

MEDIA UPDATE

Toast to Singapore's 57th birthday at Marina Bay Sands

Singapore (8 July 2022) – This National Day, visitors to Marina Bay Sands can rejoice over a spectacular array of menus themed after the Lion City's most treasured flavours. From **Black Tap's Merlion CrazyShake[®]** and cocktail creations inspired by the beloved national icon's 50th birthday, to modern remakes of Singapore's nostalgic delights at **CUT**, **db Bistro & Oyster Bar**, **LAVO** and **Mott 32** and bespoke gin concoctions at **Renku Bar & Lounge**, there are endless dining options to commemorate the nation's 57th birthday. For a full line-up of National Day specials, visit [marinabaysands.com/offers/restaurants/national-day.html](https://www.marinabaysands.com/offers/restaurants/national-day.html).

This July, gourmands can also delight in **Black Tap's** monthly burger and milkshake special, as well as **db Bistro's** 'Summer in Provence' themed menus from 22 July to 4 August. Come mid-week, unwind and make merry over all-new themed nights at **AVENUE Singapore**.

Marina Bay Sands presents 'Merlion 50' themed beverages (1 August – 2 October)



*Discover the adventurous spirit of Singapore's beloved Merlion through themed mixology
(from L to R): Yardbird's **Merlion Cocktail**; RISE's **The Merlion**; Spago's **Purple Lion***

The Merlion may be 50, but it still enjoys a good drink. From 1 August to 2 October, Marina Bay Sands will launch limited edition beverages that draw inspiration from the Merlion's adventurous spirit, combining locally distilled spirits and homegrown botanicals, namely **db Bistro's Champagne Sling** (S\$20++ per glass), **KOMA's Pandan Dream** (S\$24++ per glass), **RISE's The Merlion** (S\$22++ per glass), **Spago's Purple Lion** (S\$22++ per glass) and **Yardbird's Merlion Cocktail** (S\$25++ per glass).

From 1 to 30 September, guests can also indulge in **Black Tap's** whimsical **Merli's Golden Jubilee**, a strawberry ripple CrazyShake[®] topped with vanilla frosted rim, rainbow marshmallow twists, blue and white cotton candy, vanilla red bean taiyaki, and icing cookies. For a full line-up of Merlion 50 themed beverages, visit [marinabaysands.com/offers/restaurants/national-day.html](https://www.marinabaysands.com/offers/restaurants/national-day.html).

Celebrate National Day with locally inspired specials at Marina Bay Sands



*Black Tap puts a creative spin on familiar local favourites (from L to R): **prawn paste chicken sandwich** and **National Day CrazyShake[®]***

This August, celebrate Singapore's 57th birthday with **Black Tap's** all-new *prawn paste chicken sandwich* (S\$24++), inspired by the local favourite *har cheong gai* (prawn paste chicken). Available throughout the month, the sandwich features a crispy chicken thigh deeply marinated in prawn paste, topped with piquant cincalok aioli, house made cucumber slaw, tobiko, and a squeeze of zesty calamansi. Black Tap's Singapore-exclusive *National Day CrazyShake[®]* (S\$23++) will also make a return this year from 8 to 14 August with a tribute to Singapore's classic rose and milk beverage. Decked in patriotic colours of the Singapore flag, the pastel pink hued bandung CrazyShake[®] is served in a tall glass rimmed with red and white star sprinkles, topped with a slice of cake, a white crescent icing cookie and a bright red cherry. For reservations, visit marinabaysands.com/restaurants/blacktap or call 6688 9957.



