishes**



*Diners can now select from an array of vegan options at Black Tap (L to R): **Vegan Black 'N' White Cakeshake**; **vegan spinach salad, topped with miso salmon***

Fans of Black Tap can now indulge in the restaurant's expanded vegan offerings. A nod to Black Tap's New York roots and the city's famed black and white cookie, *The Vegan Black 'N White Cakeshake* (S\$23++) is crafted using high quality vegan alternatives such as apple sauce for a perfectly moist cake, and a rice-based whipped cream that can pass the test when piled high on the cake. The soy-based chocolate shake is poured into a tall glass with house-made vanilla frosting and mini chocolate chips on the rim, and topped with a slice of black and white cake, whipped cream and chocolate drizzle.

Pair the shake with *The Vegan Nashville Hot* (S\$21++) – a juicy whole breaded portobello mushroom served with Nashville hot sauce, coleslaw and pickles on a vegan bun. Savour the well-balanced flavours and textures of *the Vegan Spinach Salad* (S\$21++), comprising baby spinach, quinoa, pomegranate, creamy avocado, crunchy apples, and spiced glazed pecans with a citrusy lemon miso vinaigrette. Diners can also enjoy the dish with a delicious slice of *miso salmon* (top up S\$8++).



*New tantalising dishes at Black Tap (clockwise from top left): buttermilk fried chicken tenders; wagyu wedge salad; The Carolina Burger; The Impossible Burger*

Back by popular demand, *The Carolina Burger* (S\$26++) now joins the restaurant's static menu, featuring smoky pulled pork with a juicy prime beef patty, melted American cheese and buttermilk slaw, sandwiched between two fluffy potato buns. Also making a comeback is the *wagyu wedge salad* (S\$27++), comprising a thick wagyu patty topped with crumbled blue cheese, and served on a bed of butter lettuce, cucumber, tomato and bacon.

Black Tap's plant-based rendition of its all-time classic burger, *The Impossible All-American* (S\$29++), is now available all-day. Another new and must-try item is the incredibly crispy *buttermilk fried chicken tenders* (S\$15++), served with three types of dips, namely house buttermilk-dill sauce, Korean BBQ sauce and lime honey mustard.

For more information, visit <https://www.marinabaysands.com/restaurants/black-tap.html> or call +65 6688 9957.

## **Bread Street Kitchen by Gordon Ramsay celebrates British Pie Week (2 – 8 Mar)**



*Bread Street Kitchen presents five delectable pie specials (clockwise from foreground): **Kaffir lime pie mandarin yuzu sorbet and shaving; bone marrow & steak pie, pork sausage rolled in puff pastry; lamb shepherd's pie; creamy salmon, cod and leek pie.***

Celebrate British Pie Week (2 – 8 March) the true blue London way at Bread Street Kitchen, as the restaurant dishes out five hearty pies over a limited period. Tantalise your taste buds with the *creamy salmon, cod & leek pie* (S\$38++), featuring generous chunks of salmon and cod with fragrant leeks, encased in a buttery short crust pastry. An ode to tradition, Bread Street Kitchen's classic *lamb shepherd pie* is a homely combination of carrots, mashed potatoes, horseradish and garlic crumbs (S\$38++). Meat lovers can satisfy their cravings with the *bone marrow & steak pie* (S\$42++), a majestic centerpiece brimming with steak, potatoes, baby onions and mushrooms. Savour the *pork sausage rolled in puff pastry* (S\$17++), a fun delectable dish with appetising mustard aioli, and draw a close to the meal with the zesty *kaffir lime pie* (S\$16++), topped with a scoop of refreshing mandarin yuzu sorbet.

For reservations, visit <https://www.marinabaysands.com/restaurants/bread-street-kitchen.html> or call +65 6688 5665.

## **International Women's Day specials at KOMA (7 Mar)**



*Celebrate International Women's Day with cocktails at **KOMA** Singapore*

This month, KOMA Japanese Restaurant & Sushi Bar is celebrating International Women's Day on Saturday, 7 March with a cocktail promotion for all ladies at its bar and lounge. Toast to the occasion with one-for-one cocktails from 9pm to 11pm on 7 March. Ladies who purchase this offer will also be given free admission into MARQUEE Nightclub before 12am.

For reservations, visit <https://www.marinabaysands.com/restaurants/koma-singapore.html> or call +65 6688 8690.

