

MEDIA UPDATE

Gourmet surprises and new menus await diners at Marina Bay Sands

Singapore (22 June 2021) – Signature restaurants at Marina Bay Sands are set to welcome diners back with a series of gastronomical surprises. From new burger & brew combos at **Spago by Wolfgang Puck** and a first-ever afternoon tea offering by **db Bistro & Oyster Bar**, to **KOMA Singapore**'s limited-time matcha delights and Independence Day specials at **LAVO Singapore** and **Yardbird Southern Table & Bar**, diners can revisit their favourite restaurants once again to dine in. In light of the prevailing Covid-19 dining guidelines, restaurants will welcome reservations of up to two diners per table.

Come July, both **Bread Street Kitchen by Gordon Ramsay** and **Yardbird** are also set to herald their anniversaries, offering a special *meat board platter* and complimentary bites for every signature cocktail purchased respectively.

Bread Street Kitchen Singapore celebrates six years of excellence (3 – 4 July)



Join in the festivities at **Bread Street Kitchen by Gordon Ramsay**, as the award-winning restaurant commemorates its sixth anniversary on 3 and 4 July with a special *meat board platter* (S\$195++), available for a leisurely lunch or dinner by the waterfront. The platter presents a whole kilogram of the restaurant's signature black angus porterhouse, a whole Savel yellow chicken, roasted bone marrow with hoisin butter and touches of parsley crumbs, served alongside dips like green peppercorn, Stilton blue cheese, bearnaise and chimichurri, and the Sunday staples of mashed potatoes, chips and seasonal greens. Round up the revelry over a diverse selection of whiskeys from Ireland, Japan, Scotland, and the United States.

For reservations, visit [marinabaysands.com/restaurants/bread-street-kitchen](https://www.marinabaysands.com/restaurants/bread-street-kitchen) or call 6688 5665.

CUT by Wolfgang Puck welcomes diners with refreshed Early CUTs menu (available until 6.30pm from Sundays to Thursdays and 6pm on Fridays and Saturdays)



Indulge in the special Early CUTs menu featuring dishes such as (from L to R): **Maryland blue crab cake; USDA prime steak; sautéed broccolini; praline mascarpone bar**

Michelin-starred restaurant **CUT by Wolfgang Puck** refreshes its three-course Early CUTs menu (S\$95++ per pax) to present new seasonal offerings, such as the velvety *English pea soup*, topped with luscious Maine lobster chunks, spring pea medley and fragrant marjoram cream. In addition to CUT's all-time favourites such as the chunky *Maryland blue crab cake* and signature *USDA prime steak* served with hand-cut fries (supplement: S\$35++ for 170g filet mignon; S\$55+ for 395g rib eye), diners can also relish in the newly added flat-iron *Snake River Farm American wagyu* (150g) and other delectable mains such as the *wild field mushroom pasta* and *young chicken*. All mains come with a choice of sides which include the sautéed broccolini, Tuscan black kale, or a hearty portion of creamed spinach. Draw the early evening meal to a close with CUT's exquisite *praline mascarpone bar*, *chocolate chiffon*, *passionfruit guava sorbet*, or the comforting *warm butterscotch apple crumble*, *oats*, *Tahitian vanilla ice cream*.

Exclusively available during Early CUTs is a wine pairing option of two glasses of white, red or rosé wines at S\$31++ per pax. Diners can pick their wine pairings from a selection which includes the *2018 Wolfgang Puck Master Lot Reserve Cabernet Sauvignon*, *2019 Laroche Rosé La Chevalière Syrah/Grenache*, and the *2017 Ferraton Laudun Blanc Grenache, Côtes-du-Rhône, France*.