*Savour personal recipes of local dishes and desserts by CUT's award-winning culinary team (from L to R): **USDA prime beef hor fun**; **coconut chiffon durian cake with gula melaka ice cream***

On 9 August, Michelin-starred restaurant **CUT by Wolfgang Puck** takes National Day celebrations up a notch with an exclusive three-course National Day lunch menu (S\$58++; from 12pm to 2.30pm). Paying homage to Singapore's celebrated local dishes, the modern steak restaurant will be presenting a selection of local delights, including the moreish *salted egg yolk soft shell crab*, served with fluffy house made mantou and steamed rice, as well as the wok-kissed *U.S.D.A. prime beef char kway teow*. Round up the meal with exquisite locally inspired desserts, such as the aromatic *coconut chiffon durian cake*, served with a quenelle of delicate gula melaka

ice cream. For reservations, please email cutreservations@marinabaysands.com or call 6688 8517.



Draw the meal to a close with db Bistro's theatrical signature baked Alaska

This August, turn up the heat with **db Bistro & Oyster Bar's** signature baked Alaska (S\$20++; good for two), an Instagrammable treat with a refreshing local twist. Prop your cameras to capture the dish as it gets flambéed with Malibu rum tableside, before indulging in the core of coconut, pineapple and lime ice cream, enveloped in a delicate layer of banana cake and toasted meringue. For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar or call 6688 8525.



Commemorate National Day with KOMA's cocktail and dish pairing before rounding up the meal with an exceptional dessert (from L to R): roasted beef with Pandan Dream; KOMA bell dessert

Throughout August, **KOMA Japanese Restaurant & Sushi Bar** celebrates National Day with a bespoke cocktail and dish pairing, available for dinner only. A refreshing rendition of the iconic *Singapore Sling*, KOMA's brand-new *Pandan Dream* (S\$24++) tips the hat to Singapore's blossoming distillery scene, featuring a base of locally produced Brass Lion Butterfly Pea Gin and Melati, Asia's first non-alcoholic aperitif crafted with Asian botanicals. Combined with fresh lime juice, pineapple juice, Peter Heering cherry liqueur and soda water, the concoction marries zesty, tropical notes with a pop of fizz for an uplifting thirst-quencher. Pair the cocktail with *roasted beef* (S\$48++), featuring slivers of tender roasted beef combined with mixed salad, cheese cubes, and an umami sea urchin sauce.

Surprise and delight loved ones with the restaurant's breathtaking new creation – the *KOMA bell dessert* (S\$38++). Available for dinner from 9 to 15 August, the remarkable dessert features an

intricate white chocolate replica of KOMA's iconic 2.5-metre-tall Japanese bell, flambéed with rum tableside for a visual feast. Concealed within the chocolate bell is a delicate strawberry, pineapple and coconut baked Alaska, complete with a fluffy toasted meringue adorned with fresh strawberries. For reservations, please email koma.reservations@marinabaysands.com or call 6688 8690.



(from L to R): LAVO presents its rendition on Singapore's well-loved dishes such as **lobster laksa**, **pulled beef pizza** and **Singapore waffle cone**; LAVO unveils its August pairing of **piccolo tower** and **Veuve Clicquot Yellow Label Brut Champagne**

Start your National Day celebrations early with a spectacular sky-high gourmet experience at **LAVO Italian Restaurant & Rooftop Bar**, as the restaurant pays homage to Singapore's popular local fare with a selection of innovative locally inspired dishes available from 2 to 9 August. Relish in homegrown favourites such as the *Singapore chilli crab* (S\$58++) with golden fried mantou and indulge in LAVO's elevated rendition of the *lobster laksa* (S\$48++), featuring half a fresh Maine lobster, a golden fried egg and al dente spaghetti in a rich, spicy broth laced with coconut fragrance. Other highlights not to be missed include the *pulled beef pizza* (S\$38++), topped with generous chunks of tender beef in a tantalising black pepper sauce and pineapple slaw, as well as the *Singapore waffle cone* (S\$28++), a picturesque dessert decked in Singapore's national colours with creamy vanilla and strawberry gelato wrapped in a red velvet bubble waffle.

