

MEDIA UPDATE

March to the rhythm of international culinary delights at Marina Bay Sands

Singapore (19 February 2021) – This March, Marina Bay Sands' signature and celebrity chef restaurants are rolling out exciting wine and dine offerings to bring a taste of international travel to diners in Singapore.

Guests can look forward to the launch of New York burger and milkshake sensation **Black Tap's pear bacon jam burger**, a dedicated month-long menu that traverses France to celebrate **db bistro & Oyster Bar's** founding Chef Daniel Boulud's birthday, **LAVO Singapore's** St. Patrick's Day edition of Sunday Champagne Brunch to celebrate Irish culture, and brand new tropical-themed cocktails at **Bread Street Kitchen by Gordon Ramsay**. Also available is a special lager and truffle fries combo at **Renku Bar & Lounge**, as well as a refreshed early evening menu at Michelin-starred **CUT by Wolfgang Puck**.

Black Tap debuts pear bacon jam (PBJ) burger in March (1 – 31 March)



*Black Tap introduces the **PBJ Burger** as a limited-time special for the month of March*

Starting 1 March, **Black Tap Craft Burgers and Beer** will be presenting its special of the month – the **PBJ Burger** (pear bacon jam burger; S\$27++). A treat with contrasting flavours and textures, the **PBJ Burger** features a juicy USDA prime beef patty topped with blue cheese crumbles, sweet-savoury pear-bacon jam, crispy fried kale and fragrant roasted garlic aioli, sandwiched between two pillowy potato buns. Enjoy the burger with a generous side of Idaho fries and one of Black Tap's nine gravity-defying CrazyShakes[®] milkshakes.

For reservations, call 6688 9957 or visit [marinabaysands.com/restaurants/black-tap](https://www.marinabaysands.com/restaurants/black-tap).

Brand new tropical-themed cocktails at Bread Street Kitchen by Gordon Ramsay (From 26 February)



Enjoy creative cocktails over sunsets by the Marina Bay waterfront promenade (from L to R):
ABV% Camomile; Peachy Blinder; Wild Flower; Tropic Like It's Hot; Mezcalina

Relive your tropical paradise getaway at **Bread Street Kitchen by Gordon Ramsay** as the restaurant introduces five brand new tipples inspired by the spectacular Marina Bay waterfront. Featuring flavours such as passionfruit, banana and coconut, these original cocktail creations are perfect for basking in the sun by the scenic palm-tree lined promenade.

Awaken your senses with the refreshing Hendricks-based *ABV% Camomile*, a Scottish-inspired drink starring a unique home-blend of camomile flower and turmeric syrup, and delicately balanced with subtle hints of lemon. For a fruity tippie, enjoy the T&T vodka-based *Peachy Blinder*, which perfectly combines the tropical flavours of peach, banana liquor, grapefruit bitter and vanilla, crowned with a brittle strip of caramelised banana. A wild summer party ensues with the *Wild Flower*, a thirst-quencher featuring Italian-based limoncello and wild turkey bourbon with strawberries, lemon, orange and cherry bitters.

The traditional vodka-based martini also takes on a tropical twist in Bread Street Kitchen's *Tropic Like It's Hot*, featuring a base of Jamaican Koko Kanu Coconut Rum, spruced up with passionfruit, vanilla, and shaken with fresh mint leaves. Guests who prefer a smoky blend will delight in Bread Street Kitchen's rendition of the classic Mexican *Mezcalina*. Served in a brandy glass rimmed with smoked rose petals and orchid flower garnish, the cocktail unveils a floral smokey aroma amidst a blend of sakura Vermouth and Campari. Pair these new cocktails with Bread Street Kitchen's signature bites such as the *tamarind spiced chicken wings* (S\$18++) and the flavourful *seared scallops*, *sweet corn ragout*, *n'duja chimichurri* (S\$25++).

Priced at S\$22++ each, these tropical-themed beverages complete the restaurant's line-up of 10 signature cocktails. For reservations, call 6688 5665 or visit marinabaysands.com/restaurants/bread-street-kitchen.

