

Press Release



FOR IMMEDIATE RELEASE

Festive feasts and fiesta at Marina Bay Sands

*Immerse in the joyous atmosphere at the integrated resort
and savour an exciting line-up of exclusive menus*

Singapore (10 November 2017) – Herald this holiday season and the New Year with a diverse spread of cuisines from more than 10 celebrity chef and signature restaurants at Marina Bay Sands.

Adrift by David Myers



Tantalise your taste buds with the six-course Adrift New Year's Eve tasting menu (from L to R): Yuzu Sorbet with Custard Cream and Mikan Wizz Fizz, platter of Queen crab cucumber, Pancetta sansho tart and Wagyu & Caviar, Kagoshima Wagyu A4 with Japanese sweet potato and smoked cheese, Charred Octopus with yuzu kosho, umi budo, Confit soy potato with wasabi and smoked trout roe, Chutoro tataki with finger lime and pink pepper

Kick off the festivities at Adrift by David Myers with an exclusive share plate of **Dry Aged Australian OP Rib on the bone**, available only from 23 November to 30 December. Meat-lovers will delight in the bone-in single rib cut, cooked over Binchotan charcoal and glazed with red miso. The tender juicy steak is served with a medley of trimmings and seasonal accompaniments, such as Japanese potato salad, house tsukemono pickles, gem lettuce and fragrant seaweed rice, as well as a trio of condiments – fig miso sauce, sesame salt and

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yakiniku dressing. The share plate (S\$198++) is a satisfying meal perfect for a group of four and best enjoyed over hearty conversations.

On New Year's Eve, indulge in an exclusive six-course Adrift Tasting menu (S\$288++) paired with special cocktails, champagne and wines. Highlights on the menu include **Charred Octopus**, with yuzu kosho and umi budo, and the **Kagoshima Wagyu A4** with Japanese sweet potato and smoked cheese. End the meal on a sweet note over a share plate of **Chocolate Cocoa Shell with ume boshi and passionfruit ice-cream**. For reservations, please email Adrift.Reservations@MarinaBaySands.com or call +65 6688 5657.

Bread Street Kitchen



Celebrate Christmas with a medley of English classics at Bread Street Kitchen (clockwise from Right): Sharing starters of Brie stuffed Portobello mushrooms, Cured Salmon, and Roasted beef carpaccio; Pan fried potato gnocchi with wild mushrooms, tarragon and black winter truffle; Vanilla and tonka bean cheese cake with praline ice cream; Roasted sea bass with garlic and herb crust, white bean lala clams bake; Peanut butter profiterole with chocolate sauce

From 5 to 25 December, indulge in a classic English Christmas at Bread Street Kitchen by Gordon Ramsay over a weekend festive 'Breakfast & Brunch' menu, and a daily festive dinner menu. Start the day right with a leisurely two-course 'Breakfast & Brunch' menu (S\$49++), where guests can choose from an array of traditional British brunch favourites, such as **The English Breakfast**, and a dessert. The festive three-course dinner menu (S\$95++) will feature highlights such as the **Traditional roasted turkey**, with apricot stuffing, pigs in blanket, fondant potatoes, brussels sprouts, glazed carrots and cranberry relish. The turkey is also available on the a la carte menu (S\$45++).

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On New Year's Eve, relish Bread Street Kitchen's classic **Beef fillet Wellington** with black truffle mash, glazed carrots, seasonal greens and red wine jus, in a four-course dinner menu. This dinner, which is available over two seatings (S\$150++ for first seating; S\$215++ for second seating), will also offer guests in the second seating an additional glass of **2010 Chapel down blanc de blancs, Kent, England** to toast to the New Year. For reservations, please email BreadStreetKitchen.Reservations@MarinaBaySands.com or call +65 6688 5665.

