

MEDIA UPDATE

Celebrate romance at Marina Bay Sands

Singapore (21 January 2020) – This Valentine’s Day, delight your better half with an array of dining specials at Marina Bay Sands’ signature and celebrity chef restaurants. Impress your date with an intimate dinner at CUT by Wolfgang Puck or db Bistro & Oyster Bar, and take romance to new heights with sky high dining experiences at Club55, Spago Dining Room and LAVO Italian Restaurant & Rooftop Bar. Couples can also enjoy special sweet treats at Black Tap Craft Burgers & Beer and KOMA Singapore, and party the Friday night away at Adrift’s signature Valentine’s Day *Hearts & Wines Party* and MARQUEE’s *Soundclash: Valentine’s Day edition*.

For details, please refer to dining alert below, or visit www.marinabaysands.com/festivedining

Adrift’s Hearts & Wines Party (14 February 2020, 6pm till late)



*Spice up the night with a romantic dinner and handcrafted cocktails at Adrift’s **Hearts & Wines Party***

Celebrate Valentine’s Day in style at Adrift’s signature **Hearts & Wines Party**. A party for singletons and couples alike, the night begins with a five-course dinner (S\$118++ per pax), featuring starters such as *oyster* with apple and lemon thyme, as well as *mackerel* with nori and miso. Other highlights include the *tuna* with smoked tomato, caviar and shiso, *quail* with aubergine, char siu and morning glory, as well as a sharing portion of *striploin* with potato, bone marrow and mother sauce. Elevate the dinner with course-by-course beverage pairing (S\$78++) to enjoy special cocktails and fine wines. Throughout the night, revellers can order a handcrafted cocktail in the colour that matches their relationship status – red for guests who are attached, amber for those in a ‘complicated’ relationship, and green for the singletons. From 9.30pm till late, guests can also make merry amidst live music.

For reservations, visit <https://www.marinabaysands.com/restaurants/adrift.html> or call +65 6688 1555.

AVENUE (1 – 29 February 2020)



Cocktail selections at AVENUE Lounge feature *It's Complicated* and *Cherish You*

This February, AVENUE Lounge will be offering four desirable cocktails created in the spirit of romance for Valentine's Day. Guests can toast to love with *Cherish You*, a gin cocktail mixed with aperol, grenadine, grapefruit and lemon juice with freshly muddled strawberries; or *It's Complicated*, a tequila cocktail with Don Julio Reposado, aperol, lemon and pineapple juice, shaken with egg white and garnished with grated chocolate. For some tongue-in-cheek fun, guests can also have a *One Night Stand*, a whiskey-based cocktail mixed with pineapple and lemon juice, passionfruit syrup and muddled maraschino cherries; or *Liar*, made with Barsol Pisco, spiced pear liqueur, lemon juice, simple syrup and peach bitters. The four cocktails will be available throughout the month of February at S\$22 nett each.

For reservations, call +65 6688 8680 or visit <https://www.marinabaysands.com/nightlife/avenue-singapore.html>

Black Tap Craft Burgers & Beer (14-16 February 2020, all-day)



*Celebrate Valentine's Day with Black Tap's **Red Velvet Cake Shake***

This Valentine's Day, add a sprinkle of sweet romance with Black Tap Craft Burgers & Beer's *Red Velvet Cake Shake* (S\$22++). Delight in a towering glass of red velvet cake batter shake, complete with a vanilla frosted rim and red and white sprinkles, and crowned with a slice of red velvet cake, whipped cream and chocolate drizzle. The *Red Velvet Cake Shake* is available from 14 to 16 February.

For enquiries, please email BlackTap@MarinaBaySands.com or call +65 6688 9957.

