

MEDIA UPDATE

Splendid Thanksgiving feasts and November specials at Marina Bay Sands

Singapore (28 October 2022) – This Thanksgiving (24 November), gather loved ones for fabulous feasts at Marina Bay Sands' repertoire of restaurants, as award-winning culinary teams present their renditions of celebratory turkeys and seasonal pies. Look forward to an exciting line-up of themed menus from several restaurants, ranging from three-course menus at **db Bistro & Oyster Bar**, **Spago Dining Room by Wolfgang Puck** and **Yardbird Southern Table & Bar**, to à la carte Thanksgiving specials at **LAVO**, premium live carvings at Marina Bay Sands' signature buffet restaurant **RISE**, and a show-stopping *Pecan Pie CrazyShake*[®] at **Black Tap Singapore**. For cosy home celebrations, swing by **Yardbird** to pick up a luxurious *Thanksgiving holiday box* and *whole pies*, perfect for a party of eight to 10 persons.

Marina Bay Sands has also recently unveiled **Social Hour+**, the integrated resort's (IR) expanded and elevated beverage programme encompassing stylish bar offerings from over 20 participating outlets. From **Mott 32**'s early evening *Dim Sum & Drink Sum* menu to *Social Hour Tuesdays*, revellers can discover the charm of various restaurants and bars at the IR. Throughout November, diners can also indulge in **KOMA**'s deluxe cocktail and appetiser pairing and **LAVO**'s exclusive *tiramisu* special, before welcoming the night at **Renku Bar & Lounge** over tipples and popular dishes from around the world.

Thanksgiving celebrations at Marina Bay Sands



*Thanksgiving themed specials take centrestage at Black Tap this November: **fried turkey and brie sandwich;**
Pecan Pie CrazyShake[®]*

Kick off the year-end holiday festivities with delightful Thanksgiving-themed specials at **Black Tap Singapore**. For the entire month of November, the restaurant will present the *fried turkey and brie sandwich* (S\$28++), a mouthwatering combination of crispy turkey, melted brie, peppery watercress, cranberry pecan stuffing and roasted garlic mayo, served with a side of delicious cinnamon sweet potato fries. Amp up the celebrations with Black Tap's brand-new *Pecan Pie CrazyShake*[®] (S\$25++), a luscious pecan vanilla milkshake served in a tall glass with vanilla frosted rim studded with Texas glazed pecans and crowned with a slice of toasty pecan pie, whipped cream, caramel drizzle and cherry. For reservations, visit marinabaysands.com/restaurants/black-tap.html or call 6688 9957.



(from L to R): Savour the best of Bread Street Kitchen while overlooking the picturesque Marina Bay waterfront; relish the signature appetiser **potted salt beef brisket**

Together with Gordon Ramsay restaurants around the world, **Bread Street Kitchen & Bar Singapore** will be commemorating Thanksgiving on 24 November with its curated three-course menu (S\$79++ per person). For appetisers, choose between the *smoked salmon*, which is delicately marinated with celeriac horseradish cream and dill atop sourdough, and the *potted salt beef brisket* served with a dollop of grain mustard and piccalilli alongside seeded crackers.

For mains, guests can indulge in *roasted turkey breast* accompanied by chestnut stuffings and pigs in blankets alongside red wine jus. Those looking for a comforting main can opt for the creamy *beetroot risotto*, elevated with a symphony of black truffles, goat's cheese and hazelnuts. Round up the meal with a decadent serving of *spiced pumpkin & pecan pie and cinnamon ice cream*, or Bread Street Kitchen's signature dairy-free *pineapple & kiwi carpaccio*, *passionfruit, lime, coconut sorbet*. For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html or call 6688 5665.



A splendid Thanksgiving feast awaits at *db Bistro*, starring the signature **duo of free-range turkey**

Celebrate a traditional American Thanksgiving at **db Bistro and Oyster Bar** by Chef Daniel Boulud, as the restaurant rolls out a sumptuous three-course Thanksgiving menu (S\$98++ per person) on 24 November. Commence the celebratory feast with a *roasted pumpkin soup* that perfectly marries the flavours of duck confit, variations of celery and nutty pumpkin seeds. Thereafter, relish in the star of the meal – a scrumptious *duo of free-range turkey*. A combination of juicy herb-roasted turkey breast and chipolata sausage stuffed leg, the *duo of free-range turkey* is accompanied with tasty cornbread and chestnut stuffing, brussels sprouts, black pepper cranberry sauce and natural gravy. Wrap up the joyous feast with a slice of Thanksgiving pie and

pick from three flavours: the rustic *pumpkin pie* with maple ice cream, the classic *apple pie* with vanilla ice cream, or the *pecan pie* with a scoop of indulgent bourbon ice cream.

