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FOR IMMEDIATE RELEASE

Spring into prosperity over bountiful reunions at Marina Bay Sands

Kick off 2022 with 'Vegan January' before ushering in February over Lunar New Year and Valentine's Day feasts

Singapore (7 January 2022) – Herald the new year with lavish feasts across Marina Bay Sands' restaurants, as world-class culinary teams present a series of Spring-inspired and brand-new gourmet surprises.

This January, set sail on a vegan culinary adventure at Marina Bay Sands as 11 restaurants each present a plant-based dish and drink combo starting from S\$16. Highlights include **Black Tap's** *vegan Nashville hot burger*, **Origin + Bloom's** *TINDLE™ and mushroom wrap*, **RISE's** *Chinese rojak*, **Da Paolo's** *greens & grains bowl*, **Punjab Grill's** *Amritsari chana masala* and more. For more information, visit marinabaysands.com/deals/restaurants/start-the-year-with-healthier-meals.html.

Restaurants are also set to kick off the New Year with brand-new specials and menus. Embark on 2022 with **Black Tap's** January-exclusive *Beer Hall chicken sandwich*, and savour **Mott 32's** newly introduced *Afternoon High Tea* menu on weekends and public holidays.

Auspicious Lunar New Year feasts



*Celebrate Lunar New Year over prosperous feasts at (from L to R): **db Bistro**; **Origin + Bloom**; **Mott 32***

Welcome the mighty Year of the Tiger over a repertoire of Lunar New Year specials, from family-style set menus at **db Bistro & Oyster Bar** and **Mott 32**, to superior *yu sheng platters*

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at **KOMA**. Gourmands can enjoy limited-time East meets West creations such as **Black Tap's** *Szechuan lamb burger* and **Yardbird's** line-up of oriental-style dishes, and elevate festive gifting with an array of artisanal desserts and chocolate showpieces from **Origin + Bloom**. For a full line-up of festive dining specials, visit marinabaysands.com/cnydining.



Spice up the New Year with Black Tap's **Szechuan lamb burger**

Mark an auspicious start to the Lunar New Year with **Black Tap's** brand-new *Szechuan lamb burger* (S\$24++), exclusively available at its Singapore outpost from 1 to 28 February. Black Tap reimagines the flavour-forward regional Chinese dish with a succulent lamb patty marinated in Szechuan BBQ spice, topped with an appetising mushroom slaw, spiced lotus chips and spicy cilantro aioli. Served with a side of crispy Szechuan spiced fries, the scrumptious burger is best enjoyed with a pint of Black Tap's refreshing craft beer or handcrafted cocktail. For reservations, visit marinabaysands.com/restaurants/black-tap.html or call 6688 9957.



*db Bistro & Oyster Bar is set to usher in the Year of the Tiger with a series of CNY specials such as **spicy Maine lobster** and **lo hei***

This Lunar New Year, **db Bistro & Oyster Bar** ushers in good fortune with an à la carte menu inspired by seasonal produce. Known for its impeccable selection of the freshest and finest seafood, db Bistro invites diners to toss to a prosperous year with *lo hei* (S\$18++ per person; minimum two persons) featuring fresh Tasmanian sea trout and hamachi, and enjoy the *salt baked branzino for two* (S\$120++) and *flower crab bisque* (S\$36++). Spice lovers will relish in the piquant *Maine lobster* in a Singapore style chilli sauce, as well as the succulent *jumbo*

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black pepper prawns (S\$68++). Other menu highlights include the *soy braised Irish duck for two* (S\$98++) – an aromatic dish slow-braised for hours till tender with beautiful notes of spiced orange – and the fragrant *foie gras fried rice* (S\$45++). For desserts, enjoy db Bistro's petite *signature madeleines* (S\$8++) dusted in five-spice, or opt for the refreshing *premium seasonal fruits* (S\$15++) served with house-made mandarin orange sorbet.

This limited-time dinner menu will be available from 28 January to 2 February with menu items subject to availability, offered alongside 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 offers an opulent seafood spread with its take on the traditional **yu sheng***

KOMA Japanese Restaurant & Sushi Bar invites family and friends to usher in a prosperous Lunar New Year with a deluxe twist on the traditional *yu sheng*, featuring a fresh line-up of sliced salmon, tai, hamachi and ikura. Available for lunch and dinner from 24 January to 15 February, this celebratory dish comes in two sizes – small (S\$68++; serves two to three persons) and medium (S\$98++; serves four to five persons). Pre-orders start on 21 January and will require advance order three days before dine-in. Please email koma.reservations@marinabaysands.com or call 6688 8690.



