

MEDIA UPDATE

Charming Mother’s Day and ‘Meatless May’ surprises at Marina Bay Sands

Singapore (12 April 2022) – This May, celebrate the Queen of the family over memorable Mother’s Day gourmet specials at more than 10 restaurants at Marina Bay Sands. Roll out the red carpet for mum through the weekend and indulge in themed menus at **db Bistro & Oyster Bar**, **KOMA** and **Mott 32**, or give her a well-deserved treat with **Black Tap’s** *Lady Boss sandwich* and **Yardbird’s** free-flow *rosé wine package*. For one day only on Mother’s Day (8 May), guests can also look forward to elegant celebrations at **Bread Street Kitchen**, **CUT** and **Spago by Wolfgang Puck**, or revel in splendid Sunday champagne brunches at **LAVO** and **RISE**. For a full line-up of Mother’s Day dining specials, visit marinabaysands.com/deals/restaurants/mothers-day.html.

Wellness also takes centrestage at Marina Bay Sands in May, as eight restaurants debut their ‘Meatless May’ specials featuring delectable creations and set menus starring plant-based meats and the season’s freshest harvest.

Wholesome ‘Meatless May’ menus at Marina Bay Sands (1 May – 12 June)



Relish exquisite wellness plates (top row, from L to R): **db Bistro’s** signature **grilled vegetables**; **KOMA’s** wellness line-up; **Spago’s** **warm eggplant salad**;

Explore guilt-free renditions of **Mott 32** and **RISE’s** crowd-favourites (bottom row, from L to R): **Mott 32’s** **sweet and sour “pork”**; **RISE’s** **mapo tofu with plant-based pork**

From 1 May to 12 June, swap the meat for wellness alternatives across eight restaurants as Marina Bay Sands’ talented culinarians flex their creativity to present dishes incorporating plant-based meats and seasonal vegetables. From nourishing superfoods at **Bread Street Kitchen** and immaculate green plates at **db Bistro**, **KOMA** and **Spago Dining Room**, to **Black Tap’s** *vegetarian truffle burger*, plant-based renditions of Asian favourites at **Mott 32** and **RISE** and **Yardbird’s** *watermelon steak*, options are aplenty for flexitarians and vegetarians. For the full line-up of ‘Meatless May’ dining specials, view the appendix below or visit marinabaysands.com/deals/restaurants/meatless-may.html.

Endless lunch options from S\$21++ await at over 20 participating restaurants (till 31 May)



Set your next weekday lunch date at Marina Bay Sands and receive up to 20 per cent earnings
(top row; from L to R): Spago's **Snake River Farm flat iron steak**; Mott 32's **signature black cod**; db Bistro's **lobster roll**
(bottom row; from L to R): Black Tap's **burger salad**; RISE's **Thai green curry with chicken**; Yardbird's **Chicken 'N' Watermelon 'N' Waffles**

From now until 31 May 2022, Sands Rewards LifeStyle members can receive up to 20 per cent earnings when they dine at over 20 participating restaurants on weekdays between 11am to 3.30pm. From romantic lunch dates with a view at **Spago Dining Room** and **LAVO Italian Rooftop Restaurant & Bar**, to business lunch meetings at **db Bistro & Oyster Bar** and a splendid lunch buffet at **RISE**, diners can take their pick from the integrated resort's diverse array of dining experiences across cuisines. For the full line-up of participating restaurants, visit marinabaysands.com/deals/restaurants/endless-lunch-selections.html.

