

Press Release



FOR IMMEDIATE RELEASE

An epic holiday season awaits at Marina Bay Sands

Count down to 2020 over glorious feasts, New Year's Eve parties, and the highly anticipated return of Epicurean Market

Singapore (19 November 2019) – This festive season, Marina Bay Sands' repertoire of award-winning restaurants presents a splendid line-up of dining specials and parties for the perfect year-end celebration.



Fill your weekdays in December with delectable treats from (left, clockwise) Rise, Origin + Bloom, KOMA, Club55

From 2 to 23 December, signature restaurants at Marina Bay Sands will present unforgettable gourmet experiences every weekday, from 1-for-1 set lunches and signature cocktails at Yardbird Southern Table & Bar (16 Dec), to 50 per cent off top-grade A5 Japanese wagyu at KOMA (17 Dec), and S\$19++ signature pastas for lunch at Spago Dining Room (9 Dec). Other exclusive highlights on the advent calendar include free starters with every dinner main course ordered at Adrift by David Myers (4 Dec), 1-for-1 beverage

Press Release



flight pairings at Club55's *Flights of Fancy* (6 Dec), decadent Yule log cakes (S\$22++ each) from db Bistro & Oyster bar (3 Dec), and a 1-for-1 festive lunch buffet at Rise (18 Dec).

To view the full advent calendar, visit www.marinabaysands.com/christmas/advent-calendar.html.

On 31 December, herald the New Year and kick off 2020 with a roaring start at Marina Bay Sands' party hotspots. Revellers can look forward to an unforgettable celebration at Adrift's *NYE Black Tie and Bubbles* party, Spago Bar & Lounge's *License To Party*, the *LAVO NYE Party*, and MARQUEE's first-ever count-down party with Dutch DJ & record producer duo W&W.

Epicurean Market 2019 kicks off with exclusive in-restaurant specials on 13 Dec



Wolfgang Puck makes an anticipated appearance at the sixth edition of Epicurean Market; hosts dinners at Spago (13 Dec) and CUT (14 Dec) and a masterclass on 14 Dec

Marina Bay Sands' hallmark culinary event, **Epicurean Market**, returns this holiday season from 13 to 15 December. The three-day food and wine extravaganza will kick off with a series of seven in-restaurant specials on 13 December. Not to be missed is a one-night only Cuvée five-course wine dinner at db Bistro & Oyster Bar, featuring luxurious dishes such as *Hokkaido uni tartine*, *butter poached Boston lobster* and *slow cooked Chilean sea bass with oscietra caviar*, each paired with exceptional champagnes.

Guests can also look forward to modern Japanese restaurant KOMA's first-ever sake pairing dinner with brews from Hamakawa Shoten; a bespoke epicurean menu at Bread Street Kitchen; and an intimate dinner featuring dishes reminiscent of chef Wolfgang Puck's time in Provence at Spago Dining Room. For a full list of in-restaurant events on 13 December, visit www.marinabaysands.com/epicurean-market/events.html.

The fiesta spills over to Sands Expo and Convention Centre on the weekend of 14 and 15 Dec, with over 50 booths offering 60 signature bites from award-winning restaurants,

Press Release



endless tipples from renowned mixologists, 12 culinary and spirits masterclasses, and a stellar line-up of vendors who will debut their gourmet produce and spirits at a Christmas market.

For more information, visit www.marinabaysands.com/epicureanmarket, and join in the conversations at #EpicureanMarket.

Festive feasts and New Year's Eve parties

Adrift by David Myers



*Adrift's flavour-forward omakase menu includes (clockwise from bottom): **wagyu striploin with onion, mustard and soy, wagyu tartare and caviar on black garlic brioche, as well as scallop with kohlrabi, wasabi and sunflower***

Kick off the month-long festivities with Adrift's annual *Mistletoe & Martinis* party on 6 December (9.30pm till late). Look forward to a fun-filled night complete with live band performances, delicious bites and handcrafted cocktails. Adrift's mixology team will also be shaking up four special cocktails (S\$20++) for the night, concocted using Four Pillars Gin.

