

MEDIA UPDATE

Rediscover Singapore's treasured flavours at Marina Bay Sands this August

Singapore (10 August 2021) – Starting today (10 August), celebrity chef and signature restaurants¹ at Marina Bay Sands will welcome diners back in phases, as dine-in resumes for fully vaccinated individuals in groups of up to five persons. Unvaccinated children aged 12 and below from the same household as well as unvaccinated individuals with a valid negative Pre-event Test (PET) result may join the group. For more details on dine-in requirements, visit [here](#).

From 20 August, Marina Bay Sands continues to celebrate Singapore's 56th birthday with a series of gastronomical delights dedicated to the nation's rich and diverse food culture. Explore reinvented dishes inspired by Singapore's well-loved local flavours, including **Black Tap's** all-new bandung *National Day CrazyShake*[®], **Bread Street Kitchen's** sensational pairing of *Laksa Martini* with *chilli crab pizzetta*, **LAVO Singapore's** luxurious *lobster laksa*, **Mott 32's** rendition of *prawns in Singapore chilli crab sauce with deep-fried steamed bun*, and **Origin + Bloom's** *chilli crab croissant* and *ondeh-ondeh cheesecake*.

RISE at Marina Bay Sands also dedicates its newest concept to celebrate Singapore's beloved heritage cuisine, offering over 35 timeless local classics for lunch and dinner. For diners who prefer a home celebration, takeaway specials await with **Yardbird's** National Day picnic bundle on 21 August featuring the famed *Chicken 'N' Watermelon 'N' Waffles*, or the epic *Burger & Brew* combo available from now until 31 August. For a full list of Marina Bay Sands' National Day gourmet specials, visit marinabaysands.com/deals/restaurants/national-day-dining-specials.

National Day 2021 dining specials



*Black Tap rolls out the innovative **National Day CrazyShake**[®], topped with a slice of cake*

From 20 to 31 August, **Black Tap Craft Burgers & Beer** will commemorate National Day with the all-new *National Day CrazyShake*[®] (S\$23++), a creative twist on bandung, Singapore's nostalgic rose and milk beverage. Decked in patriotic colours of the Singapore flag, the pastel pink hued bandung CrazyShake[®] is served in a tall glass rimmed with red and white star sprinkles, topped with a slice of cake, a white crescent icing cookie and a bright red cherry. Enjoy the *National Day CrazyShake*[®] with Black Tap's diverse selection of gourmet burgers, including the

¹ View full list of celebrity chef and signature restaurants at Marina Bay Sands via [this link](#). Kindly note that the restaurants will resume dine-in in phases; please refer to the respective restaurant pages for the dates.

award-winning *Greg Norman* (S\$27++), *The Texan Burger* (S\$26++), and *The Carolina Burger* (S\$26++). For reservations, visit marinabaysands.com/restaurants/black-tap or call 6688 9957.



Tickle your tastebuds with Bread Street Kitchen's twist on famous local delicacies, such as the **Laksa Martini** and **chilli crab pizzetta**

Bread Street Kitchen Singapore's bartending stars will be shaking up four unique cocktails (S\$20++ per glass) to celebrate National Day, exclusively available on 21 and 22 August. Tickle your tastebuds with the *Laksa Martini*, a tiki tippie starred by a blend of coconut rum, vodka and a secret concoction of laksa syrup, set with warm coconut cream and a dash of chilli bitters. A refreshing twist on the classic mojito, the *National Day Special G&T* features elements reminiscent of Hainanese chicken rice condiments by incorporating sesame infused gin, ginger liqueur and cucumber tonic swizzled in a highball glass. Enjoy the traditional breakfast dish of kaya toast in the form of *Kaya Espresso Martini*, a T&T-vodka based cocktail infused with kaya jam and shaken with lychee extracts and a single shot of espresso, or opt for *56-Singa Tea*, a reimagination of bandung milk tea elevated with rose gin.

Pair these tipples with the restaurant's signature seven-inch artisan pizzettas, as Bread Street Kitchen brings back the popular *chilli crab pizzetta* (S\$24++), topped with chilli crabmeat, fragrant shallots, green chilli, tomatoes and spring onions. The restaurant will also offer the all-new *beef rendang pizzetta* (S\$24++), featuring short ribs, pickled red chilli, toasted coconut and coriander. For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen or call 6688 5665.



Sip on one-for-one **Singapore Sling** cocktail at db Bistro this August

Toast to the nation's 56th birthday with one-for-one *Singapore Sling* (S\$28++) at **db Bistro & Oyster Bar**, available from 21 to 31 August. Dispel the Summer heat with db Bistro's unique

rendition of the classic gin-based cocktail, featuring Cointreau and Benedictine laced with tropical notes of lime, pineapple and a hint of tartness from cherry brandy. Enjoy the refreshing tippie with the bistro's [newly-refreshed menus](#), starring a repertoire of authentic seasonal French recipes and Chef Daniel Boulud's original creations. Highlights include luxurious seafood platters, succulent lobsters, as well as hearty French bistro classics such as *moules frites* (S\$40++) and *Burgundy escargots* (S\$28++). For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar or call 6688 8525.