**LAVO (LAVO Party Brunch: 7 Mar; Sunday Champagne Brunch: 8 Mar; LAVO Meatball Day: 9 to 13 Mar)**



*An epic bash awaits at the St Patrick's Day edition of LAVO Party Brunch*

**LAVO Italian Restaurant & Rooftop Bar's** popular day-time **LAVO Party Brunch** series returns on Saturday, 7 March for an epic St Patrick's Day themed bash 57-storays above ground. Expect endless Perrier Jouet Champagne, Jameson whiskey, Guinness stout, house wines and beer, accompanied with a delicious Italian-American buffet spread. With live DJ sets and entertainment sets, this is a roof-top party not to be missed. Early bird and advance tickets for **LAVO Party Brunch**, priced from S\$138++, are available for purchase online at [www.marinabaysands.com](http://www.marinabaysands.com). Standard tickets are priced at S\$188++ at the door.



On Sunday (8 March), LAVO will be celebrating International Women's Day by offering a 25 per cent discount for all ladies attending the restaurant's weekly **Sunday Champagne Brunch**. Guests can enjoy free-flow Veuve Clicquot champagne, a selection of cocktails, red and white wine and Peroni beer, as well as an Italian-American buffet spread with live stations serving

items such as Roasted Suckling Pig and freshly made Cacio e pepe pasta from the cheese wheel. **Sunday Champagne Brunch** takes place from 12pm to 3pm and is priced at S\$158++ per adult, S\$98++ (buffet only), and S\$58++ for children aged between 4 and 12 years old.



*LAVO switches up its meatball game with five types of meatball on **LAVO Meatball Day** (9-13 Mar)*

Guests who are fans of LAVO's famed one pound meatball can look forward to enjoying new renditions of the dish as the restaurant will be offering four different types of mini-sized meatballs for **LAVO Meatball Day**. A nod to America's National Meatball Day on 9 March, the promotion allows guests to try five types of 50g meatballs of their choice - lamb, chicken, seafood, or its famed meatball made from imperial wagyu and Italian sausage. The **LAVO Meatball Day** promotion is priced at S\$28++ for five 50g meatballs and is available between 5pm and 12 midnight from 9 to 13 March.

For reservations, call +65 6688 8591 or e-mail [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com).

### **DJ Black Coffee at MARQUEE (7 Mar)**



*DJ Black Coffee debuts at **MARQUEE Singapore** on 7 March*

MARQUEE Singapore will be welcoming South African house DJ Black Coffee on the decks for his debut performance at the nightclub on 7 March. The DJ, whose real name is Nkosingithi

Innocent Maphumulo, became prominent after participating in the 2004 Red Bull Music Academy held in Cape Town. He later went on to win the “Breakthrough DJ of the Year” award at the DJ Awards in Ibiza and more recently is known for his collaborative work with Canadian rapper-producer Drake. Early bird tickets to Black Coffee are available for purchase via [www.marqueeingapore.com](http://www.marqueeingapore.com) at S\$35 (excluding booking fee) and from S\$38 at the door.

The nightclub is also turning the party dial up a notch with its resident DJ night, Marquee Academy, by offering free admission to all guests aged 18 and above from 22 February onwards. Entry is only valid until 11.30pm on event day, subject to verification of student ID at the door (applicable to all schools).

For enquiries on MARQUEE, call +65 6688 8660 or email [marquee.reservations@marinabaysands.com](mailto:marquee.reservations@marinabaysands.com). Log onto [www.marqueeingapore.com](http://www.marqueeingapore.com) or follow Marquee on Facebook and Instagram for updates.

### **Mott 32 introduces ‘Dim Sum Drink Sum’ (launching 1 Mar)**



*From (L to R): scallop and prawn hot & sour Shanghai soup dumplings; signature crispy sugar coated Peking duck bun; Hong Kong Iced Tea*