CUT by Wolfgang Puck refreshes Early CUTs menu (Available from 5pm – 6.30pm from Sundays to Thursdays; from 5pm – 6pm on Fridays and Saturdays)



Indulge in the special Early CUTs menu featuring dishes such as (from L to R): **Maryland blue crab cake; USDA prime steak; sautéed broccolini; praline mascarpone bar**

Michelin-starred restaurant **CUT by Wolfgang Puck** recently refreshed its Early CUTs menu to offer diners its greatest hits in a spectacular three-course set (S\$95++ per pax). Relish in the chunky *Maryland blue crab cake* served with an appetising heirloom tomato relish and basil aioli, or the home-style *Austrian oxtail bouillon, chervil, bone marrow dumpling*, before tucking into classics such as the *USDA prime filet mignon* (170g) and premium *American wagyu New York sirloin* (230g)¹. Those exploring non-steak options will delight in mains such as the *wild field mushroom pasta* and the tender *halal young chicken*, as well as options to add on half a maine lobster or foie gras². All mains come with a choice of sides which include the *sautéed broccolini, Tuscan black kale*, or a hearty portion of *creamed spinach*.

Draw the early evening meal to a close with CUT's exquisite *praline mascarpone bar, chocolate chiffon, passionfruit guava sorbet*, or the comforting *warm butterscotch apple crumble, oats, Tahitian vanilla ice cream*. Exclusively available during Early CUTs is a wine pairing option of two glasses of white, red or rosé wines at S\$31++ per pax. Diners can pick their wine pairings from a selection which includes the *2018 Wolfgang Puck Master Lot Reserve Cabernet Sauvignon, 2019 Laroche Rosé La Chevalière Syrah/Grenache*, and the *2017 Ferraton Laudun Blanc Grenache, Côtes-du-Rhône, France*.

The Early CUTs menu is available for dine-in from 5pm to 6.30pm from Sundays to Thursdays, and from 5pm to 6pm on Fridays and Saturdays. For reservations, call 6688 8517 or visit marinabaysands.com/restaurants/cut.

¹ Diners can choose to enjoy the *USDA prime, filet mignon* (170g) at an additional S\$35++, or the *American wagyu, New York sirloin* (230g) at an additional S\$135++

² Choose to add on half a *Maine Lobster* (400g) or *foie gras* for an additional S\$25++ and S\$45++ respectively.

db Bistro & Oyster Bar celebrates Chef Daniel Boulud's birthday with four French regional menus (1 – 31 March)



Savour the best of France at db Bistro & Oyster Bar with regional cuisine and home recipes of Chef Daniel Boulud

This March, embark on a gastronomic journey through France at **db Bistro & Oyster Bar**, as the celebrity chef restaurant presents a series of regional menus weekly (three-course; S\$68++ per pax) in celebration of chef-founder Daniel Boulud's birthday. Featuring Chef Boulud's home recipes from his cookbook titled "Daniel: My French Cuisine", the series uncovers unique flavours of four French regions which have greatly influenced his culinary journey: **Alsace** for its rustic Franco-Germanic traditions; **Normandy**, whose cuisine is characterised by luxurious seafood, salty coastal lamb and world-renowned Normandy apples; **Provence** for its high-spirited but simple la cuisine de grand-mère (Grandma's cooking); and last but not least, **Lyon**, the hometown of Chef Boulud and the renowned French capital of gastronomy that converges the best of regional culinary traditions.

The month-long gourmet adventure begins with Alsace (1 to 7 March), the border town of Eastern France known to be the birthplace of *tarte flambée*. Commence dinner with the *wild mushroom tarte flambée* featuring crispy crust topped with creamy fromage blanc, fragrant sautéed mushrooms, bacon and onions, before savouring Chef Boulud's personal recipe of *beer-marinated pork rack with barley mustard crust*. This delicious beer-braised oven-baked dish is one of Chef Boulud's favourite dishes to serve family and friends at home. Round up the meal with the traditional Alsace delight *Kougelhopf* (bundt cake), studded with apricots and pistachios and served with a scoop of rum raisin ice cream.

Next, head west to explore the abundant local produce and flavours of Normandy (8 to 15 March). Whet your appetite with the velvety *mussel & cauliflower velouté, saffron, white wine broth*, before indulging in the magnificent *garlic-studded gigot* (lamb leg), a family recipe handed down through generations from Chef Boulud's grandmother, served with artichokes and watercress. For dessert, delight in the timeless *tarte Normande* packed with caramelised apples and sliced almonds, served with vanilla ice cream.

