

MEDIA UPDATE

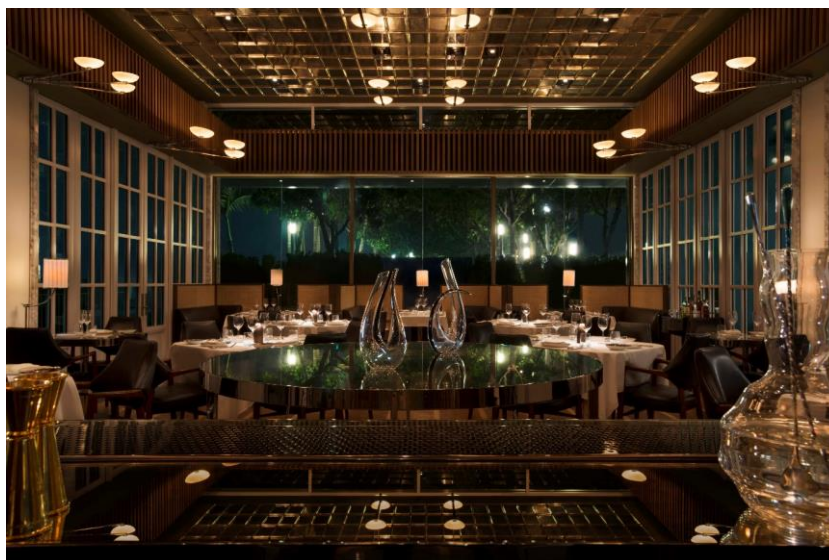
Celebrate Thanksgiving at Marina Bay Sands

Singapore (29 October 2019) – This Thanksgiving, show appreciation for your loved ones over a momentous feast at Marina Bay Sands. Six signature restaurants have lined up a series of special menus, from classic British fare at Bread Street Kitchen, to rustic American spread at LAVO Italian Restaurant & Rooftop Bar and Yardbird Southern Table & Bar, fresh seasonal produce at db Bistro & Oyster Bar, festive specials at Rise restaurant, and a limited-time *Pumpkin Pie Shake* at Black Tap.

Come November, gourmands can also look forward to a four hands Roda wine dinner with FOC and Spago by Wolfgang Puck (5 Nov), as well as a tea masterclass at Renku Bar & Lounge (6 Nov). Classic American restaurant Yardbird Southern Table & Bar also recently updated its menus with delectable dishes such as the *wagyu beef carpaccio* and the wholesome *protein power bowl*.

November specials at Spago and Renku

Four hands Roda wine dinner with FOC and Spago (5 Nov, 7pm)



Experience Spago's decadent cuisine surrounded by mesmerizing views from 57 stories high

On 5 November, celebrity chef restaurant Spago by Wolfgang Puck joins hands with FOC by Nandu Jubany to present a one-night only dinner (S\$225++) featuring wines from Spanish winery Bodegas Roda. The six-course dinner begins with Spago's refreshing *hamachi ceviche* paired with a sparkling *Gramona Imperial Cava Brut Gran Reserva 2013*, before an indulgent dish of FOC's signature *sea urchin & secreto toast*, paired with *Bodegas La Horra Corimbo 2013*. Savour the season's pristine harvest with Spago's *pumpkin agnolotti with white truffles* and a glass of *Bodegas Roda 2015*, before tucking into a flavourful *chicken & red prawn paella* by FOC, paired with the *Bodegas Roda 2017*. Spago's executive chef Greg Bess charms with his brilliant creation of *lamb duo*, paired with *Bodegas Roda 2008* and *Bodegas Roda Cirsion 2015*, before the dinner draws to a close with Spago's *fig-almond sea salt* paired beautifully with the *Gramona Vi de Glass Gewurztraminer 2013*.

For reservations, please email SpagoReservations@MarinaBaySands.com or call 6688 9955.

Explore the world of artisanal teas at Renku bar and lounge (6 Nov)



*Explore the world of aromatic teas and make your own unique blend at **Renku's** tea masterclass*

Marina Bay Sands' premium bar and lounge Renku's tea-blending masterclass returns on 6 November. Enjoy a leisurely afternoon over aromatic teas and decadent treats, and blend your own teas under the guidance of Victor Koh, founder of local tea atelier ETTE. Guests will get to savour a medley of deluxe cold sandwiches, warm scones and exquisite desserts served tableside, as well as two special food and tea pairings: the mellow Pu-er tea paired with smoky glazed *Impossible skewers*, and Marina Bay Sands' exclusive *Marina Pearls* paired with a scrumptious *soft shell crab mantou*. Priced at S\$54++ per pax, this masterclass is inclusive of Renku's signature afternoon high tea experience.

For reservations, please email Renku.Lounge@MarinaBaySands.com or call 6688 5535.

Thanksgiving specials at Marina Bay Sands

Black Tap offers a new Thanksgiving Burger; brings back its iconic *Pumpkin Pie Shake* (25 Nov – 1 Dec)



Treat your family and friends to Black Tap's vibrant Thanksgiving offerings:
Pumpkin Pie Shake and The Thanksgiving Burger

From 25 November to 1 December, gather your friends and family at Black Tap Craft Burgers & Beer to enjoy a limited-time *The Thanksgiving Burger* (S\$24++). This burger features creamy brie layered with crackling applewood smoked bacon, bacon and sage potato roll stuffing, and a zesty cranberry orange aioli. Pair the burger with the *Pumpkin Pie Shake* (S\$22++), a pumpkin shake with vanilla frosted mini marshmallows rim, slice of pumpkin pie, whipped cream, cherry on top & a thanksgiving marzipan pop.

For enquiries, email BlackTap@MarinaBaySands.com or call 6688 9957.