*Impress loved ones with Mott 32's lavish Chinese New Year menu (from L to R): **prosperity Chinese New Year set menu; braised Boston lobster with butter lemon sauce; steamed garoupa fillet, chopped chili, enoki mushroom; 'Pineapple Tart'***

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Ring in a prosperous Spring over reunions at Mott 32 with its luxurious eight-course *Prosperity Chinese New Year* set menu, available for both lunch and dinner from 24 January to 15 February. Priced at S\$188++ per person (minimum four persons), the menu features an abundance of premium ingredients and fresh ocean catch.

Commence the feast with the *smoked salmon yu sheng*, before relishing the *deluxe BBQ platter*, boasting a trio of delectable starters such as *crispy roasted pork belly*, *marinated jellyfish and cucumber*, as well as *apple wood roasted 42 days Peking duck roll* “signature Mott 32 cut”. Sip on the nourishing *double boiled abalone and chicken soup with Matsuke mushrooms, bamboo pith*, before tucking into the lavish *braised Boston lobster with butter lemon sauce*. Other menu highlights include the *steamed garoupa fillet* and the traditional *fragrant glutinous rice, Japanese dried shrimp, crispy taro, preserved sausage*. For desserts, reminisce with the classic festive treat of *pan-fried nian gao*, before rounding up the meal with a serving of Mott 32’s home-made *sweetened red bean soup with aged tangerine peel, glutinous rice dumpling filled with black sesame*.

Toast to the Lunar New Year with the limited-time golden-hued ‘*Pineapple Tart*’ (S\$26++) cocktail, a creative blend of butter washed Remy Martin VSOP, yuzu sake, fresh pineapple juice, condensed milk and a squeeze of fresh lemon juice.

All guests who opt for the set menu will enjoy a complimentary glass of “*Pineapple Tart*”, or a glass of draft beer, house wine or house champagne. For reservations, visit marinabaysands.com/restaurants/mott32.html or call 6688 9922.



Impress loved ones with hyper-realistic desserts from Origin + Bloom (from L to R): pair of **mandarins**; **laughing tiger bank**; **lucky drum**; **nian gao**

Usher in the Year of the Tiger with an array of picture-worthy auspicious treats at **Origin + Bloom**, Marina Bay Sands’ European-inspired patisserie. Led by Executive Pastry Chef Antonio Benites, this year’s festive line-up is set to impress with premium ingredients like Japanese sweet potatoes, French mandarins and Okinawa brown sugar. Look forward to two grand chocolate showpieces for gifting loved ones – the *laughing tiger bank* (S\$98) brimming with pralines and gold chocolate coins, and the barrel-shaped *lucky drum* (S\$88), which comes with two wooden drum sticks for cracking open the drum to reveal delights such as assorted Chinese New Year cookies and gold chocolate coins.

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Guests can also savour three individual-sized cakes, perfect for cosy home gatherings. Chef Antonio reimagines the traditional *nian gao* (S\$12) as a mini cake with Okinawa brown sugar mochi, yam crèmeux and Japanese sweet potato pudding atop a coconut crumble base, as well as the *Chinese drum* (S\$12), starred by a chocolate sponge cake layered with peanut praline. Making a return this year is the hyper-realistic *mandarin* (S\$12), a chocolate-covered cake with slow-cooked nectarous French mandarins and silky cottage cheese on an almond crumble base.

Over at the bakery section, guests can choose from a spin on the classic loaf with the *fortune sourdough* (S\$14), baked with figs, apricots, and pistachios, as well as *orange marmalade danish* (S\$4), a crisp treat combined with chocolate ganache and topped with candied orange slices. Fans of buttery cakes will enjoy the *tiger orange marble pound cake* (S\$24), drizzled with sweet orange ganache. Pair these sumptuous bakes with one of two Chinese New Year themed brews (S\$8 for small; S\$8.50 for large).