Starting 1 March, the recently-opened Mott 32 Singapore will launch a brand new ‘Dim Sum Drink Sum’ menu, available from 5pm to 7pm daily at the bar and lounge. Pair handcrafted cocktails and wines with a selection of delicate dim sum for a leisurely afternoon tea break. Highlights include the delightful *scallop and prawn hot & sour Shanghai soup dumplings* (S\$7++ for four pieces), the Singapore-exclusive *signature crispy sugar coated Peking duck bun* (S\$7++ for three pieces), as well as starters such as the *Japanese pumpkin with salty egg* (S\$17++) and *sweet & sour pork* (S\$16++). Guests can enjoy these dishes with Mott 32’s signature Hong Kong Iced Tea (S\$17++) – a tequila-based concoction with Lillet Blanc, blackcurrant, jasmine tea and basil seeds, or the fiery *Szechuan Tonic* (S\$17++), featuring Szechuan peppercorn gin mixed with housemade pineapple cordial and tonic. Diners who prefer a glass of wine (S\$17++) can opt for the bubbly *Bortolin Prosecco Valdobbiadene Superiore Brut, Veneto, Italy* or a floral *Críos Torrontés, Mendoza, Argentina 2019*.

For more information, please visit <https://www.marinabaysands.com/restaurants/mott32.html> or call +65 6688 9922.

## Monthly beverage specials at SweetSpot and Origin + Bloom (March & April)



Origin + Bloom's *chrysanthemum latte* is exclusively available in April

Marina Bay Sands' signature dining gems SweetSpot and Origin + Bloom have launched a series of monthly beverage specials. Come March, the charming European-inspired patisserie Origin + Bloom will offer a limited-time *mandarin peach tea* (S\$7), a thirst-quencher featuring jasmine tea with fragrant citrus mandarin and peach. In April, coffee connoisseurs can look forward to the Asian inspired *chrysanthemum latte* (S\$7), a luscious cuppa infused with floral notes and capped with foamy crema.

For more information, please visit <https://www.marinabaysands.com/restaurants/origin-and-bloom.html> or call +65 6688 8588.



SweetSpot rolls out two delicious healthy smoothies (from L to R): *goji berry smoothie (March)*, *orange carrot smoothie (April)*

Over at SweetSpot, the full-fledged wellness café offers an array of creative and healthy smoothies. In March, power up with the *goji berry smoothie* (S\$10), a nutrient-packed blend of coconut water with goji berries, banana, coconut flakes and natural honey. The *orange carrot*

*smoothie* (S\$10) debuts on the April menu, with a velvety concoction of soy milk blended with orange juice, banana, carrot and natural honey.

For more information, please visit <https://www.marinabaysands.com/restaurants/sweetspot.html> or call +65 6688 5555.

### **Taco Tuesday and Wednesday cocktail specials at Yardbird Southern Table & Bar**



*Wind down after work at Yardbird Singapore with its **Taco Tuesday** specials*

Hola Amigos! Experience Yardbird Southern Table & Bar's Mexican fiesta *Taco Tuesday*, as the restaurant rolls out five delicious taco specials weekly. Turn up the heat with the aromatic *smoked chicken taco* brimming with tender hand-pulled chicken and coated in spice and carolina reaper rub, or deep dive into the *baja fish taco* featuring barramundi and shredded cabbage with chipotle aioli, avocado cream, oranges and pickle lemon vinaigrette. The *Impossible taco* also debuts on the menu, featuring plant-based meat and a classic combination of roasted tomato salsa, shredded lettuce and cheddar. For a complete Mexican night out experience, pair these tacos with refreshing *margaritas* and opt for the two-hour free-flow package at S\$38++. All tacos are priced at S\$5++ per piece, with a minimum order of three pieces.



*Jazz up your Wednesdays with signature cocktails at Yardbird Southern Table & Bar*

Celebrate mid-week with Yardbird's *Wednesday Cocktail Specials*, available from 11am to 11pm on all Wednesdays in March. Make merry with rounds of signature cocktails and enjoy a complimentary cocktail for every two purchased, or a set of four at S\$50++. Guests can take their pick from a list of seven crowd-favourites, which include the classic *Yardbird Old Fashioned* (S\$22++), a bacon-infused whiskey tippie with maple syrup; the *Smoke Show* (S\$22++), featuring smoked applewood infused Woodford Reserve whiskey with tangy smoked mango, refreshing lemon basil, bitters and club soda; as well as the refreshing *Tropical Tonic* (S\$22++), a gin-based concoction made using Botanist gin, lemon, lemongrass syrup lychee, and fever tree tonic.

For reservations, please visit <https://www.marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html> or call 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, 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](http://www.marinabaysands.com)

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