Club55



Soak in panoramic views of Singapore's city skyline while savouring Club55's festive spreads (clockwise from bottom left): Black Angus Beef 150-200 days Tomahawk with Shallot Jus, Poached William Pear with Champagne Sabayon, Oysters and Sea Urchin from the Seafood Bar on Ice

Indulge in a special buffet on Christmas eve at Club55, featuring a seafood bar on ice and a sumptuous spread of mains such as **Roasted Lamb Rack with mustard jus** and **Black Angus Beef 150-200 days Tomahawk with Shallot Jus**. Those with a sweet tooth will also delight in a wide selection of more than 20 types of cakes, verrines, bonbons and sweet treats. This one-night only menu is priced at S\$168++ for adults, and S\$68++ for children.

Ring in the New Year at 55 stories in the skies with Club55's New Year's Eve buffet dinner (S\$248++). Start with a welcome drink (choice of a glass of cocktail, mocktail or champagne) and savour delicacies such as **Honey-Balsamico Glazed Spanish Pork Leg** with port wine jus and **Poached William Pear with Champagne Sabayon**. Keep your glasses overflowing with champagne for the whole night at S\$48++. For reservations, please email club55@marinabaysands.com or call +65 6688 8858.

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CUT by Wolfgang Puck



CUT's exclusive New Year's Day Brunch menu features both signature and new items such as (from L to R): American Wagyu Sirloin Steak & Eggs with roasted Fingerling potato and watercress salad and Beef Wellington, Prime Filet and Foie Gras with mushroom duxelle, bordelaise, Jerusalem artichokes & carrots

Revel in a gastronomic experience at CUT by Wolfgang Puck, which will present a special Christmas Eve menu (S\$500++, for four) featuring signatures such as the **U.S.D.A. Prime, Illinois Corn Fed Bone in Rib Eye Steak aged for 21 days** and **Mini Kobe Sliders**.

Celebrations roll over to New Year's Eve with prime cuts and an array of amuse bouche, sides, sweets, salads and starters (S\$250++ per pax). Meat lovers will delight in premium dishes, such as the **Red Poll Ribeye dry aged for 45 days** and **Big Eye Tuna Tartare with Wasabi aioli, ginger, Togarashi crisps and tosa soy**.

For the first time, CUT by Wolfgang Puck will serve a New Year's Day Brunch (S\$175++). The brunch menu includes entrees such as the **American Wagyu Sirloin Steak & Eggs with roasted Fingerling potato and watercress salad**, a dessert trolley with a selection of house made pastries, and free-flow glasses of champagne, wines, house spirits, pours and beers. For reservations, please email cutreservations@marinabaysands.com or call +65 6688 8517.

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db Bistro & Oyster Bar



*Savour celebrity chef Daniel Boulud's signature dish **Black Tie Scallops** as part of the exclusive New Year's Eve available at db Bistro & Oyster Bar*

Relish in a celebratory feast with db Bistro & Oyster Bar's four-course Christmas Eve menu (S\$65++), featuring the freshest seafood catch such as **Oscietra Caviar**, **King Crab Salad**, **Chilian Seabass "Black & White"** with black truffles and cauliflower variations sauce Veronique. Cap off a perfect meal with festive desserts such as the **Chocolate Bûche de Noël** or **Mont Blanc**.

From 1 to 25 December, the restaurant will also be offering the classic Bûche de Noël (S\$50+ each) log cake for takeaway. Handcrafted by Executive Pastry Chef Mandy Pan, these classic French roulades are the perfect gifts and accompaniment to any Christmas dinner. The Bûche de Noël is available in two flavours – Chocolate Praline and Coconut Mango.

The contemporary French bistro will also offer a sumptuous five-course New Year's Eve menu (S\$198++). Must-tries include **Daniel Boulud's "Black Tie" Scallops** (Black truffle studded Diver scallops wrapped in spinach and baked in pastry crust) and **Champagne Rose Floating Garden** (Citrus Tuile with champagne gelee and raspberry sorbet). Sommelier wine-pairing is available for both festive menus, at S\$75++ per pax. For reservations, please email dbreservations@marinabaysands.com or call +65 6688 8525.

