

MEDIA UPDATE

Honour Dad with exceptional culinary experiences at Marina Bay Sands

Singapore (16 May 2024) – This June, look forward to lavish feasts fit for a King as Marina Bay Sands rolls out the red carpet to honour fathers and the father figures in our lives. From the return of the indulgent *Boss Burger* at **Black Tap**, and the finest dishes and tipples from around the world at **KOMA, LAVO, RISE** and **Yardbird**, to a perfectly handcrafted *golf bag set cake* at **Origin + Bloom**, mark your calendars and gather your dearest as you prepare to indulge in the culinary delights that await this Father's Day.

Throughout May and June, discover a plethora of culinary delights befitting Summer, with refreshing and tantalising creations that celebrate the flavours of the season. Indulge in a laid-back weekend afternoon at **Maison Boulud** over oysters and free-flow champagne and the limited-time *Jo Loves Marina Bay Sands* afternoon tea set at **Renku Bar & Lounge**, before relishing the season's harvest in exquisitely crafted masterpieces in **Mott 32's** new *Spring Summer menu*.

Memorable Father's Day menus at Marina Bay Sands



*Celebrate Father's Day with a mighty **Boss Burger and Beer** combo*

Treat Dad to an incredibly indulgent meal at **Black Tap** this Father's Day weekend with the ultimate pairing of *Boss Burger* and a pint of *Singapore Island Lager* (S\$38++). Available from 14 to 16 June, the tasty and tender double bacon cheeseburger is crafted with melted American cheese, crisp lettuce, and tangy tomatoes, and perfectly balanced with pickles and Black Tap's homemade special sauce that packs a flavourful punch. It is the perfect combination of savoury and satisfying for a memorable celebration with the family. For reservations, visit marinabaysands.com/restaurants/black-tap.html.



Usher in Father's Day celebrations at Tao Group Hospitality venues (from L to R): Pair KOMA's unmatched ambience with the limited-time tomahawk platter; make a toast to Dad with classic cocktails at LAVO

KOMA Singapore is extending the celebrations until the end of the month (14 – 30 June) with an exceptional platter of *Australian wagyu F4 MB5 tomahawk steak* (S\$379++), available during dinner only. True to KOMA's signature bold and distinct approach, the tantalising platter charms with 1.5 kilograms of the prized cut that is crafted by Japanese producers, alongside an assortment of seasonal grilled vegetables comprising Brussel sprouts, broccoli and cherry tomatoes, complete with four different condiments comprising wasabi, ponzu, yuzu koshō and KOMA's secret steak sauce for the ultimate steak experience. Round off the feast by telling Dad that he is the *Star of the Show* (S\$36++), an impressive cocktail that is shaken with champagne, butterfly pea gin, saccharum syrup and yuzu sake, topped with a delicate aroma-filled smoke bubble for a delightful celebration. For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.

Alternatively, surprise Dad 57 storeys in the sky with an unforgettable night cap at **LAVO Italian Restaurant & Rooftop Bar**, as it dedicates two limited-time concoctions encompassing the rich, sophisticated characteristics of masculine cocktails with a choice for the base between *Martini* and *Whiskey*. LAVO's Father's Day cocktails are available all day, including during Sunday Champagne Brunch, from 14 to 16 June. For reservations, visit marinabaysands.com/restaurants/lavo.html.



*Origin + Bloom displays its signature European-inspired touch with two Father's Day creations (from L to R) **golf set cake**; **bow tie Danish***

Dads who are passionate about golfing would be especially impressed by **Origin + Bloom's golf set cake** (S\$288), a made-to-order Father's Day treat that is lovingly handcrafted by an in-house

cake artist. Pure decadence awaits with a dark chocolate chewy brownie that constructs the shape of the bag, elevated with the smoothness and richness of Carmelia and Manjari chocolate ganache infused with Bailey's and Whiskey. Pre-orders begin on 10 June via originandbloom@marinabaysands.com and can be collected between 14 and 16 June at Origin + Bloom's flagship outlet at Hotel Tower 3.

Walk-in guests will also be pleased with the *bow tie Danish* (S\$8), a crisp pick-me-up filled with homemade brandy cherry compote that is available from 10 to 16 June. For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html.



