

MEDIA UPDATE

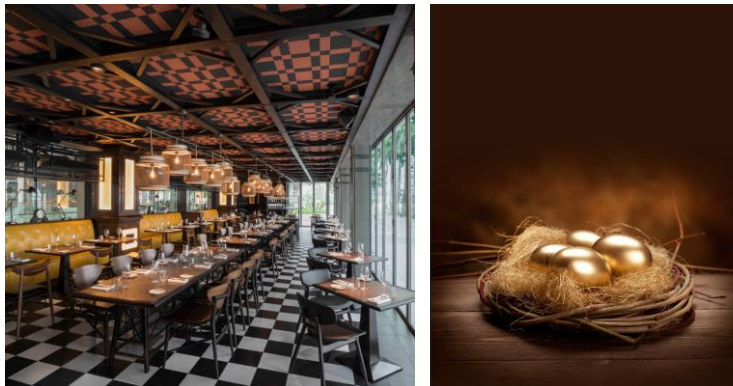
Spring into Easter with irresistible specials and limited-time menus at Marina Bay Sands

Singapore (8 March 2024) – This March, journey through the culinary diversity of Marina Bay Sands over grand Easter weekend celebrations at eight restaurants and limited-time menus for an extraordinary dining experience.

Begin the Easter weekend early with sky-high revelry at *LAVO Party Brunch: Easter Edition* on 24 March, before basking in an enchanting Easter extravaganza at **Origin + Bloom**'s flagship at the lobby of Hotel Tower 3 from 25 March. From Good Friday (29 March), indulge in hearty feasts at **Maison Boulud**, **Renku Bar & Lounge** and **RISE**, before rounding up on Easter Sunday (31 March) with one-day menus at **Bread Street Kitchen & Bar**, **WAKUDA Restaurant & Bar** and **Yardbird Southern Table & Bar**.

Throughout March, delight in **Black Tap**'s all-new *BT Fish & Chips Sandwich* and *Cadbury CrazyShake*[®], **KOMA**'s celebration of the blossoming sakura season and **Yardbird**'s one-day collaboration with Decker Barbecue on 30 March, before welcoming the April edition of 'Spago Sun-kissed Saturdays' at the alfresco **Spago Bar & Lounge**.

Easter-themed celebrations at Marina Bay Sands



The highly anticipated XXL golden chocolate egg giveaway makes its return this Easter at Bread Street Kitchen

A fun-filled Easter celebration awaits at **Bread Street Kitchen & Bar**, as the highly anticipated XXL golden chocolate egg giveaway makes a return. Three lucky diners stand to walk away with a dazzling artisanal gold-covered chocolate egg weighing a whopping 7kg when they enjoy the special *Easter lamb roast* (S\$58++), exclusively available for lunch and dinner on 31 March. Look forward to a live carving station of the succulent lamb roast right before your eyes, complemented with a delicious array of classic trimmings to complete the ultimate Sunday roast experience. For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html.



LAVO will transform into a spectacular Easter extravaganza for **LAVO Party Brunch: Easter Edition**

Welcome the Easter weekend early as **LAVO Italian Restaurant & Rooftop Bar** pumps up for an adrenaline-fuelled Sunday brunch with [LAVO Party Brunch: Easter Edition](#) on 24 March (Sunday), from 12pm to 4pm.

The event begins with an expansive brunch featuring a delectable array of *fresh seafood on ice* such as chunky poached lobsters and cocktail prawns, salads and a selection of oven-baked pizzas that will delight tastebuds. Make room for a magnificent feast of LAVO's signature Italian-American favourites from Mediterranean-style *roasted seabass*, *rigatoni tomato basil* and soulful *chicken alla cacciatora* to a mini version of "The Meatball" starring ground imperial wagyu, veal and Italian sausage with fresh whipped ricotta. Keep the glasses flowing with champagnes, wines, beers and specialty cocktails in between, before sweetening the brunch affair with a treasure trove of Easter-themed pastries, chocolates and traditional *hot cross buns*.

Throughout the party brunch, look out for epic surprises and party with a live DJ amidst a champagne lady, dancers and a saxophonist. Tickets are available [online](#) and priced at S\$188 per person (general admission). For the latest updates, follow LAVO's Instagram account ([@lavosingapore](#)) and [website](#).