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Osteria Mozza



Celebrate Christmas and New Year at Osteria Mozza (clockwise from bottom left): Octopus with limoncello glaze & shell beans; Turkey Porchetta; Rich Hot Chocolate with homemade marshmallow and a gingerbread man; Shrimp Ravioli with vermouth & fine herbs; Lobster "Fra Diavolo" with white wine, garlic, chili, tomato & fresh herbs

Savour a white truffle Christmas dinner at Osteria Mozza, and enjoy the authentic Italian festive dining experience with an exclusive two-day only six-course tasting menu (S\$188++). The menu features **Tortellini in Brodo with white truffle**, harvested from the Piedmont region in northern Italy. Guests can also pair these prized fungus with the Primi course of their choice, such as **Cavatelli with winter squash & sage**. Draw a sweet finale with **Rich Hot Chocolate with homemade marshmallow and gingerbread man**, or **Warm Apple Crisp with cinnamon gelato and crème fraiche**.

Usher in the New Year with a hearty five-course dinner (S\$188++), and taste authentic Italian dishes such as the **Shrimp Ravioli** with Vermouth and fine herbs, and the **Lobster 'Fra Diavolo'** with white wine, garlic, chili, tomato and fresh herbs. Complete your meal with a full-bodied Riserva wine, which is available for both festive menus at S\$120 ++ per person. For reservations, please email mozza-reservations@marinabaysands.com, or call +65 6688 8522.

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RISE



RISE presents a bountiful feast of festive classics for Christmas and New Year.

This holiday season, spend quality time with family and friends at RISE. Sink your teeth into a splendid spread of festive favourites, as RISE presents a diverse selection of cold plates, western selections, desserts and soup. On 24 and 25 December, live stations will be serving special dishes such as the **Ravioli with black truffle shavings**, **Honey glazed ham with pineapple sauce** and **Traditional roasted turkey with stuffing and giblets sauce**. The feasting continues on New Year's Eve, with spectacular dishes such as the **Spanish baby pig Balinese style**, and **Salmon coulibiac with champagne sauce**. For reservations, please email Rise@MarinaBaySands.com or call +65 6688 5525.

	Christmas	New Year
Eve Lunch	Adults: S\$72++ Children: S\$ 38++	Adults: S\$72++ Children: S\$ 48++
Eve Dinner	Adults: S\$128++ Children: S\$ 38++	Adults: S\$148++ Children: S\$ 58++
Day Brunch	Adults: S\$158++ with beverage: S\$198++, S\$368++(premium) Children: S\$58++	Adults: S\$158++ with beverage: S\$198++, S\$368++(premium) Children: S\$58++
Day Dinner	Adults: S\$118++ Children: S\$ 48++	Adults: S\$98++ Children: S\$ 48++

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Spago by Wolfgang Puck



*Savour Spago's signature Weiser Farm's Baby Beet Salad, before heading to the bar and lounge for its **Red and Gold New Year's Eve Party***

This festive season, experience the best of both worlds at Spago by Wolfgang Puck. Enticing Californian cuisine awaits in the sophisticated Spago fine dining restaurant, which is presenting a four-course Christmas menu (S\$195++) and a three or four-course New Year's Eve menu (from S\$250++). Irresistible highlights include the **Black Truffle Veal Filet Mignon Tartare** and **Pan Seared Red Snapper "Laksa"** – an original creation inspired by Chef de Cuisine Greg Bess' travels through Asia.

After dinner, hop over to Spago's bar and lounge for the **Red and Gold New Year's Eve Party**, and groove the night away while soaking in unparalleled views of the fireworks across the Marina Bay skyline. Guests can also enjoy bar bites and cocktails at the alfresco bar and lounge, which will be decked in hues of red and gold for a big night. Each ticket (S\$95++) entitles guests admission and a complimentary drink at the bar. For more information, please email SpagoReservations@MarinaBaySands.com or call +65 6688 9955.

