

MEDIA UPDATE

Easter and Earth Hour dining specials at Marina Bay Sands

Singapore (15 March 2019) – Marina Bay Sands is supporting Earth Hour 2019 over a three-day festival of music, food and culture at the end of this month. Organised by the World Wide Fund for Nature (WWF), Earth Hour 2019 will feature a series of exciting activities, including an Eco Marketplace at the Event Plaza.



Savour **The Impossible BSK Burger** at the Eco Marketplace, held at Marina Bay Sands Event Plaza

From 29 to 31 March, celebrity chef restaurants **Bread Street Kitchen by Gordon Ramsay** and **db Bistro & Oyster Bar** will be serving sustainable dishes at the marketplace, including the newly launched *The Impossible BSK Burger* featuring the ground-breaking plant-based meat. Visitors can also taste Bread Street Kitchen's signature *Traditional fish and chips with tartar sauce*, as well as healthy brunch dishes such as *Crushed avocado with whole grain mustard on pumpernickel with fried egg*. Highlights at db Bistro's pop-up kiosk include the sustainable *Maine Lobster Roll*, as well as the *Herb Falafel Pita* and *Sweet Potato Chips*.

For more information, visit [use www.wwf.sg/earthhour](http://www.wwf.sg/earthhour).

Easter specials

Dining specials roll on to April, with Easter themed brunches at **Adrift by David Myers, LAVO Singapore, RISE** and **Yardbird Southern Table & Bar**, limited-time menus at **db Bistro & Oyster Bar** and sweet treats from **SweetSpot**. Families can also look forward to interactive kids activities at **Bread Street Kitchen** and **RISE**.

Adrift by David Myers (Easter brunch: 21 April)



Enjoy a great Easter Sunday with delicious brunch items from Adrift by David Myers

Celebrity chef restaurant Adrift by David Myers presents a sumptuous Easter brunch (S\$98++) on 21 April, featuring a cold seafood buffet and delectable brunch favourites. Indulge in fresh seafood such as *Alaskan king crab*, *French oysters*, *Japanese Big eye tuna sashimi*, and *Hokkaido scallops*, before savouring hand-sliced *Jamón ibérico de bellota*. Brunch goers are also entitled to a main dish from Adrift's signature brunch menu, such as *Smoked Peri chicken with burnt lime and watercress*, *King crab omelette with Japanese curry*, and *New England lobster benedict*.

For more information, please email Adrift.Reservations@MarinaBaySands.com or call +65 6688 5657.

Bread Street Kitchen by Gordon Ramsay (Easter Feast: 19 - 21 April, 11am-4pm)



*An indulgent Easter feast awaits at Bread Street Kitchen with its signature **Roasted beef sirloin***

From 19 to 21 April, gather your friends and family to enjoy a hearty *Easter Feast* (S\$79++ per pax; minimum 2 pax) at Bread Street Kitchen by Gordon Ramsay. The spread consists of six signature sharing plates, which include the *Tamarind spiced chicken wings*, *Mushroom flatbread with spinach and cream cheese*, *Pork pie with apple chutney*, *Slow roasted Dingley Dell pork*

belly with carrot, Braised lamb shank with mashed potatoes, as well as a generous serving of Roasted beef sirloin with Yorkshire pudding and accompaniments. End your meal on a sweet note with the Swiss roll with creamy raspberry filling and raspberry sorbet. Children can also enjoy themselves at the Kids Fun Corner, where they can get creative and decorate cookies and Easter Eggs.

For reservations, please email BreadStreetKitchen.Reservations@MarinaBaySands.com or call +65 6688 5665.

db Bistro & Oyster Bar (Easter menu: exclusively on 21 April)



*db Bistro & Oyster Bar's Easter menu boasts fresh seasonal Spring produce: **Herb Crusted Rack of Spring Lamb with carrot purée, spring peas, haricots verts and natural jus***

On Easter Sunday, enjoy the best flavours of Spring at db Bistro & Oyster Bar, as the restaurant serves a three-course Spring Menu (S\$98++). Savour fresh and crisp flavours of Spring produce with starters such as the *White asparagus vichyssoise with Alaskan king crab and sorrel*, or the innovative *Maine lobster salad with Belgian endive, hearts of palm, mango crispy quinoa and curried yoghurt dressing*. For mains, opt for the signature *Daniel Boulud's nine herb ravioli with artichokes, blue foot mushrooms and aged parmesan*, or the *Herb-crusted rack of Colorado lamb with cassoulet of spring beans rosemary jus*. Satisfy sweet cravings with a choice of *Strawberry and Rhubarb Bavarois with yoghurt sorbet* and *Dark chocolate tarte with coffee and cardamom ice cream*.

For reservations, please email dbreservations@MarinaBaySands.com or call +65 6688 8525.

LAVO Singapore (Easter brunch: 21 April. 12pm – 3pm)



Lavo Singapore presents a lavish Easter brunch with magnificent views of Singapore's skyline

Savour an Italian Easter brunch at LAVO Singapore as the restaurant celebrates the occasion with a special Easter-themed edition of its weekly Sunday Funday Champagne Buffet Brunch on Sunday, 21 April.

A party for all-ages, LAVO's Easter brunch will feature special items such as Devilled Eggs, as well as fun-filled activities for children, such as face painting and an Easter egg hunt.

