

Press Release



FOR IMMEDIATE RELEASE

Indulge in the holiday charm at Marina Bay Sands

*Award-winning restaurants across the integrated resort
present a glorious array of holiday menus and parties*

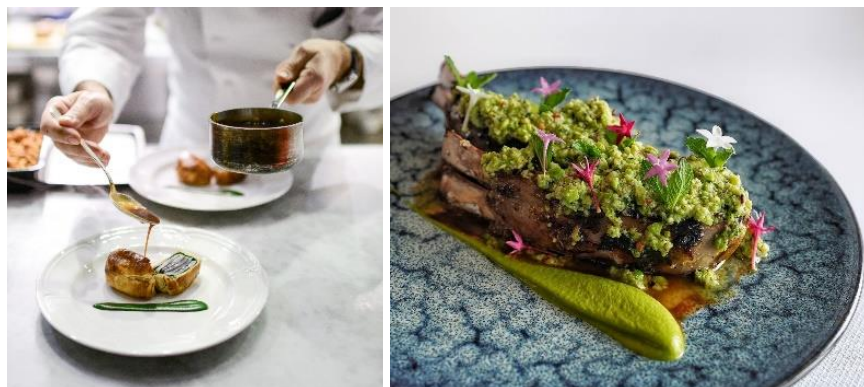
Singapore (30 November 2022) – Marina Bay Sands invites all to experience the integrated resort's resplendent repertoire of Christmas and New Year's dining menus across its restaurants.



This Christmas, indulge in extravagant holiday feasts around the world at Marina Bay Sands

Ring in Christmas at over 10 restaurants, from **Bread Street Kitchen & Bar**'s delightful English three-course menu and **db Bistro & Oyster Bar**'s joyous four-course spread, to **CUT by Wolfgang Puck**'s glorious brunch and **KOMA Singapore**'s modern Japanese spread. Take loved ones on a gastronomical adventure around the world at Marina Bay Sands' signature buffet restaurant **RISE**, or indulge in Italian American holiday renditions at **LAVO Italian Restaurant & Rooftop Bar**. Cosy up with family over **Yardbird Southern Table & Bar**'s classic American Christmas three-course menu, before taking home artisanal chocolate showpieces and picture-worthy holiday treats from **Origin + Bloom**. For more information, visit marinabaysands.com/christmas.

Press Release



Welcome the New Year with (L to R): award-winning chef Daniel Boulud's **black tie scallops** and Spago's **double lamb chop (grain fed 35 days)**

Bid adieu to the year over delectable New Year's Eve dinners, from waterfront dining at **Bread Street Kitchen & Bar**, to a lavish three-course menu at **Spago Dining Room**. Revellers will rejoice in **LAVO**'s New Year's Eve party, before welcoming 2023 with a hearty brunch at one-Michelin-starred **CUT by Wolfgang Puck** and **Yardbird**'s first-ever New Year's brunch buffet.

Over at **SkyPark Observation Deck**, guests can take celebrations to new heights with the exhilarating *2023 Countdown in the Sky* party. Enjoy unparalleled views of the Marina Bay fireworks from 56 stories high, and toast to the New Year with two complimentary glasses of *Prosecco*. Tickets¹ are priced at S\$132 each, and Sands Rewards LifeStyle and Marina Bay Sands hotel guests can enjoy the tickets priced at S\$119.20 each. Admission to the Skypark Observation Deck begins from 10.30pm on 31 December. For more information, visit marinabaysands.com/attractions/sands-skypark.html.

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¹ Ticket prices are inclusive of booking fees.

Press Release



Black Tap Singapore



End the year with a bang with Black Tap's December specials (from L to R): **Holiday Juicy Lucy Burger**; **Milo Pandasaur CrazyShake**[®]; **The Holiday CrazyShake**[®]

Round off the year with **Black Tap Singapore's** ultimate *Holiday Juicy Lucy Burger* (S\$35++), available for the whole month of December. Cheese lovers will swoon over the brie stuffed juicy wagyu patty, topped with sprout slaw, crispy shallots and a creamy peppercorn sauce.

From 1 to 14 December, Black Tap Singapore will also debut its Singapore-exclusive *Milo Pandasaur CrazyShake*[®] (S\$23++). A celebration of local flavours inspired by the nostalgic beverage Milo dinosaur and fragrant pandan, the *Milo Pandasaur CrazyShake*[®] is the brainchild of Black Tap founders Chris Barish and Julie Mulligan and Class95FM's dynamic DJ duo The Muttons (Justin Ang and Vernon A). The pandan cake base milkshake is served in a glass laced with chocolate drizzle and a chocolate frosted rim studded with crushed milo cereal, topped with a slice of fluffy pandan chiffon cake and whipped cream in a coat of Milo powder. *The Holiday CrazyShake*[®] (S\$24++) will also make a jolly comeback from 15 to 31 December, adding festive cheer to the season. Indulge in the creamy vanilla milkshake, topped with a slice of delightful white chocolate macadamia cheesecake and festive sprinkles.