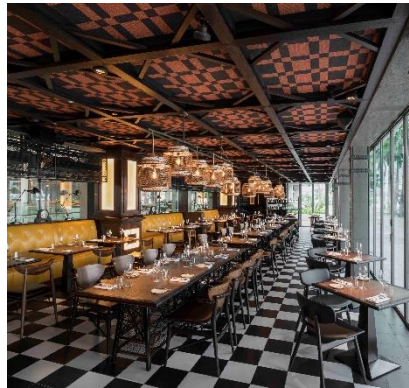
Splendid Mother's Day extravaganza



Celebrate Mother's Day with Black Tap's **Lady Boss Sandwich** and **Raspberry Vodka Macchiato**

From 2 to 8 May, treat the Queen of the household to a memorable Mother's Day celebration at **Black Tap**, as the famed New York burger and milkshake sensation's popular *Lady Boss Sandwich* (S\$24++) and *Raspberry Vodka Macchiato* (S\$21++) return. The *Lady Boss Sandwich*

features smoky chargrilled chicken, topped with creamy fresh mozzarella, arugula and a savoury truffle chimichurri sauce. Pair the dish with the *Raspberry Vodka Macchiato* – an elegant tipple that comprises raspberry-infused vodka, sweet peach liqueur, vanilla and lemon, crowned with hand-whipped cream. For reservations, visit marinabaysands.com/restaurants/black-tap.html or call 6688 9957.



Indulge in Bread Street Kitchen & Bar's famed traditional Sunday roast with picturesque views of Marina Bay

Celebrate the Queen of the family at **Bread Street Kitchen & Bar** over a sumptuous three-course feast (S\$88++ per person), as the award-winning restaurant brings together the best of Sunday lunch hits for this momentous occasion. Available all-day on 8 May¹, the feast begins with a choice of crowd-favourite starters, such as the *Bread Street Kitchen seafood chowder*, generously topped with smoked bacon, haddock, prawns and mussels, and the limited-time *potted salt beef brisket*, *grain mustard*, *piccalilli*, *seeded cracker*.

The star of the show is Bread Street Kitchen's signature *traditional Sunday roast*, where guests can enjoy classic accompaniments like Yorkshire pudding and honey roast carrots with a choice from three proteins: U.S.D.A. prime striploin, roasted baby chicken, and slow roasted Dingley Dell pork belly. Draw to the meal to a close over sweets like *sticky toffee pudding*, *chocolate fondant*, and dairy-free *pineapple & kiwi carpaccio*, *passionfruit lime*, *coconut sorbet*. Mothers who order this set will receive a complimentary glass of *Prosecco*. For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html or call 6688 5665.



Indulge in a luxurious Mother's Day lunch at CUT by Wolfgang Puck

¹ This information was updated on 23 April 2022. For the latest information, please visit [this website](#).

On Mother's Day (8 May), one-Michelin starred **CUT by Wolfgang Puck** is presenting a glorious three-course lunch (S\$125++ per person; 12pm to 2pm). Begin with a selection of house-made pastries such as *smoked salmon bagels* with citrus cream cheese, before moving on to a choice of signature starter, entrée, and dessert. Savour CUT's signature starters, which include the *Austrian oxtail bouillon*, *chervil*, *bone marrow dumpling* and the *maple glazed pork belly*, *rhubarb-apple compote with chicharrón*, or opt for the refreshing *white asparagus salad*, *baby beets*, *micro arugula*, *shiro miso vinaigrette*. For entrées, enjoy CUT's classic *Maryland blue crab cakes benedict*, or the restaurant's rendition of *pork schnitzel*, *pork sausage country gravy*, *fried eggs*, *butter milk biscuits*. Steak lovers can opt for *steak & eggs*, featuring U.S.D.A. prime New York sirloin (170g) served with crispy roasted marble potatoes and watercress salad, or savour premium cuts such as the American wagyu ribeye (supplement S\$140++; 280g) and the prized Hokkaido Snow beef sirloin from Château Uenae (supplement S\$205++; 130g).

