

MEDIA UPDATE

Comforting Thanksgiving feasts and November indulgences at Marina Bay Sands

Singapore (9 November 2021) – Tuck into hearty Thanksgiving meals at Marina Bay Sands this November, as the integrated resort’s signature restaurants present the ultimate holiday feast.

Diners can look forward to classic pairings of turkey and pumpkin through curated menus at **db Bistro & Oyster Bar** and **Yardbird Southern Table & Bar**, a modern Thanksgiving three-course feast at **Bread Street Kitchen by Gordon Ramsay**, a rustic menu for two at **LAVO Italian Restaurant & Rooftop Bar**, as well as **Black Tap’s** special *Thanksgiving burger* and all-new *Apple Pie CrazyShake*[®]. Exclusive takeaway treats from participating restaurants including **Origin + Bloom** and **Spago** are also available for pick-up for those who wish to recreate the revelry at home.

Throughout November, diners are in for an epicurean journey across the restaurants, from **db Bistro’s** ‘*A Tour of Lyon*’ menu, a mushroom-infused dessert and cocktail at **KOMA**, to all-new creations at **Platine by Waku Ghin**, and treasured heritage delicacies by **RISE’s** local veteran chefs.

Thanksgiving Dining Specials



Black Tap’s limited-time Thanksgiving specials (from L to R): Thanksgiving Burger; Apple Pie CrazyShake[®]

From 25 to 30 November, **Black Tap** ushers the return of its festive-exclusive *Thanksgiving Burger* (S\$24++) – a turkey burger with creamy brie, applewood smoked bacon, corn and sage potato roll stuffing and zesty cranberry orange aioli, served alongside a generous side of crispy sweet potato fries. Sweeten your meal with the brand-new *Apple Pie CrazyShake*[®] (S\$23++), featuring a luscious apple vanilla base, a vanilla frosted rim coated in crushed snickerdoodles and topped with a slice of apple crumble pie, whipped cream and caramel drizzle. For reservations, visit [marinabaysands.com/restaurants/black-tap.html](https://www.marinabaysands.com/restaurants/black-tap.html) or call 6688 9957.



Delight in a contemporary Thanksgiving feast over the picturesque Marina Bay waterfront promenade at Bread Street Kitchen

Celebrate Thanksgiving at **Bread Street Kitchen Singapore** over a delectable three-course feast (S\$79++ per person), available for lunch and dinner on 25 November. Diners can pick from three dishes per course, beginning with appetisers such as *potted beef brisket* or *crab remoulade*.

Savour holiday mains such as *braised turkey drumstick*, *butternut squash risotto*, *haricot vert*, *cranberry compote*, or appreciate the season's harvest with *chestnut porcini risotto*, *pickled butternut squash*, *pecorino*. Seafood lovers will also luxuriate in a hearty stew of *cod fish*, *Dutch mussel ragout*, *brown shrimp chorizo with saffron shellfish sauce and sea asparagus*, before ending the meal with classic English treats like *blueberry Bakewell tart*, *salted caramel ice-cream* or *s'mores tart*, *macerated strawberries*, layered with creamy dark chocolate ganache, topped with toasted marshmallow meringue.

Enjoy this exquisite meal over more than 130 handpicked wine labels, available on the restaurant's extensive wine list. For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html or call 6688 5665.



Impress your friends and family with db Bistro's glorious Thanksgiving specials (from L to R): **black pepper & honey roasted whole turkey; whole Thanksgiving pies**

db Bistro & Oyster Bar is set to present a three-course classic Thanksgiving menu (S\$68++ per person), available all day on 25 November. Commence the celebratory feast with the hearty *roasted pumpkin soup* simmered with duck confit, variations of celery and nutty pumpkin seeds, before relishing 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, 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 traditional *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. For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html or call 6688 8525.

From 22 to 26 November, db Bistro & Oyster Bar will also offer selected Thanksgiving specials for takeaway, perfect for guests who prefer cosy gatherings at home. Jazz up your intimate parties with db Bistro's *Thanksgiving set menu* (S\$395+; serves up to six persons), featuring a splendid spread of *roasted pumpkin soup*, a *whole thanksgiving pie*, as well as the spectacular *black pepper & honey roasted whole turkey* – a 14-pound centerpiece served with cornbread and chestnut stuffing, traditional mashed potatoes, Brussel sprouts, black pepper cranberry sauce and natural gravy.