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

Press Release



Bread Street Kitchen & Bar



(L to R): Lounge by the scenic Marina Bay waterfront promenade and revel in Bread Street Kitchen's signature **potted salt beef brisket**

Bask in the holiday spirit at **Bread Street Kitchen & Bar** from 1 to 25 December, as the award-winning restaurant presents an enchanting English Christmas themed three-course menu (S\$88++ per person). This year's ensemble features a mix of Bread Street Kitchen's signatures such as the *potted salt beef brisket* and exclusive holiday specials, including *spiced pumpkin soup* starring seasonal squash, topped with crispy duck, pomegranate, red chilies and toasted sesame, and *roasted turkey breast, chestnut stuffing, pigs in blankets, red wine jus*.

Round off the meal with chef Gordon Ramsay's *traditional Christmas pudding*, made with a merriment of dried fruits and apples, elevated with a touch of Guinness and orange and lemon zest, before being left overnight to soak. Plated individually, the festive treat is steamed for six hours to perfection, and best enjoyed with brandy crème sauce anglaise. Diners can also choose from other refreshing desserts such as *lemon posset, mulled red berries & apples, almond crumble*, or the dairy-free *pineapple & kiwi carpaccio, passionfruit, lime, coconut sorbet*.

Come New Year's Eve (31 December), the restaurant will set the stage to welcome the New Year with an exquisite five-course dinner menu from S\$188++ per person^[1]. Begin with two tantalising canapés, namely the *mushrooms and parmesan arancini* and *smoked salmon, crème fraiche blini*, before delighting in the amuse-bouche of *oyster, pickled cucumber, dill*.

Take your pick from three starters, from wintry favourites such as *spiced pumpkin soup* and *seared scallop, cauliflower, pine nut, raisin, curry dressing*, to Bread Street Kitchen's signature *potted salt beef brisket, grain mustard, piccalilli, seeded crackers*. For mains, guests can opt for the all-time favourite *beef wellington*, wrapped in mushroom duxelles and puff pastry and baked

^[1] S\$188++ per person for first seating from 6pm to 8pm; S\$249++ per person for second seating from 8.30pm and includes a complimentary welcome beverage.

Press Release



to golden perfection, or indulge in a comforting plate of *wild mushroom risotto, black truffle, parmesan, hazelnut*. Draw the meal to a close with delectable desserts like the refreshing *lemon posset*, topped with mulled berries and served with almond crumble, or impress chocolate lovers with Bread Street Kitchen's classic *chocolate fondant, salted caramel ice cream*.

Bread Street Kitchen's festive three-course menu is available for dinner from 1 to 25 December, and for lunch and dinner on 24 and 25 December. Meanwhile, the New Year's Eve menu is available on 31 December from 6pm. For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html or call 6688 5665.

CUT by Wolfgang Puck



(from L to R): CUT unveils four festive menus in December, each comprising curated selections of its **award-winning steaks**; rise and shine on New Year's Day to a **scrumptious brunch** at CUT by Wolfgang Puck

This December², celebrate a jolly festive season at one-Michelin starred **CUT by Wolfgang Puck**, as its signature three-course 'Festive CUTs' menu (S\$145++ per person) makes an annual comeback. Relish in CUT's iconic dishes, including the classic *Maryland blue crab cake, heirloom tomato relish, basil aioli* for starters, before indulging in the *U.S.D.A. prime, Illinois corn-fed, 21-day aged steak*, grilled over hardwood and charcoal. All mains come with a choice of sides, including a hearty portion of *creamed spinach with fried organic egg, wild field mushrooms with shishito peppers*, or the crisp *peewee potatoes, "patatas bravas", garlic aioli*. Diners can also elevate their experience by opting for the *Snake River Farms American wagyu* as mains (supplement from S\$135++). Draw the meal to an end with CUT's exquisite selection of desserts, including its rendition of *yule log* – a nod to local flavours with its luscious combination of pandan kaya chantilly, pineapple, chiffon cake and gula melaka ice cream.

² The Festive CUTs menu is available through the month of December, except on Christmas Eve (24 December) and New Year's Eve (31 December).

Press Release



On Christmas Day (25 December), CUT will also present an exclusive four-course lunch menu (S\$150++ per person), available from 12pm to 3pm. Whet your appetite with an amuse-bouche of *tuna tartare “sandwiches” togarashi crisps*, before enjoying a choice of starter, main and dessert. Menu highlights include the *Hokkaido scallop “carpaccio”, shaved myoga, wasabi-kosho ponzu* for starters, *New York sirloin* from Sendai, Miyagi Prefecture, Japan (170g; supplement S\$160++) for mains, and the *honeycomb espresso cake, sour cream, lemon curd, espresso* for desserts.

