

## MEDIA UPDATE

### **Indulge in glorious Lunar New Year feasts at Marina Bay Sands**

**Singapore** (26 December 2019) – Celebrate reunions over bountiful feasts at Marina Bay Sands' signature and celebrity chef restaurants this Lunar New Year. Toss to a prosperous spring over unique renditions of *yu sheng*, savour classic and reinvented oriental fare, and party with a star-studded host of DJs at MARQUEE all through the long weekend.

Come January, gourmands can also delight in a series of truffle dinners hosted by celebrity chef Daniel Boulud at db Bistro Oyster & Bar, as well as a limited-time Singapore-exclusive *nasi lemak burger* at Black Tap Craft Burgers & Beer.

For more information, please visit <https://www.marinabaysands.com/deals/lunar-new-year-festive-dining.html>.

### **Adrift by David Myers (24 to 27 Jan 2020)**



*Adrift by David Myers presents a lively feast this Lunar New Year*

Modern Californian Izakaya restaurant Adrift by David Myers presents a flavour-forward Lunar New Year spread with an exclusive five-course omakase dinner menu (S\$198++ for two). Begin the feast with a refreshing *yu sheng*, before a deluxe dish of *abalone with celery, pickled lemon and lardo*. Indulge in a show-stopping *whole grilled dover sole* and Adrift's inventive *suckling pig with cucumber and bitter leaf bao*, before wrapping up the evening with a citrusy treat of *tangerine with yoghurt, gin and lemon thyme*. Those looking to toss to an auspicious new year with friends and family or business associates can enjoy Adrift's a la carte *yu sheng* (S\$15++ per pax, for a minimum party of two). All specials are available from 24 to 27 January 2020.

For reservations, email [Adrift.Reservations@MarinaBaySands.com](mailto:Adrift.Reservations@MarinaBaySands.com) or call 6688 5657.

## AVENUE (Jan 2020)



From L-R: **Ong Lai** and **White Dragon** cocktails will be offered at Avenue in the month of January

Usher in wealth and prosperity this Lunar New Year at AVENUE lounge with two new cocktails to celebrate the occasion. As their names suggest, *ong lai* is a refreshing pineapple cocktail using fresh chunks of the fruit, plantation Jamaica rum, aperol, lime juice and passionfruit syrup; while *white dragon* is a shaken cocktail using mezcal, Cointreau, sour apple liqueur, orange juice, lemon, grapefruit bitters with muddled cucumber and dragonfruit. Priced at S\$22 nett, both cocktails will be available throughout the month of January.

For reservations, email [avenue.reservations@marinabaysands.com](mailto:avenue.reservations@marinabaysands.com) or call 6688 8680.

## Black Tap Craft Burgers & Beer (Jan 2020)



Usher in an abundant year with Black Tap's Singapore-exclusive **nasi lemak sandwich**

Spice up this Lunar New Year with Black Tap Craft Burgers & Beer's brand new *nasi lemak sandwich* (S\$24++). Available only in Singapore for the whole month of January, the *nasi lemak sandwich* is filled with crispy lemak chicken, fried egg, tangy sambal mayo with quick pickled cucumber slaw, and fresh cucumber slices served with a side of tangy sambal mayo.

For enquiries, email [BlackTap@MarinaBaySands.com](mailto:BlackTap@MarinaBaySands.com) or call 6688 9957.

### **Bread Street Kitchen by Gordon Ramsay (24 – 27 Jan 2020)**



*Bread Street Kitchen presents an all-day Chinese New Year 2020 festive menu*

East meets West at celebrity chef restaurant Bread Street Kitchen with its Chinese New Year a la carte menu, available from 24 to 27 January. Herald spring with starters such as *razor clams in spicy coconut broth with focaccia* (S\$18++), and an appetizing *lo hei salad with plum dressing* (S\$17++). For mains, opt for a sumptuous platter of *whole roasted pork knuckle, baked chicken in lotus leaves, grilled iberico pork chop with black bean sauce*, served with *fondant potato* and *spiced carrots* (S\$128++; for sharing amongst 2-3 pax). Diners can also enjoy two limited time dessert specials, namely the *yuzu curd in sable mascarpone ice cream*, and a *mandarin cheesecake with kumquat and chocolate sorbet*.

