

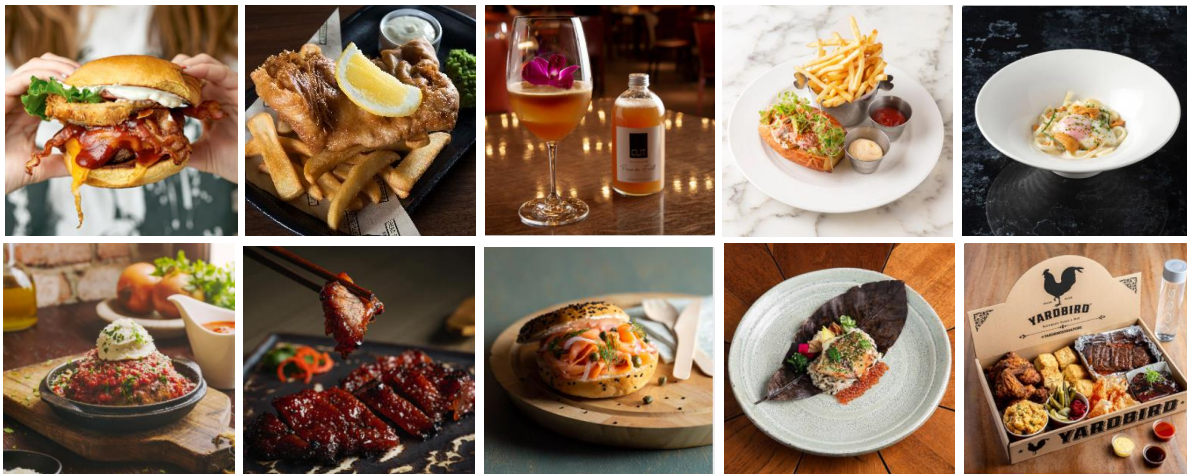
MEDIA UPDATE

Marina Bay Sands expands Gourmet Takeaway programme

Singapore (25 May 2021) – Marina Bay Sands has expanded its [Gourmet Takeaway](#) platform with a widened selection from its signature and celebrity chef restaurants. Designed to be enjoyed at home with loved ones, these brand-new creations and all-time favourites are thoughtfully packaged for an unforgettable home-dining experience.

Launched in July 2020, the takeaway platform now offers over 280 dishes and beverages from restaurants, including Michelin-starred **CUT** and **Spago by Wolfgang Puck**, **Waku Ghin by Tetsuya Wakuda**, and the integrated resort's signature **RISE** restaurant.

Both **Black Tap** and **Yardbird** have also recently extended their reach to foodies island-wide via GrabFood delivery, allowing guests to enjoy Instagram-worthy CrazyShakes® and magnificent fried chicken family packs in the comfort of their homes.



Embark on a culinary adventure round the world with Marina Bay Sands' Gourmet Takeaway programme, offering an array of cuisines from 13 signature restaurants at the IR

New on Marina Bay Sands' Gourmet Takeaway platform

Savour the best of local cuisine with **RISE**'s rendition of *carrot cake* and *nasi lemak*, or get a taste of Chef Tetsuya's award-winning flavours with **Waku Ghin at Home**. The latter's curated menu offers mains such as *futomaki sushi* and *WG Japanese style curry with Ohmi wagyu beef*, as well as sweets by **Platine at Waku Ghin** such as *Basque cheesecake* and the signature *chocolate mousse with vanilla & macadamia*. Guests can now also elevate the home dining experience with hand crafted tipples from **CUT by Wolfgang Puck** and **Yardbird**, with the latter currently offering 1-for-1 signature cocktails (S\$22+; U.P. S\$44+)¹.

¹ The promotion is valid until 13 June 2021; guests are advised to check [Yardbird's Gourmet Takeaway](#) page for the latest deals.

Seamless takeaway experience

The Gourmet Takeaway platform² offers a seamless takeout experience which allows guests to order from various restaurants, complete their payment online, and indicate their preferred pick-up timing and location. [Sands Rewards LifeStyle](#) members can also enjoy 10 per cent earnings when they order via Gourmet Takeaway.