Count down to a brand-new year in style over CUT’s lavish four-course dinner menu (S\$325++ per person) on 31 December. Following luxurious amuse-bouche of cheesy *gougères* and *black truffle potato “mille-feuille”, crème fraîche, kaluga caviar*, guests can take their pick of appetiser from seven choices, including *Austrian oxtail bouillon, Périgord black truffles, bone marrow dumpling*, or half-dozen fresh *oysters on the half shell*, served with a bright green apple mignonette. In addition to a list of deluxe beef cuts, the selection of mains is starred by prized wagyu such as the *whisky-aged 21-days bone-in New York sirloin* from Snake River Farms, Idaho (575g for two persons; with S\$90++ supplement), as well as the buttery *Hokkaido “Snow” New York Sirloin* from Tomakomai, Japan (170g; with S\$100++ supplement). All mains will be served with four festive sharing sides, including *soft polenta, parmigiano-reggiano* and *roasted butternut squash, dates, chestnut, sage*. Round up the celebration with desserts such as the *Valrhona chocolate soufflé, crème fraîche cream, raspberry gelato* (for two persons). All guests can also bid adieu to 2022 with a complimentary glass of champagne.

On New Year’s Day (1 January), celebrate new beginnings with CUT’s glorious three-course brunch (S\$125++ per person; available from 11.30am to 2pm). Guests will be greeted by an assortment of freshly baked pastries, bagels and muffins, before indulging in their choice of signature starter, entrée and dessert. Savour elevated brunch staples starring dishes such as the *Maryland blue crab cakes benedict* and the divine *fried chicken, mochi waffles, compressed watermelon & honey*. Fans of CUT’s well-marbled steaks are in for a treat with *steak & eggs*, accompanied by roasted marble potatoes and watercress salad, with premium options for cuts such as *American wagyu ribeye* (280g; with S\$140++ supplement) and the rare *Hokkaido Snow New York sirloin* (130g; with S\$205++ supplement). Make merry over brunch with free-flow beverages by the glass (supplement S\$88++ per person), and enjoy an endless stream of champagnes, red and white wines, as well as house pour spirits.

For reservations, visit marinabaysands.com/restaurants/cut.html or call 6688 8517.

Press Release



db Bistro & Oyster Bar



Ring in the festive season with deluxe creations by celebrity chef Daniel Boulud (from L to R):
Daniel Boulud's beef duo; Daniel Boulud's black tie scallops

A grand Christmas celebration awaits at **db bistro & Oyster Bar**, as the French bistro unveils its joyous four-course dinner menu (S\$120++ per person) featuring the best classic French recipes and Winter holiday specials. Commence the feast with *oysters Rockefeller*, featuring half-shell oysters caped in a creamy spinach gratin, before savouring a choice of starters from three delicious options: the velvety *roasted chestnut soup* accompanied with black trumpet mushrooms and variations of celery; the homemade *paté en croûte*, a terrine packed with mosaics of duck, foie gras, pistachio and cranberries; as well as the *smoked salmon rosti*, served with briny trout roe, watercress and chive crème fraîche.

Then, relish in one of db Bistro's selection of three luxurious festive mains, headlined by *Daniel Boulud's beef duo* – a flavour-forward combination of red wine-braised short ribs and tender New York strip, coupled with potato gratin, spinach subric (a classic French pancake) and bordelaise sauce, or opt for the aromatic *Maple Leaf Farms duck breast* or *Australian lobster thermidor*. For desserts, the quintessential classic *bûche de Noël* gets a creative makeover in two flavours: the decadent *dark chocolate & hazelnut bûche de Noël* served with coco nib ice cream, and the "Tokyo banana" *bûche de Noël*, a layered treat comprising banana and coconut cream, accompanied with a refreshing passionfruit banana sorbet. Pair the celebratory dinner with *Rudolph's Martini* (S\$15++), a lovely pink-hued vodka-based tippie concocted with Cointreau and spiced cranberries, brimming with aromatic notes of burnt orange. The festive menu and cocktail are exclusively available for dinner from 23 to 25 December.

Conclude the year on a joyous note with db Bistro & Oyster Bar's extravagant five-course New Year's Eve dining experience (S\$220++ per person). Begin the dinner with the lavish *Oscietra caviar*, *warm oyster chowder*, *smoked bacon*, *potato*, *leeks*, before refreshing your palate with *Maine lobster salad*, enlivened with horseradish panna cotta, crunchy haricots verts, crystal lettuce and a fragrant toasted almond vinaigrette. Thereafter, savour the iconic *Daniel Boulud's*

Press Release



“black tie scallops” – aromatic black truffle-studded diver scallops are encased in a spinach and pastry crust, finished with a drizzle of rich sauce périgueux, a classic black-truffle sauce named after the capital of Périgord, France. For mains, diners can choose between the *dover sole véronique*, served with cauliflower, grapes and sauce veronique, or the classic *beef rossini*, featuring seared foie gras and tender filet mignon served with generous shavings of black truffles in a rossini sauce. End the gastronomic experience with a grand finale with the indulgent *le noisette*, comprising the timeless combination of chocolate and hazelnut.

All dishes are subject to availability, and reservations are strongly encouraged; visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html or call 6688 8525.

