

# Press Release



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## Tipple favourites to sip on this festive season at Marina Bay Sands

*Celebrity chef restaurants and FUSE introduces holiday-themed cocktails and well-loved classics*



*L-R: Cocktail pairing with Chocolate Raspberry Cake, Grey Berry Bramble, Raspresso Martini at FUSE*

**Singapore** (2 December 2013) – Cocktail lovers can now relish new creations and holiday favourites at the bars of the celebrity chef restaurants and FUSE as they count down to the upcoming festivities.

**FUSE**, an intimate and beautiful lounge located at the hotel lobby, has introduced two new cocktails to pair with a dessert, as a perfect after-dinner treat. Created by Executive Pastry Chef Ryan Witcher, the Chocolate Raspberry Cake is made with a dark chocolate sponge with homemade raspberry jam and raspberry-chambord ganache. The sweetness and sourness of the dessert pairs exceptionally well with the refreshing Grey Berry Bramble cocktail, as well as the intoxicating Raspresso Martini.

The Grey Berry Bramble is inspired by the Bramble, a classic English cocktail created in 1984 and considered by many to be England's Cosmopolitan. FUSE's version of the Grey Berry Bramble uses French earl grey-infused gin, blueberry syrup, fresh lemon juice and soda water to create an invigorating quencher that is crisp and clean.

The Raspresso Martini by contrast is a heady mix of Skyy Vodka, Chambord, Harveys Bristol Cream and Espresso. A deep roast coffee is used in the cocktail to complement the chocolate flavours of the paired dessert. Served in a martini glass that rests above a bowl of crushed ice, the Raspresso Martini is perfect for those who love a strong drink.



L-R: Five Spiced Cable Car (Osteria Mozza), Rough Love (CUT), 我的美人 (db Bistro Moderne)

At **db Bistro Moderne**, the bar has added an original creation, named 我的美人 (Wo De Mei Ren – My Beautiful Lady) using fresh watermelon juice combined with vodka, cucumber syrup and lime juice in a sour plum sugar rimmed glass. An easy drinking refresher, especially for ladies who prefer light drinks, the cocktail makes a great aperitif to begin an evening of celebration.

Another original at db Bistro Moderne, the Jack Frost, has returned for the holidays. This seasonal cocktail features Tanqueray gin, muddled with candied cranberries and orange shaken with holiday spiced syrup and fresh lime. The cocktail is topped with crushed ice, cranberries, mint leaves and sprinkled with icing to resemble a Christmas tree in snow.

Known as a classic and a ‘must try’ at **CUT** by Wolfgang Puck, Rough Love is made with Champagne, Japanese Shiso Umeshu and Tanqueray No. Ten gin. It looks elegant with a raspberry placed on the top of a hand-crafted ice block to give the illusion of a raspberry floating on the surface of the drink.

In celebration of the holiday season and CUT’s third year anniversary in Singapore, CUT is offering a Ladies Night programme on Tuesdays, with Rough Love available 1-for-1 for all ladies at the bar. On Mondays, the restaurant is also offering complimentary steak sandwiches with the purchase of any cocktail or a glass of wine. Both promotions will be offered every week beginning 18 November 2013 from 5:30pm - 8:30pm until the end of December.

Over at the Amaro Bar in **Osteria Mozza**, the Five Spiced Cable Car cocktail is the perfect drink for the holidays. This cocktail is a remake of the classic Sidecar which is created from brandy, cointreau and lemon juice. The Amaro Bar’s version has replaced the brandy with

house-spiced rum, and rimmed with five spice powder. The sweet and delightful cocktail gives off a fragrant aroma reminiscent of the gingerbread house.



*Complimentary Steak Sandwiches with a cocktail or wine at CUT on Mondays*

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