*KOMA rolls out its brand new **Kiat Roll** this National Day*

KOMA Japanese Restaurant & Sushi Bar is celebrating National Day with a new take on the classic Singapore Sling cocktail and a decadent maki roll. The *KOMA Sling* (S\$23++) will offer a refreshing take on the gin-based Singapore Sling by using Brasslion Butterfly Pea gin, and a pineapple infused umeshu liqueur in place of the usual Cointreau and Dom Benedictine liqueur. KOMA will also be offering the *Kiat Roll* (S\$25++) in the month of August, an inside-out maki roll featuring prawn tempura, grilled scallions, avocado, topped with sliced tuna and scallops. Both the *KOMA Sling* and *Kiat Roll* will be available from 21 to 22 August 2021 for lunch and dinner. For reservations and enquiries, please e-mail koma.reservations@marinabaysands.com or call 6688 8690.



*LAVO presents its rendition on Singapore's well-loved dishes (clockwise from top):
chilli crab; pulled beef pizza; lobster laksa*

On 21 August, **LAVO Italian Restaurant & Rooftop Bar** will fly the Singapore flag high with a *National Day Menu* that features popular local fare and a themed dessert that gives a nod to the island-republic's national colours. Guests can look forward to homegrown favourites such as *chilli crab* (S\$58++), or the *lobster laksa* (S\$48++), a more indulgent take on the traditional spicy noodle soup with coconut milk. The menu will also feature *pulled beef pizza* (S\$38++), and a *red velvet 20 layer cake* with cream cheese frosting (S\$28++), a red and white rendition of the restaurant's popular *20 layer chocolate and peanut butter mascarpone cake*, to commemorate Singapore's independence. The dishes will be available for both lunch and dinner on 21 August. Reservations are required for dine-in; please e-mail lavo.reservations@marinabaysands.com or call 6688 8591.



Delight in Mott 32's National Day menu comprising all-new uniquely local dishes and its signature items (from L to R):
South Australian scallop, prawn, hot & sour Shanghainese soup dumplings; soft quail egg, Iberico pork, black truffle siu mai; apple wood roasted 42 days Peking duck "signature Mott 32 cut"

From 20 to 22 August, contemporary Chinese restaurant **Mott 32** is set to present a six-course National Day lunch menu (S\$56++ per pax; minimum two pax), combining its best-selling signature dishes with uniquely local creations. Begin with a trio of starters comprising the tender double-glazed *barbecue pluma Iberico pork with yellow mountain honey*, *apple wood roasted 42 days Peking duck "signature Mott 32 cut"*, as well as *crispy squid, baby corn, salt and pepper*. Next, savour delicate dim sum such as the signature *soft quail egg, Iberico pork, black truffle siu mai* and *South Australian scallop, prawn, hot & sour Shanghainese soup dumpling*, before a comforting bowl of *double boiled abalone soup, bamboo pith, Chinese cabbage*.

For mains, the restaurant draws inspiration from Singapore's well-known crowd favourites to present *prawns in Singapore chilli crab sauce with deep-fried steamed bun*, as well as the *stir-fried vermicelli Singapore style* brimming with wok-hei. Draw the meal to a close with a nourishing dessert of *peach gum, lemongrass and aloe vera cubes*. For reservations, visit marinabaysands.com/restaurants/mott32 or call 6688 9922.



This National Day, Marina Bay Sands' Executive Pastry Chef Antonio Benites presents an ode to Singapore's well-loved flavours at **Origin + Bloom** through a delectable line-up of fresh bakes, available daily from now until 22 August. Spice up your mornings with the *chilli crab croissant* (S\$6.50) and artisanal *curry sourdough* (S\$9), filled with curry potatoes, spices and cashew nuts. Enjoy indulgent mid-day treats with the picture-worthy *bandung milk bubble tea cake* (S\$10), featuring rose Chantilly cream, lychee and raspberry compote on an almond biscuit, or the *ondeh ondeh cheesecake* (S\$9), a creative twist on the Nyonya sweet treat. Little ones will also relish Singapore's nostalgic desserts with the *pulut hitam muffin* (S\$4) and *chendol gelato* (S\$5 for a single scoop).

Coffee lovers can look forward to two delightful creations in Origin + Bloom's bi-weekly coffee series (S\$8 for small; S\$8.50 for large), namely the *milo dinosaur cappuccino* and *ondeh-ondeh ice blended coffee* topped with whipped cream and toasted coconut flakes. For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom or call 6688 8588.