KOMA Japanese Restaurant & Sushi Bar



(from L to R): KOMA presents a stunning **five-course Christmas spread** from 24 to 26 December, with a dish and beer pairing of **soft-shell crab handroll** and **‘Baird, Rising Sun’ pale ale** available for the month

Celebrate Christmas with a tantalising five-course menu at **KOMA Japanese Restaurant & Sushi Bar**, featuring a wintry array of modern Japanese dishes. Marvel at the combination of creamy *burrata cheese* with chilli vinegar and heirloom carrot, before savouring an assortment of fresh *sashimi* and *sushi* and the *crustacean soup*, brimming with slivers of snow crab, royal chive and daikoku mushroom. Diners can take their pick from an exquisite selection of mains, ranging from the juicy *roasted prime beef* served with smashed potato, honey-glazed parsnips and red wine sauce, to the *venison tenderloin* accompanied by Japanese sweet potato, dashi broccolini and red wine sauce, as well as the *pan-fried amadai fish*, resting atop a bed of grilled baby leeks in lemon butter soy sauce. End the meal with KOMA’s rendition of the traditional *bûche de Noël* – the *yuzu berries log cake*, featuring white chocolate yuzu mousse and berries jam with crunchy praline. Priced at S\$398++ for two persons, KOMA’s Christmas menu will be available for lunch and dinner from 24 to 26 December.

Press Release



On New Year's Eve, honour age-old Japanese traditions and cross over into the New Year with KOMA's homemade *nishin soba* (S\$32++). A local specialty of Kyoto, the *nishin soba* features al dente buckwheat noodles served in piping hot dashi soup, topped with Pacific herring fish. This dish is exclusively available for dinner on 31 December.

KOMA Singapore will also wrap up the year with its final dish and beverage pairing (S\$38++), starring a crispy *soft-shell crab handroll* drizzled with mentaiko sauce, paired with 'Baird, Rising Sun' – an American style pale ale from Shuzenji, Japan. This pairing will be available for dinner only, from 1 to 31 December. For reservations, visit marinabaysands.com/restaurants/koma-singapore.html or call 6688 8690.

LAVO Italian Restaurant & Rooftop Bar



(from L to R): Join in the festive cheer with **Christmas delights** by LAVO Singapore; enjoy a bird's eye view of the spectacular Marina Bay fireworks display from 57 stories high with LAVO Singapore's **New Year's Eve Party**

Ring in the festive season with a hearty Italian Christmas feast at **LAVO Italian Restaurant & Rooftop Bar**, as the restaurant rolls out a series of Christmas delights available for both lunch and dinner from 24 to 26 December. Savour LAVO's soulful *beef lasagna* (S\$41++), a family favourite brimming with alternate layers of pasta and meaty ragù with béchamel sauce, topped with a glorious layer of melted cheese. Elevate the feast with *leg of lamb* (S\$63++), a stunning traditional roast slow-cooked till fork-tender, before rounding off celebrations with LAVO's decadent *tiramisu log cake* (S\$23++). For reservations and enquiries, visit marinabaysands.com/restaurants/lavo.html or call 6688 8591.

On 31 December (10pm to 2am), usher in the New Year with stunning views of the Marina Bay Countdown fireworks display at LAVO Singapore's magnificent New Year's Eve Party. A countdown party not to be missed, make merry with free-flow drinks and exquisite party bites, accompanied by house and disco live music by DJ Mintea on the decks. Early bird tickets are priced from S\$248++, while standard online tickets are priced at S\$348++, available via LAVO's [website](http://marinabaysands.com/restaurants/lavo.html). Walk-in guests can also purchase tickets at the door, priced at S\$398++.

Press Release



MARQUEE Singapore



*(Left): World renowned Dutch DJ **Martin Garrix** is set to helm the deck at MARQUEE Singapore for the first time; (Centre and right): Count down to the New Year with the island’s greatest bash at MARQUEE Singapore with **Ben Nicky**; **Nicky Romero** (credit to MARQUEE Singapore)*

MARQUEE Singapore is thrilled to invite world-renowned Dutch DJ and music producer **Martin Garrix** to the stage for the first time this 10 December, marking his only club show in the South-east Asia region. One of the most successful DJs of the century who made his debut at a young age, he broke through the electronic dance scene in his mid-teens with popular hits like “Animals” and “In the Name of Love” and headlined many iconic music festivals. The prodigious Martin Garrix has once again ascended to the apex of DJ Mag’s Top 100 DJs list for the fourth time in 2022, and will be uplifting partygoers in Singapore with some of his most captivating, high-energy hits during this one-night only show.

Due to popular demand, online tickets are now sold out, with limited tickets available at the door on the day of the event. For enquiries, call 6688 8660. For more updates, follow MARQUEE Singapore on [Instagram](#) and [Facebook](#).

Spectacular parties ensue at MARQUEE Singapore, which will be kicking off the New Year weekend with crowd-pleasing beats and fast-paced flair by **Ben Nicky** on 30 December. Recognised by Diplo as the “leader of the new movement” and by Armin van Buuren as “one of the hardest working DJs in the industry”, the record-breaking global trance star will be bringing electrifying dance music to the nightclub. Online tickets for Ben Nicky are available at MARQUEE’s [website](#) and are priced at S\$50 for ladies and S\$70 for men, while tickets with expedited entry are priced at S\$150. Limited tickets are available for purchase at the door on event day.