Bread Street Kitchen by Gordon Ramsay (13 & 14 February 2020, dinner only)



*Bread Street Kitchen delights with a five-course Valentine's Day special menu (clockwise from foreground): starter board of **fried kelly oysters**, **brie stuffed portobello mushrooms**, and **foie gras duck terrine**; **7 shades of chocolate**; **ruby snapper** with salt baked celery root, pickled baby onions, lobster dumpling and cacciuco sauce*

On 13 and 14 February, indulge in a romantic five-course dinner (S\$155++ per pax) at Bread Street Kitchen by Gordon Ramsay. Whet your appetite with a hearty bowl of *mushroom consommé* with pickled enoki mushroom and tarragon oil, before savouring a trio of starters featuring *fried kelly oysters* with fennel dill salad and yuzu dressing, *brie stuffed portobello mushrooms* with walnut pesto and berry compote, as well as *foie gras duck terrine* in port wine glaze. For mains, guests can choose from three signature dishes, which include Gordon Ramsay's famed *beef filet wellington* with prosciutto, asparagus spears, seasonal greens and red wine jus, as well as the *ruby snapper* with lobster dumpling, doused in cacciucco sauce. Chocolate lovers will delight in *7 shades of chocolate* – a platter of seven different interpretations of chocolate, accompanied with raspberry coulis and brandy crème anglaise.

Elevate your dinner with beverage pairing (an additional \$45++) for a truly memorable experience. Enjoy the starters with a glass of bubbly *NV Champagne Pierre Peters, Cuvée de Réserve Blanc de Blancs Brut, Grand Cru, France*, before a glass of medium red *2008 St Emilion, Château Simard, Bordeaux, France* to complement the signature mains. End the romantic evening with *Pink Panther*, a gin-based cocktail featuring Hendricks Gin, strawberry-cucumber syrup, hibiscus, lemon, sparkling wine and rose marshmallow.

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

Club55 (14 February 2020, 8.30pm till late)



*Dine against a backdrop of Singapore's stunning city skyline 55 stories above ground at **Club55***

Elevate your Valentine's Day experience with a five-course Asia-inspired menu (S\$129++ per pax) at Club55. All guests will be greeted with a *His or Hers cocktail*, before savouring delicacies such as *Hokkaido scallop ceviche*, accompanied with crustacean jelly, sea urchin and Dukkha spice, as well as *foie gras*, served with hazelnut, vanilla apple and Szechuan pepper.

For mains, taste the *rainbow trout*, served on a bed of creamy cauliflower nage and topped with briny caviar and ginger flower, followed by the juicy *wagyu beef cheeks* with black truffle potato, watercress, morel mushroom jus and a sprinkle of Himalayan salt. Guests can also enjoy *rose*, a delicate dessert comprising Japanese strawberry jelly, lime cheese mousse and Breton biscuit, alongside a selection of mignardises.

For reservations, please visit <https://www.marinabaysands.com/restaurants/club55.html> or call +65 6688 8858.

CUT by Wolfgang Puck (14 February 2020; 5.30pm till late)



Savour CUT's award-winning cuisine which includes (from L to R): **bone marrow flan**; **USDA prime rib eye**; and **Valrhona chocolate soufflé with crème fraîche cream & gianduja ice cream**

Mark your calendar with a date night at one-Michelin starred CUT by Wolfgang Puck, as the restaurant presents a luxurious five-course menu (S\$250++ per pax) on Valentine's Day. Begin the meal with appetisers such as *kaluga caviar eggs benedict vol au vent*, *mini kobe sliders*, and *foie "toast", cherry jam and pistachio*. Then, tantalise your taste buds with CUT's signature starters such as the *bone marrow flan* with mushroom marmalade and Perigord black truffles. For mains, guests can take their pick from a selection of premium steak options, which include the 21-days aged Illinois *U.S.D.A. prime* beef, or the prized *Hokkaido snow beef* from Tomakomai, Japan (supplement S\$100++). Enjoy the prime cuts with sides such as *soft polenta with parmesan*, *fried pee wee potatoes* and *roasted brussels sprouts*, before ending the evening on a sweet note with a towering *Valrhona chocolate soufflé*, served with crème fraîche cream and gianduja ice cream.