From 16 to 30 December, the restaurant is rolling out three unique omakase menus, inspired by the flavours of Japan. The first seven-course menu (S\$98++) showcases Adrift's forte in delivering wood-fired meats, with dishes such as *Queensland rump cap with radicchio, pickled onion and sesame*, as well as the *woodfired prawn with head sauce and lardo*. Seafood lovers will delight in the eight-course menu (S\$128++), with highlights such as the *scallop with kohlrabi, wasabi and sunflower; king crab chawanmushi with Szechuan spices and garden herbs*, as well as the *slipper lobster with cauliflower and hazelnut*.

Press Release



For a truly deluxe experience, opt for the 11-course omakase menu (S\$148++), which begins with *oyster and champagne*, followed by servings of flavour-forward dishes such as *scampi with macadamia, celery and quinoa*, *Iberico pork loin with fennel and burnt apple*, as well as *wagyu striploin with onion, mustard and soy*.

On 31 December, ring in the New Year at Adrift's *NYE Black Tie and Bubbles* party, starting from 9.30pm till late. Come dressed to the nines for an elegant night out, and opt for the champagne package to enjoy three hours of free-flow Perrier-Jouët at S\$268++ per pax.

For reservations, please email Adrift.Reservations@MarinaBaySands.com or call +65 6688 5657.

AVENUE Lounge



From L-R: AVENUE Lounge will be serving the *Winter Berries Sangria* (S\$22 nett) and *Sneaky Santa* (S\$22 nett) cocktails for the month of December

This year-end, AVENUE Lounge will be offering two Christmas cocktails to warm the soul and set guests in the mood. Guests can enjoy the *winter berries sangria* (Cabernet Sauvignon, Luxardo Marschino Liqueur, Cointreau, raspberry syrup and egg white) and the *sneaky santa* (Bulleit bourbon, house-made spiced wine, crème de cacao, crème de menthe, lemon juice and egg white). Both cocktails are priced at S\$22 nett and will be available throughout the month of December.

On New Year's Day, AVENUE will be running a *Hungover and Broke* promotion where guests can enjoy 50 per cent off all cocktails, house pours, house wines and beer, as well as 50 per cent off prosecco by the bottle, all night.

Press Release



During the festive period, the club lounge will remain open from 9pm till late on Christmas Eve, and from 29 to 31 December. For reservations, e-mail avenue.reservations@marinabaysands.com or call +65 6688 8680.

Black Tap Craft Burgers & Beer



Light up the festive season with Black Tap's **chocolate peppermint cheesecake shake** and month-long special **shrimp pesto salad**

This December, burger and milkshake sensation Black Tap Craft Burger & Beer introduces the festive *chocolate peppermint cheesecake shake* (S\$22++; available from 2 to 31 December). Indulge in a gratifying peppermint shake, served in a chocolate frosted rim with crushed peppermint, topped with a slice of peppermint chocolate chunk cheesecake, whipped cream and chocolate syrup.

Black Tap will also debut its December special, the *shrimp pesto salad* (S\$26++; available for the whole month of December). A healthy yet flavourful treat, the salad features pesto dressed arugula, served with crunchy skewered shrimps, fried artichokes and parmesan cheese.

