

MEDIA UPDATE

Savour a world of gourmet indulgences at Marina Bay Sands this March

Singapore (18 February 2022) – This March, Marina Bay Sands will usher in a merriment of world-class gourmet surprises for every occasion.

Welcome the cherry blossom season with **KOMA**'s innovative themed creations before reliving fond memories of travel through eight new tipples inspired by popular travel destinations at **Bread Street Kitchen Singapore** and seasonal Japanese fruit cocktails at two-Michelin starred **The Bar at Waku Ghin**.

Continue the revelry with a Saint Patrick's Day themed burger at **Black Tap Singapore** and a special pasta and cocktail pairing at **LAVO Italian Restaurant & Rooftop Bar**, before kicking off weekday afternoon slumps with **Yardbird's Old Skool Lager** and **db Bistro's Ladies' Night** on Wednesdays. Children will delight in **RISE's** assortment of gelato-based milkshakes¹, while the young at heart can indulge in **Black Tap's** whimsical *CrazyShake*[®] to-go.

Mid-afternoon escapades at Marina Bay Sands (1 – 31 March)



Take a mid-afternoon respite and choose from a series of limited-time dining specials at Marina Bay Sands (top row, from L to R): **Black Tap**; **Bread Street Kitchen**; **db Bistro & Oyster Bar**; **Mott 32**; **Spago Bar & Lounge**; **SweetSpot at ArtScience Museum**
(bottom row, from L to R): **Angelina**; **BLOSSOM**; **Canton Paradise**; **Cedele**; **TWG Tea**

Bask in laidback vibes over a series of mid-afternoon dining specials across over 10 fine dining and casual dining restaurants throughout March. There is something for everyone to delight in, from complimentary classic shakes at **Black Tap** and one-for-one green energy boosters at **SweetSpot at ArtScience Museum**, to half-priced oysters at **db Bistro & Oyster Bar** and house pours with every Sundowners package purchased at **Spago Bar & Lounge**.

Take a break in between shopping to discover high tea indulgences at five restaurants across Marina Bay Sands, from luxurious afternoon tea sets at **Angelina**, **BLOSSOM**, **Cedele** and **TWG Tea**, to 30 per cent off selected à la carte dishes at **Canton Paradise**. For more information, refer to the Appendix below or visit marinabaysands.com/MarchSpecials.

¹ The March school holidays milkshakes at **RISE** are part of the buffet offering and are available from 12 to 20 March.

March Dining Specials

Double the fun with Black Tap's *Reuben Burger* and *CrazyShake*® milkshakes to-go (1 – 31 March)



*Black Tap Singapore debuts the **Reuben Burger** in March*

Celebrate Saint Patrick's Day at **Black Tap Singapore** with its monthly special for March – the flavour-packed *Reuben Burger* (S\$29++). A nod to Irish American cuisine, the burger features a potato bun with prime beef, griddled corn beef brimming with bright peppery notes, Swiss cheese, tangy sauerkraut, pickles and special sauce. Wash down the treat with a pint of chilled craft beer and take your pick from Black Tap's extensive selection of 18 brews, including 12 on tap.



*Fans of Black Tap's sensational **CrazyShake**® milkshakes can now enjoy them on the go (from L to R): **Cookies N' Cream Supreme** and **Brooklyn Blackout**; **Cotton Candy***

Backed by popular demand, Black Tap's bestselling *CrazyShake*® milkshakes are now available for takeaway. Adored by adults and children alike, Black Tap's *CrazyShake*® milkshakes have received worldwide acclaim with their whimsical and over-the-top flavours and toppings. Available flavours include the strawberry milkshake-based *Cotton Candy* (S\$24+), the Oreo milkshake-based *Cookies N' Cream Supreme* (S\$22+), the vanilla milkshake-based *Cookie Shake* (S\$21+), as well as the chocolate milkshake-based *Brooklyn Blackout* (S\$20+).

For reservations and enquiries, visit marinabaysands.com/restaurants/black-tap.html or call 6688 9957.