Maison Boulud presents a delightful three-course Easter feast from 29 to 31 March

Indulge in a splendid Easter culinary experience at **Maison Boulud** with a delightful three-course brunch starring French dishes inspired by the vibrancy of Springtime ingredients, available from 29 to 31 March (S\$98++ per person, additional S\$48++ per person for free flow champagne for 2 hours). Start the feast with Maison Boulud's iconic *seafood salad*, a refreshing ode to the season's

bounty of Maine lobster, crisp haricot verts and succulent tomatoes, topped in a savoury anchovy garlic dressing, or a vibrant starter featuring creamy artisanal burratina, draped in the velvety folds of Jamón Iberico de Bellota with a burst of freshness from the green pea velouté. For mains, savour the timeless elegance of a *roasted lamb rack*, elevated with classic French flavours of green peas poached in buttery crème fraîche and a touch of perfectly balanced mint jus or a velvety *Ora King salmon* drizzled in beurre blanc sauce and paired with a medley of asparagus, buckwheat and watercress. Conclude the brunch on a sweet note with a delicate *vanilla meringue* and dollops of luscious mascarpone cream, harmonising with the sweetness of strawberry jus.

Maison Boulud's Easter weekend brunch is available from 11.30am to 2.30pm. Reservations are strongly encouraged; visit marinabaysands.com/restaurants/maison-boulud.html.



Origin + Bloom's flagship café at the lobby of Hotel Tower 3 will present Easter treats from 25 to 31 March

Immerse in the joy of Easter at the flagship outlet of Marina Bay Sands' signature European-inspired patisserie **Origin + Bloom**, located at the lobby of Hotel Tower 3. Led by executive pastry chef Hoi Kuok I, this year's line-up pays homage to a traditional Easter celebration with beautifully crafted showpieces, over 10 mini cakes and baked treats, and premium chocolate gift boxes that are perfect for gifting loved ones and business partners.

Celebrate new life with the *chicky chick* and *bunny bliss* (S\$88 per showpiece), which reveals colourful melt-in-the-mouth hazelnut gianduja and chocolate dragées when opened up, and impress loved ones with the *festive adventure* (S\$118), a handcrafted rabbit showpiece presented with coated nuts and hazelnut gianduja. For a different treat, the *spectacular sky* (S\$138) is filled with candies and marshmallows in an artisan-designed chocolate hot air balloon.

Guests can also delight in an array of mini Easter-themed pastries, such as the luscious *Viennese carrot cake* (S\$11) stacked with passionfruit curd and cream cheese, the *Easter rice tart* (S\$9 per slice) starring Arborio rice pudding, and whimsical animal-shaped cakes such as the *hippity hop bunny* and *chick a chick* (S\$11 per cake). Reminisce on tradition with classic bakes such as the *hot cross bun* (S\$8), *babka* (S\$12) and *cinnamon challah* (S\$11), and pick from an array of traditional chocolate gift boxes from bunny-shaped chocolate pralines to chocolate eggs on a crate.

Pre-orders begin [online](#) on 18 March, while collection will be available from 25 to 31 March at Origin + Bloom located in the lobby of Hotel Tower 3. For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html.



Bask in the joy of the Easter weekend and unwind with live music at Renku Bar & Lounge

Throughout Easter weekend (29 to 31 March), **Renku Bar & Lounge** will jazz up the celebrations all day with two limited-time mains. Indulge in the *lobster eggs benedict* (S\$32++) with a serving of tangy yuzu marinated herb salad, and *Spring lamb rack* (S\$42++) served with baked new potatoes and caramelised asparagus. Renku has also concocted three themed cocktails (S\$24++ per glass) to usher in the festivities, including the *White Rabbit* – a creative cocktail concoction comprising Nanyang kopi'o liqueur stirred with Chambord and topped with heavy cream, presented in a rock glass with a rim of dark chocolate, raspberry and gold flakes.