Guests can pre-order [online](#) now and collect their festive goodies between 17 January and 15 February at Origin + Bloom, located at Marina Bay Sands Hotel Lobby Tower 3. [Sands Rewards LifeStyle](#) members can enjoy a 20 per cent discount along with 10 per cent earnings. For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html or call 6688 8588.



Delight loved ones with Yardbird's East meets West Chinese New Year delicacies (clockwise from top left): **Deep South ramen** with a teapot of chicken broth; **chocolate gâteau**; crispy **pork knuckle** with steamed buns

This Lunar New Year, **Yardbird Southern Table & Bar** presents an East meets West à la carte family menu, available for lunch and dinner from 31 January to 4 February. Headlined by four fusion dishes, the menu features signature Yardbird-style flavours with an oriental twist.

A nod to prosperity with a generous serving of crispy, juicy five-spiced whole *pork knuckle* (S\$68++), a main served alongside pancetta sauerkraut, garlic mustard dip and a basket of Chinese steamed buns. Diners can also savour the *duck consommé* (S\$26++), a hot appetiser featuring house-made mushroom and salted egg yolk ravioli, topped with shaved truffle and daikon, and the soulful *deep South ramen* (S\$39++), laden with dark and smokey chicken broth and accompanied by elements such as devilled egg with smoked trout roe and crispy mushroom tempura.

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Round up the feast with the sweet grand finale of chocolate gâteau (S\$18++), a flourless chocolate cake layered with orange caramel and spiced feuilletine praliné. Pair this sumptuous feast with Yardbird's signature cocktails, such as the iconic sweet tea-based *Southern Peach* (S\$24++), shaken with Johnny Drum American whiskey, Aperol, white peach, lemon and thyme, or the bacon-infused whiskey-based *Yardbird Old Fashioned* (S\$25++). For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html or call 6688 9959.

Valentine's Day celebrations



*Indulge in the season of romance this Valentine's Day at (from L to R): **Black Tap**; **Yardbird**; **db bistro***

Over the Valentine's Day weekend, restaurants are set to compose their odes to Love through gastronomical surprises, from exclusive set menus at **db Bistro**, **KOMA** and **Yardbird**, to the return of **Black Tap's Red Velvet Cake Shake** to enchant lovebirds.



*Surprise and delight your better half with **Black Tap's Red Velvet Cake Shake***

Add a sprinkle of sweet romance with **Black Tap's Red Velvet Cake Shake** (S\$22++), available from 11 to 14 February. The limited-time CrazyShake® features a red velvet cake batter shake served in a towering glass with a vanilla frosted rim and red and white sprinkles, crowned with a slice of luscious red velvet cake, whipped cream and delightful chocolate drizzle. For reservations, visit marinabaysands.com/restaurants/black-tap.html or call 6688 9957.

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Trust db Bistro to ignite passion with its special Valentine's Day menu, featuring dishes such as the **filet mignon**

Celebrate an evening of romance over **db Bistro & Oyster Bar's** elegant four-course French dinner menu (S\$140++ per person) on Valentine's Day. Be dazzled by an opulent starter of *oscietra caviar*, served with velvety cauliflower mousseline, lemon and pickled shallots, before savouring the freshness of the *jumbo lump crab salad*, enlivened with tart granny smith apples and celery variations. This year, db Bistro presents two choices of mains elevated with seasonal black truffles for a truly deluxe and romantic experience. Seafood lovers will enjoy the *pan roasted sea bream*, accompanied with black truffles, button mushrooms and salsify in a rich sauce supreme, while those with a penchant for tantalising meats will indulge in the *filet mignon*, served with black truffles, sweet heirloom carrot and crisp potato mille-feuille in a classic bordelaise sauce. End your date night on a sweet note with the beautiful *raspberry & rose bavarois* with lychee sorbet.

Menu items are subject to availability and reservations are encouraged. Visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html or call 6688 8525.



Couples will enjoy a multi-sensory dining experience in a romantic setting reminiscent of Japan

On Valentine's Day, couples can let their senses take flight with **KOMA's** specially curated six-course sharing menu. Alongside *assorted sashimi* and *ume ichiban dashi soup*, the exquisite meal will begin with *foie gras monaka*, a harmonious medley of soy-poached foie gras, chestnuts and popping candy encased within an airy rice cracker shell. Guests can also savour their choice of main and opt between *wagyu beef* with garlic sauce, radish and ponzu

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or *miso glazed cod fish* with sea urchin, followed by *wagyu beef urchin* with truffle and caviar sushi. To draw a sweet close to their romantic evening, couples may indulge in *vanilla rose bavaroise*, featuring lychee raspberry jam, white chocolate rice biscuit, and dark chocolate mousse with gianduja crèmeux.