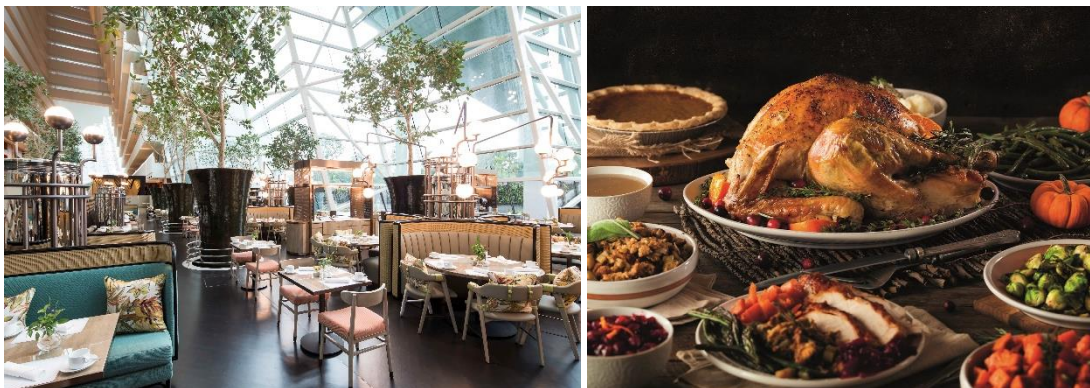
The menu is exclusively available on 24 November for lunch and dinner and is subject to availability. Reservations are strongly encouraged; visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html or call 6688 8525.



Celebrate Thanksgiving over a cheery feast at **LAVO Singapore**

LAVO Italian Restaurant & Rooftop Bar is celebrating the year-end season of merry making with an à la carte Thanksgiving menu, featuring three soulful Italian festive delights available for lunch and dinner on 24 November. Savour the *handmade tagliatelle mushroom and black truffle* (S\$43++) – al dente ribbons of hand-kneaded pasta and variations of sautéed mushrooms are tossed in an aromatic sauce, complete with freshly shaved black truffles. A quintessential Thanksgiving dish, LAVO's *turkey casserole* (S\$46++) boasts a beautiful combination of tender turkey roulade served with baked seasonal vegetables and herbs. Complete the joyous feast with the *apple crumble cake* (S\$23++), a hearty baked treat with juicy chunks of caramelised apples enveloped in a layer of buttery crumble baked to golden perfection.

For the whole month of November, LAVO will also welcome the addition of *LAVO's Tiramisu* (S\$21++), the restaurant's rendition of the classic Italian treat, to its dessert menu. Savour the interlaced layers of velvety mascarpone cheese and ladyfingers dipped in espresso to conclude the meal on a sweet note. For reservations, email lavo.reservations@marinabaysands.com or call 6688 8591.



Unwind in RISE's lush dining sanctuary over a hearty **Thanksgiving feast** in the company of loved ones

This Thanksgiving, Marina Bay Sands' signature restaurant **RISE** will be offering a spectacular array of live carvings and themed pies during lunch and dinner, on top of over 90 delicacies from its regular buffet repertoire. Taking centrestage is the oven *roasted turkey*, rubbed with a spice blend of pepper and paprika before it is slow roasted for four hours until the turkey is tender with a nicely crisp skin, best enjoyed with cranberry sauce and turkey gravy.

Guests can also delight in the *Australian wagyu aged grain fed prime rib*, an antibiotic-free breed which is oven roasted under low temperature before the final high temperature roast that gives it a caramelised layer of fats, as well as the *salt crusted New Zealand king salmon* blanketed in artisanal salt flakes. Pair these carvings with new highlights from the regular buffet such as the *raclette cheese* – the melted goodness can be enjoyed with guests' choice of ingredients such as cornichons, mushrooms, and RISE's selection of cold cuts. Round off the feast with themed desserts like the *granny smith apple pie* and *organic Japanese pumpkin pie*.