From 16 to 22 March, dive deep into the traditional cuisine of Provence, the Southern coastal city contiguous to the Mediterranean Sea. Savour the classic French *grand aioli*, a silky blend of potatoes, asparagus, celery and haricot verts, before enjoying Chef Boulud's rendition of *loup de*

mer on herbes de Provence citrus salt (sea bass on herbs and Provencal citrus salt). Unique to this home recipe is the addition of citrus zest in the salt and the accompaniment of grape sauce vierge, a nod to the late French chef Roger Vergé who often incorporated grapes or raisins in his savoury cuisine. End the meal on a sweet note with *fig, pine nut & mascarpone custard tart* with vanilla ice cream.

The voyage comes full circle back to Lyon (23 to 31 March), the birthplace of Chef Boulud, which also marks the beginnings of his culinary career. Start the evening with *modern salade lyonnaise, leeks, lardons, oeuf mollet* (Lyonnaise salad with chicken liver, leeks, bacon and soft-boiled egg) – a dish Chef Boulud once described as his "fantasy of a bouchon appetiser, a wink to the taste of the rich gateaux de fois blancs". Then, enjoy true-blue Lyonnaise cooking with the emblematic recipe of *poulet À L'estragon* (tarragon roasted chicken), served with fluffy rice pilaf and stewed yellow wax beans. End the meal on a sweet note with the decadent *cocoa-dusted dark chocolate bombe, vanilla ice cream*.

db Bistro will also be offering a course-by-course wine pairing option (S\$50++ per pax) alongside these weekly menus to showcase vintages from the various regions, as well as an additional cheese course (S\$15++ per pax) matched to each of the four regions for a complete gourmet experience.

Reservations are required; call 6688 8525 or visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.

Celebrate International Women's Day and rejoice in the season of cherry blossoms at KOMA (International Women's Day: 8 March; sakura-themed specials: 22 March – 11 April)



*Usher in the season of cherry bloom with sakura-themed cocktails and dessert at KOMA (from L to R):
Sakura Martini; Sakura baked Alaska*

KOMA salutes the achievements of all women on *International Women's Day* with a one-for-one cocktail promotion on 8 March. Guests can choose from four KOMA signature cocktails – including the *KOMA Canary*, a gin cocktail with saffron syrup and lemon; the *Sakura Spritz* with Brachetto d'Acqui, prosecco and Mancino Sakura vermouth; the spirit forward *Sawayaka Sake*, a blend of Tried & True vodka, yuzu sake, shiso juice and spiced honey; and the *Umeshu Sunrise* with Komasa umeshu, yuzu sake, spiced honey and grapefruit soda. The one-for-one promotion will be available from 7pm to 10pm on 8 March.

KOMA will also be introducing sakura-themed cocktails and desserts inspired by Japan's annual Cherry Blossom season. Guests can look forward to the *Sakura Martini* (S\$23++), a floral cocktail using Sakurao Limited Edition gin, distilled umeshu, Tried & True vodka, Mancino sakura vermouth, and garnished with a salted sakura flower; or the *sakura baked Alaska* (S\$38++), a sweet dessert with berry sakura sorbet, vanilla bombe, almond biscuit and white chocolate crunchy rice. Both the cocktail and dessert will be available at KOMA for lunch and dinner, from 22 March to 11 April.

Reservations are required to dine-in at KOMA. For enquiries or reservations, please call 6688 8690 or e-mail koma.reservations@marinabaysands.com.

Trio of celebratory feasts at LAVO (International Women's Day: 8 March; International Meatball Day: 9–13 March; Sunday Champagne Brunch St. Patrick's Day edition: 14 March)



Ring in celebratory feasts at LAVO (from L to R): Four alluring cocktails on International Women's Day; four variations of meatballs for different palates on International Meatball Day; the return of LAVO's Champagne Brunch for St. Patrick's Day

LAVO Italian Restaurant & Rooftop Bar is celebrating International Women's Day on 8 March with four exclusive cocktails to toast the occasion. Guests can indulge in the *Purple Haze*, a gin cocktail made with St. Germain elderflower liqueur and elderflower syrup; the *Sweet Elena*, a barrel aged Sangria cocktail; the whimsical *Prom Dance*, created with Stolichnya vodka, dry vermouth and agave syrup; or *Mango Sunrise*, a tropical delight using Don Julio tequila, Cointreau, mango puree and banana syrup. All four cocktails are priced at S\$18++ each and will be available from 11am to 10pm on 8 March.