Reservations are strongly encouraged; please visit [marinabaysands.com/restaurants/cut](https://www.marinabaysands.com/restaurants/cut) or call 6688 8517.

db Bistro & Oyster Bar unveils brand-new *Afternoon Tea Set* (available daily from 2pm to 5pm)



Take a mid-day respite with db bistro's delightful afternoon tea set menu (from L to R): **lemon madeleines; yuzu tart**

Celebrity chef restaurant **db Bistro & Oyster Bar** has launched its new scrumptious *Afternoon Tea Set* (S\$90++) for two, featuring a glorious medley of delicate European savoury bites, sweet treats and exquisite mignardises. Look forward to bistro classics such as the signature *Maine lobster roll* alongside new creations such as the *smoked salmon mille-feuille*, *wild mushroom quiche* and *English cucumber sandwich*. Diners can also satisfy sweet cravings with the diverse array of desserts, ranging from citrus treats such as the *yuzu tart* and *lemon madeleines*, to classic French delights such as the *berry financier* and decadent *chocolate coolant*. Not to be missed are tea-time staples of *assorted macarons*, *bonbons*, as well as buttery *fruit & nut scones*, served with butter, jam & house-made double cream. Pair the luxurious spread with cups of free-flow hot tea, guests can take their pick from traditional *English breakfast* to *peppermint* and *chamomile*.

db Bistro's afternoon tea set menu is available daily from 2pm to 5pm, and advance reservation 24 hours prior is required. For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar or call 6688 8525.

KOMA Singapore presents innovative Japanese desserts (21 June – 4 July; 12 – 25 July)



Indulge in KOMA's limited-time **Matcha Alexander** and **jumbo matcha profiterole** (21 Jun – 4 Jul);
enjoy a slice of Japanese summer with the **kakigōri** (12 – 25 Jul)

Traditional matcha (Japanese green tea) takes centrestage at **KOMA Singapore** as the restaurant has a new matcha cocktail and dessert to tantalise the tastebuds. KOMA will be serving

up the *Matcha Alexander* (S\$23++), a cocktail shaken up with Merlet Cognac V.S, housemade matcha syrup, Pedro Ximénez Sherry and fresh cream, as well as the *jumbo matcha profiterole* (S\$24++), a generous sized dessert featuring matcha puff pastry filled with vanilla and matcha gelato, whipped cream, hazelnut praline and matcha macaron. The Matcha specials will be available from 21 June to 4 July at KOMA for both lunch and dinner.

KOMA will also be serving up a slice of Japanese summer with *kakigōri* (S\$24++), a Japanese shaved ice dessert with tropical mango, coconut, Hokkaido milk and roasted coconut. *Kakigōri* is available for both lunch and dinner from 12 to 25 July. As a nod to the Matsuri Festivals (summer festivals) that are typically held over the Japan summer months, KOMA is also offering the dessert complimentary to guests that come dressed in a yukata (summer kimono).

Reservations are required to dine-in at KOMA. For enquiries or reservations, please e-mail koma.reservations@marinabaysands.com or call 6688 8690.

Celebrate Independence Day and Gelato Week at LAVO (4 Jul; 18 – 25 Jul)



Indulge to your heart's content with the Independence Day edition of LAVO's Sunday champagne brunch; fulfill dreams of building towering gelato and waffles during LAVO's Gelato Week

On 4 July, **LAVO Italian Restaurant & Rooftop Bar** will hold a special Independence Day edition of its popular Sunday champagne brunch. Guests can expect a smorgasbord of classic American fare that includes *Kansas City pork spare ribs*, *Texas smoked brisket*, and *smoked chicken with Alabama white sauce*, served alongside hearty sides that include *potato salad*, *coleslaw* and *mac & cheese*, and a spread of themed desserts to commemorate the occasion. These specials will be available along with the regular brunch staples such as fresh seafood from the raw bar, free-flow *Veuve Clicquot champagne*, *Peroni beer*, and cocktails such as *Mimosas*, *Bloody Marys* and *Singapore Slings*. LAVO Sunday Champagne Brunch – Independence Day Edition takes place on 4 July from 12pm to 3pm, and is priced at S\$188++ per pax (food and alcoholic beverages) and S\$98++ per pax (food and non-alcoholic beverages). A family-friendly event, children aged four to 10 can also join in festivities at S\$38++ per pax.

LAVO will also be celebrating Gelato Week this July by offering all-day waffles & gelato from 18 to 25 July. Guests can build their own “waffle tower” and choose from a selection of six delicious gelato flavours as well as decadent toppings that include chocolate chip cookie dough, mixed candied nuts, Reese’s peanut butter cups and more. LAVO’s Waffles & Gelato is priced at S\$18++ per waffle and includes one full waffle, three scoops of gelato, and two toppings – making it a dessert best shared in good company.