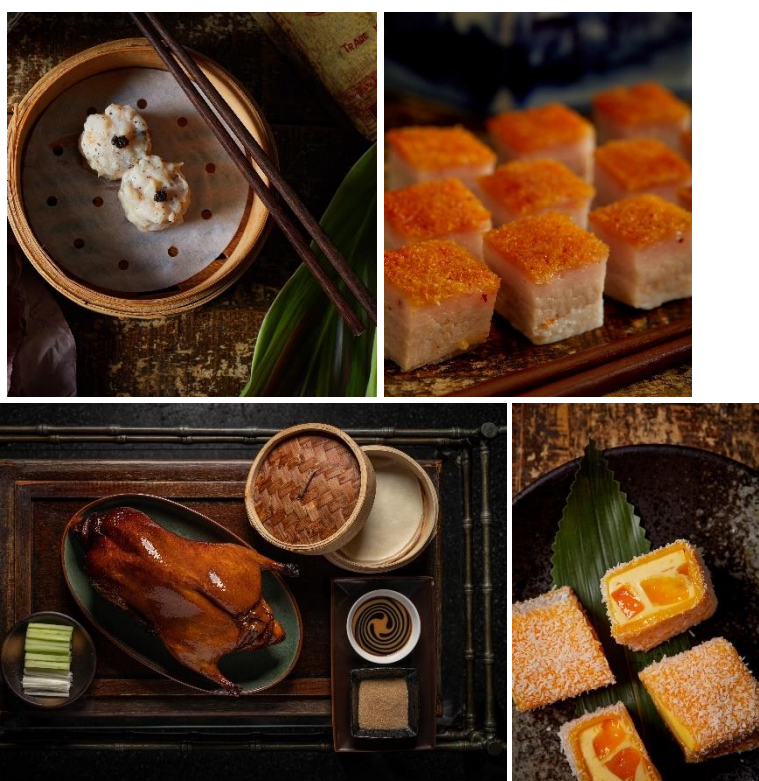
Usher in the New Year at MARQUEE Singapore with **Nicky Romero** on 31 December as revelers dance the night away to one of the most influential artists of this time. As a DJ, producer and mogul whose label Protocol Recordings is at the forefront of modern electronic dance music,

Press Release



Nicky Romero is a force to be reckoned with. Online tickets for New Year's Eve with Nicky Romero are available via MARQUEE's [website](#) and are priced at S\$80 for ladies and S\$100 for men, while tickets with expedited entry are priced at S\$250. Limited tickets are available for purchase at the door on event day.

Mott 32 Singapore



*Delight in the award-winning taste of Mott 32 this festive season (clockwise from top left): **soft quail egg, iberico pork, black truffle siu mai; crispy roasted pork belly; fresh mango, coconut, glutinous rice roll; applewood roasted 42 days Peking duck rolls***

This festive season, **Mott 32 Singapore** assembles its finest Chinese delicacies in a delectable four-course Christmas set menu (S\$188++ per person; minimum two persons), available from 24 to 26 December. The Christmas set comprises a trio of delicate starters: *lobster har gow*, *Yunnan ham*; tender *barbecue iberico pork*, *yellow mountain honey*; as well as *hua diao wine marinated abalone* embellished with a gold leaf. After a soulful bowl of *fish maw*, *conpoy*, *garoupa soup*, relish in three mouthwatering mains, namely Mott 32's iconic *apple wood roasted 42 days Peking duck rolls*, the *stir-fried South Australian scallops*, *snow fungus*, *XO sauce*, and the wok-kissed

Press Release



wagyu beef fried rice, choi sum. Close the meal with a nourishing bowl of double boiled imperial bird's nest soup, rock sugar, paired with the fruity fresh mango, coconut, glutinous rice roll.

The feasting rolls on to New Year's Eve, as Mott 32 Singapore presents another four-course festive repertoire – a New Year menu available from 31 December to 2 January 2023. Begin the celebration with a starter platter comprising the delicate *soft quail egg, iberico pork, black truffle siu mai*, the aromatic *hua diao wine marinated abalone, gold leaf*; and the *crispy pork belly, caviar*. After a bowl of comforting *bird's nest soup, supreme broth*, diners can savour three of Mott 32's best-selling crowd favourites: the *apple wood roasted 42 days Peking duck rolls*, the *sautéed string beans, diced Australian wagyu beef*, as well as the *braised e-fu noodle, Boston lobster, supreme sauce*. For desserts, enjoy the immaculate pairing of flaky *baked egg tart* with the refreshing *caramelized pomelo ice cream*.

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

Origin + Bloom



*Swing by Marina Bay Sands' signature patisserie **Origin + Bloom** for a magical array of Christmas chocolate showpieces, hampers, and picture-worthy holiday indulgences*

This Christmas, Marina Bay Sands' signature patisserie **Origin + Bloom** invites all to wander into a magical wonderland to celebrate the most delightful time of the year. Led by executive pastry chef Antonio Benites, this year's holiday line-up is starred by a whimsical array of chocolate showpieces and thoughtful hampers that make for perfect gifting.