For the month of August, seafood lovers can also indulge in LAVO's lavish *piccolo tower* (S\$188++), a splendid seafood bounty featuring succulent jumbo shrimps, sweet littleneck clams, luxurious king crabs, half lobster, crabmeat salad and tuna ceviche. Elevate the dining experience with a divine pairing of *Veuve Clicquot Yellow Label Brut Champagne* (S\$88++ for two glasses) – the label's hallmark bubbly with alluring notes of lemon, vanilla and toffee apple.

These specials are available for dinner from 1 to 31 August. For reservations, email lavo.reservations@marinabaysands.com or call 6688 8591.



Delight in Mott 32's uniquely local dishes (from L to R): **crispy prawn with salty egg and oatmeal**; **wok-fried live whole crab in black pepper Singapore style**

Diners with a penchant for Chinese cuisine can head to contemporary Chinese restaurant **Mott 32** to savour dishes that draw inspiration from Singapore's most welcomed crowd favourites. Available for both lunch and dinner, must-tries include the *wok-fried chilli crab with mantou* (market price), *wok-fried live whole crab in black pepper Singapore style*, as well as the *crispy prawn with salty egg yolk and oatmeal* (S\$38++). Pair these dishes with handcrafted cocktails such as the *Harbour Dawn* (S\$24++), a Singapore-exclusive tippie inspired by the garden city that combines butter washed vanilla rum with coconut, pandan, almond, verjus and champagne. For reservations, visit marinabaysands.com/restaurants/mott32 or call 6688 9922.



Round off the evening with post-dinner drinks at **Renku Bar & Lounge**

Wander away into the evening at **Renku Bar & Lounge**, Marina Bay Sands' signature hotel lobby bar tucked away in the heart of the bustling hotel. The intimate evening spot recently introduced a live pianist and a bespoke gin trolley service featuring eight distinctive spirits from homegrown Singapore Distillery. A nod to Singapore's heartland heritage, the juniper spirits celebrate local botanicals through unique flavours like Coconut Pandan Gin, the Bandung-inspired Stolen Roses Gin, and the robust Merlion Gin made with 13 spices and herbs. Guests are welcome to tailor a *Gin & Tonic* (S\$24++ per glass) to their desire and top it off with garnishes such as lime wedges, oranges or rose buds.

Pair the bespoke concoction with Renku's array of local heritage dishes (from S\$25++) such as Singapore-style *laksa*, *nasi goreng* and wok-kissed *Hokkien mee*, starring an umami-laden stock slow boiled for hours with pork bones, chicken bones and wolfberries, then fired up under intense heat before being served with prawns, iberico roast pork, housemade sambal belacan and a fresh

squeeze of lime. For a post-dinner soirée, opt for Renku's signature *cheese and cold cuts platter* (S\$30++), the perfect accompaniment to relish the botanical notes and refreshing crispness of your bespoke gins, or sweeten your date with *daily cakes* available by the counter.

Renku Lounge is open to walk-in guests from 7.30pm to 12am daily. It operates as the Hotel's executive club lounge from 6.30am to 7pm daily exclusively for club room and suite guests. For enquiries, email ClubRenku@Marinabaysands.com or call 6688 5568.

Waterfront dining at Marina Bay Sands



(from L to R): Bask in the National Day celebrations in the heart of Marina Bay at **Bread Street Kitchen & Bar**; shake it up with Yardbird's signature cocktails like **Southern Peach** and **Watermelon Sling**

This National Day, book a seat at **Bread Street Kitchen & Bar** or **Yardbird Southern Table & Bar** to enjoy the best of waterfront dining along Marina Bay. Tuck into a hearty British European feast with signatures like the *beef wellington* (S\$160++; serves two) and *fish & chips* (S\$36++), or light bites like the *tamarind spiced chicken wings* (S\$20++) and *sticky toffee pudding with clotted cream ice-cream* (S\$19++). Pair them with cocktails inspired by world travels (S\$23++ per glass), from *Mango Spice 2.0* that pays tribute to India's mélange of spice and aroma and *Thai Colada* featuring the best of the Caribbean and Thailand, to European-inspired tipples like the *Breakfast Martini*, *Mémoire of Love* and *Amalfi Spritz*. For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html or call 6688 5665.