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

Press Release

Bread Street Kitchen & Bar by Gordon Ramsay



(Left): Bread Street Kitchen's three-course Christmas menu includes dishes such as the **beetroot cured salmon with pomelo and sturia caviar**, and the **seared scallops with spiced red lentils puree and chorizo**

(Right): Bread Street Kitchen's iconic **beef wellington** is offered as part of its deluxe six-course New Year's Eve menu

From 30 November to 26 December¹, Bread Street Kitchen by Gordon Ramsay will be offering two three-course festive set menus. The *Festive Season Menu* (S\$76++) features simple but flavourful dishes such as the *beetroot cured salmon with pomelo and sturia caviar*, and a creamy *mushroom and chestnut risotto with truffle infused pesto*. Meanwhile, the *Royal Festive Menu* (S\$98++ per pax) offers a series of scrumptious sharing platters, perfect for group celebrations. Whet your appetite with a starter board of *seared scallops with spiced red lentils puree and chorizo*, *Welsh rarebit stuffed mushroom*, and more. Meat lovers will delight in mains such as Bread Street Kitchen's famed *classic beef filet Wellington*, *traditional roasted stuffed turkey breast*, and *braised turkey leg with pork crackling*. Complete the meal with petite *dark chocolate and raspberry cheesecake squares* and a refreshing *peach nougatine with peach jelly white ice cream*.

Usher in the New Year with Bread Street Kitchen's luxurious six-course menu (S\$185++, first seating at 5.30pm; S\$249++, second seating at 8.15pm). The restaurant will be serving a series of decadent dishes, starting with delicious canapés such as *smoked tomato arancini* and *foie gras and chicken liver parfait in brioche*. Next, savour the hearty *lobster and roasted pepper gazpacho*, before enjoying starters such as the *coronation chicken pie*. Fans of Bread Street Kitchen can look forward to the restaurant's signature *beef filet wellington* as a choice of main, before ending the meal on a sweet note with a dessert platter.

For reservations, email BreadStreetKitchen.Reservations@MarinaBaySands.com; call +65 6688 5665.

¹ Both menus are available for dinner from 30 Nov-22 Dec, and all day from 23-26 Dec.

Press Release

Club55



*Indulge in a festive feast at **Club55** against the dazzling backdrop of the city skyline*

On 24 December, Marina Bay Sands' premium lounge Club55 presents an opulent buffet spread, set against spectacular city lights 55 stories above ground. Guests will be treated to a selection of live stations serving dishes such as the *72 hours cooked Welsh lamb leg*, *slow-cooked Iberico pork tomahawk with green mustard*, and *black angus prime beef with wasabi and sea salt*. Other delicious offerings include the fresh *yellow tail hamachi with caviar* at the seafood bar, *Spanish Iberico ham* at the charcuterie section, and creative appetizers and salads such as the *texture of mushrooms with truffle aioli and porcini soil*. After a grand feast, satisfy your sweet cravings with more than 15 exquisite desserts, featuring the *apple tatin with Britany crumble biscuit*, a warm hearty serving of *Christmas pudding with brandy sauce*, and *Alsacien Kugelhof* (a traditional German cake).

Available from 8.30pm till late, the buffet is priced at S\$168++ per pax. For reservations, email club55@marinabaysands.com; call +65 6688 8858.

Press Release

CUT by Wolfgang Puck



Savour CUT's **35 days dry-aged wagyu porterhouse** as part of the restaurant's New Year's Eve spread

Herald the new year at one-Michelin starred CUT by Wolfgang Puck, as the modern steak restaurant offers a one-night only four-course menu (S\$298++; 8pm onwards), featuring the best selection of prime cuts. Tantalise your tastebuds with *gougeres* and *golden potato topped with crème fraiche and kaluga caviar*, before a fine selection of starters such as the *Maryland blue crab cake* and *Austrian oxtail bouillon with Périgord black truffles and bone marrow dumpling*. For mains, diners can take their pick from 10 decadent dishes, including premium cuts from heritage breeds and fresh seafood. Highlights include the *American wagyu from Snake River Farms*, to be enjoyed as a *35 days dry-aged porterhouse* (top up S\$90++; for two), or a *filet mignon served with yuzu kosho butter* (top up S\$50++). Also available is the prestigious *Hokkaido snow New York sirloin* (top up S\$100++), and the *U.S.D.A. Prime dry-aged bone in ribeye* served with house-made steak sauce.