RISE's Thanksgiving lunch and dinner follows the regular buffet pricing, and every child under 12 years old accompanied by one paying adult gets to dine for free. For reservations, visit marinabaysands.com/restaurants/rise.html or call 6688 5525.



*Spago by Wolfgang Puck rounds up its best-selling crowd favourites and festive treats in its Thanksgiving menus (clockwise from top left): **agnolotti with Hokkaido pumpkin brown butter; USDA prime New York striploin; pecan pie; lemon meringue pie***

Show your appreciation for loved ones over a sky-high Thanksgiving celebration at **Spago by Wolfgang Puck**. Take in panoramic views from 57 storeys high and indulge in a decadent three-course spread curated by Spago's all-star culinary team led by Executive Chef Greg Bess.

The restaurant is set to commemorate the occasion with a Thanksgiving lunch menu (S\$65++ per person) and a Thanksgiving dinner menu (S\$88++ per person). In addition to Spago's all-time

signature dishes such as the seasonal handmade *agnolotti with Hokkaido pumpkin brown butter* and *USDA prime New York striploin* (supplement S\$65++ for lunch; S\$40++ for dinner), the restaurant will delight guests with festive sweet treats such as a choice of *lemon meringue pie* or *pecan pie* for dessert. A holiday staple in America, the *pecan pie* follows the treasured recipe of Spago's flagship restaurant in Beverly Hills with toasted Californian pecans, brown sugar, vanilla and a hint of champagne vinegar. On the other hand, the stunning *lemon meringue pie* features a joyous harmony of sweet, fluffy toasted meringue and luscious, bright lemon curd on a crispy crust. For reservations, visit marinabaysands.com/restaurants/spago.html or call 6688 9955.



Gather loved ones for a sumptuous classic American Thanksgiving meal at Yardbird

Wine and dine at **Yardbird Southern Table & Bar** this Thanksgiving with the restaurant's curated *American holiday feast* (S\$68++ per person; additional S\$55++ per person with wine pairing), exclusively available for lunch and dinner on 24 November. Begin with a refreshing appetiser of *beet root, goat cheese & pecan salad* tossed with sweet maple-balsamic vinaigrette, and enjoy it with a fresh glass of sparkling *Champagne Devaux, Cuvée D Brut, Côte Des Bar, France, N.V.*, boasting key aromas of toasted brioche, vanilla and white blossom.

Headlining the main course is the carved *oven roasted turkey* served with traditional Thanksgiving accompaniments like butternut stuffing, creamy mashed potatoes, turkey gravy and cranberry sauce. Pair the juicy bird with a glass of *Pinot Noir, Carmel Road, Monterey County, Central Coast, California, USA, 2019*, which expresses aromas of red cherries, strawberries and hints of baking spice.

Complete the meal with a slice of *pumpkin pie* topped with a crisp brown sugar tulle and silky chantilly cream, and cap it with an aromatic, fruity glass of *Moscato D' Asti, Michele Chiarlo "Nivole", Piedmont, Italy, 2021*. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html or call 6688 9959.



Impress loved ones with Yardbird's Thanksgiving takeaway specials (first image, from L to R): **whole Dutch apple pie; whole pumpkin pie; Thanksgiving holiday box;** (second image) **Thanksgiving holiday box**

Returning for the third year, Yardbird's *Thanksgiving holiday box* (S\$150+) is the perfect centrepiece for cosy home celebrations. The hearty platter comprises a kilogram of sliced turkey alongside quintessential accompaniments like baked corn muffins, butternut stuffings, coleslaw, cranberry sauce, creamed corn, green beans almandine, and mashed potatoes and gravy. Sweeten the celebrations by topping up S\$35+ for a *whole pumpkin pie* or *whole Dutch apple pie*, a delightful merriment of granny smith apples and crunchy walnut crumble. Perfect for sharing amongst a party of eight to 10 persons, the whole pies are also available as à la carte options (S\$55+ each).

Pre-orders begin on 31 October until 18 November, and guests can swing by Yardbird to collect their orders on 24 November between 12pm and 9pm. For enquiries, please email yardbird.reservations@marinabaysands.com or call 6688 9959.