Reservations are required to dine-in at LAVO. For enquiries or reservations, please e-mail lavo.reservations@marinabaysands.com or call 6688 8591.

Top of the world Sundowners experience at Spago Bar & Lounge (2pm–7pm, Mondays to Thursdays)



*Spago Bar & Lounge's Sundowners menu offers a selection of bites such as **Japanese fried chicken "karaage"** and **sushi rolls** with handcrafted cocktails includes the signature **Garden of Eden***

Relive your summer vacation dreams at **Spago Bar and Lounge**, as the alfresco lounge extends its *Sundowners menu*, now available from 2pm to 7pm from Mondays to Thursdays. Boasting spectacular views of the sea and city skyline, Spago Bar & Lounge beckons with its Californian laidback vibes to introduce three new *Burger & Brew* combos (S\$38++ each) perfect for a satisfying mid-day treat. Guests can take their pick from the *grilled Angus beef burger* accompanied by aged cheddar, shallot marmalade and chilli aioli, or the crispy *chicken 'karaage' sandwich*, featuring juicy fried chook and togarashi aioli between two fluffy brioche buns. For a meatless alternative, opt for the *falafel burger*, topped with rich feta, cucumbers, mint and harissa for a spice kick. Savour these burgers with a pint of chilled *Asahi, Corona* or *Staropramen*.

Mainstays on the *Sundowners menu* are Spago's popular light bites (choice of four bites at S\$48++; S\$14++ each), headlined by the locally inspired *chicken "laksa" spring roll*, juicy *Japanese fried chicken "karaage"* served with togarashi aioli and a squeeze of lemon, as well as the *USDA prime beef sliders*, stacked with aged white cheddar, red onions and chilli aioli. Pair these delicious snacks with refreshing cocktails such as the *Garden of Eden* (S\$19++), a blend of mango black tea infused vodka with lemon and a touch of cane sugar, or a bubbly *Zeffer Red Apple Cider* (S\$12++). Wine lovers can also opt for various pours by the glass, ranging from the sparkling *Prosecco, Ca' Vescovo, Italy* (S\$17++), *Susana Balbo "Crios" Mendoza Malbec 2018* (S\$17++), *Champagne, Lanson – Brut, France* (S\$30++).

For reservations, visit marinabaysands.com/restaurants/spago-bar-and-lounge or call 6688 9955.

Double celebrations at Yardbird Southern Table & Bar (2 and 4 July)



Celebrate Yardbird's fourth anniversary on 2 July with complimentary **chicken wings** with every signature cocktail purchased

On 2 July, diners at **Yardbird Southern Table & Bar** will be treated to a special fourth anniversary food and drink pairing, available all day at The Loft on Level 1. Diners who purchase Yardbird's signature cocktail (S\$22++ per glass) will enjoy a complimentary serving¹ of Yardbird's *chicken wings* and a choice of chef's signature Nashville hot chicken dip or smoked spice chilli rub. Lovers of smoky tipples will enjoy the *Yardbird Old Fashioned*, a bacon-infused American whiskey with maple syrup and bitters, or the *Smoke Show*, a smoked applewood infused American whiskey with smoked mango, lemon, basil, bitters and club soda. Those who prefer fruity and refreshing tipples can indulge in the other four whiskey-based signature cocktails, namely the *Blackberry Bourbon Lemonade*, *Southern Peach*, *Southern Revival* and *Watermelon Sling*.

Come 4 July, the classic American restaurant will commemorate Independence Day by offering one-for-one *Pabst Blue Ribbon American Lager* (S\$16++ per order). Available all day, the draft beer is best paired with the famed *chicken 'N' watermelon 'N' waffles* (S\$40++), or the alluring *smoked pork ribs* (S\$46++). Served in a glass dome filled with hickory liquid smoke, the multisensorial dish features tender pork ribs coated in savoury house-made barbecue sauce.

For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar or call 6688 9959.

###

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

For Media Enquiries

Zimin Foo +65 9007 6668 / zimin.foo@marinabaysands.com
Geena Hui +65 9021 4928 / geena.hui@marinabaysands.com

For High-resolution Images

Download via [this link](#)

¹ Limited to one redemption per person per day.