MEDIA UPDATE

Easter revelry at Marina Bay Sands

Singapore (23 March 2017) – Celebrate Easter Sunday at Marina Bay Sands with a delectable spread of offerings and egg-citing experiences from our award-winning restaurants.

Enchanting Easter Treats at SweetSpot

SweetSpot presents a whimsical take on the well-loved Easter favourite - the Easter egg. The popular Chocolate Easter Egg is back with eight new designs featuring hand-painted bunnies, chicks, cartoon characters such as Minions and Angry Birds as well as other festive designs, turning traditional Easter eggs into works of art. These adorable Easter eggs will retail at SweetSpot Tower 3, Marina Bay Sands hotel lobby, from now until 17 April 2017. Each egg is approximately 20 cm in height and is priced at S$48.

Date: 16 March 2017 - 17 April 2017
Time: 7am – 10pm
Location: Marina Bay Sands Hotel Lobby Tower 3 lobby
Enquiries: +65 6688 8588 (7am to 10pm daily)
Website: www.marinabaysands.com/sweetspot

Junior Pastry Academy at db Bistro & Oyster Bar

Executive Pastry Chef Mandy Pan with children at db Bistro's Junior Pastry Academy
The Junior Pastry Academy at db Bistro & Oyster Bar returns for aspiring junior bakers! This series of specialty pastry workshop will kick off with an Easter themed session on 15 April 2017 on farm animal cupcakes. The workshop, priced at S$105++ per child, is led by Executive Pastry Chef Mandy Pan and is open to children aged 5-10 years old. One accompanying adult will also get to enjoy Champagne and light bites at db Bistro & Oyster Bar. Other themes throughout the year include Mother's Day workshops and Halloween specials.

Date:
15 April 2017 – Easter theme
13 May 2017 – Mother’s Day theme
12 August 2017 – Special theme for Epicurean Market
28 October 2017- Halloween theme

Time: 11:30am – 1pm
Location: db Bistro & Oyster Bar, B1-48, Galleria Level, The Shoppes at Marina Bay Sands
Website: www.marinabaysands.com/dbbistro
To register, call 6688 8525 or email dbreservations@marinabaysands.com.

Buffet Extravaganza at RISE Restaurant

Enjoy a special Easter feast of international cuisines at RISE restaurant and have fun with fringe activities for the whole family.

Begin with the all-time favorite freshly shucked Pacific oysters followed by a succulent seafood selection of Lobster Tails, Scallops on the Half Shell, Tiger Prawns, Cold Poached Whole Salmon and more. Thereafter, indulge in savoury specials at the Egg Benedict Station or tuck into a bowl of RISE’s signature Lobster Laksa. Satisfy the sweet tooth in you at the over-top-top milkshake bar and Sangria Bar as well as Easter chocolate eggs, freshly baked Hot Cross Buns and other sweet treats at the dessert bar.

Fun and excitement await for the little ones with a bouncy castle in the herb garden, an annual egg hunt with the Easter Bunny and egg painting sessions.

Date: 16 April 2017
Time: 12.30pm – 4pm
Price: S$115++ for buffet lunch (S$165++ with free-flow beverages including Champagne, house wine, beer, Sangria Bar, Over-the-top Milkshake Bar, fresh juices and soft drinks)
Location: Hotel Tower 1 lobby
Website: www.marinabaysands.com/festivedining
To register, call 6688 5525 or email rise@marinabaysands.com.

Bread Street Kitchen

Treat yourself and your loved ones at Bread Street Kitchen as the restaurant celebrates Easter and Egg Benedict Day. Enjoy a special selection of Egg Benedict dishes and let your kids showcase their creativity in the Easter Chocolate Egg painting session.

Date: 14 – 16 April 2017
Time: 11am – 3pm
Location: Bay Level, L1-81, The Shoppes at Marina Bay Sands
Reservations: Call +65 6688 5657 or email BreadStreetKitchen.Reservations@MarinaBaySands.com
Website: www.marinabaysands.com/breadstreetkitchen

Easter dinner at CUT by Wolfgang Puck

Celebrate Easter with a hearty family-style dinner for four at CUT by Wolfgang Puck. Savour a scrumptious offering of Roasted USDA Prime Rib with Yorkshire pudding, delicious sides for sharing such as Fried Pee Wee Potatoes and Spring Pea Medley with confit bacon and poached egg, as well as CUT's signature desserts including the Valrhona Chocolate Soufflé and the locally inspired Kaya “Baked Alaska” with coconut cake, pandan ice cream, coconut sorbet and coffee crumble.

Date: 14 – 16 April 2017
Time: 11am – 3pm  
Price: S$600++  
Location: B1-71, Galleria Level, The Shoppes at Marina Bay Sands (next to the Theatre)  
Reservations: Call +65 6688 8517 or email cutreservations@marinabaysands.com  
Website: www.marinabaysands.com/cut

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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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