Unwind at Renku nightly with *'Wine & Cheese with us'*, a brand-new evening special that presents guests with a complimentary *cheese platter* with every first bottle purchased. Renku's wine menu features a selection of bottles from around the world such as the *Sartori, Delle Venezie, Italy, Pinot Grigio* (S\$95++), a light, crisp, fresh and dry white wine with hints of lemon, green apple and blossoms, and the exclusive *Marina Bay Sands Grande Reserve, Saint-Emilion, Grand Cru* (S\$135++), a medium to full-bodied red wine with notes of dark red and black fruits, mocha and spicy oak. For reservations, visit marinabaysands.com/restaurants/renku-bar-and-lounge.html.



*Hop on for an Easter weekend extravaganza at RISE (clockwise from top left): **bunny's carrot cake**; **seafood on ice**; **lobster eggs benedict**; **New Zealand saltmarsh lamb rack**; **salt crust baked whole sustainable salmon***

RISE is pulling all stops for a lavish Easter weekend buffet replete with over 100 local and international delicacies to impress guests from 29 to 31 March.

Indulge in festive roasts such as the *New Zealand saltmarsh lamb rack*, a succulent Springtime staple roasted with fresh rosemary and black garlic, as well as other rotational carvings such as the *Australian Stanbroke beef tomahawk*, *balsamic honey baked gammon ham* and *salt crust*

baked whole sustainable salmon that pairs perfectly with tarragon hollandaise sauce. Get into the spirit of Easter at the eggs station as you watch a chef expertly craft your *lobster eggs benedict* topped with lumpfish caviar, and pair them with artisanal *cheeses* and *charcuterie*, gourmet *salads* and a hearty bowl of *lobster bisque*. Lovers of Southeast Asian cuisine can still enjoy RISE's signature dishes such as the *Sri Lankan chilli crab* with deep fried mantou, *Anxin chicken cooked with buah keluak nuts* and slow-braised *Australian wagyu beef cheek rendang*, as well as 10 varieties of fresh seafood on ice including *Alaskan king crabs* and *Boston lobsters*.

Sweeten the celebrations with a jubilant assortment of Easter-themed desserts ranging from traditional *Easter rice tart* and *bunny's carrot cake* to "*bunny ears*" *pandan coconut* and *speckled eggs almond icing cookies*. Little ones can also look forward to the kids' corner brimming with *Easter egg chocolate pralines*, *chocolate lollipops*, *Easter sugar candies* and *mini bunny butt strawberry vanilla cupcakes*. Come Easter Sunday (31 March), kids are invited to join in an outdoor Easter egg hunt, cookie decorating and 'pin the tail'. Adults can complete the celebrations with the *Bunny Hop* (S\$18++ per glass), a refreshing cocktail comprising Tequila, carrot juice and agave nectar topped with a baby carrot.

View Easter weekend pricings in the table below; reservations are strongly encouraged; visit marinabaysands.com/restaurants/rise.html.

Date	Lunch		Dinner	
	Adult	Child	Adult	Child
29 March, Friday	S\$98++	S\$49++	S\$138++	S\$69++
30 March, Saturday	S\$98++	S\$49++	S\$148++	S\$74++
31 March, Sunday	S\$158++	S\$79++	S\$128++	S\$64++



Enter WAKUDA's world and embark on a glorious seven-course odyssey this Easter weekend

WAKUDA Restaurant & Bar is presenting its Japanese-French flair on Easter's grandeur with an opulent seven-course dinner menu (S\$200++ per person), available on Easter Sunday (31 March) only.

Take off with the seasonal *flan with aonori and salmon caviar*, before moving on to the second course of WAKUDA's all-time signature appetiser, the *yuba*, a refined piece of art on its own that impresses with silky smooth fresh bean curd skin from Kyoto, topped with sea urchin and mountain caviar. Refresh the palate with the third course of *abalone salad*, and relish the freshest flavours of the sea with chef's selection of *sushi*. The meal transitions into a variety of meats, starting off with the fifth course of meticulously grilled *yakitori* and the sixth course with *sukiyaki*.

Draw the meal to a close with WAKUDA's rendition of *carrot cake* with Okinawa black sugar, layered with miso cheese frosting, served with carrot milk ice-cream and ginger orange coulis. For reservations, visit marinabaysands.com/restaurants/wakuda-singapore.html.



Gather loved ones around the table for Yardbird's Easter Sunday special of roasted whole rack of lamb and devilled quail eggs

Yardbird Southern Table & Bar's Easter Sunday special of *roasted whole rack of lamb and devilled quail eggs* (S\$158++) will make a return for brunch and dinner following popular demand from last year, available on 31 March only.