For desserts, enjoy CUT's signature *kaya "baked Alaska"*, or the rich *Valrhona chocolate soufflé* with Gianduja chocolate gelato (serves two pax). All celebrants will receive a complimentary glass of champagne.

On New Year's Day, CUT will be offering a special brunch (S\$195++) where guests can enjoy a choice of entrée with house-made pastries and servings from the various food stations. Explore artisanal cheeses and freshly-baked breads at the *Cheese & Bread Bar*, before enjoying fresh seafood such as *tiger prawn* and *Alaskan king crab legs* at the *Raw Bar*. Diners can take their pick from a selection of eight different brunch entrées, ranging from *American wagyu sirloin steak & eggs*, to *pork schnitzel with pork sausage country gravy*, and *Maryland blue crab cake benedict with poached eggs*. All guests will also enjoy free-flow beverages by the glass including *Bloody Mary* and *Mimosa* cocktails, *Philip Gamet*

Press Release



Blanc de Noirs NV champagne, Guado al Melo "Antillo" Sangiovese Bolgheri, Babich Black Label Marlborough Sauvignon Blanc, as well as house pours, spirits and juices.

For reservations, email cutreservations@marinabaysands.com or call 6688 8517.

db Bistro & Oyster Bar



*This festive season, savour celebrity chef Daniel Boulud's signature dishes, such as the **black tie scallops**, alongside brunch specials such as the **croque madame***

Celebrity chef restaurant db Bistro & Oyster Bar rolls out a tantalising four-course Christmas menu (S\$120++), available on 24 and 25 December. The lavish feast includes a starter of *foie gras "marbre"* paired with pistachio, celery and red wine gelée, as well as the classic *boeuf en croûte*, featuring a tender filet mignon wrapped in a layer of duxelle mushrooms and flaky crust. To complete the joyous meal, diners can opt for desserts such as the signature *black forest bûche de noel* served with bourbon ice cream.

Come New Year's Eve, the restaurant will present a five-course menu (S\$198++ per pax). Luxuriate in a starter of *oscietra caviar with Hokkaido uni, seaweed and potato mousseline*, before savouring chef Daniel Boulud's signature *black tie scallops*. Black truffle studded diver scallops cradled in spinach and pastry crust are baked to golden perfection. Diners can also opt for a dessert of *chocolate mille-feuille* with banana ice cream or the *tropical baba* with pineapple compote and coconut sorbet to conclude the feast.

db Bistro is also offering a three-course brunch menu for Christmas and New Year's Day (24-26 Dec & 1 Jan 2020). Diners can take their pick from a selection of brunch favourites, including the *croque madame*, *black truffle omelette*, and the *duck hash & eggs*. The delightful brunch menu also includes a choice of starter such as the *crab & avocado tartine*, and a dessert.

For details, email dbreservations@marinabaysands.com; call +65 6688 8525.

Press Release

KOMA



Guests can enjoy the **lobster salad** as part of KOMA's Christmas menu on 24 and 25 December

On New Year's Eve, guests can opt for an early dinner as the restaurant is offering an *Omiso* - *New Year's Countdown* three-course menu between 5pm and 7pm that includes a complimentary glass of sparkling sake. Priced at S\$128++, the menu features a Chef's selection of winter appetizers, a sushi platter, and a selection of six types of mains to choose from including *wagyu fried rice*, *barbecued chicken*, and *wafu carbonara with uni*. Guests can add the option of dessert at S\$16++ per person.

From 8pm to midnight, KOMA will offer an *Omiso* - *New Year's Countdown* five-course menu. Priced at S\$198++, the menu features the same offerings as the early dinner menu with the addition of *chawanmushi* with black truffle, uni and king crab; *grilled prime sirloin steak* as an additional option for the main course, and dessert. In the bar and lounge, guests can also enjoy free-flow house sake, selected cocktails and small bites for S\$128++. Advance tickets for the free-flow drink offer at the bar can be purchased online from 21 November at 12pm until 30 December 12pm.