The revelry ensues at The Loft on Level 1 at **Yardbird Southern Table & Bar** with its beckoning alfresco dining overlooking Marina Bay. Partake in the Merlion 50 celebrations with the refreshing *Merlion Cocktail* (S\$25++), which features an invigorating blend of Martell VSOP, Cointreau, lime juice, honey ginger, earl grey tea, ginger beer and mint leaves. Available from 1 August until 2 October, the cocktail pairs perfectly with Yardbird's famed dishes like the *lobster mac & cheese* (S\$64++) and unmissable *Chicken 'N' Watermelon 'N' Waffles* (S\$40++). Complete the feast with Yardbird's all-new towering *Bourbon bacon chocolate cake* (S\$22++), neatly layered with Nutella frosting and cheeky espresso candied bacon on top.

A minimum spend of S\$100++ per person is required for guests dining at The Loft from 5pm onwards on 9 August; for reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html or call 6688 9959.



(from L to R): CÉ LA VI Singapore Club Lounge presents the **Maimoa lamb chops** and **BBQ oysters** in its special one-night-only National Day BBQ Menu

End the night on a high at **CÉ LA VI Singapore Club Lounge** and take in majestic views of the city skyline with front row seats to the spectacular National Day fireworks display that will ensue over the Marina Bay precinct. Perched atop Sands SkyPark, the world-class rooftop bar presents a one-night-only National Day BBQ dinner menu on 9 August, 5pm to 9pm, featuring a range of savoury barbequed meats such as **BBQ oysters**, smoked with ponzu granita, and **Maimoa lamb chops**, served over chimichurri sauce. Sharing platters such as the **Classic BBQ Platter** and **Surf & Turf BBQ Platter**, which features an assembly of the menu's finest cuts, are also available for larger parties.

CÉ LA VI Singapore continues to present its regular menu at its Restaurant and SkyBar. A minimum spend of S\$300++ per person is required for guests dining at Club Lounge, while guests are required to spend a minimum of S\$168++ per person at the SkyBar. For reservations, visit celavi.com/en/singapore.



(from L to R): Venchi's refreshing **red berries sorbet** and exquisite mix of **Italian-made pralines and chocolates**

To add a touch of sweetness to the celebrations, Italian gourmet chocolate and gelato confectionery **Venchi** is offering a 10 per cent off its **red berries sorbet**, a refreshing new flavour on its menu, from 1 August till 9 August. Visitors can also indulge in an exquisite mix of pralines and chocolate at only S\$57 nett for 300 grams under the Pick & Mix promotion, limited only to the first 50 redemptions for the promotion period running from 20 July to 9 August. For more information, visit marinabaysands.com/shopping/venchi.html.



*Imperial Treasure Fine Chinese Cuisine's Chef's Recommendation Set Menu, featuring its **signature Peking duck**, **pan-fried iberico pork chop with garlic chips** and **braised vermicelli with prawn & XO sauce***

Diners with a more traditional palette can savour a series of classic Chinese delicacies at **Imperial Treasure Fine Chinese Cuisine** and delight in its ongoing Chef's Recommendation Set Menu from S\$98++ per person. The set features the restaurant's tender and crisp *signature Peking duck*, complete with thin crepes and garnishes. It also includes a mouthwatering *pan-fried iberico pork chop* topped with garlic chips, *braised vermicelli with prawn & XO sauce*, and more. For reservations, visit marinabaysands.com/restaurants/imperial-treasure.html or call 6688 7788.