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The Bird Southern Table & Bar



Make merry at The Bird Southern Table & Bar with the restaurant's Christmas and New Year's Eve exclusive menus

The Bird Southern Table & Bar joins the repertoire of festive offerings at Marina Bay Sands with its classic American dishes. On 24 and 25 December, guests can enjoy a signature platter of **Chicken Fried Turkey, Green Bean Casserole, Cornbread Stuffing** accompanied with Ginger Orange Cranberry Sauce and Giblet Gravy, and **Pumpkin Tiramisu with Almond Biscotti** (S\$48++).

Extend the celebrations with a choice of two New Year's Eve menus. Guest can opt for a three-course menu (S\$88 ++), or a premium four-course feast (S\$128++), which includes a glass of prosecco with **Uni Baked King Crab, Seared Foie Gras Biscuit**, a choice of **Wagyu Steak Frites** or **Truffled Chicken Roulade**, and **Chocolate Hazelnut Bomb**. The New Year's Eve dinner is available for three seatings, at 6pm, 8pm and 10pm. For reservations, please email TheBird.Reservations@marinabaysands.com or call +65 6688 9959.

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The Bar at Waku Ghin



Indulge in simple and sophisticated dishes at The Bar at Waku Ghin (from L to R): *Oscieta Caviar*, *Aburi Tasmanian Ocean Trout with a hint of chilli*

Relish in the freshest and finest at The Bar at Waku Ghin, a cozy lounge nestled within celebrity chef Tetsuya Wakuda's two Michelin-starred restaurant. The dinner menu for two (S\$200++ per person) features six exquisite dishes, which include the **Aburi Tasmanian Ocean Trout** with a hint of chilli, and **Japanese Ohmi Wagyu** from Shiga prefecture with wasabi and citrus soy. The exclusive set menu is available on Christmas Eve and Day, and New Year's Eve and Day, from 5pm to 10pm. For reservations, please call +65 6688 8507.

Festive dining treats at The Shoppes at Marina Bay Sands

Over at The Shoppes at Marina Bay Sands, award-winning restaurants and bars will also be serving up festive dining specials. Casual bistro and bar **Bazin**¹, located along the waterfront promenade, is set to welcome diners with a three-course Christmas set menu priced at S\$99++ per person. Select from three mains – the lemon butter poached salmon, sausage and mash, or black pepper spring chicken, and enjoy two complimentary glasses of prosecco.

Taiwanese hotpot specialist **Black Knight Warrior**² will also be offering a special 30% off food items (with a minimum spend of S\$150 nett) from Sundays to Thursdays in December. From 13 November to 25 December, wine lovers who want to indulge in a buffet of fresh seafood, barbeque roast, and Korean cuisine, can also choose to bring their friends and families to Sea & Blue to enjoy 50% off selected wines.

¹ **Bazin** is located at L1-84, Bay Level, The Shoppes at Marina Bay Sands. For more information, please call +65 6688 7375 or visit <https://www.marinabaysands.com/restaurants/cafe/bazin.html>

² **Black Knight Warrior** is located at B1-01B, Galleria Level, The Shoppes at Marina Bay Sands. For more information, please call +65 6688 7138 or visit <http://www.marinabaysands.com/restaurants/chinese/black-knight-warrior.html>

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Over at the hotel lobby, the elegant Chinese restaurant **Jin Shan**³ will be serving Christmas and New Year 7-course set menus at S\$128++ and S\$168++ per diner respectively, from 15 December to 1 January.

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³ **Jinshan** is located at L1-05, Hotel Lobby, Tower 2. For more information, please call +65 6688 7733 or visit <http://www.marinabaysands.com/restaurants/chinese/jin-shan.html>

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Annex –Marina Bay Sands celebrity chef and signature restaurants

