

Press Release



FOR IMMEDIATE RELEASE

Embark on a culinary journey at Marina Bay Sands this holiday season

Award-winning restaurants roll out festive spreads; sweet treats and holiday tipples

Singapore (8 November 2016) – Soak up the festive spirit this holiday season by indulging in all things delicious at Marina Bay Sands, from family feasts to intimate dinners, holiday cocktails and sweet treats for takeaway.

Christmas goodies for takeaway

Bring home an authentic Christmas spread with Marina Bay Sands' **Traditional Whole Roasted Turkey** complemented with mashed potatoes, glazed carrots, vegetable medley, chestnut stuffing, giblet gravy and cranberry sauce. The Christmas takeaway menu¹ is available from 15 – 26 December 2016 and is available for pre-orders from 1 Dec at www.marinabaysands.com.



(L-R) Christmas Snow Land, SweetSpot Signature Christmas Tree, Chestnut Yule Log; Black Forest Yule Log, Gingerbread Man

SweetSpot²

Enjoy the **SweetSpot Signature Christmas Tree** (S\$70), an indulgent chocolate treat covered in candied almonds, toasted coconut flakes and decorated with Christmas chocolate ornaments. Pick from a selection of Christmas goodies such as the **Black Forest Yule Log** (S\$68) with chocolate mousse, dark sweet cherry Chantilly cream with caramel pearls,

¹ Christmas takeaway menu: A 72-hour notice period is required for all orders. To place an order, call 6688 8588 or email sweetspot@marinabaysands.com

² SweetSpot: Christmas pastries are available at SweetSpot located at Hotel Tower 3. Call 6688 8588 or email SweetSpot@MarinaBaySands.com for pre-orders.

cacao biscuit or choose the **Chestnut Yule Log** (S\$68) made of chestnut sabayon mousse, vanilla infused cream with candied chestnut and hazelnut biscuit crunch. A new creation by SweetSpot this year is the **Christmas Snow Land** (S\$15), a gingerbread covered with icing and decorated with an igloo, snowman, Santa Claus, cookies and ornaments. Traditional treats include the **Festive Fruit Cake** (S\$30), filled with a delectable mix of rum and brandy macerated dry apricot, prunes, raisin, currants, glazed cherries and dates and the classic spiced **Gingerbread Man**.

Patisserie Platine³

Surprise your loved ones with exclusive Christmas-themed whole cakes from Patisserie Platine, created from the award-winning Waku Ghin by Chef Tetsuya Wakuda. Savour the intricate Champagne mousse with berries, Chocolate Tarte with orange and spice, or the Chocolate Mousse with vanilla and macadamia. These themed cakes are available from 20-25 December at RISE lounge in two sizes (10cm for S\$30+ and 15cm for S\$68+).

Holiday tipples for the festive season

From 21-25 December, **The Bar at Waku Ghin⁴** will be offering one-for-one holiday cocktails to celebrate the season. Cocktail lovers can toast to the holidays with classic tipples such as the Kir Royal, Mimosa, French 75 and Champagne Julep.

For an extra special Christmas Eve, **Adrift by David Myers** is throwing a sultry event called Mistletoe and Martinis. Partake in a special selection of holiday martinis (S\$18++) such as the Mistletoe, which takes an herbal approach with gin and rosemary, or the Egg Nog tini with bourbon and cinnamon.

Merrymaking at the celebrity chef restaurants



Roasted Stuffed Duck from Adrift, Beef Wellington from Bread Street Kitchen

For a unique twist to the traditional Turkey, enjoy Adrift's hearty Roasted Duck (S\$199++) stuffed with buttery foie gras. Complemented with seasonable vegetables, this dish is perfect for a party of four and requires a notice of six hours via reservation.

On New Year's Eve, diners can also luxuriate over an eight-course omakase menu (S\$208++) featuring dishes such as Uni with caviar and dashi, Kagoshima Carpaccio with

³ Patisserie Platine: For pre-orders, call 6688 8507 or email wakughinreservation@MarinaBaySands.com

⁴ No reservations are required at The Bar at Waku Ghin.

pickled myoga, fresh wasabi and Sautéed abalone with wild mushrooms and brown butter dumplings.

Bread Street Kitchen⁵

From 12-26 December, diners can delight in Bread Street Kitchen's festive menu featuring traditional British dishes such as Butternut squash with stilton cheese tart, walnut and apple salad; Roasted beef carpaccio with baby artichoke, crème fraiche sherry vinegar dressing and black truffle as well as Roasted turkey breast stuffed with apricot, fondant potatoes, Brussels sprouts, glazed carrots and cranberry sauce.