For International Meatball Day on 9 March, LAVO Singapore will be serving up a nod to this popular American food holiday by offering four different types of savoury meatballs. Guests can look forward to the *spicy chicken meatball*, inspired by the classic American buffalo wings; the Middle Eastern-inspired *lamb kofta meatball*; the *sweet and sour meatball*, a beef meatball inspired by the Pacific Islands; and the *Chinese pear meatball soup*, LAVO's take on the classic Chinese pear and pork rib soup. The meatballs will be available from 9 to 13 March at S\$28++ each, during lunch from 11am to 3.30pm.

On 14 March, LAVO's popular Sunday Champagne Brunch returns for a special St. Patrick's Day edition with exclusive items on the brunch menu to commemorate the occasion. A celebration of Irish culture, LAVO's St. Patrick's Day champagne brunch will feature dishes such as *corned beef & cabbage*, *Guinness braised beef stew*, *Irish soda bread*, and a selection of St. Patrick's Day-themed desserts. Served a la carte at your table, brunch will also feature the regular staples including fresh seafood from the raw bar, Italian American favourites, and free-flow Veuve Clicquot champagne, Peroni beer, and cocktails such as *Mimosas*, *Bloody Mary's* and *Singapore Slings*.

LAVO's St. Patrick's Day edition Sunday Champagne Brunch will take place from 12pm to 3pm on 14 March, and is priced at S\$188++ per person or S\$88++ per person (without alcoholic beverages). The a la carte buffet is priced at S\$38++ per person for children aged between 4 and 10.

Reservations are required at LAVO. For enquiries or reservations, please call 6688 8591 or email lavo.reservations@marinabaysands.com.

Free flow Renku lager and a serving of truffle fries at Renku Bar & Lounge (1 – 31 March)



*Catch up with friends over Renku's March special of free-flow **Renku lager and truffle fries** combo*

Throughout March, Marina Bay Sands' signature hotel bar & lounge **Renku** will be serving a special *Renku lager and truffle fries combo* (S\$45++ per pax), available daily from 7pm to 9pm. Each combo comes with free flow glasses of *Renku lager*, a green tea infused beer which is refreshing and smooth on the palate, alongside a serving of thick-cut *truffle fries*, neatly tossed with parmigiano-reggiano and served with truffle aioli sauce.

For reservations, call 6688 5535 or visit marinabaysands.com/restaurants/renku-bar-and-lounge.

Yardbird Southern Table & Bar presents 1-for-1 takeaway deals (1 – 31 March)



Enjoy Yardbird's 1-for-1 takeaway deals in March (from L to R): Indulge in the famed **Yardbird chicken wings**; pair them with the restaurant's signature handcrafted cocktails; sweeten the deal with **cinnamon roll**

This March, **Yardbird Southern Table & Bar** will be offering 1-for-1 takeaway deals for selected items via the Marina Bay Sands Gourmet Takeaway Platform. Indulge in the signature *Yardbird chicken wings* (S\$20+) and choose from chef's signature Nashville hot chicken dip or smoked spice chilli rub. Pair them with Yardbird's signature handcrafted cocktails (S\$22+), such as *Smoked Show*, a genius concoction of smoked applewood infused Woodford Reserve whiskey, smoked mango, lemon basil, bitters and club soda, or the citrusy *Southern Revival*, a combination of American whiskey, passionfruit, lemon, basil and ginger ale. Sweeten the deal with chef's homemade *cinnamon roll* (S\$12+), baked on a skillet to give a beautiful, golden crust, and complete it with cream cheese frosting.

Check out Yardbird's Facebook and Instagram pages for the latest dine-in deals, from special weekly promotions such as #TacoTuesday and #UncorkedThursday to other episodic deals throughout the year. For enquiries or reservations, call 6688 9959 or visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.

For more gourmet takeaway options, visit marinabaysands.com/order.

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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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