Surprise loved ones with the stunning *Christmas gift* (S\$80) showpiece, available in gold and red. Upon lifting the lid, the gift reveals a treasure trove of treats comprising Christmas cookies, chocolate coated candied orange peels, chocolate coated nuts and a merriment of dried fruits. Guests can also delight in the *Christmas tree* (S\$80), a picture-worthy showpiece adorned with edible ornaments like colourful chocolate pearls, little stars and snowflakes. The

Press Release



show-stopping tree features layers of almond pralines and dried fruits coated in dark chocolate atop a crunchy hazelnut praline base.

Send the season's warmest greetings to family, friends and business partners with Origin + Bloom's limited-time festive hampers, available in three different sizes ranging from S\$78 to S\$328. Each hamper is thoughtfully curated with joyous baked treats such as mini stollens, chocolate coated nuts and gingerbread man, and complementary gifts ranging from hot chocolate mix and champagne to reusable tumblers and cutleries.

From 5 December, guests are welcome to swing by Origin + Bloom to indulge in the festivities with mini holiday cakes at the counter from 10.30am daily. Embrace the festive cheer with *Santa reindeer* (S\$12), a sweet combination of peach jelly, strawberry compote and vanilla mousse, or *petite Christmas gift* (S\$12), a chocolate sponge cake layered with spiced cherries. Pick up picture-worthy *yule log cakes* (from S\$98), traditional *panettone* and *stollen* (S\$45 each) and cosy up with Origin + Bloom's holiday beverage of *merry mint mocha*, topped with a generous serving of mini marshmallows.

From 5 to 25 December, guests can pre-order online³ and collect their festive goodies at Origin + Bloom, located at Marina Bay Sands Hotel Lobby Tower 3. During this period, Sands Rewards LifeStyle members can also enjoy 10 per cent earnings when they purchase Christmas goodies and hampers from Origin + Bloom. For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html or call 6688 8588.

RISE



*Luxuriate in the holiday season's iconic flavours, premium seafood and live carvings at RISE; take home **slow-roasted turkey with foie gras & chestnut stuffing** for convivial home celebrations*

³ Origin + Bloom's festive goodies online form will launch on 5 December, and the link is available on Origin + Bloom's [website](http://www.marinabaysands.com/restaurants/origin-and-bloom.html).

Press Release



Savour the world at Marina Bay Sands' signature buffet restaurant **RISE** as executive chef Colin Thumboo heralds the ultimate holiday feast with close to 100 delicacies, premium live carvings and decadent desserts to delight all ages. Begin with chef's fresh catch of the day, from *Alaskan king crabs*, *Boston lobsters* to *half shell scallops* with homemade Thai green chilli sauce, before uncovering treasures of the Mediterranean over RISE's *mezze platter*.

Headlining the festive buffet is an abundant selection of holiday carvings, such as succulent *whole roast turkey with bread stuffing*, *Australian grain-fed wagyu prime rib*, *gammon ham with roasted pineapple* and RISE's signature *New Zealand whole spit roasted salt marsh lamb with pilaf rice*. Pair them with *raclette* poured over artisanal cold cuts & antipasti, or comforting mains like *spaghetti carbonara tossed in parmesan wheel* and wok-kissed *lobster fried rice with sakura shrimps*.

Top off the feast with a wide selection of Christmas desserts, from luscious *Christmas pudding* and Italian *panettone* to rich endings like *black forest yule log cake* and classic American *pecan pie*. Adding a French flair to the festivities at the live dessert station is *crêpes Suzette*, flambéed with a sweet, orange-flavoured syrup to diners' delight. These delightful crêpes can be enjoyed with a dollop of *truffle ice cream* or locals' favourite *bandung ice cream*.

This New Year, RISE is also putting together a show-stopping line-up comprising of the best of Western and Asian delicacies, perfect for impressing loved ones of all ages. Highlights from the premium carvings and live entrée station include *baked swordfish* and *wagyu beef leg*, best paired with *flambé spaghetti marinara tossed in parmesan wheel*, which will make its debut at this special New Year's feast. Diners can also opt for live carvings like *beef Rossini with foie gras* and succulent *lobster thermidor Vol au Vents*, and pair them with hearty servings of *mushroom risotto*. Those with a penchant for Southeast Asia's glorious cuisine can indulge in the *Singapore chilli crab with deep-fried mantou*, a myriad of *Peranakan Tok Panjang* favourites, and other must-try popular plates from Malaysia, Thailand and Vietnam.

Traverse wineries from around the region through RISE's curated wine menu, and pair them with chef's daily selection of cheeses, charcuteries and smoked fish. On top of whimsical cakes, tarts and local kuehs, guests can opt for sweet treats from the live dessert station such as deep-fried *churros* and Nyonya *chendol*, an icy cold treat to cool off before the action-packed heat from countdown parties. Make evenings all the merrier with popular holiday beverages like *mulled wine* and *eggnog*, available from 20 to 31 December. Come New Year's Eve, guests are welcomed to head next door to **Renku Bar & Lounge** to enjoy four hours of live music by a quartet who will herald in the New Year.

RISE's Christmas buffet is available from 1 to 25 December, while the New Year's buffet is available from 26 December to 1 January 2023. Each child under 12 years old gets to dine for free with every paying adult, while child pricing is applicable to any additional child aged 6 to 12.

Press Release



Detailed pricings in table below; for reservations, visit marinabaysands.com/restaurants/rise.html or call 6688 5525.