November dining specials

Marina Bay Sands unveils refreshed beverage programme *Social Hour+*



*Clink, sip and repeat at more than 20 bars and restaurants with Marina Bay Sands' **Social Hour+***

Marina Bay Sands has raised the bar with ***Social Hour+***, an expanded and elevated collection of the property's best bar offerings from over 20 restaurants that invites revellers and cocktail lovers to unwind with a tippable any day, any time, over any occasion. Herald early evenings at **Mott 32 Singapore** over its *Dim Sum & Drink Sum* programme, headlined by popular dim sum dishes, starters and Asian accentuated cocktails, before soaking in panoramic views of the sunset at

LAVO Italian Restaurant & Rooftop Bar and **Spago Bar & Lounge**. Impress your date with **Bread Street Kitchen & Bar's** *Gin flights of fancy* programme, starring a world of floral, fruity and herbaceous juniper spirits, before serenading your date to an evening of live piano music and creative cocktails at **Renku Bar & Lounge**.

Mark your calendars for a short respite on Tuesday evenings, as *Social Hour Tuesdays* makes a comeback at 12 participating bars. Keep the glasses flowing with half-priced cocktails, ranging from **CUT's** *Rough Love* and **db Bistro's** *White Cosmopolitan*, to **KOMA's** refreshing *Sawayaka Sake* cocktail and **Yardbird's** *Blackberry Bourbon Lemonade*. For more information, visit marinabaysands.com/offers/restaurants/social-hour.html.

Luxuriate in KOMA's November sake and dish pairing (1-30 November, dinners only)



KOMA's lavish pairing for November features Goto, "Benten, Dewasansan", Genshu and foie gras handroll

For the month of November, **KOMA Japanese Restaurant & Sushi Bar** ups the ante with a sake and dish pairing (S\$75++ per set), available for dinner only. Sip on a carafe of *Goto, "Benten, Dewasansan", Genshu*, a flagship Junmai Daiginjo made with local Dewasansan rice from Yamagata prefecture, adored for its balanced, rounded textures and generous fruity notes. The sake is perfectly complemented with the sumptuous *foie gras handroll*, featuring seared slices of buttery-rich foie gras atop a perilla leaf and Japanese rice, bound by a crisp nori. For reservations, email koma.reservations@marinabaysands.com or call 6688 8690.

MARQUEE welcomes award-winning DJ Blastoyz (5 November)



DJ Blastoyz is set to helm the deck at MARQUEE on 5 November

This November, **MARQUEE Singapore** is bringing high-energy psy-trance to the nightclub's nocturnal playground with guest DJ Blastoyz on 5 November. The Israeli music producer, musician and DJ currently ranks #94 on DJ Mag's revered Top 100 DJs list, and is known for his euphoric and hard-hitting remixes that have been featured on top rated radio shows by musical tastemakers Armin van Buuren, Hardwell and more. Online tickets for Blastoyz are available via MARQUEE's website www.marqueesingapore.com and are priced at S\$40 for ladies and S\$50 for men, while tickets with expedited entry are priced at S\$100. Limited tickets are available for purchase at the door on event day. MARQUEE will also be holding themed nights throughout November anchored by its roster of resident DJs. For more information on the month's line-up and dates, follow MARQUEE on Instagram ([@marqueesingapore](https://www.instagram.com/marqueesingapore)) or visit the [website](#).

Renku Bar & Lounge unveils new food menu inspired by world travels



(from L to R): Renku offers an intimate setting for soireés in comfort and style; pair Renku's delicacies with a bespoke **Gin & Tonic** concocted tableside

Renku Bar & Lounge has recently refreshed its evening food menu themed 'Around The World', available from 7.30pm to 10pm daily. Savour delights from the Mediterranean region such as the *mezze platter* (S\$23++), comprising hummus, crisp vegetables, olives and warm pita bread, and juicy *lamb kebabs* (S\$23++) with house-made basil yogurt mint sauce and za'atar, before flying to Japan for deep fried *octopus karaage* (S\$21++). Guests can also indulge in dishes such as American *mini wagyu beef sliders* (S\$25++) and *Italian penne Napolitana with Impossible™ pork* (S\$23++), before coming home to Singapore for perennial favourites like *chicken satay* (S\$23++) and *char kway teow* (S\$25++). Delight in Renku's roving trolley service and tailor your own very *Gin & Tonic* (S\$24++ per glass) from a choice of eight distinctive locally distilled spirits.

Renku Bar & Lounge is open for walk-in guests every evening from 7.30pm to 12am. It operates as a club lounge for hotel guests from 6.30am to 7pm daily. For enquiries, email ClubRenku@marinabaysands.com or call 6688 5568.

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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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