Delight in Singapore's heritage cuisine starring recipes by seven local chefs at RISE
(row 1, from L to R): **pork rib prawn noodle soup**; **har cheong gai**; **Chinese rojak**; **lamb shank nasi biryani**
(row 2, from L to R): **Hokkien mee**; **nasi lemak**; **bubur cha cha**

Celebrate the grandeur of Singapore's deeply treasured cuisine with friends and family at Marina Bay Sands' signature restaurant **RISE**. The all-day restaurant at Hotel Tower 1 offers an [all-new](#)

[à la carte menu](#) that presents over 35 heritage recipes and elevated local favourites by RISE's culinary team. Rekindle memories from childhood with the traditional *pork rib prawn noodle soup* (S\$35++), which follows the old-school recipe of retaining the natural sweetness of pan-fried prawn heads alongside premium pork ribs, as well as time-honoured recipes of *Chinese rojak* (S\$12++) and *lamb shank nasi biryani* (S\$43++; serves two). Indulge in RISE's modern interpretation of the *har cheong gai* (S\$35++ for a whole spring chicken), before tucking into comforting fare like *nasi lemak* (S\$26++) and glorious wok-kissed *Hokkien mee* (S\$35++).

In between mains, enjoy free flow assorted *kacang puteh* from the roving trolley, before rounding off the meal with a warm bowl of *bubur cha cha* (S\$12++) or cool treats like *ice kacang* (S\$12++). RISE's beverage programme also puts a modern spin on local desserts, such as the towering *Cendol Colada* (S\$18++) starred by Bacardi white rum, house made pineapple gula melaka syrup, cendol jelly and red bean, and *Milo Godzilla* (S\$18++), elevated with T&T-Vodka, Kahlua coffee liqueur and Bailey's Irish cream. For reservations, visit marinabaysands.com/restaurants/rise or call 6688 5525.



Toast to Singapore's Independence Day with Yardbird's promotions (from L-R): the S\$56+ special features Yardbird's signature **Chicken 'N' Watermelon 'N' Waffles**; revel in Yardbird's month-long **Burger & Brew** combos with a choice of the **Impossible Burger** or **The Great American Burger**

Satisfy cravings for comforting classic American fare with **Yardbird Southern Table & Bar** in August, as the restaurant celebrates Singapore's Independence Day with two takeaway deals. From now until 31 August, indulge in the epic *Burger & Brew* combo, available for takeout (S\$40+) and dine-in (S\$40++). Alongside a pint of *Pabst Blue Ribbon draft beer*, guests are given the option of *The Great American Burger*, starred by the dynamic duo of short rib, brisket and chuck blend double patty and house-smoked pork belly, or the plant-based *Impossible burger*. Both are served with a generous serving of house fries.

On 21 August, Yardbird will offer its ultimate crowd-favourites *Chicken 'N' Watermelon 'N' Waffles* and *mac & cheese* in a special National Day picnic bundle at S\$56+ (U.P. S\$70+), served with two soft drinks. Add S\$15+ (U.P. S\$22+) to pair the hearty meal with one of Yardbird's signature cocktails like the *Blackberry Bourbon Lemonade* and the refreshing *Southern Revival*, an American whiskey stirred with passionfruit, lemon, basil and ginger ale. For enquiries, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar or call 6688 9959.



Enjoy an array of comforting local fare such as the **claypot dum biryani** with a panoramic view of Marina Bay

Savour the vibrant diversity of Singapore's local flavours in the comfort of Marina Bay Sands' luxurious hotel rooms and suites with an exclusive in-room dining spread, available daily from 20 to 31 August between 11am to 11pm. Dine against a backdrop of the Lion City's mesmerising city skyline, and relish in soulful dishes such as the *prawn & pork noodle soup* (S\$35++), featuring succulent king prawns and tender pork ribs in a superior prawn broth, as well as the aromatic *claypot dum biryani* (S\$36++), presented with a choice of chicken or lamb and accompaniments such as the delicious raita, crispy papadums, vegetable dalca and egg. Elevate the meal with the *combo platter* (S\$55++ for two pax) and enjoy delectable snacks such as *lemongrass chicken satay*, *chilli crab with mantou chips*, *har cheong pork ribs* and *otah otah prawn*, complete with a choice of two bottles of *locally brewed lager beer* or two glasses of *gula melaka bubble tea*.

Round up the savoury feast with a nostalgic treat of *bubur cha cha* (S\$16++), or indulge in the decadent *durian filo pastry* (S\$19++), starring a blend of durian and almond cream, pineapple chutney and refreshing passionfruit and mango sorbet. Pair the dishes with a series of locally inspired beverages, including the citrusy *Tanglin Orchid Gin Sling* (S\$26++), the *Brass Lion Gin Fizz* (S\$26++) concocted with locally produced Brass Lion dry gin, lemongrass cordial, lemon juice and ginger beer, as well as the thirst-quenching *fresh coconut shake* (S\$12++). To view the full menu, visit marinabaysands.com/hotel/in-room-dining/menu.html.

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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, 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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