

MEDIA UPDATE

Celebrate National Day at Marina Bay Sands

Singapore (5 July 2018) – Come August, rejoice in a series of National Day dining specials at Marina Bay Sands, from one-for-one Singapore Slings at **Adrift by David Myers** to a first-ever local inspired lunch at **CUT by Wolfgang Puck** and Singaporean classics at **Rise** and **Renku**.

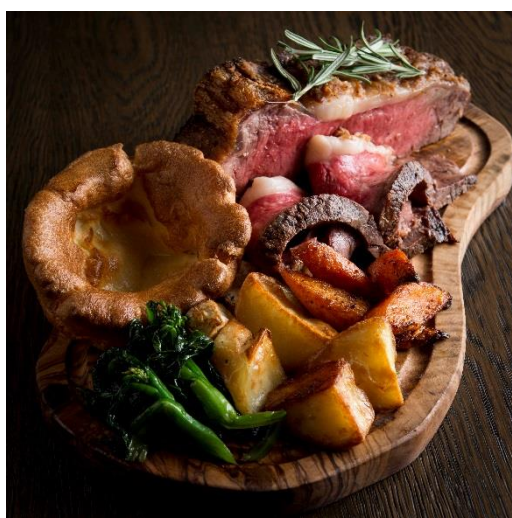
This month will also see the executive chefs of **Adrift by David Myers** and **Waku Ghin** by Tetsuya Wakuda present their first-ever master classes. The one-day only workshops – combined with lunches - on 12 July and 21 July will illuminate the techniques behind using premium Australian and Japanese ingredients for the restaurants' award-winning cuisines.

Enjoy a National Day feast at Marina Bay Sands



*Enjoy delightful sharing plates at Adrift on National Day with the (from L to R): **King Crab Slaw with fish crisps and jalapenos**, and **Japanese Flying Squid with white soy dressing***

Celebrate National Day at **Adrift by David Myers** over light bites and barbeque sharing plates. Available from 12pm till late, the one-day only special menu include highlights such as **King Crab Slaw with fish crisps and jalapenos**, and **Japanese Flying Squid with white soy dressing**. Adrift will also be serving up one-for-one **Singapore Sling** (S\$23++), a perfect cocktail to pair with the savoury plates. For reservations, please email Adrift.Reservations@MarinaBaySands.com or call +65 6688 5657.



*Indulge in Bread Street Kitchen's signature **English roast***

Feast to your heart's content on 9 August at **Bread Street Kitchen by Gordon Ramsay** as the restaurant offers its classic British roast (S\$67++) from 11am to 5pm. Begin the

celebrations with chef's special starters such as **Tamarind spiced chicken wings with spring onions and coriander**, followed by unlimited servings of hearty meats such as **Angus Beef Striploin, Dingley Dell Pork Rack on the bone** and **Spring Chicken on the bone** with Yorkshire pudding, red wine gravy and seasonal greens. Finish the royal feast with homemade soft serve ice cream. For reservations, please email BreadStreetKitchen.Reservations@MarinaBaySands.com or call +65 6688 5665.

For the first time ever on National Day, **CUT by Wolfgang Puck** will be presenting a four-course lunch (S\$45++) available only on 9 August from 12pm to 2.30pm. The one-Michelin starred restaurant will dish out local delights such as the **White Carrot Cake or Gado-Gado**, followed by an entrée of **U.S.D.A. Prime Beef Char Kway Teow or Prime Pork Spare Rib Bak Kut Teh with Steamed Rice**. Accompany the meal with a side of **Roasted Pork Belly with Chinese Spicy Mustard or Mapo Tofu with Minced Beef, Green Scallions and Szechuan Oil** before completing a truly gastronomic experience with a bowl of **Ice Kachang** or a slice of **Durian Chiffon Cake**. For reservations, please email cutreservations@marinabaysands.com or call +65 6688 88517.

Jazz up the National Day celebrations at **The Bird Southern Table & Bar**, as the classic American restaurant and bar ushers in Singapore's 53rd birthday with live music. Groove to the beats and savour the restaurant's newest **Lobster Mac and Cheese**, featuring a whole lobster with five cheese mornay and a herb crust. Pair the meal with a glass of The Bird's specialty cocktail such as the **Southern Peach** or **The Bird Old Fashioned** for an afternoon respite. For reservations, please email TheBird.Reservations@marinabaysands.com or call +65 6688 9959.