Round up the family for a magnificent feast surrounded by lush greenery at RISE

This Father's Day (16 June), impress the whole family at **RISE** with an opulent buffet serving over 100 spectacular delicacies inspired by flavours from around the world. In addition to 10 types of fresh seafood on ice brimming with *Alaskan king crabs*, *Boston lobsters*, *rock lobsters* and more, indulge in celebratory roasts such as Australia's *Sanchoku wagyu beef leg*, favoured for its rich, buttery flavour, as well as baked *salmon coulibiac* and RISE's signature *New Zealand whole saltmarsh baby lamb* with a one-day only twist of Xinjiang marinade scented with cumin and chili. A 'Down Under' barbecue experience awaits at the live skewers station, as it serves up the *kangaroo loin skewers*, a juicy premium cut that is naturally lean and delicate with a mild flavour, and *Five Founders' Australian beef skewers*, the first beef product to be certified 'carbon neutral' by the Australian Federal Government. Dads with a penchant for Asian cuisine will enjoy the *Hong Kong style steamed cod*, *coffee pork ribs* and *black pepper crab with Sarawak peppercorn*, among other mouthwatering delicacies.

Make space for a jubilant assortment of sweet treats, from whole cakes such as the classic *chocolate noisette* and *vanilla Basque burnt cheesecake*, the crisp *chocolate mille feuille* and *black sesame paste tangyuan soup* at the live station, to Asian-inspired mini pastries ranging from *Maotai crème brûlée* to *kopi luwak cream puff* and *yam financier* to swoon adventurous Dads. Priced individually, RISE's Father's Day lunch and dinner are available at S\$128++ and S\$148++ respectively, while children aged six to 12 are entitled to 50 per cent off adult pricing. For reservations, visit marinabaysands.com/restaurants/rise.html.



(from L to R): The Bourbon Masterclass will provide some tips and tricks on impressing guests at their next dinner parties; swoon Dad with a hearty **wagyu beef lasagna** on Father's Day

This June, embrace the best of Southern hospitality at **Yardbird Southern Table & Bar** as the double-storied restaurant rolls out three activities curated for a memorable Father's Day celebration, as well as for impressing a date, friends and family.

Home to one of Asia's most impressive selections of whiskeys, including some of the rarest and 'indie' American bourbons in Singapore, Yardbird will be opening its world to bourbon aficionados with a monthly *Bourbon Masterclass*. Starting on 3 June and running till end of 2024, the first edition will be co-hosted by distribution company Dyspatchr, who will share insights about the wondrous world of handcrafted bourbons with the *Buffalo Trace* and *Eagle Rare* at centrestage, before sharing tips on how to impress guests at their next dinner parties. Yardbird's Bourbon Masterclass is held on the first Monday of each month from 4pm to 5pm, is priced at S\$35++ per person (inclusive of two Yardbird signature cocktails) and accommodates up to 22 guests per session in the comfort of Yardbird's private dining room at Basement 1. Pre-bookings are required via Yardbird's [website](#).

Come 16 June, honour the Men of the hour with a creamy and hearty *wagyu beef lasagna* (S\$88++). Good for two to three persons to share, the classic dish is elevated with Southern touches of fried brisket and fried pickled jalapeno, generously layered with four types of cheese, namely pecorino, mozzarella, parmesan and Comte. Splurge Dad with a two-hour free-flow of Yardbird's Singapore exclusive bottled lagers *Old Skool Lager* and *Yardbird Session IPA*, priced at S\$30++ per person.

Wine loving Dads who can wait until 29 June will be enthralled by Yardbird's *Natural Wine Revolution*, a one-day collaboration with RVLT, a popular wine bar which has earned a following among oenophiles for sourcing the best natural wines across the world. Combining Yardbird's Southern culinary expertise with RVLT's curation of ecological, sustainable low-intervention wines, the collaboration will see 50 Eggs Hospitality's head sommelier Tan Chuan Ann and his team of sommeliers engage guests with blind tastings and natural wine flights.

Executive chef Josh Chua has also created two limited-time dishes that pair exceptionally well with the wines, namely a Singapore-inspired *lobster pasta* (S\$79++) tossed in XO sauce, and *chicken nuggets* with a fermented tomato sriracha dip (S\$29++) for a subtle heat. Through the night, party with DJ Patrick Oliver as he keeps the party going with live sets at The Loft on Level 1. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.