For reservations, visit <https://www.marinabaysands.com/restaurants/cut.html> or call +65 6688 8517.

db Bistro & Oyster Bar (14 February 2020, 5.30pm - 10pm)



Enjoy an intimate dinner date with timeless French cuisine at db Bistro & Oyster Bar

Trust the French to ignite passion and romance. This Valentine's Day, treat your loved one to a tantalising four-course dinner at db Bistro & Oyster Bar (S\$120++ per pax; additional S\$75++ for course-by-course wine pairing). Commence the evening with a luxurious starter of briny *oscietra caviar*, served with smoked Scottish salmon, cucumber, dill cream and freshly-baked pain de mie. This dish is perfectly paired with a glass of *Ruinart Blanc de Blancs Brut, Champagne, France, MV*. For the second course, opt for the flavourful *lobster consommé*, coated on delicate prawn and black truffle ravioli. Complement the dish with a glass of *Chablis, Domaine Louis Moreau, Burgundy, France, 2016*, boasting fruity notes and bright acidity.

For mains, indulge in the *roasted Brittany turbot* with creamy oyster chowder and moreish smoked bacon bits, or select the classic *steak diane*, featuring a tender filet mignon with wild mushrooms and potato mille feuille. Pair it with a glass of *Bourgogne Cuvée Saint-Vincent, Vincent Girardin, Burgundy, France, 2016* – the full-bodied wine boasts fruity notes with hints of walnut. End your date night on a sweet note with the beautiful *raspberry rose pavlova* with vanilla chantilly and nectarous lychee sorbet, paired with *Château Coutet, Sauternes-Barsac, France, 2007*.

For reservations, visit <https://www.marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html> or call +65 6688 8525.

KOMA (14 February 2020, 5pm onwards)



*Add a sweet touch to your Valentine's Day celebration with KOMA's delicate **raspberry rose***

Guests can enjoy a romantic dinner at KOMA Japanese restaurant & sushi bar this Valentine's and indulge in a special Valentine's Day dessert, *raspberry rose* (S\$18++). Packed with rich and sweet flavours, the dessert features a rose-red sphere made of white chocolate mousse and raspberry and rose jam, placed on top of a rice almond biscuit. The *raspberry rose* is exclusively available on 14 February. On this day, KOMA will also be presenting every female guest with a complimentary rose.

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

LAVO



End your date on a sweet note with the **vanilla raspberry rose** dessert (left), which is part of a four-course menu offered at LAVO over the Valentine's Day weekend

Celebrate Valentine's Day at LAVO Italian Restaurant & Rooftop Bar with an Italian American feast and breathtaking city views atop the iconic Sands SkyPark. LAVO's Valentine's Day four-course dinner menu features an *heirloom carrot salad*, *poached salmon tortellini* in a brown butter sauce, and a *surf & turf* for two which includes a New York strip steak and lobster oreganata with asparagus and a creamy choron sauce. To end the date on a sweet note, the menu will offer the *vanilla raspberry rose*, made with raspberry chiboust, Madagascar vanilla, and almond biscuit. LAVO's Valentine's Day menu is priced at S\$138++ per person and will be available for dinner from 14 to 16 February.

On Sunday, 16 February, LAVO will set the mood for love as it hosts a Valentine's Day edition of its weekly Sunday Champagne Brunch. In addition to the regular brunch buffet spread, guests can look forward to a fresh fruit bar and a strawberry pink chocolate fountain, along with an exquisite selection of Valentine's Day-themed desserts from LAVO's Executive Pastry Chef Jonathan Allaert. The spread will also include LAVO's brunch favourites such as live stations serving up *fresh sliced prosciutto*, *meatball pizzas* and a whole roasted 20kg pig. LAVO's Sunday Champagne Brunch - Valentine's Day Edition is priced at S\$158++ per person.

For reservations, call +65 6688 8591 or visit <https://www.marinabaysands.com/restaurants/lavo.html>.

MARQUEE



Party-goers can make a date with MARQUEE on 14 February as the nightclub is throwing out the rulebook on Valentine's Day traditions and is instead hosting a celebratory bash for all – whether you are attached or otherwise. The nightclub will host *Love Hurts* – an anti-Valentine's Day-themed edition of its resident DJ night *Soundclash* – and will have roving entertainment that includes a bunny mascot offering free hugs and kisses to party-goers. Guests who take a selfie with the mascot and tag @MarqueeSingapore on Instagram will receive a free "Cupid shot". Limited tickets will be made available for purchase online on Wednesday, 22 January from 12 pm, priced at \$20 (excluding booking fee). For more information, call +65 6688 8660 or email marquee.reservations@marinabaysands.com.