For reservations, e-mail koma.reservations@marinabaysands.com or call +65 6688 8690.

Press Release

LAVO



From L-R: *The Snow Ball* (S\$18++) and *Eggnog Martini* (S\$18++) will be offered at LAVO from 22 to 25 December

At LAVO Singapore, the restaurant is ringing in the Christmas season with its ***Feast of the Seven Fishes***, an Italian-American Christmas celebration where seafood dishes take centre-stage. The family-style menu, created by LAVO Singapore's Executive Chef Brandon Jennings, features dishes that include ***Linguine White Clams*** with little neck clams, pepperoncini and toasted bread crumbs; ***Colossal Prawns*** served with an Aperol butter sauce and Panzanella salad; and ***Roasted Barramundi*** served with roasted heirloom tomatoes, crispy portabella mushrooms and a lemon butter sauce. The ***Feast of the Seven Fishes*** is priced at S\$168++ per person (minimum of four persons to dine) and is available from 22 to 25 December.

LAVO is also paying homage to the traditional holiday Eggnog with its ***Eggnog Martini*** (S\$18++), elevating the sweet, egg milk punch with dark rum, cinnamon and vanilla. Guests can also look forward to ***The Snow Ball*** (S\$18++), a cool dessert comprising a white chocolate sphere made with vanilla and almond parfait, passion fruit sorbet, and dark chocolate espuma. Both drink and dessert will be available exclusively from 22 to 25 December.

On 22 December, LAVO Singapore's weekly ***Sunday Champagne Brunch*** returns for a Christmas themed edition featuring its usual buffet spread with the addition of seafood dishes from LAVO's ***Feast of the Seven Fishes*** menu as well as the ***Eggnog Martini*** and ***The Snowball***. Expect a smorgasbord of culinary treats that include U.S and Irish oysters, shrimp cocktails, chilled snow crab, as well as a selection of charcuterie and cheese, canapes, brick oven pizza and roasted meats at the carving station. Guests can also enjoy free flow *Veuve Clicquot* champagne, Mimosa and Bloody Mary cocktails, and Singapore Slings, as well as a free flow of red and white wine, peroni beer, and a selection of non-alcoholic beverages. LAVO's ***Sunday Champagne Brunch *Christmas Edition**** takes

Press Release



place from 12pm to 3pm on 22 December and is priced at S\$158++ and S\$98++ (buffet only) per person. Children aged between 4 and 12 years old can dine at S\$58++ per person.



Count down to the New Year at the LAVO NYE Party

On New Year's Eve, guests can enjoy a bird's eye view of the dazzling fireworks across Marina Bay and toast to the New Year with free-flowing champagne, wine, beer, and spirits at what is set to be an epic party 57-storeys high. The **LAVO NYE Party** will offer a lavish Italian American buffet spread and an open bar from 10.30pm to 2.30am. Tickets are available at S\$339 (excluding booking fee) [online](#) and at the door at S\$288++ per person.

The party continues on New Year's Day, with LAVO running a **Hungover and Broke** promotion where guests can enjoy free-flow mimosa cocktails all day at S\$30++. For enquiries or reservations, e-mail lavo.reservations@marinabaysands.com or call +65 6688 8591.

MARQUEE



Count down with Dutch DJ & record producer duo W&W at MARQUEE Singapore

Press Release



At MARQUEE, it will be a White Christmas this year as the nightclub is encouraging guests to dress up in all white for this special event, which will feature MARQUEE resident DJs Zippy, FVDER, Kya, Mass and Tang on the decks. The first 50 guests dressed in all white before 11pm will be given free entry into the nightclub. Limited advance tickets, priced at S\$20 (excluding booking fee) will be made available online or S\$30 at the door. For more information and updates on online ticket sales, follow MARQUEE Singapore on [Instagram](#) and [Facebook](#) or log onto www.marqueeingapore.com