All dishes are also available for single portion à la carte takeaway orders, including the whole Thanksgiving pies available in three flavours (\$45+ each), namely the *whole pumpkin pie*, *whole pecan pie* and *whole apple pie*. Reservations are required at least 48 hours in advance. Please email dbreservations@marinabaysands.com or call 6688 8525.



Revel in an intimate Thanksgiving feast for two at LAVO

Thanksgiving returns to **LAVO Italian Restaurant & Rooftop Bar** this November with a rustic Italian American feast best celebrated 57 storeys amidst unparalleled views of the Singapore city skyline. Guests can look forward to a *whole roasted turkey with Italian sausage stuffing*, along with all the traditional trimmings, including green bean casserole, creamed corn, sweet potatoes with marshmallows, and butter rolls served with turkey gravy. LAVO's Thanksgiving menu will be available only for dinner between 5pm and 11pm on 25 November. The menu, which is tailored to be shared between two persons, is priced at S\$128++ per person. Reservations are required for dine-in. Please email lavo.reservations@marinabaysands.com or call 6688 8591.



Pick up Origin + Bloom's **roasted turkey breast sandwich**¹ this holiday season

Surprise loved ones on the go with **Origin + Bloom's** holiday special of *roasted turkey breast sandwich* (S\$14), available from 22 November to 2 January 2022. Tucked between two slices of freshly baked gourmet walnut bread, slices of succulent roast turkey are generously layered with house-made stuffing, complete with cranberry jam. Pair it with limited-time, holiday-themed brews from the patisserie's biweekly coffee series. Throughout November, satisfy cravings for the popular *Autumnal spiced pumpkin gelato* (S\$5 for a single scoop). For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html or call 6688 8588.



Spago's magnificent whole pies are perfect for gifting this Thanksgiving (from L to R):
apple crumble pie; lemon meringue pie; pecan pie

A perfect finale to any Thanksgiving feast, **Spago by Wolfgang Puck's** series of signature whole pies makes a grand return in three scrumptious flavours, namely the classic *pecan pie* (S\$70+), the tangy *lemon meringue pie* (S\$60+), and the brand-new seasonal *apple crumble pie* (S\$60+).

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. The stunning *lemon meringue pie* features a joyous harmony of sweet, fluffy toasted meringue and luscious, bright lemon curd on a crispy crust, while the deep aroma of the seasonal *apple crumble pie* is bound to entice with buttery crumbles atop caramelised apples and a rich tart base. Freshly baked upon order, the pies are good for sharing amongst a party of six to eight persons. Reservations are required at least 24 hours in advance. Please email spagoreservations@marinabaysands.com or call 6688 9955.

¹ The picture is for illustration purpose only.



Savour a sumptuous homecooked feast over comforting Thanksgiving dishes at Yardbird

This Thanksgiving (25 November), gather close friends and family at **Yardbird Southern Table & Bar**, as the classic American restaurant heralds the return of its signature three-course holiday menu (S\$58++ per person), available for lunch and dinner. Begin with refreshing *beetroot, goat cheese and pecan salad* tossed with maple-balsamic vinaigrette, before indulging in the family favourite of carved *oven-roasted turkey*, served with butternut stuffing, mashed potatoes, creamed corn, green beans almandine and cranberry sauce. Draw the meal to a close with *pumpkin pie*, a picture-worthy dessert complemented with chantilly cream and brown sugar tuile.

Elevate the feast with selected wine bottles² offered at half-price, which include the *Zonin, Rosé Brut, Prosecco, Veneto, Italy* with lovely hints of strawberry and floral notes. For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html or call 6688 9959.



Recreate an epic Thanksgiving feast at home (first image, from L to R): **whole Dutch apple pie; whole pumpkin pie; Holiday Box**; (second image) close-up of **Holiday Box**.

Also making a return is Yardbird's epic take-out *Holiday Box* (S\$150+), perfect for four to six persons. Launched last year to cater to diners who prefer celebrations in the comfort of home, the *Holiday Box* brims with a kilogram of succulent oven-roasted sliced turkey, served alongside comforting traditional American sides like corn muffins, butternut stuffing, mashed potatoes, turkey gravy and coleslaw. Top up an additional S\$35+ to indulge in a *whole pumpkin pie*, or try Yardbird's new *whole Dutch apple pie*, featuring granny smith apples and generous walnut crumble for a delightful crunch.

² The selected wine bottles are those priced at S\$200++ and below. To view the full wine list, visit this [link](#).

The *Holiday Box* is available for pre-orders till 21 November, and pick-up at Yardbird from 25 to 27 November. For enquiries, please email yardbird.reservations@marinabaysands.com or call 6688 9959.