Savour special menus and new experiences in May and June



*Black Tap's **Santa Maria Burger** takes centre stage from 1 to 31 May*

From now till 31 May, delight in the mouthwatering *Santa Maria Burger* (S\$25++) at **Black Tap** over gatherings with loved ones. A tribute to Mexico City and the iconic St. Mary statue, the Mexican barbecue inspired burger combines tender prime beef, pickled jalapenos and cotija cheese, topped with chipotle crema and cilantro, and served on fried Navajo bread. Each bite is a tantalising harmony of gourmet flavours and smoky goodness that will satisfy every appetite. For reservations, visit marinabaysands.com/restaurants/black-tap.html.



*A luxurious spread of oysters and free-flow champagne awaits at **Maison Boulud** every Friday to Sunday*

Indulge in a leisurely weekend brunch that combines the finest ingredients with the epitome of luxury at **Maison Boulud**. Taking place exclusively on Fridays to Sundays until 4.30pm, diners can enjoy a lavish spread of half dozen freshly sourced French oysters, an exquisite trio of salmon, tuna and crab tartar and a two-hour free-flow champagne service at S\$88++ per person. Couples seeking the perfect way to unwind during the weekend can look forward to an upsized spread (S\$176++), featuring two-hour free-flow champagne service accompanied with a dozen French oysters, trio of tartars, topped with a touch of opulence with N25 caviar. For reservations, visit marinabaysands.com/restaurants/maison-boulud.html.



Mott 32 presents its Spring Summer menu inspired by the seasons
(from L to R): **Teochew-style fish maw casserole**; **crispy rice coated free-range chicken**

A celebration of the seasons awaits at **Mott 32** as the award-winning Chinese restaurant launches its highly anticipated Spring Summer menu, featuring an array of dishes that celebrates the vibrant flavours and fresh ingredients synonymous with the warmer months. Feast on the *Teochew-style fish maw casserole* (S\$230++) a culinary masterpiece that harmoniously blends the delicate texture of fish maw and crab meat with the complex flavours of compoy, preserved vegetables and XO sauce in a traditional claypot. Indulge in *crispy rice coated free-range chicken* (S\$36++, half chicken) that delights both the palate and the senses, featuring a succulent free-range chicken renowned for superior flavour marinated in an aromatic blend of chili and cumin. Setting the dish apart is the unique preparation of coating the chicken with a crispy layer of rice, creating a golden-brown crust that crackles with every bite. The seasonal menu is available for lunch and dinner daily. For reservations, visit marinabaysands.com/restaurants/mott32.html.



Renku Bar & Lounge highlights **Jo Loves Marina Bay Sands** afternoon tea menu in celebration of the integrated resort's close collaboration with Jo Loves

As part of the debut of Jo by Jo Loves Hotel Collection in Singapore, Marina Bay Sands has launched the *Jo Loves Marina Bay Sands* afternoon tea set (S\$72++ per set) at **Renku Bar & Lounge**, available from today (16 May) until 30 June. The curated menu led by Marina Bay Sands' executive pastry chef Hoi Kuok I is set to delight guests with sweet treats celebrating Jo Loves' signature scents including *Orange Butterflies macaron*, *Rose Petal 25 opera cake* and *Bergamot Lavender Thyme choux puff*, as well as savoury sandwiches inspired by locals' favourite flavours such as *laksa salmon rilette* and *scallion pesto chicken*. The three-tiered afternoon tea set will also showcase a pair of *pecan black pepper* and *cheddar scones* with sour cream, best enjoyed

with freshly brewed coffee and artisanal tea. The first 500 guests indulging in the experience will receive a Jo Loves fragrance vial.

Throughout afternoon tea, guests can enjoy the expertise of a tea master recommending 14 unique tea blends from the roving tea trolley tableside, including Marina Bay Sands' exclusive *Marina Pearls*, an easy and light combination of jasmine pearls, lily blossom, juniper berries, bergamot and lychee, and *Durian Lapis*, a unique blend of black tea, cardamom, cinnamon, nutmeg and freeze-dried durian. For reservations, visit marinabaysands.com/restaurants/renku-bar-and-lounge.html.

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with approximately 1,850 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs more than 11,500 Team Members across the property. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com.

For Media Enquiries

Gina Foo +65 8322 3146 / gina.foo@marinabaysands.com
Geena Hui +65 9021 4928 / geena.hui@marinabaysands.com

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