Draw a finale to the celebratory spread with a slice of classic *New York cheesecake*, or the decadent '*Chocolate Indulgence*', featuring a slow-cooked chocolate soufflé served with Grand Marnier chantilly and vanilla ice cream. Enliven the lunch experience with a free-flow beverage package (S\$88++ per person) to keep the glasses flowing with champagnes, house pour spirits, wines, beer and more. For reservations, visit marinabaysands.com/restaurants/cut or call 6688 8517.



db Bistro honours all mums with an opulent brunch experience

Commemorate Mother's Day with **db Bistro & Oyster Bar**'s luxurious three-course Mother's Day brunch (S\$75++ per person), available on 7 and 8 May from 12pm to 4pm. The Spring-inspired menu begins with a choice from three starters, including a fresh *burrata and spring pea salad*, *duck pâté* served with petite mache and mustard, or the smooth *white asparagus soup* with potato, leeks, and tarragon cream. Dive into the main course with *spaghetti Nero*, brimming with chunks of succulent jumbo lump crab in a delicious butter sauce, or get a true taste of French home cuisine with *coq au vin blanc*, accompanied with morel mushrooms. Other main options include quintessential brunch staples such as the *smoked salmon benedict*, or *steak haché and eggs* steeped in a red wine shallot dressing.

Draw a finale to the feast with a decadent *strawberry tart* served with refreshing yogurt sorbet. For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html or call 6688 8525.



Families can enjoy a delightful Mother's Day celebration with a special menu that consists of (clockwise from bottom): **assorted sushi**; **grilled miso cod & lamb chop**; assorted appetisers including **salmon pillow**, **crispy chicken** and **oyster shooter**; and a complimentary **Lychee Martini**

This Mother's Day, **KOMA Japanese Restaurant & Sushi Bar** invites guests to raise a toast to the women of the hour with a lovingly curated set menu (S\$150++ per person). Available from 6 to 8 May for both lunch and dinner, the special meal will begin with a celebratory *Lychee Martini* and an assortment of KOMA's signature appetisers. These range from *salmon pillow*, a puff pastry shell filled with smoked avocado and topped with salmon sashimi and burnt jalapeño peppers, to *crispy chicken*, an addictive dish coated with flat rice, aromatic truffle salt and tomato ponzu. Along with a sharing eight-piece platter of *assorted sushi*, guests can also look forward to savouring grilled delicacies for the main course, featuring *grilled miso cod & lamb chop*. Served with fresh beets, the miso-marinated black cod is accompanied with burnt jalapeño vinaigrette for a sweet heat, while juicy lamb chops with are grilled with a fragrant blend of cilantro and mint. To round off the celebrations, guests will also be treated to an exclusive *Mother's Day dessert*.

Throughout May, guests can relish the *Lychee Martini* (S\$24++), a refreshingly sweet and zesty concoction comprising of Ketel One Citroen, Giffard "Lichi-li" Liqueur, Crème de Pêche, and the fragrant, floral notes of Sakura Vermouth. Pair it with KOMA's decadent platter of *assorted appetisers* (S\$28++) that features KOMA's signature salmon pillow, crispy chicken, and oyster shooter – an energising shot of raw oyster submerged in a special cocktail mix.

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



Guests can indulge in a sky-high celebration with **LAVO's Sunday Champagne Brunch** this Mother's Day

This May, **LAVO Italian Restaurant & Rooftop Bar** is returning with the Mother's Day edition of its iconic Sunday Champagne Brunch. Families can pamper mothers with a lavish Italian-American buffet spread, featuring hearty additions such as *butter poached lobster benedict* with maitaise sauce and fennel pollen, tender *grilled cod* with roasted tomatoes and aperol butter, as well as a classic *tagliatelle with beef ragout* and whipped ricotta. Complemented by stunning views from 57-storeys above, guests can also enjoy an elevated selection of Mother's Day themed desserts and cocktails, including *berries crumble*, *cookies and cream cheese sandwiches*, *champagne parfait*, and *Mamma Mia*, a rich tangy mix of vodka, lemon juice, grenadine, Blue Curaçao and egg white. Available on 8 May from 12pm to 3pm, LAVO Sunday Champagne Brunch – Mother's Day Edition is priced at \$188++ per person (food and alcoholic beverages) and S\$118++ per person (food and non-alcoholic beverages). A family-friendly event, children aged four to 10 can also join in the festivities at S\$38++.