November Dining Specials

Celebrate Deepavali with Black Tap's *Butter Chicken Wings* (until 24 November)



*Savour Black Tap's Deepavali special – the **butter chicken wings***

Enjoy **Black Tap's** all-new *butter chicken wings* (S\$15++), created to celebrate the Festival of Lights, available from now until 24 November. Inspired by the well-loved Indian dish, the *butter chicken wings* comprise 10 juicy fried wings coated in a creamy butter chicken sauce filled with aromatic spices, topped with toasty crushed dukkah and served with a refreshing lime cilantro yoghurt dip.

For reservations, visit marinabaysands.com/restaurants/black-tap.html or call 6688 9957.

db Bistro & Oyster Bar honours Chef Daniel Boulud's culinary roots with 'A Tour of Lyon' (until 21 November, dinner only)



*A traditional Lyonnaise feast awaits at db Bistro (from L to R): **salad Lyonnaise; pâté en croûte maison***

This month, **db Bistro & Oyster Bar** by celebrity chef Daniel Boulud invites diners to experience 'A Tour of Lyon', a spectacular three-course dinner menu (S\$68++ per person) that celebrates the best of bouchon Lyonnaise cuisine. Revered as France's undisputed capital of gastronomy, Lyon is the hometown of Chef Daniel Boulud and the culinary landmark that sparked his life-long passion in food and cooking.

Situated at the confluence of the Rhône and Saône rivers and surrounded by some of France's most prolific farms and vineyards, Lyon converges a diverse bounty of fresh quality produce. Refreshed weekly, the dinner menu features a different choice of starter and main along with the dessert special of the week. Headlining the starter course is the *pâté en croûte maison* (available till 14 November), a work of art comprising flawless mosaics of duck, foie gras, pistachio, apricots, as well as the *oeuf mayonnaise* (deviled eggs with mustard dressing), available from 15 to 21 November.

For mains, indulge in time-honoured Lyonnaise dishes bearing the hallmarks of bourgeoisie cuisine such as the *quenelles de brochet* (pike-mousse dumplings in lobster sauce; available till 21 November) and *poulet l'estragon* (tender chicken braised in vinegar and served with herb spätzle; available from 15 to 21 November). Not to be missed is the *Sauccisson Lyonnaise* (sausage and lentil stew), a quintessential dish in the gourmand city studded with talented charcutiers guarding century-old curing methods, available till 14 November. Complete the gastronomic tour de Lyon with the dessert of the week, which include the *apple* tart accompanied with vanilla ice cream (available till 14 November), or the *chocolate pots de crème* featuring crème chantilly and premium dark chocolate (available from 15 to 21 November).

For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html or call 6688 8525.

KOMA presents earthy inspired dessert and cocktail (12 – 22 November)



Diners are in for an earthy surprise (from L to R): **Shiitake Negroni**; **passionate mushroom**

From 12 to 22 November, **KOMA Japanese Restaurant & Sushi Bar** will introduce a mushroom-themed dessert and cocktail inspired by nature and the season of Autumn. Guests can enjoy KOMA's Secret Forest Specials – *passionate mushroom* (S\$19++), an earthy dessert comprising dark chocolate, pear, passionfruit and an almond crunch; and *Shiitake Negroni* (S\$23++), an umami-flavoured cocktail made with a mushroom-infused mezcal, Campari, Mancino Chinato vermouth, garnished with roasted nori. The *Shiitake Negroni* will be available for both lunch and dinner, while *passionate mushroom* will only be available for dinner.

Reservations are required for dine-in. Please email koma.reservations@marinabaysands.com or call 6688 8690.

Local chefs present treasured delicacies for a limited time at RISE (1 – 30 November)



(From L to R): Chef Danny's *steamed mud crab with glutinous rice*; Chef Lian's *claypot braised beancurd, leek and roasted pork*

This November, local veteran chefs at Marina Bay Sands' signature restaurant **RISE** share their love for Singapore's heritage cuisine through their well-kept home recipes. From now till 15 November, diners can dig in to *steamed mud crab with glutinous rice* (S\$63++) by Senior Sous Chef Danny Yong, a recipe inspired by his grandmother. Fondly savoured during Chinese New Year reunions, the dish is elevated by steaming the sticky rice with mud crab in a bamboo steamer to result in tender meat and distinct umami flavours. Sous Chef Chan Cheng Thien will also serve *braised soya chicken noodle* (S\$27++), a dish inspired by his childhood.