Emulating Yardbird's celebration of farm-fresh ingredients and classic American flavours, executive chef Josh Chua takes the prized meat up a notch by baking the Australian produce with oats for a golden crunchy crust to complement tender, juicy lamb meat. The rack is then placed on a bed of green lentils and pimientos, and presented with half a dozen devilled quail eggs – a twist on Yardbird's signature devilled eggs. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.

March and April dining specials



*Black Tap shines the spotlight on its March specials, **BT Fish & Chips Sandwich** and **Cadbury CrazyShake**[®]*

This March, savour the freshest flavours of seafood with **Black Tap's** all-new *BT Fish & Chips Sandwich* (S\$26++), combining beer battered cod with down east tartar sauce, malt vinegar and black pepper spice in each mouth-watering bite. The succulent burger of contrasting tasty flavours

and textures, served with a side of black pepper fries as well as lemon and dill slaw, is the perfect addition for a gathering of friends and family.

Black Tap also debuts the decadent *Cadbury CrazyShake*[®] (S\$24++), featuring a chocolate frosted rim with crumbs of Cadbury Crunchie bar and topped with chocolate covered ice cream, Crunchie bar, whipped cream and chocolate drizzle. An ode to the popular chocolate with golden hokey pokey honeycomb, the Cadbury crème shake is set to conclude the vibrant dining experience on a sweet note till 31 March. For reservations, visit marinabaysands.com/restaurants/blacktap.html.



Spring's charm meets Japanese elegance at KOMA (from L to R): **sakura 'tai'** specials; **sakura pavlova**

This March, **KOMA Singapore** is ushering in the arrival of Spring and its alluring sakura (cherry blossom) season with three '*sakura tai*' delicacies and a beautifully handcrafted *sakura pavlova*, available during dinner daily.

Luxuriate in the bright, delicate and sweet flavour of wild caught tai (Japanese sea bream), highly revered in Spring for its beautiful appearance resembling the colour of sakura, with the *sakura tai* "*sugata-mori*" style sashimi (S\$280++). Presented as a whole fish with its head and tail on, this delicacy honours the grandeur of a traditional celebration. Diners who prefer to enjoy tai as an appetiser will delight in the *sakura tai carpaccio* (S\$36++), a modern interpretation of the delicacy that crowns a refreshing dressing of asparagus, Japan's mikan oranges and balsamic shoyu. Pair these with *sakura tai tempura* (S\$28++) starring Japanese broccolini, a famous Springtime vegetable. These three sakura tai specials are available daily until 28 March.

Sweeten the celebrations with the *sakura pavlova* (S\$38++), a majestic pink-hued chocolate ball that reveals a refreshing combination of citrus meringue, pineapple confit and fresh coconut sorbet, and served with three sakura-shaped macarons.



Perfect for a late lunch or mid-afternoon snack, KOMA's new lounge menu satisfies cravings in temakis rolled with premium ingredients such as king salmon, wagyu and uni

KOMA has also unveiled a lounge menu featuring five different temakis rolled with the finest ingredients, available daily from 3pm to 4.30pm. Relish the freshness of king salmon in the *salmon ikura hand roll* (S\$18++) and KOMA's signature unagi truffle maki in the *unagi truffle hand roll* (S\$13++), and top up on the opulence with caviar in the *wagyu uni hand roll* (S\$48++). For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.



*Revel in an afternoon of opulence over free flow cocktails such as (pictured above) **Rough Love**, delectable bites and enchanting melodies at Spago Sun-kissed Saturdays*

A new experience awaits at **Spago Bar & Lounge** by Wolfgang Puck with 'Spago Sun-kissed Saturdays' (S\$108++ per person), where guests are invited to revel in an afternoon of opulence over free flow cocktails, delectable bites and enchanting melodies by a live acoustic band 57 storeys in the sky. Happening every first Saturday of the month from 1pm to 4pm, the indulgent afternoon affair serves up expertly crafted champagne cocktails blending the finest bubbles with exquisite flavours, and signature tipples such as Spago's crowd favourite *Rough Love* and *Classic Mimosa*. Look forward to a curated selection of bar bites expertly crafted by executive chef Greg Bess and his team, such as the *crispy shrimp tempura* and *chicken "laksa" spring roll* (available à la carte from S\$12++).