Throughout May, diners can indulge in LAVO's elevated rendition of its eggs benedict with *white asparagus*, *poached egg*, *black truffles & maitaise sauce* (S\$35++). Along with *Take Me Away* (S\$25++), guests can also get whisked off their feet in a rousing mix of vodka, Amaro Montenegro, truffle oil, lemon juice and simple syrup. The combo can be enjoyed at a special price of S\$48++.

Reservations are required at LAVO. For enquiries or reservations, please email lavo.reservations@marinabaysands.com or call 6688 8591.



Indulge in Mott 32's best-selling hits as part of its lavish Mother's Day set menu (from L to R): **signature smoked black cod; Shunde style pan fried free-range chicken, sand ginger**

From 6 to 8 May, bond with loved ones over hearty conversations and a curated Mother's Day set menu (\$128++ per person; minimum four guests) at **Mott 32**. Perfect for a convivial family reunion, the abundant menu comprises a trio of stunning premium dim sum, followed by the restaurant's popular *barbecue pluma iberico pork*, *yellow mountain honey* and *apple wood roasted 42 days Peking duck*, "signature Mott 32 cut". Sip on the nourishing *fish maw*, *conpoy*, *garoupa soup* before indulging in an impressive line-up of mains, ranging from the *Shunde style pan-fried free-range chicken in sand ginger*, a communal dish from the food capital of Guangzhou, China, to the *Alaskan king crab casserole*, *crab roe*, *vermicelli* and *signature smoked black cod*. For desserts, enjoy the *sweetened guava soup*, *sago*, *pomelo* accompanied with a flaky *lotus seed paste puff with red bean curd*. For reservations, visit marinabaysands.com/restaurants/mott32.html or call 6688 9922.



Roll mum a popiah and indulge in sumptuous Sunday brunch staples at RISE

Ring in a special Mother's Day extravaganza over Sunday brunch (8 May) at Marina Bay Sands' signature restaurant **RISE**. In addition to more than 90 items on its regular Sunday brunch line-up, RISE will offer celebratory dishes, including an opulent seafood platter brimming with a premium selection of crustaceans such as *Alaskan king crabs*, *Boston lobsters*, *Australian yabbies* and more, as well as *beef wellington* and *whole spit roasted salt marsh lamb*.

For one day only, RISE will specially team up with homegrown family eatery Kway Guan Huat Joo Chiat Popiah, Singapore's original popiah maker since 1938, to offer diners a DIY popiah kit tableside. Renowned for its soft, hand-made popiah crepes, the founders follow their forefathers' closely guarded recipe to produce crepes with a paper-thin, elastic and chewy texture. The popiah kit comes with scrumptious quintessential stuffings that diners can assemble at their own pace. Little ones can also explore a dedicated kids' station to pick up items such as *brioche French toast*, *mini wagyu beef burgers* and *assorted mini doughnuts*, among other delectable savouries and sweets.

RISE's Mother's Day themed Sunday brunch is priced at S\$55++ per child (aged 6 to 12) and from S\$120++ per adult. Guests can opt for the S\$198++ package to keep their glasses flowing for champagnes, house wines, beers and cocktails. For reservations, visit marinabaysands.com/restaurants/rise.html or call 6688 5525.



*Delight in Spago's exclusive sky-high Mother's Day brunch (clockwise from top left):
eggs benedict; carrot cake; New York cheesecake; Snake River Farm flat iron steak and eggs*

Celebrate Mother's Day with an elegant three-course brunch (S\$95++ per person) at **Spago by Wolfgang Puck**, exclusively available on 8 May from 12pm to 2.30pm. Bask in captivating views

of Singapore's skyline while indulging in brunch staples such as *eggs benedict*, served with fluffy buttermilk biscuits, organic poached eggs, country ham and hollandaise sauce, or the *Snake River Farm flat iron steak and eggs* paired with crispy fingerling potatoes, watercress and red wine reduction. End the celebration on a sweet note with a slice of *carrot cake* with caramelised walnuts and cream cheese gelato or opt for the timeless *New York cheesecake* with macerated strawberries and raspberry lychee sorbet.