For reservations, email [BreadStreetKitchen.Reservations@MarinaBaySands.com](mailto:BreadStreetKitchen.Reservations@MarinaBaySands.com) or call 6688 5665.

### **db Bistro & Oyster Bar (Truffle dinner menu: 8 to 12 Jan; CNY specials: 24 to 27 Jan 2020)**



*Celebrity chef Daniel Boulud will be hosting a one-night only black and white truffle dinner on 10 Jan*

This January, db Bistro & Oyster Bar is celebrating truffle season over a series of dinners hosted by celebrity chef Daniel Boulud. From 9 to 11 January, diners can enjoy a 4-course truffle dinner menu (S\$128++), or luxuriate over a one-night only 6-course black and white truffle dinner (S\$328++) on 10 January, with a chance to meet chef Boulud up close and

personal. Both dinners will feature fresh Piedmont white truffles and the highly prized Perigord black truffles; the latter is best known for their robust aroma and intense earthy flavours.



*Celebrate traditions at db Bistro & Oyster Bar over a crispy suckling pig with wild mushrooms and bok choy*

From 24 to 27 January, toss to a prosperous year at db Bistro & Oyster Bar with a decadent king salmon and hamachi *lo hei* (S\$18++ per pax; minimum 2 pax) before indulging in dishes such as the *lotus leaf wrapped New Zealand snapper* (S\$120++; serves 2 – 4 pax), *jumbo chili prawns with basmati rice* (S\$65++), and *black pepper lobster* (S\$120++). Not to be missed is the restaurant's well-loved *crispy suckling pig with wild mushrooms and bok choy* (starting from S\$54++ for one).

For reservations, email [dbreservations@marinabaysands.com](mailto:dbreservations@marinabaysands.com) or call 6688 8525.

### **KOMA (18 Jan to 2 Feb 2020)**



*KOMA presents two opulent seafood lo hei from 18 January to 2 February*

For a modern twist to traditional Chinese New Year fare, head to KOMA as the Japanese restaurant and sushi bar presents two types of lo hei to usher in the Year of The Rat. The *KOMA lo hei* (S\$138++) is an opulent seafood spread comprising maguro, hamachi, with sake (salmon), tai (sea bream) and ikura. For a truly luxe dining experience, guests can

indulge in the *KOMA signature lo hei* (S\$888++) which will see the addition of a whole lobster, fresh awabi (abalone), fugu (puffer fish), tai, maguro, salmon, ikura and hamachi. Diners who opt for the *KOMA signature lo hei* will also receive a complimentary 1.8 litre bottle of *Sawanotsuru, "Jyosen" Karakuchi Honjozo*.

Additionally, sashimi lovers can indulge in KOMA's Kodai whole fish sashimi (\$128++), the Awabi whole sashimi (S\$388++), or the premium fugu whole fish sashimi (S\$288++). KOMA's Chinese New Year menu is available from 18 January to 2 February.

For reservations, email [koma.reservations@marinabaysands.com](mailto:koma.reservations@marinabaysands.com) or call 6688 8690.

### **LAVO (23 Jan to 8 Feb 2020)**



Indulge in the *longevity lo hei* or *whole roasted suckling pig* this coming Chinese New Year at LAVO

Enjoy a memorable reunion dinner at LAVO Italian Restaurant & Rooftop Bar with festive staples such as the *longevity lo hei* (S\$28++ per pax), an elegant platter of abalone, smoked salmon and hamachi. Diners can also indulge in a glorious *whole roasted suckling pig* (S\$18++ per 200g plate) at the live station, paired with a sauce of their choice – fragrant hoisin, spicy lemon ginger, or the piquant tomato pineapple agrodolce. LAVO's Chinese New Year menu will be available from 23 January to 8 February.