Set sail on a tipling adventure around the world at Bread Street Kitchen



(from L to R): **Mango Spice 2.0; Breakfast Martini; Mémoire of Love; Amalfi Spritz**

Relive your fondest memories of travel at **Bread Street Kitchen Singapore**, as the award-winning restaurant introduces eight new tipples (S\$23++ per glass) that celebrate the diversity of flavours iconic of popular travel destinations.

Highlights include the *Mango Spice 2.0*, a spicy, refreshing drink that pays tribute to India's mélange of spice and aroma. Incorporating mango and the country's popular dessert *gulab jamun* (fried milk solids steeped in an aromatic syrup of spices), the beverage is shaken with the elegant yet complex Venezuelan dark golden rum Diplomático alongside fresh ginger, chilli tincture and the herbaceous coriander, before it is presented with a rim of brisket reduction. Beach vibes beckon with the *Thai Colada*, presented in an elephant mug. Featuring the Caribbean's best-selling coconut liqueur Malibu and Plantation 3 Stars, the tittle is shaken with quintessential Thai elements like pandan, pineapple juice and kaffir lime leaves.

Wake up in United Kingdom with the pink-hued, gin-based *Breakfast Martini*, a fruity perk-me-up with orange-flavoured Cointreau, raspberry marmalade, and lemon. Thereafter, take a high-speed train to France to experience the freshness and delicateness of romance through the *Mémoire of Love*. Starred by Le Gin by Christian Drouin, the only gin in the world produced from 30 varieties of apples, the sweet turquoise-hued tittle is shaken with cucumbers, mint, bitters, and basil, before meeting the soft and fruity French Lillet Blanc. Round off the exciting adventure at the tip of Europe with the herbaceous *Amalfi Spritz*, a tittle inspired by Italy's Amalfi Coast. The beverage is a nod to its comforting old-world charms with a unique home-blend of chamomile and lemon syrup, shaken with Mancino Bianco Ambrato Vermouth and Italicus.

For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html or call 6688 5665.

Cheers to Ladies' Night at db Bistro & Oyster Bar in March (Wednesdays; 5.30pm – 9pm)



Enjoy a fun night out with your girl pals with db Bistro's 1-for-1 champagnes on Ladies' Night

Come March, contemporary French restaurant **db Bistro & Oyster Bar** invites all ladies to celebrate International Women's Day (8 March) with a month-long *Ladies' Night* special, available every Wednesday evening from 5.30pm to 9pm. Make merry and enjoy 1-for-1 *Piper-Heidsieck champagne* with every main course ordered from the restaurant's à la carte dinner menu.

Reservations are encouraged; visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html or call 6688 8525.

KOMA ushers in the warm cheer of Spring with its March Specials (1 – 31 March)



KOMA's sakura Alaska dessert makes a return this March

Set for an early bloom, **KOMA Japanese Restaurant & Sushi Bar** pays tribute to the cherry blossom season by bringing back an iconic special, available for dinner from 1 to 31 March. The *sakura Alaska dessert* (S\$38++) effortlessly captures the joy of Springtime, offering guests a sweet treat consisting of berry sakura sorbet, vanilla bombe, almond biscuit and white chocolate crunchy rice presented in a sakura-encrusted ice bowl.



Guests can embark on an epicurean journey across the Miyazaki prefecture at KOMA

In addition to its cherry blossom special, **KOMA** will bring the finest from Japan's Miyazaki prefecture to guests with its line-up of gourmet delights made with premium ingredients from the famed Southeastern coastal region. Guests can feast on *hamo and mushroom yaki* (S\$48++), a medley of pan-seared mushrooms served two ways – wrapped in hamo pike eel with sansho sauce, and glazed with garlic soy butter and kinkan orange, or indulge in *sea urchin udon* (S\$58++), a luxurious bowl of steamy udon noodles marinated with sea urchin, truffle, shiitake powder, and tobiko. Other decadent dishes on the menu include the *spicy black spider cleansing roll* (S\$28++) with soft shell crab, egg, avocado and tobiko, *Miyazaki local beef* (S\$18++), and *karaage black* (S\$26++), which features deep-fried charcoal butter chicken seasoned with strawberry salt and shiitake powder. For a sweet refreshment that is lighter on the palate, guests can opt for *vegan banana ice cream* (S\$12++).