As always, the brunch menu will offer an array of culinary treats that will include U.S and Irish oysters, shrimp cocktails, chilled snow crab, and an assortment of canapes that include charred octopus with fennel and red wine vinaigrette and tuna tartare with black olive vinaigrette. It will also feature LAVO's breakfast hits that include mixed wild mushroom frittata, apple wood smoked bacon, and its signature meatballs made from imperial wagyu and Italian sausage.

Guests can soak up the atmosphere 57-storeys high with free flow Veuve Clicquot champagne, Mimosa and Bloody Mary cocktails, and Singapore Slings, as well as a free flow of red and white wine, peroni beer, and a selection of non-alcoholic beverages.

The champagne brunch is priced at S\$158++ per pax, or S\$98++ per pax (buffet only) for adults. Children aged between 4 and 12 years can dine at S\$48++, and children aged 3 and below dines for free.

For reservations, call +65 6688 8591, or e-mail lavo.reservations@marinabaysands.com.

RISE (Easter brunch: 21 April; Canadian specials: from 29 March to 14 April)



Engage your little ones with fun-filled Easter activities at Rise

Come Easter (21 April, 12.30pm – 3pm), treat your loved ones to a scrumptious international buffet brunch, as RISE dishes out special dishes for the occasion. In addition to the signature buffet spread (Adults: S\$98++; Children: S\$25++), guests can enjoy dishes such as *Soft poached eggs topped with truffle potato foam*, as well as juicy *Whole roasted Black Angus Tomahawk*, served with a classic Yorkshire pudding and gravy. Complete the feast with splendid desserts and Easter specials such as *Baked apple pudding with cinnamon custard sauce*.

Little ones can take part in an Easter egg hunt (21 April) at RISE's Herb Garden, and take pictures with RISE's adorable bunny mascot. Little guests (aged 12 and below) who dine at Rise will also receive a free ticket to the Digital Light Canvas, a one-of-a-kind digital playground located at The Shoppes at Marina Bay Sands.

From 29 March to 14 April 2019, the restaurant will celebrate the best produce from Canada, a region known for its variety of seasonal produce and freshest ocean catch. In addition to the regular buffet spread, diners can taste delicacies such as *Canadian snow crab on ice*, *live Canadian oysters*, as well as *Seared Canadian scallops with pomme puree and chives*. Meat lovers can also look forward to a live carving station serving the *Roasted Ryding Regency AAA beef ribeye*, or the *Primrose Farm's barbeque smoked Canadian pork spare ribs with sweet potatoes glazed with Canadian maple syrup & bacon*. The price for the dinner buffet remains unchanged at S\$72++ per adult and S\$38++ per child from Sundays to Thursday, and S\$80++ per adult and S\$38++ per child on Fridays and Saturdays.

For reservations, please email Rise@MarinaBaySands.com or call +65 6688 5525.

Yardbird Southern Table & Bar (Easter brunch: 21 April, 10am-4pm)



*Toast to a merry Easter celebration with Mimosa cocktails and Yardbird's signature **Lewellyn's Fine Fried Chicken***

Yardbird Southern Table & Bar is bringing back its popular "All-You-Can-Eat" fried chicken special (S\$34++ for two hours) on 21 April. Indulge in a feast of *Lewellyn's Fine Fried Chicken*, a 100-year old recipe that features chicken brined in a blend of secret spices for 27 hours before it is fried to golden-crisp perfection. Complete the meal with free-flow glasses of refreshing *Mimosa* (S\$30++ per person for two hours).

Families can also take their pick from a medley of brunch classics and innovative creations from Yardbird's signature *Great American Brunch* menu. Highlights at the children-friendly restaurant include savouries such as *Chicken & Egg Biscuit Sandwich* (S\$22++) and *Smoked Salmon Avocado Toast* (S\$22++), as well as sweets such as the fluffy Funfetti Pancakes (S\$22++) and the fun-loving Doughnut Tree (S\$16++). On Easter Sunday, children can also enjoy brunch in the company of an adorable Easter Bunny, who will be making his rounds with baskets full of chocolates and sweet treats.

For reservations, please email Yardbird.Reservations@marinabaysands.com or call +65 6688 9959.

SweetSpot (Easter delights: 22 March – 21 April)



*SweetSpot's whimsical Easter treats will be available from 22 March to 21 April (clockwise from top left): a selection of **Chocolate Easter Eggs**, **Hot Cross buns**, **White chocolate red fruit mousse cake**, and **Easter Bunnies***

Relish in a sweet Easter at SweetSpot with whimsical themed treats available from 22 March to 21 April. Highlights include a medley of *Chocolate Easter Eggs* (S\$50 for a large egg; S\$25 for a medium egg), decked in adorable Easter-themed cartoon characters. These praline goodies are captivating centerpieces, and are available in four fun designs.

Apart from its signature chocolate treats, SweetSpot will also be offering a selection of Easter cakes and baked goods. The *White Chocolate Red Fruit Mousse Cake* (available at 500g at S\$54, 1kg at S\$64, and S\$9 for a single portion) is a nutty pistachio jaconde sponge cake layered with white chocolate mousse, red fruit cremeux and elderflower jelly for a refreshing dessert with contrasting textures. Other sweets available include a trio of chocolate *Easter Bunnies* (S\$20), *Dark chocolate orange pound cake* (S\$15), and *Hot Cross Bun* (S\$2).

For reservations, please email SweetSpot@MarinaBaySands.com or call +65 6688 8588.

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, and the best shopping mall in Asia, world-class celebrity chef restaurants, a theatre and an outdoor event plaza. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit www.marinabaysands.com

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