Elevate the brunch with Spago's deluxe beverage package (supplement S\$140++ per person; 1.5 hours free-flow beverages) and toast to the occasion with champagnes, house pours of red and white wines, selected signature cocktails and house spirits. For reservations, visit marinabaysands.com/restaurants/spago.html or call 6688 9955.



Celebrate the special lady in your life over Yardbird's classic American hits and two-hour free flow rosé wine

For an intimate Mother's Day celebration, indulge in **Yardbird Southern Table & Bar's** one-day only splendid platter for two (S\$168++). Exclusively available on 8 May, the platter features a juicy lobster thermidor, cheese baked rice, and Southern seafood stew brimming with tiger prawns, mussels and octopus' legs. Additionally, guests visiting Yardbird from 6 to 8 May can opt for a special two-hour free flow rosé wine package at S\$80++ per person, perfect for pairing with the restaurant's famed dishes like the *Chicken 'N' Watermelon 'N' Waffles* and weekend brunch favourites like the *crab cake benedict* and *funfetti pancakes*. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html or call 6688 9959.

May dining specials



Build your own CrazyShake® and slurp it alongside gourmet burgers after the decorating class

Enjoy an afternoon of good fun at **Black Tap** over a CrazyShake® decorating masterclass (S\$160++ for two persons), held from Mondays to Thursdays between 3pm to 4pm. Learn to recreate the sensational milkshakes over a one-hour workshop with a Black Tap ‘master shaker’, who will provide step-by-step instructions for participants to construct their very own renditions of one of the world’s most Instagrammable treats. A perfect weekday activity for children and adults alike, the experience also includes a Black Tap meal (a choice of burger or burger salad and a CrazyShake®). For reservations and more information, visit DayAway’s [webpage](#).

Five new gourmet sandwiches debut at Origin + Bloom



Explore five new sandwich creations at Origin + Bloom (first image, clockwise from top left): **Sichuan braised pork**; **The Alternative TiNDLE™ wrap**; **The Great Nasi Lemak**; **lobster & prawn roll**; **Vietnamese bánh mì**




Tickle your tastebuds at **Origin + Bloom**, as the signature patisserie introduces five new gourmet sandwiches power packed with Asia’s iconic flavours. Perfect for a wholesome lunch, *The Great Nasi Lemak* (S\$12 nett) is an aromatic burger featuring spicy Muar otah, curry-marinated chicken and a sunny side up, complemented by crunchy iceberg lettuce and cucumbers, and sandwiched between two pandan buns layered with a secret house-made sambal cream sauce. Venture further up Asia for *Vietnamese bánh mì* (S\$12 nett), a famous breakfast grub comprising a French baguette generously stuffed with lemongrass-marinated chicken chunks and pâté, or excite your senses over the *Sichuan braised pork* (S\$12 nett) loaded on a pita bread.

Those who prefer a meatless option can try *The Alternative TiNDLE™ wrap* (S\$12 nett), starring breaded plant-based chicken patty swaddled in curry mayonnaise, raisins, sweet corns and roma tomatoes. Seafood lovers can also look forward to the *lobster & prawn roll* (S\$23 nett), a premium offering decked out in black truffles and avocados.

Throughout May, guests can enjoy 20 per cent off whole loaves when they purchase in-store after 7.30pm until closing². For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html or call 6688 8588.

² No pre-orders are allowed. While stocks last.