The next edition of 'Spago Sun-kissed Saturdays' takes place on 6 April. For reservations, visit marinabaysands.com/restaurants/spago-bar-and-lounge.html.



Get set for a Great American barbecue blowout by Yardbird and Decker Barbecue along the Marina Bay waterfront promenade (second image, clockwise from top left): **smoked whole hen**; **smoked brisket** with tacos; **smoked pork belly**; **banana pudding**

Throughout 2024, **Yardbird Southern Table & Bar** will present quarterly collaborations with restaurants in the city, beginning on 30 March with Decker Barbecue, Asia's first authentic Texas barbecue supplier which reveres the time-honoured tradition of low and slow smoking and Southern hospitality. Alongside live DJ sets, enjoy the best of both American powerhouses over a special food menu with four show-stopping delicacies, available from 4pm until late for dine-in and takeaway at The Loft on Level 1 along the Marina Bay waterfront.

Smoked with oakwood for 13 hours, the *smoked brisket* (S\$46++) can be savoured two ways with pickled jalapeño or tacos cradling fresh pico de gallo (salsa) atop chipotle aioli. Sink your teeth into a slab of *smoked pork belly* (S\$38++), cooked until tender and succulent, and enjoy its charred flavours with pineapple chutney and a side of apple slaw with bourbon raisins. Those who prefer sharing a main would enjoy the *smoked hen* (S\$56++), a whole chook brushed with buffalo sauce before going onto the grill, and drizzled with basil oil and served with spicy chimichurri. Round off the Great American barbecue with Decker Barbecue's signature Southern *banana pudding* (S\$14++) à la minute composed.

Guests can also top their experience with four refreshing cocktails starring the Angel's Envy, an artisanal bourbon that was founded by Bourbon Hall of Fame member and Master Distiller Lincoln Henderson and his son Wes Henderson. Matured in charred oak barrels before being transferred into secondary finishing casks, the distinct blend boasts a refined complexity with an inviting profile featuring nuances of vanilla, ripe fruit, maple syrup, toast and bitter chocolate. Enjoy this artisanal bourbon in the *Watermelon Sling* (S\$22++ per glass), Yardbird's signature bourbon whiskey concoction shaken with Aperol watermelon juice, lemon, rosemary and soda, and the *Smoked Old Fashioned* (S\$25++ per glass) complete with Angostura aromatic bitters.



*Yardbird's Bourbon Month incorporates weekly featured bourbons in signature handcrafted cocktails such as the (pictured above) **Southern Peach***

Throughout March, raise a toast to the world of American Bourbon with weekly featured premium bourbons. The selection is incorporated into Yardbird's signature cocktails (S\$22++ per glass), including the *Blackberry Bourbon Lemonade* and *Southern Peach*, and a good ol' *Homemade Old Fashion* (S\$25++ per glass) with a choice of Applewood, Bacon, Smoked Pecan and more. From now until 10 March, savour Kentucky's *Woodford Reserve Bourbon*, known to boast more than 200 flavour notes from bold grain and wood to sweet aromatics, spice, fruits and floral notes with a long, warm satisfying tail. The *Eagle Rare Bourbon*, reputed for its smooth and long-lasting flavour, will take centre stage from 11 to 20 March, before the award-winning small batch *Elijah Craig Bourbon* rounds off the month and delights guests with its distinctive warm spices, subtle smoked flavours and nutmeg. Pair these cocktails with complementary bar bites such as Angus beef *chilli fries* (S\$18++) and *jambalaya arancini* (S\$24++) studded with a medley of seafood and tomato salsa.

Yardbird will also be open for supper at The Loft on Level 1 to keep the after-hours fun going with its brand new [late night happy hour menu](#), available from Sunday to Thursday from 10pm to 12am. Keep the conversations flowing with house wines, bottled beers and the *John Daly's*, a cocktail comprising bourbon, sweet tea and lemonade, and pair them with crowd favourites like the *popcorn shrimp* (S\$18++) and *Yardbird chicken wings* (S\$24++) with a choice of Nashville hot chicken dip or smoked spice chilli rub.

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

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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 approximately 1,850 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 more than 11,000 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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