Thanksgiving menu at Bread Street Kitchen by Gordon Ramsay (28 & 29 Nov)



Bread Street Kitchen presents a hearty thanksgiving menu for the season

On 28 and 29 November, Bread Street Kitchen by Gordon Ramsay rolls out a traditional English Thanksgiving feast (S\$79++ per pax for three courses; minimum seating of two guests). Begin the celebrations with a deluxe *starter board*, featuring a medley of seasonal favourites including the *Impossible scotch egg* doused in remoulade sauce and *Welsh rarebit and stuffed mushrooms* topped with mulled berries and parsley crumbs. Guests can take their pick from four delicious mains, such as the *traditional roasted stuffed turkey breast*, and the *braised turkey leg*, served with champ mashed potatoes, roasted parsnips and crispy pork crackling. Complete the meal with Bread Street Kitchen's delightful dessert platter, featuring an indulgent *chocolate fondant with salted caramel and mint chocolate chip ice cream*, alongside a tangy *blood orange tart with rhubarb sorbet*.

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

Savour fresh produce at db Bistro & Oyster Bar (28 Nov)



db Bistro & Oyster Bar presents its delicious **duo of turkey** this Thanksgiving

Celebrate Fall over a splendid feast at db Bistro & Oyster Bar, as the restaurant presents an exclusive three-course menu (\$98++ per pax) on 28 November. Whet your appetite with the delicious *Hokkaido pumpkin soup*, simmered with duck confit, variations of celery and nutty pumpkin seeds. Next, relish in a scrumptious *duo of free-range turkey*, featuring a combination of herb roasted turkey breast and chipolata sausage stuffed leg, served alongside tasty corn bread, chestnut stuffing, brussels sprouts, spiced cranberry sauce and natural gravy. db Bistro & Oyster Bar also presents guests with a medley of Thanksgiving desserts, including the rustic *spiced pumpkin pie with maple bourbon ice cream*, the rich *chocolate pecan pie with milk chocolate ice cream*, and the beautiful *Normandy apple pie with vanilla ice cream*.

For reservations, email dbreservations@marinabaysands.com or call 6688 8525.

Family-style Thanksgiving dinner at LAVO Italian Restaurant & Rooftop Bar



Pamper yourself with a luxurious Thanksgiving spread at LAVO

LAVO Italian Restaurant & Rooftop Bar is celebrating the year-end season of merry-making with a rustic American meal on Thanksgiving. The restaurant is serving up a classic spread of *roast turkey* with hearty sides that include sausage stuffing, mashed potato & gravy, green bean casserole, creamed corn and butter rolls. A meal to be shared family-style, the dinner will end on a sweet note with *pumpkin and pecan pie* served for desserts. LAVO's Thanksgiving Menu will be offered on 28 November, and is priced at S\$118++ per person (with a minimum seating of four guests).

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

RISE presents Thanksgiving feast with festive favourites (28 Nov)



Savour an array of Thanksgiving specials at international buffet restaurant Rise

Perfect for cozy and large group celebrations, international buffet restaurant Rise is set to unveil its signature Thanksgiving spread this festive season. For one-night only on 28 November, enjoy dishes such as the velvety *spiced pumpkin veloute* and a live station featuring a whole *traditional roasted turkey with stuffing and giblets sauce*. Other highlights on the menu include fresh *Canadian snow crab*, moreish *hickory smoked barbeque pork ribs*, and a *whole roasted ribeye carving station*. A delightful spread of desserts await, including treats such as the *candied pecan tart*, *apple raisin crumble*, and *pumpkin pie with whipped cream*.

Rise's Thanksgiving buffet is priced at S\$88++ per adult, and every child below 12 years old dines for free with every paying adult. For reservations, please email Rise@MarinaBaySands.com or call 6688 5525.

A true-blue American Thanksgiving awaits at Yardbird Southern Table & Bar (28 Nov)



*Yardbird's three-course Thanksgiving special (from L to R): **beet root, goat cheese and pecan salad, oven roasted turkey, and pumpkin pie***

Classic American restaurant Yardbird Southern Table & Bar is celebrating thanksgiving with a seasonal three-course menu (S\$58++) on 28 November. Begin with a refreshing starter of *beet root, goat cheese and pecan salad*, before tucking into a freshly carved *oven roasted turkey* with rich butternut stuffing, mashed potatoes and turkey gravy, creamed corn, green beans almandine and sweet cranberry sauce. The meal finishes with a rustic *pumpkin pie* served with chantilly cream.

Guests can opt for a specially curated course-by-course wine pairing at an additional S\$30++, including the bubbly *Belstar "Brut" Prosecco* from Veneto Italy, *Sliding Hill Pinot Noir*, *Marlborough, 2016* from New Zealand, and *Woolshed Moscato 2016* from Victoria Australia.



*Savour Yardbird's brand new dishes (from L to R): **avocado toast, wagyu beef carpaccio, and yogurt & granola panna cotta***

More recently, Yardbird has also introduced several new dishes to its a la carte and weekend brunch menu. Indulge in the decadent *wagyu beef carpaccio* (S\$22++) topped with truffle crema, crispy capers parmesan, dijonaise, gaufrette chips, balsamic pearls. Diners can also opt for the wholesome *protein power bowl* (S\$22++) which packs a hearty serving of greens with grilled chicken, roasted corn, avocado and crispy quinoa, or savour Yardbird's take on the *Avocado Toast* (S\$16++) featuring creamy avocado slices on roasted garlic focaccia and topped with whipped ricotta. On weekends, enjoy a leisurely brunch with the delightful *yoghurt and granola panna cotta* (S\$15++), topped with fresh berries and a crispy brown sugar florentine.

For reservations, email yardbird.reservations@marinabaysands.com or call 6688 9959.

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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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