On New Year's Eve, Executive Chef Sabrina Stillhart has prepared a four-course menu featuring dishes such as Mushroom Arancini with truffle mayo, Foie gras-chicken liver parfait with port wine jelly and brioche, as well as the restaurant's signature Beef Filet Wellington with black truffle mash. The menu is priced at S\$140++ (first seating at 5:30pm to 8:15pm) and S\$200++ (second seating at 8:30pm onwards includes a glass of Champagne to toast at midnight and watch fireworks at the bay).



Maine Scallops in Black Tie from db Bistro & Oyster Bar, Feast of the Seven Fishes from Osteria Mozza, Hokkaido Scallop "Sashimi" from CUT by Wolfgang Puck

db Bistro & Oyster Bar⁶

Celebrate Christmas Eve in style with db Bistro & Oyster Bar's five-course Christmas Eve menu (S\$165++) as Executive Chef Jonathan Kinsella showcases the best of the season with exclusive dishes such as Jumbo Fluke Tartare topped with oscietra caviar, Black Truffle and Chestnut Agnolotti, Bacon and Black Truffle Crusted Chilean Sea Bass as well as Petit Filet Mignon with black truffle, bone marrow, potato and horseradish mousseline.

db Bistro & Oyster Bar is also offering a six-course New Year's Eve menu (S\$198++) featuring lavish dishes such as Alaskan King Crab, Dover Sole Dugléré and Chef Daniel Boulud's "Black Tie" Scallops stuffed with black truffle and baked in a pastry crust. Diners can choose the Citrus Garden dessert with almond and hazelnut streusel, yuzu cream, vanilla mascarpone Chantilly and blood ice cream or Dark Chocolate Cassis Mille Feuille to cap off the meal.

⁵ Bread Street Kitchen: For reservations, call 6688 5665 or email dbreservations@marinabaysands.com

⁶ db Bistro & Oyster Bar: For reservations, call 6688 8525 or email dbreservations@marinabaysands.com

Osteria Mozza⁷

For a traditional Italian-American celebration this Christmas Eve, head over to Osteria Mozza for the “**Feast of the Seven Fishes**”, a customary meal served in Italian households that celebrates La Vigilia or Christmas Eve, where seafood is served in place of meat. This tradition, which began as a form of abstinence from eating meat, has grown into a seafood feast. Join in the festivity with a special Chef’s Tasting Menu (S\$150++), featuring seven seafood dishes such as the Smoked Eel and Foie Gras Terrine, Kumamoto Oysters with meyer lemon gelée and pickled chili, Grilled Octopus with “Fagioli Marinati” as well as Blue Crab and Marscapone Ravioli with lobster butter.

CUT⁸

At CUT by Wolfgang Puck, celebrate New Year’s Eve with a three-course menu (S\$250++) featuring a selection of CUT’s renowned steaks such as the U.S.D.A Prime Filet Mignon and the **True A5 Kobe Beef** from Hyogo Prefecture in Japan. Complement the meal with a choice of starters and sides such as the Hokkaido Scallop “Sashimi,” with shaved myoga, kinome, wasabi- kosho ponzu or the Alaskan king crab and Shrimp “Louis”, Spicy Tomato-Horseradish.

Dine with a view and enjoy the spectacular New Year’s Eve fireworks



Pan Seared Red Snapper “Laksa” from Spago, Flight lounge at Sky on 57, Club55

Dine at **Spago**⁹ by Wolfgang Puck on New Year’s Eve with an ultimate view of the iconic infinity pool and city skyline while savouring a four-course meal (S\$295++) featuring wintertime flavours. Dishes include Roasted Italian Chestnut Agnolotti with shaved French black truffles and Pan Roasted French Turbot with the highly prized Matsutake mushrooms, sea beans, aonori-herb puree and matsutake-yuzu emulsion. Guests can also choose Spago’s signature dishes inspired from local flavours such as the “**Kaya Toast**” with seared foie gras, pandan-coconut jam on toasted brioche with slow cooked egg yolk and foie gras-esspresso mousse and the **Pan Seared Red Snapper “Laksa”**.

Sky on 57¹⁰

Bask in the breathtaking views at Sky on 57 on Christmas Eve with Chef Justin Quek’s six-course dinner (S\$218++). Begin with a symphony of seafood comprising of smoked mackerel parfait, langoustine, Scottish salmon, sea urchin, Oscietra caviar and dill-cucumber coulis followed by Guinea Fowl with foie gras terrine. The gastronomic journey continues

⁷ Osteria Mozza: For reservations, call 6688 8522 or email mozza-reservations@marinabaysands.com

⁸ CUT: For reservations, call 6688 8517 or email cutreservations@MarinaBaySands.com

⁹ Spago: For reservations, call 6688 9955 or email SpagoReservations@MarinaBaySands.com

¹⁰ Sky on 57 / Flight: For reservations, call 6688 8857 or email skyon57@MarinaBaySands.com

with Atlantic Cod with kataifi, poached oyster, salmon trout roe beurre blanc; French Pigeon with pan roasted breast, confit leg, beetroot, cherry brandy as well as Venison wrapped with lardo, pear compote, parsnip purée, chocolate sauce.