Additionally, RISE will be offering an epicurean array of Christmas baskets to spice up home celebrations. For the perfect centrepiece, take home *slow-roasted turkey with foie gras & chestnut stuffing* (S\$288+ for 6kg; S\$388+ for 7kg), which is decked with an aromatic stuffing of herbed bread, apple, dried fruits and foie gras and chestnut, or *Christmas honey glazed gammon bone-in ham* (S\$388+ for 7kg), gorgeously glazed to perfection with orange flower & thyme honey. These festive offerings are also available in a *limited-edition holiday picnic basket* (S\$688+ for 7kg), which includes a choice of red wine or champagne, a silverware set and a picnic mat. Pre-orders are strongly encouraged, and delivery is included for a limited period; email rise@marinabaysands.com or call 6688 5525.

Date	Pricing (per adult)		Pricing (per child)
1 – 18 December	Regular pricing as per website		
19 – 23 December	Lunch	S\$66++	S\$33++
19 – 22 December	Dinner	S\$105++	S\$52.50++
23 December	Dinner	S\$115++	S\$57.70++
24 December	Lunch	S\$88++	S\$44++
	Dinner	S\$128++	S\$64++
25 December	Lunch	S\$138++	S\$69++
	Dinner		
26 – 30 December	Regular pricing as per website		
31 December	Lunch	S\$88++	S\$44++
	Dinner	S\$138++	S\$69++
1 January	Lunch	S\$138++	S\$69++
	Dinner	S\$105++	S\$52.50++

Press Release



Spago by Wolfgang Puck



*Spago by Wolfgang Puck rounds up its finest seasonal dishes in its Christmas and New Year's Eve menus (from L to R): **double lamb chop (grain fed 35 days)**; **hamachi & Hokkaido scallop ceviche***

Mark your calendar for a stellar Christmas celebration at **Spago by Wolfgang Puck** on 24 December, set against a stunning backdrop of the city skyline. Renowned for its imaginative seasonal cuisine and impeccable service, the award-winning restaurant will be presenting an elegant four-course dinner menu (S\$235++ per person), comprising a delicate amuse-bouche before a choice of starter, main and dessert. For starters, opt for the *hamachi & Hokkaido scallop ceviche*, an uplifting appetiser featuring thick cuts of fresh hamachi and Hokkaido scallop sashimi, doused in a yuzu-perfumed soy sauce, topped with briny ikura, coriander and minty kinome. Choose from eight sumptuous mains, including the festive *lobster pot pie*, filled with a moreish shellfish velouté brimming with winter vegetables and French black truffles, as well as the *brioche stuffed Brisbane Valley quail*, accompanied by roasted Jerusalem artichokes, pears, and a refreshing pistachio-orange gremolata. Round up the feast with the fluffy *salted caramel soufflé*, served with Farmer's Market fuji apple sorbet, or Spago's twist on the classic *mont blanc*, served with crispy meringue, chestnut rum vermicelli and orange gelato.

Perched 57 stories high at the iconic Sands SkyPark, Spago by Wolfgang Puck promises a spectacular New Year's Eve experience with unrivalled views of the city skyline. The restaurant will be offering two celebratory dinner menus that evening: a three-course menu (S\$235++ per person) available for the first seating from 6pm to 8pm, and a four-course menu (S\$335++ per person) available for the second seating from 8.30pm. Catch the fireworks display by Marina Bay in its full glory and indulge in highlights such as the majestic *seafood platter (for two)* comprising succulent lobster, king prawns, Hokkaido scallop and yellowtail, as well as the *Maple Leaf Farms duck breast*, served with foie gras, kumquats, ginger and black olives. A dish not to be missed is the *double lamb chops (grain-fed 35 days)*, featuring tender lamb chops grilled till juicy perfection, served on a bed of lamb jus and coated in mint-English pea pesto, zucchini, kalamata olives,

Press Release



lemon and garlic. All diners are also invited to toast to the New Year with a complimentary glass of champagne.

For reservations, visit marinabaysands.com/restaurants/spago.html or call 6688 9955.

Yardbird Southern Table & Bar



Ring in a homely Christmas celebration in the company of loved ones at Yardbird Southern Table & Bar

Cosy up at **Yardbird Southern Table & Bar** this Christmas as the classic American restaurant's three-course set menu makes a return all-day on Christmas Eve (24 December). Start with the refreshing *beetroot, goat cheese and pecan salad* tossed in maple-balsamic vinaigrette, before moving on to the star of the show: *carved oven roasted turkey* with must-have trimmings such as butternut stuffings, mashed potatoes, turkey gravy, creamed corn and sweet cranberry sauce. Draw the meal to a close with Yardbird's rendition of *pumpkin pie*, a picture-worthy seasonal treat with a crisp brown sugar tuile atop Chantilly cream. Yardbird's Christmas Eve three-course menu is priced at S\$68++ per person, and diners can elevate their meal with wine pairing at an additional S\$55++ per person. Pre-orders are highly recommended.