Collection can be made directly at the respective restaurants, or via a one-stop drive-through and pick-up counter at the entrance of Sands Expo and Convention Centre. In adherence to safe distancing measures³, takeaway collections are limited to a maximum of two persons per pick-up.

To upkeep high standards of food quality, orders are prepared as close to pick-up timings as possible, and packed using biodegradable boxes⁴ that are food contact safe with biodegradable cutleries. For a full list of culinary highlights from various restaurants, please refer to appendix below.

More takeaway options at The Shoppes



More delectable takeaway offerings await across F&B outlets at The Shoppes at Marina Bay Sands

Over at The Shoppes at Marina Bay Sands, 17 F&B tenanted outlets will also be offering takeaways, with several presenting exclusive takeaway menus. Guests are spoilt for choice over a spread of international cuisines, from classic Chinese dishes from **BLOSSOM** and **PUTIEN**, to premium chef's omakase sashimi platters from **Sen of Japan**, French-inspired sweet treats and gourmet sandwiches from **Angelina**, and innovative tea-infused cuisine from **TWG Tea**. Popular Chinese restaurant chains **Canton Paradise** and **Din Tai Fung** will also be offering their all-time favourite roasted specialties and steamed pork dumplings from their a la carte menus. To view the full list of takeaway options, visit [this link](#).

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For Media Enquiries

Zimin Foo +65 9007 6668 / zimin.foo@marinabaysands.com
Geena Hui +65 9021 4928 / geena.hui@marinabaysands.com

For High-resolution Images

Download via [this link](#)

² Orders are to be made at least an hour before collection. All restaurants will close online orders one hour before closing hours. For more details, visit the [Gourmet Takeaway platform](#).

³ For more information on Marina Bay Sands' property-wide hygiene and safety measures, please visit www.marinabaysands.com/SandsClean.

⁴ Certified by the Forest Stewardship Council.

Appendix

Marina Bay Sands' Gourmet Takeaway highlights

New on Gourmet Takeaway Platform		
<p><u>RISE</u></p> <p>11am to 9pm daily</p> <p>+65 6688 5525 Rise@marinabaysands.com</p>		<p>RISE presents Singapore's most iconic dishes through a mouthwatering line-up featuring <i>carrot cake with prawns</i> (S\$26+), <i>nasi lemak</i> and <i>Hainanese chicken rice</i> (S\$27+ each), <i>seafood XO fried rice</i> (S\$24+), and sweet local delights like <i>bubur pulut hitam</i> and <i>sago gula melaka</i> (S\$12+ each).</p>
<p><u>Waku Ghin</u></p> <p>11am to 9pm daily</p> <p>+65 6688 8507 wakughinreservation@marinabaysands.com</p>		<p>Two-Michelin starred Waku Ghin presents a taste of Japan with its newly launched <i>Waku Ghin at Home</i>, a curated home dining experience featuring the freshest and finest seasonal produce. Look forward to savour five brand new creations by culinary maestro Tetsuya Wakuda, including the <i>futomaki sushi</i> (S\$65+), featuring slow-steamed abalone in sake, as well as the <i>marinated grilled Ohmi beef</i> (S\$58+) – known for its fine marbling and sweet flavour, the prized wagyu from Shiga Prefecture is lightly grilled to retain its natural flavours, lifted with fresh sancho and served with steamed Koshihikari rice. Conclude the spectacular dining experience with desserts such as the well-balanced <i>Basque cheesecake</i> (S\$38+), the <i>Fraiser</i> (S\$30+, for three pax), or the decadent <i>chocolate mousse with vanilla and macadamia</i> (S\$30+).</p>
Celebrity chef and signature restaurants on Gourmet Takeaway		
<p><u>Black Tap</u></p> <p>12pm to 9pm</p> <p>+65 6688 9957 Blacktap@marinabaysands.com</p>		<p>Recreate the classic American burger joint experience at home with Black Tap's extensive array of over 55 food and beverage options, available for both takeaway and island-wide GrabFood delivery. Level up your stay-in meals and enjoy your favourite gourmet burgers and salads with Black Tap's takeaway bundles, which include the <i>Dinner for Two</i> (S\$55+), <i>The Roommate Deal</i> (S\$80+; for three pax), and the <i>Family Meal</i> (S\$128+; for four pax) – a scrumptious feast of four mains with a choice of two snacks/ wings and two classic milkshakes. Other exclusive takeaway offerings include <i>Wings 4 Ways</i> (S\$34+), as well as the <i>DIY CrazyShake® Kit</i> (S\$50+) available in two flavours – <i>The Brooklyn Blackout</i> and <i>The Cake Shake</i>. A fun family-bonding experience, each kit comes with two milkshakes, delicious toppings and fixings, as well as an instruction card for a fun DIY experience at home.</p>