For updates on online ticket sales, visit www.marqueesingapore.com or follow Marquee on Facebook and Instagram.

RISE (14 February 2020, 6pm onwards)



Enjoy a deluxe spread of premium offerings at Rise

Come 14 February, treat your partner to a romantic candlelight dinner at international buffet restaurant RISE (S\$118++ per pax). Begin the sumptuous feast with a complimentary Champagne toast, paired with plump, fresh *Fine de Claire* oysters and other decadent seafood offerings. Other highlights include *pan-seared foie gras*, a *roasted wagyu* carving station, as well as the rich *chocolate molten cake with berry compote*. Couples can also elevate the dining experience with a bottle of *Piper NV* (\$138++ per pax; inclusive of dinner).

For reservations, please visit <https://www.marinabaysands.com/restaurants/rise.html> or call +65 6688 5525.

Spago Dining Room (14 February 2020, 6pm onwards)



Enjoy a three-course fine dining experience at Spago Dining Room on Valentine's Day

On 14 February, celebrate Valentine's Day with an exclusive three-course intimate dining experience (S\$205++ per pax) at Spago Dining Room. Perched 57 stories above ground with mesmerising views of Marina Bay, Spago will be presenting a menu of its well-loved crowd favourites, such as the *black truffle tagliatelle*, topped with fresh black truffle shavings and parmigiano reggiano, and the creamy *risotto with spanner crab*, topped with tomato confit, savoury bottarga and chives.

Swoon your date with a selection of mains including the *honey miso broiled black cod* – the premium catch is glazed with honey miso and served with chilled egg noodles, orange chilli dressing, black sesame vinaigrette and coriander for a unique Asian touch. Meat lovers can also supplement S\$35++ to enjoy the tender *Snake River Farms American wagyu New York sirloin steak*, served with potato-fontina gratin, miso-mushroom puree and red wine truffle reduction. Draw a close to the romantic evening with a choice of fluffy *salted caramel souffle*, served with a refreshing *farmer's market fuji apple sorbet*, or the *raspberry chocolate millefeuille*, a multi-layered treat featuring chocolate cremeux, raspberry jam, and chocolate shortbread with a scoop of raspberry lychee sorbet.

All guests will also be treated to a complimentary glass of champagne. For reservations, visit <https://www.marinabaysands.com/restaurants/spago-bar-and-lounge.html> or call +65 6688 9955.

Yardbird Southern Table and Bar (14 February 2020, from 4pm onwards)



Celebrate Valentine's Day with classic American flavours at Yardbird (from L to R): **grilled lobster, Sanchoku striploin, and peanut butter & jelly lava cake**

Celebrate the season of romance at classic American restaurant Yardbird Southern Table & Bar, as the restaurant unveils a five-course Valentine's Day menu (S\$140++). Excite your palate with a starter of *fresh pacific oysters* with soya, mirin, pickled cucumber and smoked trout roe, before a bowl of velvety *butternut squash soup* accompanied with multi-grain toast. Then, savour the decadent *pan seared foie gras*, topped with caramelised miso & peanut butter crush and bourbon grapes. Lovebirds can opt for a choice of mains and take their pick from the luscious *grilled lobster* served with salted cod brandade, béarnaise and shellfish consommé, or the juicy *Sanchoku striploin*, accompanied with roasted spring vegetables, pickled beets, red wine infused onions, grits and natural jus. The *peanut butter & jelly lava cake* draws a perfect finale to the one-night-only dinner – chocolate and peanut butter lava is encased in a thin layer of chocolate cake, and served with a fruity house-made vanilla and raspberry swirl ice cream. Guests can opt to keep the glasses flowing with selected wine bottles retailing at S\$60++ each.

For reservations, 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

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