*(from L to R): Enjoy popular Vietnamese sides, the **Imperial spring rolls** and **vegetarian Summer rolls**, at **So Pho***

From 1 to 12 August, guests who purchase a main course at casual Vietnamese café **So Pho** can enjoy classic Vietnamese sides, such as its *Imperial spring rolls*, *vegetarian Summer rolls*, and *Vietnamese baguette with vegetables* at only S\$5.70++ each (while stocks last). For more information, visit marinabaysands.com/restaurants/so-pho.html or call 6688 7044.

July dining and nightlife specials



Relish in Black Tap's July monthly specials (from L to R): **truffle hot honey chicken sandwich** and **peach cobbler classic shake**

Calling out to all spice lovers! This July, **Black Tap Singapore** introduces its brand-new *truffle hot honey chicken sandwich* (S\$24++), featuring a thick cut of golden-brown crispy chicken with a mouthwatering combination of truffle hot honey, red pepper jam, tangy Alabama white BBQ sauce and kosher pickles, served with side of fluffy Idaho fries. Counter the heat and welcome the Summer peach season with Black Tap's *peach cobbler classic shake* (S\$12++), also exclusively available in July. For reservations, visit marinabaysands.com/restaurants/black-tap or call 6688 9957.



(from L to R): Savour the brilliance of Provençal cuisine with db Bistro & Oyster Bar's 'Summer in Provence' menus, featuring **ratatouille**, **tarte au citron** and **tropézienne**

Journey to the South of France and soak in the flavours of Summertime with **db Bistro & Oyster Bar's** weekly themed 'Summer in Provence' three-course menus (S\$75++ per person), available for dinners only from 22 July to 4 August. Located in Southeastern France on the Mediterranean, Provence is known for its high-spirited and bright cuisine, with ample focus on the use of its abundant native herbs, glorious produce and fresh seafood.

For the first week (22 July to 28 July), embark on a Summer gastronomic vacation with *soupe de poisson*, a delicate Marseille-style Fisherman's soup served with an aromatic garlic rouille, or opt for the renowned *traditional niçoise salad*, featuring thick cuts of confit tuna with fresh seasonal vegetables in a garlic & anchovy dressing. For mains, delight in Chef Boulud's personal recipe of *ratatouille*, a vibrant Provençal vegetable stew served with crispy chickpea panisse and basil pesto, or deep dive into the Mediterranean with *seabass "en papillote"*, a timeless baked fish creation with fennel, carrots, sun-dried tomatoes and tangy citrus dressing. Round up the meal

with *tarte tropézienne*, the legendary French dessert of fluffy brioche layered with light vanilla pastry cream.

Come 29 July to 4 August, db Bistro switches up the “Summer in Provence” menu with a fresh selection of classic dishes from the region. Whet your appetite with *Mediterranean mezze*, featuring a trio of sun-dried tomatoes hummus, nutty eggplant caviar and tzatziki dips with crispy socca (chickpea pancake), or savour the *seafood & vegetable aioli*, brimming with Brittany cod, jumbo prawn and vegetables with a piquant garlic aioli. Pasta lovers can indulge in the *spaghetti bottarga* packed with briny cured fish roe with whiffs of lemon and parsley, while those with a penchant for rustic French cooking will appreciate the simple, fresh flavours of the *grilled dourade* (sea bream), served with artichokes and sauce verte. End the meal on a sweet note with the bright and lovely *tarte au citron*, a tangy lemon tart topped with airy toasted meringue.

Reservations are strongly recommended, and menu items are subject to change based on available ingredients. For reservations or enquiries, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html or call 6688 8525.



AVENUE Singapore will operate on Wednesdays and Thursdays, from 10pm till late, from July (credit: Marina Bay Sands)

Partygoers can also look forward to the return of new themed nights at **AVENUE Singapore** this month. The bespoke lounge, which has revised its operating hours from July, will now hold themed nights *Killer Queen* and *Now That's Pop* on Wednesdays and Thursdays respectively. More information on AVENUE's themed nights will be announced online later this month. For reservations, e-mail avenue.reservations@marinabaysands.com or call 6688 8680.

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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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