[Bread Street Kitchen by Gordon Ramsay](#)

12pm to 9pm

+65 6688 5665
Bsk.takeaway@marinaabaysands.com



Indulge in hearty traditional British fare with Bread Street Kitchen's classics that are perfect for sharing with the family. Choose from appetisers such as the *tamarind-spiced chicken wings* (S\$18+) and *Alaskan king crab and apple cocktail* (S\$28+), and delight in signatures such as *traditional fish and chips* (S\$30+) and the *slow roasted Dingley Dell pork belly* (S\$29+), served with apple puree, mustard apple salsa and whole grain mustard jus.

Complete the feast with the *Diplomatico Reserva rum cheesecake* (S\$19+), the perfect no-bake dessert with triple-blend Venezuela rum, vanilla and diced mangoes on the side.

[CUT by Wolfgang Puck](#)

11am to 9pm

+65 6688 8517
cut.takeaway@marinabaysands.com

[Spago by Wolfgang Puck](#)

11am to 9pm

+65 6688 9955
SpagoReservations@MarinaBaySands.com



Award-winning restaurants CUT and Spago by Wolfgang Puck have joined forces to offer a combined takeaway menu featuring their greatest hits. Grilled over burning coals and glowing embers of apple wood, CUT's 21-day aged, Illinois corn-fed USDA prime steak is available in various cuts starting from S\$64+. Other menu highlights include the *baby chicken* (S\$39+), the *classic Spago cheese burger* (S\$29+), as well as the *honey miso broiled black cod* (S\$49+). Round up the meal with a homely *pecan pie* or the tangy *lemon meringue pie* (S\$52+, serves eight), available exclusively for takeaway.

Fans of CUT's handcrafted cocktails can now enjoy a slice of the restaurant's epic bar action at home. A selection of five bottled cocktails is available for takeaway⁵, including the vodka-based *Garden of Eden* (S\$72+; 500ml), classic barrel-aged *Bespoke Negroni* (S\$72+; 500ml), and the signature *Rough Love* (S\$142+ for 1100ml) which comes with a bottle of champagne for guests to top the drink off just before serving.

⁵ Bottled cocktails are only available for collection at CUT by Wolfgang Puck, B1-71, Galleria Level at The Shoppes at Marina Bay Sands, as well as the Gourmet Takeaway Collection Counter at Sands Expo and Convention Centre.

db Bistro & Oyster Bar

12pm to 9pm

+65 6688 8525
dbreservations@marinabaysands.com
abaysands.com



Stay home and indulge in db Bistro & Oyster Bar's fresh seafood creations and traditional French classics, as the restaurant offers a handpicked selection of signature dishes. Highlights include the luxurious *db Bistro signature oscietra caviar* (50g; S\$150+), the *Boston lobster roll* (S\$25+), hearty *roasted tomato soup* (S\$15+), and the USDA prime ribeye *steak frites* (S\$55+) served with a petite salad, peppercorn sauce and French fries. Complement the bistro classics with a decadent *molten chocolate cake* (S\$10+) filled with a sea salt caramel core, or db Bistro's well-loved bite-sized *signature lemon madeleines* (S\$5+).