Guests can indulge in the perfect pairing of KOMA's **mochi pizza** and signature **KOMA Phoenix** cocktail

KOMA is also putting its own spin on one of Japan's best-loved traditional sweets with its *mochi pizza* (S\$28++). Topped with miso tomato sauce, chilli, chicken and coriander, this gourmet creation promises guests a unique textural experience. For a perfect combination of flavours and aromas, this dish can be paired with the restaurant's signature *KOMA Phoenix* cocktail (S\$24++), which features an invigorating blend of ocho tequila blanco, chili umeshu and lime juice.

Guests can also discover the health benefits of an ancient Japanese food preservation technique with KOMA's *amazake sherbet with Japanese strawberry* (S\$26++). This fermented non-alcoholic beverage made with koji rice has been heralded as a 'drinkable IV drip' in Japan due to its similar bounty of nutritional components.

These specials from KOMA's Miyazaki promotional menu will be exclusively available from 1 to 31 March for dinner on weekdays, as well as both lunch and dinner on weekends.

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

LAVO offers a signature pairing under the stars (1 – 31 March; 5pm – 11pm daily)



Guests can indulge in a delectable duo featuring **house made ravioli** and a glass of **Midtown Negroni**

LAVO Italian Restaurant & Rooftop Bar will be introducing a special dish and cocktail combo for guests throughout the month of March. A delightful treat for pasta lovers, LAVO's *house made ravioli* is a savoury medley of pasta stuffed with rosemary ricotta cheese, topped with green garlic and garnished with toasted hazelnut and fresh lemon zest. Guests can pair this classic Italian dish with a *Midtown Negroni*, a delicate blend of Gordon's gin, Amaro Montenegro and Cinzano dry. The combo is priced at S\$25++ and will be available 5pm to 11pm daily from 1 to 31 March.

Reservations are required for dine-in. Please email lavo.reservations@marinabaysands.com or call 6688 8591.

Sip on seasonal fruit cocktails at The Bar at Waku Ghin



*The Bar at Waku Ghin brilliantly incorporates premium seasonal Japanese fruits into its delightful cocktails (from L to R): **Musk Melon; Hybrid Citrus "Honey Lime"***

Discover the art of Japanese mixology at **The Bar at Waku Ghin**, where precision and innovation drive some of the best libations in the city. Waku Ghin's Japanese seasonal fruit cocktails (S\$25++

per glass) cater to discerning palates with their well-balanced flavours and creative blends of premium Japanese fruits. Highlights include the *Musk Melon*, a nectarous blend of the prized fruit from Shizuoka with a gentle touch of clear spirits such as gin or vodka and a hint of lime, as well as the *Hybrid Citrus "Honey Lime"*, a splendid aperitif featuring the refreshing Spring harvest of honey lime from Shizuoka, concocted with Waku Ghin's very own barrel-aged negroni. Available till March only is the *Strawberry "Tochigi Ichigo"*, a fruity tippie featuring ruby jewels from the Fukuoka prefecture, combined with white rum, strawberry liqueur and a touch of citrus juice. Complete the experience by pairing the cocktails with indulgent bar bites, pastas and donburis.

The Bar accepts walk-in guests from 5pm daily, and reservations are not required. For enquiries, email wakughinreservation@MarinaBaySands.com or call 6688 8507.