Countdown to the New Year with a celebratory dinner at Sky on 57 and relish in dishes such as Hokkaido Sea Urchin with parfait, crustacean jelly, botan ebi, cauliflower puree and Oscietra caviar; Japanese Amadai “Crispy Scales” and char grilled Kagoshima A4 Wagyu Beef with blue lobster, white truffle shavings and truffle hollandaise. New Year’s Eve dinner at Sky on 57 is available at S\$298++ (first seating) and S\$388++ (second seating).

At **Flight**, Sky on 57’s alfresco lounge, ring in the New Year under the stars with stunning views while you enjoy the spectacular fireworks display with a selection of refined bites. Countdown packages are available from S\$488++.

For an intimate buffet dinner with handcrafted cocktails, head over to **Club55**¹¹ located at level 55, Hotel Tower 2. On Christmas Eve, Club55 is offering a buffet spread (S\$138++) of Charcuterie, artisanal cheese, a chocolate bar, a live carving station featuring traditional roasted turkey as well as dishes such as Confit King Salmon, with lemon gelée and caviar and Scallop Chawanmushi with sea urchin foam.

On New Year’s Eve, Club55 will be transformed into a chic party venue with a buffet dinner (S\$228++) followed by live DJ sets, free flow Champagne (additional S\$48++) complimentary photo and party favours. End the evening with a big bang as you countdown to the New Year and enjoy the fireworks display.

Lavish buffet at RISE

Be pampered this Christmas with a hearty lunch or dinner at Marina Bay Sands’ international buffet restaurant **RISE**¹². Starting from S\$98++ on Christmas Eve and Christmas, the spread features delicacies including fresh seafood such as snow crab, scallops, and oysters as well as traditional Christmas items such as roast turkey with Christmas stuffing. Not to be missed is the indulgent dessert bar offering a wide selection of Christmas-themed log cakes, tarts, and popular desserts. RISE is also offering a holiday-themed lunch and dinner on New Year’s Eve and New Year’s Day starting from S\$88++.

Festive dining treats at The Shoppes at Marina Bay Sands

Celebrity chef restaurant **Long Chim**¹³ has prepared the finest renditions of Thai street food with its festive Signature Menu (S\$89++) and Feasting Menu (S\$119++). From 14 November to 15 January, diners can start their meal with a choice of signature appetisers such as the Wagyu Beef Skewers with Cumin Coriander and Turmeric, then pick from an array of mouth-watering mains from the likes of the Red Curry of Tiger Prawns with Thai Basil, and Grilled Lamb Ribs Chillies with Garlic and Coconut Cream. The bar will also be serving up festive cocktails such as the Partridge in a Spiced Pear (S\$22++), made of beefeater gin, St. George spiced pear liqueur and amaro montenegro shaken with lemon juice and sugar.

¹¹ Club55: For reservations, call 6688 8858 or email club55@marinabaysands.com

¹² RISE: For reservations, call 6688 5525 or email rise@marinabaysands.com

¹³ Long Chim is located at L2-02, Bay Level, The Shoppes at Marina Bay Sands. For reservations, call +65 6688 7299 or email reservations@longchim.sg.



*(Left) Punjab Grill is presenting a special Tandoori Stuffed Turkey for the holiday season;
(Right) Aquaman & The Lobster: Duel in the Depths is a star dish on DC Comics Super Heroes Café's Christmas menu*

Award-winning fine-dining Indian restaurant **Punjab Grill**¹⁴ will be serving up the succulent Tandoori Stuffed Turkey (S\$149++), a whole turkey marinated with yoghurt and Indian spices, and grilled in tandoori. Guests can also opt to stuff the turkey with aromatic truffle rice. Diners can opt to dine or take home this exquisite Christmas dish¹⁵, starting from 15 November to 31 December.

From 23 December 2016 to 1 January 2017, diners can also fuel up with a special Christmas menu at **DC Comics Super Heroes Cafe**¹⁶. With choices ranging from Aquaman & The Lobster: Duel in the Depths, an oven baked Boston Lobster Mentaiko Thermidor (S\$69.90++), to Krypton Special Roasted Chicken, a roasted free-range spring chicken marinated in Cajun spice (S\$32.90++), there is a dish that promises to whet the appetite of every superhero.

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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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¹⁴ Punjab Grill is located at B1-01A, Galleria Level, The Shoppes at Marina Bay Sands. For reservations, call +65 6688 7395 or email Info@punjabgrill.com.sg

¹⁵ Orders for the Tandoori Stuffed Turkey must be placed two days in advance.

¹⁶ DC Comics Super Heroes Cafe is located at L1-03, Bay Level, The Shoppes at Marina Bay Sands. For reservations, call +65 6688 7610.