KOMA Singapore

5.30pm to 9pm daily

+65 6688 8690
Koma.info@marinabaysands.com
marinabaysands.com



Guests can satisfy their KOMA cravings at home as the Japanese restaurant is offering a selection of its popular dishes for takeaway including their *wafu carbonara with uni* (S\$38+) served with smoked butter, *barbecued short rib* (S\$45+) with gem lettuce and kochijian, and *miso marinated black cod* (S\$58+) served with fresh beets and burnt jalapeno vinaigrette.

For lighter bites, KOMA is also offering their *crispy Tokyo gyoza* (S\$12+) with chicken, cabbage and miso, as well as their *crispy chicken* (S\$12+), with crisp flat rice, truffle salt and tomato ponzu.

LAVO Italian Restaurant & Rooftop Bar

12pm to 9pm daily

+65 6688 5657
Lavo.reservations@marinabaysands.com



Guests can enjoy LAVO's signature dishes at their fingertips as the Italian American restaurant now has a curated menu of its popular dishes available – from *The Meatball* (S\$39+), a hearty dish made with Imperial wagyu, veal, Italian sausage served with fresh whipped ricotta and house-made focaccia, to a selection of pastas that include Italian classics such as the *bolognese* (S\$28+) and *seafood alfredo* (S\$38+) with prawns, scallops and lobster butter.

LAVO is also offering a selection of pizzas that include the classic *margherita* (S\$25+) and its popular *Carne* (S\$28+) with salami, prosciutto, tomato, pepperoncini, gorgonzola and fresh mozzarella. Guests can also indulge in LAVO's show-stopping *20 layer chocolate cake* (S\$28+), with layers of chocolate devil's food cake and peanut butter mascarpone, with chocolate ganache and peanut brittle.

Mott 32

**12pm to 1.30pm;
5.30pm to 9pm daily**

+65 6688 9922
Mott32.takeaway@marinabaysands.com



Renowned for its time-honoured regional Chinese recipes and progressive cooking techniques, Mott 32 Singapore continues to charm with its takeaway menu featuring 20 acclaimed Chinese delights. Savour the restaurant's star dishes such as the tender *barbecue pluma Iberico pork* (S\$48+) and *free-range chicken, dried chillies, Szechuan red peppercorns* (from S\$24+), alongside fresh seafood dishes such as the *crispy king prawns, Chinese red wine, vinegar, chilli* (S\$42+).

Known for its stir-fries brimming with wok-hei, Mott 32 will also offer its *wok-fried flat rice noodles with US Black Angus beef* (S\$32+) and *wok-fried kale with minced pork* (S\$26+).

Origin + Bloom

8am to 7pm daily

+65 6688 8588
originandbloom.ta@marinabaysands.com



Your mornings are covered with Origin + Bloom's daily selection of seven fresh bakes, from the signature *banana walnut* and *sourdough* to the *pecan nut raisin* (S\$9 each), coupled with an array of power gourmet sandwiches (from S\$8). The European-inspired patisserie also offers the perfect afternoon pick-me-ups, from the signature *pain au chocolat* (S\$4) and cheese & ham croissant (S\$5.50), to locals' favourite *otah otah bun* (S\$4) and *pandan kaya bun* (S\$3.50).

[Yardbird Southern Table & Bar](#)

11.30am to 9pm daily

+65 6688 9959
Yardbird.takeout@marinabaysands.com



A soulful American family feast awaits with Yardbird Southern Table & Bar's family packs, exclusively available for takeaway. Fried chicken lovers will delight in the *fried chicken box* (S\$140+), which comes with 24 pieces of Yardbird's famous 27-hour brined bird, dusted with a secret blend of flour and spices. For the best mix of meats, indulge in *backyard BBQ* (S\$180+), served with St. Louis style pork ribs, half a kilogram of smoked brisket and other comforting sides.

Available as well are the famed *Chicken 'N' Watermelon 'N' Waffles* (S\$40+) and Yardbird's signature cocktails, currently offered at a 1-for-1 price (S\$22+; U.P. S\$44+)⁶. The refreshing line-up includes *Blackberry Bourbon Lemonade*, *Watermelon Sling* and *Southern Peach*.

⁶ The promotion is valid until 13 June 2021; guests are advised to check [Yardbird's Gourmet Takeaway](#) page for the latest deals.