Rise presents the iconic Singapore **Chilli Crab**

Gather your family and friends for a sumptuous dinner at international buffet restaurant **RISE**. For the whole month, August birthday celebrants and their party of up to five pax can enjoy a delectable spread of international classics at S\$53++ per pax, from Sundays to Thursdays (usual price is S\$72++). On 9 August only, the restaurant will be serving a medley of premium Singapore delights (S\$90++ for adults; S\$38++ for children), such as **Black Iberico Pork Char Siew, Wok-fried Slipper Lobster with Salted Egg Yolk**, and **Chili Crab**. For reservations, please email Rise@MarinaBaySands.com or call +65 6688 5525.



*Toast to a refreshing glass of green tea infused **Renku Lager** over tantalizing satays*

Renku Bar & Lounge commemorates National Day with a **Beer and Satay set** (S\$25++), available throughout the month of August. Savour half a dozen freshly-grilled satays alongside a glass of the signature **Renku Lager**, a refreshing green tea infused lager that is silky smooth on the palate. All Afternoon High Tea guests will also take home an assorted selection of locally inspired tea blends samples, such as the aromatic **Nasi Lemak** and exclusive **Durian Lapis**. For reservations, please email Renku.Lounge@MarinaBaySands.com or call +65 6688 5535.

Adrift by David Myers unveils 'The Chef's Table Series'



*Look forward to a seafood spread at Adrift's masterclass and dinner, such as **Hamachi Tart with Lemon Myrtle, Creme Fraiche and Sesame Leaf**, hosted by executive chef Wayne Brown*

On 12 July, celebrity chef restaurant Adrift by David Myers will be hosting a Japanese Summer masterclass and dinner, a curtain-raiser for the new **Chef's Table Series**. Helmed by executive chef Wayne Brown, the 12 July masterclass and dinner (S\$175++), will feature a bountiful harvest of fresh, seasonal produce and seafood. The star of the masterclass is the in-season Hanasaki Queen Crab, freshly flown in from Hokkaido and known for its sweet meat and rich roe. Chef Wayne will showcase different techniques to prepare crab dishes and offer tips to whip up a delicious crustacean feast at home. After the masterclass, participants are treated to an intimate 8-course dinner, where they get to taste dishes such as **Hanasaki Queen Crab with fermented apple juice and young ginger**, **Binchotan Isaki Fish with cucumber shiso and sauce pil pil**, as well as **Hamachi Tart with Lemon Myrtle, Creme Fraiche and Sesame Leaf**. Guests can also opt for additional wine pairing at

S\$73++. For reservations, please email Adrift.Reservations@MarinaBaySands.com or call +65 6688 5657.

Premium Ohmi Wagyu Masterclass and lunch at Waku Ghin



Executive chef of Waku Ghin Masahiko Inoue demonstrates quality beef dishes at the exclusive masterclass

Executive chef Masahiko Inoue of two-Michelin starred Waku Ghin will be conducting an exclusive Ohmi Wagyu masterclass and 6-course lunch (S\$250++) on 21 July, 11.30am. At the intimate masterclass capped at 14 seats, Chef Masahiko will demonstrate the **Tataki of Cape Grim Tenderloin with Bitter Salad**, and teach simple techniques and methods to prepare premium Australian Grass-fed Cape Grim and the Japanese Ohmi Wagyu. Revered as the highest quality Wagyu for its well-marbled and tender meat, the Ohmi Wagyu is a Japanese black cattle grown in the pristine environment of Shiga Prefecture. It traces its roots back over 400 years as one of the oldest heritage cattle breeds in Japan.

After the masterclass, guests can delight in an 6-course lunch featuring dishes such as **Japanese Ohmi Wagyu Sirloin with Mushroom Fricassee** and **Pasta of Spicy Beef with Tetsuya's Oyster Sauce**. Guests can also opt to elevate their experience with wine pairings. All guests will receive a gift bag from the restaurant after the satisfying lunch. For reservations, please email wakughinreservation@marinabaysands.com or call +65 6688 8507.

Lavo Singapore presents weekend brunch



LAVO Singapore recently launched its weekend brunch series where diners can take in spectacular views 57 stories above ground

Fans of LAVO can now visit the Italian rooftop bar and restaurant on weekends to enjoy an unforgettable brunch experience set 57 stories above ground in the skies. From 10.30am to 3.30pm on Saturdays and Sundays, LAVO Singapore will present the best of its signature

Italian American cuisine such as **Wake and Bake**, a medley of eggs, tomatoes, bell peppers, onions, paprika and toast, **Ricotta Pancakes with lemon and blueberry**, as well as **LAVO Toast-Lah**, a strawberry, kiwi, and yuzu infused mascarpone. Guests can also look forward to LAVO's crowd favourites such as **Seafood Plateau Grande** and **Margherita Brick Oven Pizza**. For reservations, please email Lavo.Reservations@marinabaysands.com or call +65 6688 8591.

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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, 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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