From 16 to 30 November, locals can satiate their love for broth-laden dishes with Junior Sous Chef Lian Wen Xin's *claypot braised beancurd, leek and roasted pork* (S\$27++), or pick the all-time favourite *sambal stingray* (S\$27++), starred by a secret blend of sambal incorporating lemongrass, dried shrimps, and a light, tangy pickled papaya slaw.

For reservations, visit marinabaysands.com/restaurants/rise.html or call 6688 5525.

Discover epicurean flavours of Asia at RISE over 1-for-1 cocktails (1 – 30 November)



RISE presents some of Southeast Asia's iconic delights, including Thai dishes (clockwise from top left): Thai mango sticky rice; gaeng phed ped yang; spicy papaya salad with prawns

Explore fiery flavours close to home with RISE's Southeast Asian à la carte specials this November, as local chefs share their heritage recipes. From now until 15 November, traverse to Vietnam for *fresh spring rolls* (S\$12++) and a hearty bowl of *Vietnamese beef noodles* (S\$35++), before landing in Thailand for *gaeng phed ped yang* (S\$24++), a spiced red curry with roasted duck, grapes, Thai eggplants and pineapples, and *Thai mango sticky rice* (S\$14++). From 16 to 30 November, satisfy cravings for Balinese-style deep fried fish with *gurame goreng sambal balado* (S\$24++) and Indonesians' favourite *ayam panggang* (S\$22++), before savouring Malaysia's iconic *mutton rendang* (S\$26++). Cool off with Indonesians' treasured *Es Campur* (S\$14++), a refreshing combination of jackfruit, coconut and avocado slices on a bed of shaved ice drizzled with bandung, topped with a scoop of coconut lime sorbet, or Malaysians' favourite *kueh dadar* with a scoop of pulut hitam gelato.

Relish in luxurious banquet-style local Chinese dishes through RISE's seven-course menus (S\$68++ per person; minimum two persons), available for both lunch and dinner. From now until 15 November, diners can indulge in *duo prawns* tossed with wasabi and salted egg mayonnaise and *double boiled dried scallop & chicken soup*, before moving on to mains such as *mala steamed seabass*, *seafood fried rice* with tobiko and egg white and *har cheong gai* presented as a juicy, tender whole spring chook.

Spice lovers will delight in the menu that runs from 16 to 30 November, which features highlights such as *mala duck leg with mixed salad*, *hot and sour soup* with shredded chicken and bamboo shoots and *deep-fried seabass with spicy basil sauce*. Draw the meal to a close with a nutritious bowl of *snow fungus & longan soup*, nourished with red dates and ginkgo nuts.

Throughout November, all diners at RISE can enjoy wine by the glass at S\$12++ (U.P. S\$17++) and one-for-one cocktails. Designed to offer a modern spin on local desserts, RISE's beverage programme offers Instagram-worthy cocktails such as *Cendol Colada*, *Milo Godzilla*, and classics like the *Singapore Sling*.

For reservations, visit marinabaysands.com/restaurants/rise.html or call 6688 5525.

Take home exquisite pastries from Platine by Waku Ghin



Experience new creations from Platine by Waku Ghin such as the **tarte fruits secs with white miso chantilly**

Relish in limited-time cakes from **Platine by Waku Ghin**, delicately handcrafted by the pastry team at two Michelin-star Waku Ghin. Known for its selection of divine pastries and cakes with interesting textures and flavours, Platine by Waku Ghin offers a curated daily selection of close

to 15 individual and whole cakes created in-house using premium ingredients sourced from Japan and Europe.

Guests can now enjoy two new specials, available for takeaway from 10am daily at The Bar at Waku Ghin. A classic French caramel tarte enlivened with a hint of orange zest, the *tarte fruits secs with white miso chantilly* (S\$11+) boasts a cove of crunchy nuts and premium dried fruits, including Sicilian pistachios, Marcona almonds, black raisins, dried apricots and cranberries, hazelnuts and walnuts, cradled in a delicate pate sucrée and coated in a citrusy orange caramel sauce with miso Chantilly.

Another original creation is the *caramel chocolate mousse with banana and spice* (S\$12+ for single cake; S\$30+ for whole cake), boasting contrasting yet well-balanced textures and flavours. The exquisite cake is anchored on a thin layer of light chocolate sponge, topped with hazelnut crunchy, sauté bananas with spice, smooth banana crèmeux and luscious caramel chocolate mousse, and finished with a gleaming caramel glaze.

For enquiries, please email wakughinreservations@marinabaysands.com or call 6688 8507.

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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, more than 2,500 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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