Bottoms up with Yardbird's American Lager Month (1 – 31 March)



*Pair the **Old Skool Lager** with Yardbird's famed **smoked pork ribs***

Kick off your afternoon slumps in March as **Yardbird Southern Table & Bar** offers its Singapore-exclusive *Old Skool Lager* at S\$10++ per bottle (U.P. S\$15++ per bottle), available daily from 11.30am to 4pm at The Loft on Level 1. Specially handcrafted and bottled by a local brewery, the refreshing brew pours a beautiful light golden colour with a foamy white head, and a smooth, crisp and clean aftertaste. Pair it with Yardbird's famed *smoked pork ribs* (S\$46++), a multisensorial treat coated in a secret savoury house-made barbecue sauce, or delight in a full meal with *The Great American burger* (S\$29++), starred by a succulent short rib, brisket and chuck blend patty, topped with house-smoked pork belly and served with crisp house fries.

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

Appendix: Mid-afternoon March specials² (1 – 31 March)



Complimentary *Classic Shake* for every trio of snacks ordered

by *Black Tap Craft Burgers & Beer*

Recharge your weekday afternoons at Black Tap with a trio of the restaurant's all-time favourite snacks and sides and indulge in a complimentary *Classic Shake* on the house. Take your pick from a selection of over 15 snacks and sides, ranging from *fried mozzarella* and crispy *buttermilk fried chicken tenders*, to four delectable flavours of crispy wings, including the *Carolina BBQ wings*, the *Mexican hot sauce wings*, *Texan BBQ wings*, and signature *Korean BBQ wings*. Priced at S\$30++, this special deal is only available from 2pm to 5pm on weekdays.



Complimentary flavoured iced tea for every main ordered

by *Bread Street Kitchen*

The perfect pairing to any mid-afternoon indulgence, a glass of flavoured iced tea will be offered to Bread Street Kitchen diners who order a main course on weekdays from 2pm to 5pm. Choose one of four refreshing thirst quenchers: *Cucumber & Mint*, *Lemon*, *Raspberry & Mint*, or *Strawberry & Thyme*.



Oyster Hour with half-priced oysters and 1-for-1 beers and wines

by *db Bistro & Oyster Bar*

From 2pm to 4pm on weekdays, contemporary French restaurant db Bistro & Oyster Bar celebrates *Oyster Hour* with 50 per cent off freshly shucked oysters (originally priced at S\$40++ for half dozen and S\$75++ for a dozen). Savour the daily fresh selection of plump and briny oysters and pair them with 1-for-1 beers and selected wines from S\$14++ each.

² All items are subject to availability.



Afternoon High Tea with complimentary *house tea*
by Mott 32

Gather your friends and family to bond over hearty conversations and Mott 32's four-course Afternoon High Tea set menu (S\$52++ per person; minimum two guests), comprising a duo of cold appetisers, a trio of exquisite dim sums, wok-kissed noodles and dessert. The menu is available between 3pm and 5pm on weekends and public holidays, and in March, all diners who order the set menu will receive complimentary house tea.



Sundowners with a complimentary glass of wine
by Spago Bar & Lounge

Relive your vacation dreams with **Spago Bar and Lounge's Sundowners package** (S\$58++ for four dishes), available from 2.30pm to 7pm from Mondays to Thursdays. Boasting spectacular views of the sea and city skyline, the rooftop alfresco lounge's curated *Sundowners menu* offers popular light bites such as the locally inspired *chicken "laksa" spring roll*, juicy *Japanese fried chicken "karaage"* served with togarashi aioli, as well as *USDA prime beef sliders*, stacked with aged white cheddar, red onions and chilli aioli. Chase the sunset with a glass in hand as the lounge offers a complimentary glass of prosecco, house red or white wine for every package ordered in March.



1-for-1 Hydrate Juice
by SweetSpot at ArtScience Museum

Whilst visiting museum exhibitions on weekdays between 2pm and 5pm, grab a friend and swing by SweetSpot at the lobby to enjoy two refreshing glasses of green energy boosters for the price of one. The *Hydrate* is a fresh juice blend made of fresh coconut water, apple juice, kale, wheat grass and parsley.

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with over 2,200 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs nearly 10,000 Team Members across the property. It drives social

impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com

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