KOMA's Valentine's Day special is available exclusively on 14 February for dinner and is priced at S\$360++ for two persons. Reservations are required for dine-in. Please email koma.reservations@marinabaysands.com or call 6688 8690.



*Toast to love over Yardbird's Valentine's Day line-up (from L to R): **duck leg confit; oyster duo; Basque cheesecake***

Yardbird Southern Table & Bar presents an unforgettable five-course dinner (S\$140++ per person) this Valentine's Day (14 February), specially curated to hit all the chords of your lover's heart. Begin the evening with the unexpected *oyster duo*, where a large, freshly shucked oyster meets a fried oyster topped with crunchy rice chips, before refreshing your palate with the *heirloom tomato salad*, layered with Parma ham, raspberries and balsamic pearl, tossed in yuzu dressing.

Expect surprising twists and turns for the third course with Yardbird's rendition of *cured salmon*, plated with a plethora of sides like crème fraiche, caviar, orange dressing, marinated grapefruit, crispy fingerling potatoes and micro greens. Chart the next course with a choice of one of two luxurious plates: the *duck leg confit* with crunchy roasted celeriac, sliced truffle and leek confit, served with spicy chipotle aioli, fig brûlée and mustard jus, or *seared cod fish* with raspberry garlic sauce and baby spinach. A sweet ending awaits with the ever so delicate *Basque cheesecake*, paired with crushed pistachios & Sarawak peppercorn and sweet berry compote on the side. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html or call 6688 9959.

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January Dining Specials

Black Tap unveils special of the month: *Beer Hall chicken sandwich* (1 – 31 January)



*Enjoy crunch in every bite with Black Tap's January special: the **Beer Hall chicken sandwich***

Embark on a fresh new year with **Black Tap's Beer Hall chicken sandwich** (S\$24++), an original creation that hails from Black Tap NYC. Crunch your way through the ultimate combination of pretzel-breaded chicken, topped with Black Tap's secret beer cheese sauce, crispy bacon, pickled jalapeños, mayo and buttermilk slaw, accompanied with a side of fluffy Idaho fries. This delectable treat is exclusively available for dine-in from 1 to 31 January.

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

Mott 32 introduces weekend *Afternoon High Tea* set menu (weekends and public holidays; 3pm – 5pm)



*Enjoy a relaxing afternoon with your loved ones over Mott 32's crowd-favourites (from L to R): **spot prawn, Iberico pork, flying fish roe siu mai; south Australian scallop, prawn, hot & sour Shanghainese soup dumplings; sweetened guava soup, sago, pomelo***

Luxuriate in style over Mott 32's brand-new *Afternoon High Tea* set menu (S\$52++ per person, minimum two guests), the award-winning contemporary Chinese restaurant's brand-new offering in 2022. Available from 3pm to 5pm on weekends and public holidays, the four-course set menu comprises an appetiser platter, a trio of dim sum, a main and a dessert.

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Whet your appetite with the duo of classic *marinated jellyfish and cucumber* with Mott 32's rendition of *cold free-range chicken, coriander, black truffle*, before indulging in Mott 32's best-selling dimsum, which include the piquant *South Australian scallop, prawn, hot & sour Shanghainese soup dumplings*, the *spot prawn, Iberico pork, flying fish roe siu mai*, as well as the crispy *pan fried turnip cake*, brimming with umami flavours of dried scallops, Japanese sakura shrimps, Dong Guan sausage and shrimp. This is followed by the hearty *stewed egg noodles with spicy XO sauce*, before a refreshing dessert of *sweetened guava soup*, Mott 32's reimagined treat from the traditional mango dessert, combined with chewy sago pearls and fresh fragrant pomelo. Sip on fine teas alongside the dishes, and supplement S\$10++ to enjoy any of Mott 32's deluxe and premium tea brews.

For reservations, visit marinabaysands.com/restaurants/mott32.html or call 6688 9922.

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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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