Usher in 2020 with MARQUEE as the club celebrates its first New Year's party in style with none other than Dutch DJ & record producer duo W&W. Rock out to the signature big room house, progressive house and EDM tunes of this dynamic duo at what is expected to be an epic countdown party. Limited advance tickets priced at \$118 are available [online](#) now. Doors open from 9pm on event day. For more information, go to www.marqueeingapore.com

Origin + Bloom



Origin + Bloom unveils a delightful medley of fun festive creations and traditional Christmas goodies

From 8 to 25 December, European patisserie Origin + Bloom delights with a medley of innovative creations and traditional festive goodies. Desserts transform into art with the *DIY Christmas Tree* (S\$90), a tower of almond pralines and traditional chocolate mendiants. Little ones can assemble their own trees by layering the chocolate discs studded with nuts and dried fruits. Another original offering is the *Santa Claus log cake* (S\$85; for 10 pax), a fun take on the classic festive delight. Shaped like the iconic character with a crimson hat

Press Release



and snow white beard, the cake features pecan brownies laced with salted caramel, cacao crumble, citrusy lemon mousse and hazelnut biscuits.

In addition to these playful treats, Origin + Bloom is also offering a line-up of classic goodies. Highlights include the *traditional orange and raisin panettone* (S\$45), *stollen* (S\$40), *classic Kugelhopf* (S\$25) and a series of *traditional biscuits* (S\$15) available in flavours such as lemon sable, chocolate nantais and pecans.

These festive specials are available for purchase at the patisserie located at Marina Bay Sands hotel lobby tower 3. For enquiries, please email originandbloom@marinabaysands.com or call 6688 8588.

RISE



Rise offers a spread of classic festive offerings and seafood specials for the year-end celebrations

Savour a spread of festive favourites at Rise at Marina Bay Sands, as the restaurant presents an array of cold plates, festive selections, and sweet treats from 9 to 23 December. Diners can look forward to dishes such as *prawn cocktail*, *traditional roasted turkey with stuffing*, and *maple glazed ham*, in addition to the regular luxurious buffet spread. On 24 December, indulge in Rise's expanded seafood selection, featuring fresh ocean catch such as plump *fresh oysters* and *Alaskan king crab on ice*.

On Christmas Day, gather your family and friends for a magnificent brunch featuring a splendid line-up of premium meats at the carving station, including a *whole roasted wagyu tomahawk* carving station and the *herb crusted Australian lamb rack*.

Press Release



Rise's scrumptious New Year's Eve specials include **fresh oysters** and **Canadian lobsters on ice**, **stir-fried black pepper slipper lobster**, and a **whole roasted wagyu tomahawk**

The feasting continues on New Year's Eve with RISE's show-stopping Asian delicacies. Relish in fragrant *stir-fried black pepper slipper lobster*, caramelised *wok fried Guinness stout pork ribs*, and head on to the live carving station for a generous serving of the *whole slow roasted Indian spiced lamb leg*. On New Year's Day, wind down over a relaxing brunch at Rise and enjoy *fresh oysters* and *Canadian lobsters on ice*, alongside a spread of dishes such as the *pan seared foie gras with glazed apricots, brioche & red wine reduction* and the *whole roasted wagyu tomahawk*.

For reservations, email Rise@MarinaBaySands.com; call +65 6688 5525.