Restaurant	Christmas	New Year Eve
<p><u>Adrift by David Myers</u></p> <p>Location: Marina Bay Sands, Hotel Lobby Tower 2 Website: www.marinabaysands.com/Adrift Contact: +65 6688 5657</p>	<p>Share Plate of Dry Aged Australian OP Rib on the bone (23 Nov - 30 Dec)</p>	<p>NYE Tasting Menu (31 Dec, 6pm – late)</p>
<p><u>Bread Street Kitchen</u></p> <p>Location: L1-81, Bay Level, The Shoppes at Marina Bay Sands Website: www.marinabaysands.com/BreadStreetKitchen Contact: +65 6688 5665</p>	<p>Festive breakfast/brunch menu (All weekends from 5 Dec – 25 Dec)</p> <p>Festive dinner menu (5 Dec – 25 Dec)</p>	<p>Special NYE Menu (31 Dec, 2 Seatings)</p>
<p><u>Club55</u></p> <p>Location: Marina Bay Sands, Hotel Tower 3, Level 55 Website: www.marinabaysands.com/Club55 Contact: +65 6688 8858</p>	<p>Christmas Eve dinner buffet (24 Dec, 8.30pm – late)</p>	<p>NYE seafood buffet (31 Dec, 8.30pm – late)</p>
<p><u>CUT by Wolfgang Puck</u></p> <p>Location: B1-71, Galleria Level, The Shoppes at Marina Bay Sands Website: www.marinabaysands.com/CUT Contact: +65 6688 8517</p>	<p>Festive CUT Menu (24 Dec, 5.30pm – 11pm)</p>	<p>NYE Set menu (31 Dec, one seating from 8.30pm till late)</p> <p>New Year Day Brunch (1 Jan 2018, 11.30am – 2.30pm)</p>
<p><u>db Bistro & Oyster Bar</u></p> <p>Location: B1-48, Galleria Level, The Shoppes at Marina Bay Sands Website: www.marinabaysands.com/dbBistro Contact: +65 6688 8525</p>	<p>Bûche de Noël Takeaway (1 - 25 Dec)</p> <p>Festive menu (22 – 24 Dec, 5.30pm – 10pm)</p>	<p>NYE Menu (31 Dec, 5.30pm – 10pm)</p>

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<p><u>Osteria Mozza</u> Location: B1-42, Galleria Level, The Shoppes at Marina Bay Sands Website: www.marinabaysands.com/osteria Contact: +65 6688 8522</p>	<p>Christmas Eve & Christmas Day Menu (24 -25 Dec, 5pm – 11pm)</p>	<p>NYE Menu (31 Dec, 5pm – 11pm)</p>
<p><u>RISE</u> Location: Marina Bay Sands, Hotel Lobby, Tower 1 Website: www.marinabaysands.com/RISE Contact: +65 6688 5525</p>	<p>Christmas Eve Lunch and Dinner (24 Dec)</p> <p>Christmas Day Brunch and Dinner (25 Dec)</p>	<p>New Year's Eve Lunch and Dinner (31 Dec)</p> <p>New Year Day Brunch and Dinner (1 Jan)</p>
<p><u>Spago</u> Location: Sands Skypark, Tower 2, Level 57 Website: www.marinabaysands.com/Spago Contact: +65 6688 9955</p>	<p>Christmas Eve Menu (24 Dec, 6pm – 11pm)</p>	<p>Red and Gold New Year's Eve Party at Spago bar and lounge (31 Dec, 7pm – late)</p> <p>NYE Menu at Spago Dining Room (31 Dec, 2 seatings)</p>
<p><u>The Bird</u> Location: B1-07, Galleria Level, The Shoppes at Marina Bay Sands Website: www.marinabaysands.com/TheBird Contact: +65 6688 8525</p>	<p>Christmas Eve & Christmas Day Menu (24 -25 Dec, 4pm – 11pm)</p>	<p>NYE Menu (2 seatings) (31 Dec, 4pm – late)</p>
<p><u>Waku Ghin</u> Location: B1-07, Galleria Level, The Shoppes at Marina Bay Sands Website: www.marinabaysands.com/WakuGhin Contact: +65 6688 8525</p>	<p>Festive Menu at The Bar at Waku Ghin (24 Dec, 25 Dec, 31 Dec, 1 Jan, 5.30pm – 10pm)</p>	

For more information, please visit <http://www.marinabaysands.com/restaurants/festive-dining.html>
Download hi-res images at: https://drive.google.com/open?id=1ikhNH_hloctMbDRsRfcOUXe2QeS06qSi

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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, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows. 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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