Appendix: **Meatless May (1 May – 12 June)**

	<p><u>Black Tap</u> <i>Limited-time burger special available all-day</i></p> <p>Vegetarians, unite! Black Tap will be introducing its latest original creation – the <i>vegetarian truffle burger</i> – in celebration of ‘Meatless May’. The scrumptious treat packs a black bean and mushroom patty doused in creamy truffle mushroom sauce, topped with sautéed cremini mushrooms and freshly grated parmesan, sandwiched between two vegan buns. The wholesome burger is served with a generous side of fluffy Idaho fries.</p>
	<p><u>Bread Street Kitchen & Bar</u> <i>Available all day</i></p> <p>Famed for its modern British European fare, Bread Street Kitchen & Bar presents four à la carte dishes that can also be enjoyed as a three-course meal. Refresh your palate for the first course of the <i>superfood salad</i> (S\$15++ for small; S\$24++ for large), featuring fresh produce like kale, cucumber, quinoa, grilled corn and avocado purée, tossed in orange dressing and completed with spiced nuts. For mains, choose between the <i>celeriac steak</i> (S\$30++), a new signature dish served alongside mushroom gravy on wild rice and grilled mushrooms and watercress, and the limited-time <i>spring vegetable tart</i> (S\$30++), a savoury puff pastry dish that shines through with Springtime vegetables, fresh salsa verde and baby cress leaves.</p> <p>Finally, enjoy an irresistible serving of <i>pineapple & kiwi carpaccio</i> (S\$18++) served with a dollop of coconut sorbet, perfect for diners looking for gluten-free and dairy-free sweets.</p>
	<p><u>db Bistro & Oyster Bar</u> <i>À la carte dishes available all day</i></p> <p>db Bistro & Oyster Bar is set to present its <i>Wellness menu</i> from 1 May to 12 June, starring a selection of four à la carte dishes that showcase fresh vibrant Spring produce. Sing to the season’s tune with the velvety <i>white asparagus soup</i> (S\$23++), studded with potatoes, leeks and tarragon cream, or whet your appetite with the classic <i>burrata & spring peas</i> (S\$22++), served with sweet heirloom carrots and tangy ver jus vinaigrette. Savour the pure freshness of Spring harvest with the <i>grilled seasonal vegetables with sauce verte</i> (S\$36++), and satiate pasta cravings with the aromatic <i>wild mushroom rigatoni</i> (S\$36++), boasting earthy notes of morel mushrooms, broccolini and Pecorino Romano.</p>



KOMA Japanese Restaurant & Sushi Bar

Available for both lunch and dinner from 1 May to 12 June

As part of the property-wide Meatless May campaign, KOMA will be unveiling an array of plant-based offerings for a limited time only. Guests can delight in the airy golden crunch of tempura with ingredients such as *vegetables kakiage* (S\$16++), *sweet corn* (S\$12++) and *Japanese sweet potato* (S\$16++). Main courses also feature two delectable options in the form of *grilled sesame tofu* (S\$18++) and *7 treasure vegetables* (S\$16++) – a wholesome medley of avocado, cucumber, asparagus, kanpyo, yama gobo and shiso wrapped in soy paper, which are best followed with creamy *vegan banana ice cream* (S\$15++) for dessert. The restaurant has also specially cultivated *KOMA garden* (S\$16++), a hand-crafted mocktail with citrus notes from a blend of Seedlip Grove, agave syrup, Hailan citron tea-infused syrup as well as grapefruit and lemon juice.



LAVO Italian Restaurant & Rooftop Bar

Available daily throughout the month of May for lunch only

Throughout the month of May, LAVO is spotlighting savoury plant-based alternatives with a slate of meatless lunchtime specials such as *KARANA lasagna* (S\$25++) – a spin on the staple Italian dish layered with house-made pasta sheets, marinara sauce, creamy besciamella, mozzarella cheese and whole-plant protein derived from the mighty young jackfruit. Guests can also dig into *plant-based good catch tuna melt sandwich* (S\$28++), an assembly of grilled rye bread, yellow American cheese, pepperoncini aioli and house pickles, as well as *plant-based good catch crab cakes* (S\$23++), which features a breaded plant protein blend with Calabrian chilli aioli in a medley of flavours that pack a punch.