Date/ Seating	Pricing	
	Adult	Child
9 - 23 December Lunch: 12pm – 2.30pm Dinner: 6pm – 10.30pm	Lunch: S\$68++	Lunch: S\$25++
	Dinner: S\$88++	Dinner: S\$38++
24 December (Christmas Eve) Lunch: 12pm – 2.30pm First dinner seating: 5.30pm – 8pm Second dinner seating: 8.30pm – 11pm	Lunch: S\$72++	Lunch: S\$25++
	Dinner: S\$128++	Dinner: S\$58++
25 December (Christmas Day) Brunch: 12.30pm – 3pm Dinner: 6pm - 10.30pm	Brunch: S\$158++	Brunch: S\$58++
	Dinner: S\$118++	Dinner: S\$58++
31 December (New Year's Eve) Lunch: 12pm – 2.30pm First dinner seating: 5.30pm – 8pm Second dinner seating: 8.30pm – 11pm	Lunch: S\$72++	Lunch: S\$25++
	Dinner: S\$148++	Dinner: S\$58++
1 January 2020 (New Year's Day) Brunch: 12.30pm – 3pm Dinner: 6pm - 10.30pm	Brunch: S\$158++	Brunch: S\$58++
	Dinner: S\$98++	Dinner: S\$48++

Press Release

Spago by Wolfgang Puck



Left: Spago presents its Christmas Eve menu (clockwise from top) featuring **lobster pot pie**, **fresh oyster trio**, **Hamachi tiradito**, **smoked Maple Leaf Farms duck breast**
Right: New Year's Eve dining menu (from top) featuring **Snake River Farms American wagyu New York sirloin steak**, **crispy scale Brittany sea bass**, **Weiser Farm's baby beet salad**

This festive season, celebrity chef restaurant Spago by Wolfgang Puck presents a four-course Christmas Eve menu (S\$225++). Gourmands can look forward to the restaurant's imaginative seasonal menu, featuring innovative creations such as the *hamachi tiradito*, a vibrant dish laced with cucumber-jackfruit relish, creamy avocado, spicy sesame vinaigrette and Kashmiri chilli. Other highlights include the *lobster pot pie* (additional S\$15++) filled with succulent lobster, French black truffles, winter vegetables and shellfish velouté, as well as the tender *smoked Maple Leaf Farms duck breast* served with bacon confit, chanterelle mushrooms and apple-rosemary compote. End the evening with a choice of Spago's signature *salted caramel soufflé*, or the delightful *raspberry chocolate millefeuille*, a masterpiece with contrasting layers of chocolate cremeux, raspberry jam, chocolate shortbread, and a fruity raspberry lychee sorbet.

On New Year's Eve (7pm till late), suit up for an electrifying party at Spago Bar & Lounge's *License To Party* (S\$99++ per pax for standing bar area). Guests will be greeted with a complimentary glass of martini or champagne, and can opt to keep their glasses flowing at a special Martini Bar. Spice up the night and opt for an extravagant celebration with table reservations (minimum spend of S\$250++ per pax). Marina Bay Sands Hotel guests enjoy free entry to the party from 7-9pm.

Press Release



Guests who prefer an intimate setting can celebrate with a luxurious NYE dinner at Spago Dining Room. Available only over two exclusive seatings – 6pm (S\$225++ per pax) and 8.30pm (S\$325++ per pax), the dinner presents the *crispy scale Brittany sea bass*, served with razor clams, smoked potato purée, parsley coulis, and white wine miso sand, and the *Snake River Farms American wagyu New York sirloin steak* (top up of S\$35++), served with potato-fontina gratin, miso-mushroom puree, and red wine truffle reduction. Elevate the dinner experience with course-by-course wine pairing for an additional S\$295++. Diners at the second seating will toast to a new year with a complimentary glass of *Bollinger champagne*.

For details, email SpagoReservations@MarinaBaySands.com; call +65 6688 9955.

Yardbird Southern Table & Bar



Yardbird Singapore rolls out an authentic American Christmas feast (from L to R): **beet root, goat cheese and pecan salad, oven roasted turkey, and pumpkin pie**

Revel in the holiday season at classic American restaurant Yardbird Southern Table & Bar with an all-day three-course menu (S\$58++) on Christmas Day. Begin with a refreshing starter of *beet root, goat cheese and pecan salad*, before tucking into the freshly carved *oven roasted turkey* with rich butternut stuffing and sweet cranberry sauce. The meal finishes with a rustic *pumpkin pie* served with chantilly cream.