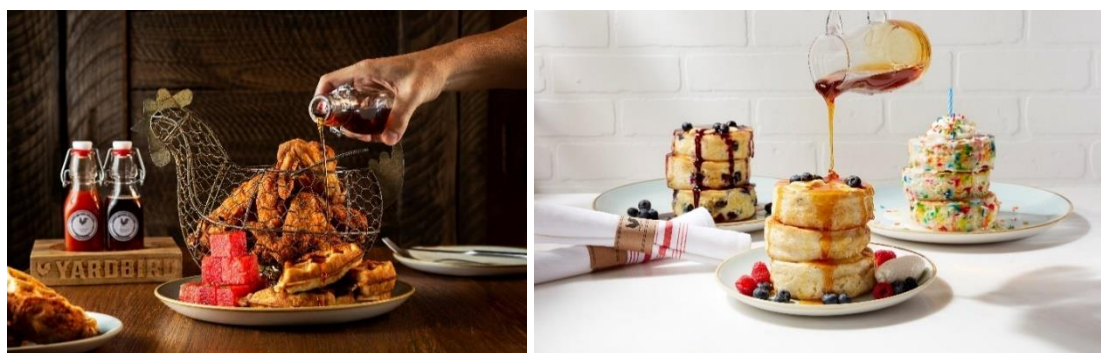
Yardbird will also be rolling out a *special meat platter* (S\$180++), exclusively available on Christmas Day (25 December) for brunch and dinner. Perfect for a party of three to four persons, the platter presents the best of the sizzle comprising prime ribeye, house-smoked spicy sausages and Yardbird's famed smoked pork ribs, served alongside refreshing Southern slaw and house fries.

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Delight all ages by bringing Yardbird's **Christmas Holiday box** to your next gathering (first image, from L to R): **whole Dutch apple pie; whole pumpkin pie;** (second image): **Christmas holiday box**

Jazz up home celebrations with **Yardbird's Christmas Holiday box** (S\$150+), which brims with a kilogram of sliced turkey alongside classic accompaniments such as baked corn muffins, butternut stuffings, coleslaw, cranberry sauce, mashed potatoes and turkey gravy and more. Top up S\$35+ for seasonal *whole baked pies*, available in two flavours: pumpkin and whole Dutch apple. These scrumptious pies are perfect for sharing amongst a party of eight to 10 persons, and are available as à la carte options (S\$55+ each). To pre-order Yardbird's Christmas takeaway specials, call 6688 9959 between 28 November and 16 December, and collect them at the restaurant's B1 concierge from 23 to 25 December between 12pm and 9pm.



Guests can pick a choice of entrée and dessert, such as all-time favourites (first image): **Chicken 'N' Watermelon 'N' Waffles;** (second image from L to R): pancakes with choice of flavour – **blueberry, classic buttermilk, funfetti**

Yardbird Southern Table & Bar will be introducing its first-ever New Year's à la carte brunch buffet, available from 10am to 4pm on New Year's Eve (31 December) and New Year's Day (1 January). Featuring the best of Yardbird's greatest hits, the buffet offers a splendid array of the restaurant's signature items, including a choice of an entrée and dessert, and two hours of free-flow champagne (S\$188++ per person).

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Kick off the celebrations with premium appetisers such as *devilled eggs* topped with oscietra caviar, *mango salad skewers* and *crab tartare on truffle brioche*, before heading over to the live carveries headlined by Yardbird's signature *truffle young hen roulade*, *crispy pork knuckle* in Chinese bun and *roasted prime ribeye*.

Pick from a hearty galore of entrées, from the all-time favourite *Chicken 'N' Watermelon 'N' Waffles*, to New Year's Eve-exclusive dishes like the *All American breakfast burger* and *seafood Jambalaya in 'dirty' rice*. Guests can also look forward to roving trays of five signature snacks, namely *porcini espresso shots*, *Jamon Iberico on crisp flat bread*, *barbecue pulled pork biscuits*, *Carolina reaper wings* and *crab cake lollipops* served tableside.

Round off the brunch affair with a choice of Yardbird's signature sweets, ranging from popular American desserts such as *classic buttermilk pancakes* and *fried oreos*, to refreshing *key lime pie* and *seasonal cobbler*. Sweeten the celebrations over *donut trees*, *pecan pies*, *bacon butterscotch cupcakes* and *skillet cornbread* spiked with honey butter.



Count down to 2023 with Yardbird's Singapore-exclusive lagers, which are specially handcrafted and bottled by a local brewery (from L to R): **Old Skool Lager**; **Yardbird IPA**

From 10pm to 12am on New Year's Eve (31 December), Yardbird is serving an exclusive *Fireworks menu* (S\$250++ per person) for guests seated at The Loft on Level 1, a prime spot for countdown parties in the Marina Bay district. Guests will be treated to a platter of seven appetisers, from a special rendition of *Chicken & Waffle* elevated with oscietra caviar, to mouthwatering sides like *barbecue pork ribs*, *tiger prawns* in spicy salsa and *stuffed hot wings* with a side of ranch. Keep the glasses flowing throughout the evening and opt for Yardbird's New Year's Eve selection of champagnes, white wines, red wines and the Singapore-exclusive *Old Skool Lager* and *Yardbird IPA Session*.

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

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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 over 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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