For enquiries or reservations, email [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com) or call 6688 8591.

### **MARQUEE (24 to 26 Jan 2020)**



Renowned Dutch DJ MarLo will be one of the guest DJs performing over Lunar New Year at MARQUEE

Kick off the festivities over the long Lunar New Year weekend at MARQUEE as the nightclub presents a series of special acts from 24 to 26 January. On 24 January, revel in the New Year spirit with MARQUEE's resident DJs at the MARQUEE Revolution. Then party with trance DJ, record producer and musician MarLo on 25 January, and groove to Gil Blaze's energetic sets on 26 January. The first 100 party-goers who arrive dressed in red on 24 and 26 January will be given complimentary entry to the nightclub before midnight.

Limited advance tickets will be made available for purchase online on 26 December from 12pm. For more information and updates on online ticket sales, follow MARQUEE Singapore on Instagram and Facebook or log onto [www.marqueesingapore.com](http://www.marqueesingapore.com).

### **RISE (10 Jan – 8 Feb 2020)**



PRICING	
<b>10 -23 JAN   28 JAN-8 FEB</b>	
LUNCH: Adult: \$68**   Child: \$25**	
DINNER: Adult: \$90**   Child: \$38**	
<b>24 JAN</b>	
LUNCH: Adult: \$88**   Child: \$48**	
DINNER: Adult: \$128**   Child: \$48**	
<b>25-27 JAN</b>	
LUNCH: Adult: \$88**   Child: \$48**	
DINNER: Adult: \$98**   Child: \$48**	

\*30% off applicable from Mon to Thu and 15% off applicable from Fri to Sun, 10 to 23 Jan and 28 Jan to 8 Feb. Images are for illustration purposes only. Prices are subject to 10% service charge and prevailing goods and services tax.

Starting 10 January 2020, Marina Bay Sands' signature buffet restaurant Rise presents a delectable spread of traditional and modern Lunar New Year creations, including the classic *eight treasure rice*, *braised pork knuckle with chestnut*, *Singapore-style chilli crab*, and *braised sea cucumber with broccoli*. Groups can also toss to good fortune with Rise's prosperity *yu sheng* (from S\$18.80++).

For reservations, email [Rise@MarinaBaySands.com](mailto:Rise@MarinaBaySands.com) or call 6688 5525

## Yardbird Southern Table & Bar (24 Jan – 2 Feb 2020)



*Yardbird Southern Table & Bar presents a cocktail pairing Chinese New Year menu*

Celebrate a prosperous spring at Yardbird Southern Table & Bar over festive delights and cocktail pairings. Whet your appetite with the *smoked salmon salad* (S\$22++), served with crispy quinoa and cheese toast, and pair it with the *Smoke Show* (S\$15++), a blend of smoked applewood infused American whiskey. For mains, opt for the soulful *deep south ramen* (S\$28++), featuring noodles doused in dark and smoky chicken broth, served with collard greens, chow chow (a type of American pickled relish), pickled okra, a deviled egg with smoked trout roe. This dish is best paired with the *Southern Peach* (S\$15++), a whiskey-based concoction with aperol, lemon, thyme, white peach and sweet tea. Meat lovers will indulge in the *roasted rice tea braised crispy pork* (S\$39++), a flavourful meat dish with contrasting textures served with pork jus and 50 year-old balsamic. Enjoy the dish with the signature *Yardbird's Old Fashioned* (S\$15++), featuring bacon-infused American whiskey with maple syrup and bitters.

Complete the feast with the *chocolate bomb* (S\$18++), a chocolate dome filled with vanilla sponge, prosecco jelly, smooth tangerine pastry cream and lavender beurre blanc. Yardbird's Chinese New Year menu is available from 24 January to 2 February 2020.

For reservations, email [yardbird.reservations@marinabaysands.com](mailto:yardbird.reservations@marinabaysands.com) 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, 2,560 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](http://www.marinabaysands.com)

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