Guests can opt for a specially curated course-by-course wine pairing at an additional S\$30++, or get a bottle of bubbly *Belstar "Brut" Prosecco* from Veneto Italy for S\$60++

Press Release



Yardbird offers two special menus for NYE, the **NYE Fireworks Menu** featuring a choice of three signature bites, and the five-course **NYE Dinner Menu**

On New Year's Eve, Yardbird Singapore will be offering two curated set menus. Available from 4pm till 11pm, Yardbird's sumptuous five-course dinner set menu (S\$125++) begins with an appetising starter of *crispy pork cracklings* with avocado and fresh lime. Brimming with deep oceanic flavours, the second course of *oysters and bubbles* features fresh pacific oysters topped with smoked trout roe and pickled apple-horseradish mignonette. This is followed by the traditional *muffuletta salad* and mains such as the herb crusted *skate wing*, served with tater tots and beurre blanc, or the *pan roasted Welsh rack of lamb* served with celery root remoulade and a tart pineapple chutney. Chocolate lovers can satiate their cravings with the *chocolate duo*, which comprises a dark chocolate truffle with pistachio crumble and white chocolate semifreddo with sour cherry and pistachio.

From 10pm, head on to the bar located along the waterfront promenade to enjoy the fireworks show with the *NYE Fireworks menu* (S\$98++). Guests can pick three of their favourite bites from a menu of eight selected specials, which include signature dishes such as the delicious *Yardbird hot wings*, served with a Nashville hot dip or a smoked spice chilli rub; the restaurant's century old recipe of *Lewellyn's fried chicken* with honey hot sauce; and the *aged ham & arugula flat bread*, topped with whipped ricotta and a drizzle of spiced honey. Pair the bites with a bottle of *Piper-Heidsieck Rose Reims champagne* (S\$98++), or opt for a two-hour free flow champagne package at S\$148++.

For reservations, email yardbird.reservations@marinabaysands.com or call +65 6688 9959.

Press Release

Festive dining specials at The Shoppes at Marina Bay Sands



(Clockwise from top left): **Louise** by Angelina, **festive set menu** at TWG Tea, **Tandoori Turkey** by Punjab Grill

Restaurants at The Shoppes at Marina Bay Sands are also set to roll out a series of exciting dining specials this holiday season. From 16 December to 1 January 2020, delicate French tearoom **Angelina** presents its three-course *festive menu* (S\$68++), featuring a choice of Christmas staples such as the *buttery fried breaded turkey breast* and *roast beef* as mains. End the feast on a sweet note with a special *Angelina's pastry of the day*, or enjoy their popular pastries such as the *Louise*.

Diners can also look forward to the return of the *signature Tandoori Turkey* (S\$128+) and *Stuffed Tandoori Turkey* (S\$158+) at award-winning Indian restaurant **Punjab Grill**. Available from 15 to 26 December for both dine-in and takeaway, reservations for the turkeys must be made at least two days in advance. From 21 to 26 December, guests can also enjoy a five-course Christmas set menu (S\$98++), featuring dishes such as the luscious *turkey tikka lababdar*, the flavourful *turkey briyani*, as well as the *turkey lychee chaat with cranberry chutney*.

Renowned luxury tea brand **TWG Tea** will offer an elegant festive set menu (S\$45++) from 16 December to 3 January, featuring the lightly seared *foie gras and duck breast roll*, followed by a *Magic Christmas Tea infused mini log cake* to sweeten the meal. Tea lovers may also opt for a refreshing *tea-infused mocktail* at an additional S\$10++.

###

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, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best

Press Release



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

Media Enquiries

Zimin Foo +65 6688 3047 / zimin.foo@marinabaysands.com

Erica Ng +65 6688 1013 / erica.ng@marinabaysands.com

Download hi-res images via [this link](#).