Mott 32

À la carte dishes available for lunch and dinner

Indulge in familiar, bold flavours of **Mott 32's** signature cuisine through its plant-based menu, featuring nine adapted versions of its classic dishes. Relish the *signature smoked "cod"* (S\$45++) with fried fishless fillets tossed over high heat in a tantalising sauce and smoked with apple wood, and pair a pint of chilled beer with the flavourful *crispy "chicken"*, *Szechuan red peppercorns*, *dried chili*, *cashew nuts* (from S\$26++) an irresistible fiery treat of golden fried plant-based chicken with dried chillies, Szechuan peppercorns, nuts and sesame.

In addition to plant-based meats, Mott 32's culinary team flexes their creativity and finesse to roll out meatless dishes replicated using natural ingredients that taste imperceptibly different to their original iterations. Chunky coconut flesh is used to replace squid in Mott 32's plant-based rendition of *salt & pepper "squid"*, *coconut meat*, *crispy baby corn* (S\$21++), while lion's mane mushroom is used in the fragrant *sweet & sour "pork"*, *red dragon fruit*, *crispy sesame rice cracker* (S\$32++) to brilliantly replicate the chewy yet firm textures of pork.



RISE

Available daily during lunch and dinner buffet service

Satiate cravings for Asia's fiery flavours at **RISE**, as the buffet restaurant offers unlimited servings of four special dishes to celebrate Meatless May. Roam Thailand's famous street markets and indulge in the *TiNDLE™ plant-based chicken stir fried with basil and chilli*, before heading next to Malaysia for crunchy *kadai vegetables with baby eggplants* cooked in an Indian handi pot. Come home to Singapore for simmered *mapo tofu* with plant-based pork and a comforting bowl of *Impossible™ stew in tomato sauce*.

Pair these sumptuous dishes with RISE's range of signature sodas created with wellness in mind. Guests can opt for low to no sugar options of the *cane crush*, *lemon ginger cooler*, and the Thai-inspired *spicy mango*.



Spago Dining Room

Three-course dinner menu available from 6pm

Come 1 May, **Spago Dining Room by Wolfgang Puck** unveils its first-ever three-course *Wellness dinner menu* (S\$79++ per person), featuring creative iterations of its top picks and signature dishes. Commence the meal with exquisite *avocado cones*, modelled after the restaurant's world-famous *tuna tartare cones*, before a choice of main course. Relish in the *warm eggplant salad*, a medley of 'eggplant caviar' (roasted eggplant puree), goat cheese, pine nuts, crispy falafel and arils of plump tart pomegranate, or enjoy the *sweet pea agnolotti*, featuring delightful parcels of handmade pasta stuffed with fresh sweet pea fillings, combined with mascarpone and parmigiano reggiano. Sweeten the meal with a slice of luscious *vegan cake*, created exclusively for this limited-time menu.



Yardbird Southern Table & Bar

Available all day

In addition to signature garden bites like the *butter lettuce & grilled mango salad* (S\$18++), **Yardbird Southern Table & Bar** will present four creative plant-based creations that best represent classic American cuisine.

For starters, relish the *Southern pickled mushroom tart* (S\$23++) starred by a trio of mushrooms, namely the grilled portobello, soy button mushrooms and tempura enoki, before savouring the *Impossible™ chilli* (S\$38++), served on a delicious flatbread and topped with spiced guacamole and pico de gallo, roasted cauliflower florets, and vegan cheddar. Then sink your teeth into the pan-seared *watermelon steak* (S\$39++), a refreshing and mouthwateringly delicious main marinated with smoky flavours, served alongside a *TiNDLE™* stuffed jalapeño pepper and tatsoi salad. Sweeten the deal with the *maple pecan crush* (S\$18++), served on a coconut husk to resemble a flower pot with an avocado ice-cream base, adorned with crushed pecan bars, coconut flakes, and a touch of sea salt.

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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