

# Press Release



FOR IMMEDIATE RELEASE

## Marina Bay Sands rings in the festive spirit with grand holiday feasts

*Gather loved ones for culinary adventures around the world over dazzling Christmas and New Year menus*

**Singapore** (23 November 2021) – This holiday season, savour the world across Marina Bay Sands' restaurants, as the world-class culinary teams present a repertoire of Christmas and New Year's menus for the most delightful time of the year.



*Discover the world through jolly delights at Marina Bay Sands' restaurants (clockwise from L to R):  
Black Tap; db Bistro; Mott 32; Yardbird; Origin + Bloom; Spago by Wolfgang Puck*

Revel in different cultures over curated menus and delightful tipples, from **Bread Street Kitchen's** true English three-course affair and **db Bistro & Oyster Bar's** French festive feast, to **LAVO's** Italian American family feast, **Mott 32's** oriental Christmas menu, **RISE's** luxurious international spread, **Spago Dining Room's** stunning festive ensemble, and **Yardbird Southern Table & Bar's** very merry American feast. Exclaim 'sip sip hooray!' with *The Holiday Shake* at **Black Tap**, before swinging by **Origin + Bloom** to pick up artisanal Christmas desserts, hampers and special brews.

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Round off the year over delectable New Year's Eve dinners with prime views of the Marina Bay waterfront at **Bread Street Kitchen** and **Yardbird** and sky-high countdowns at **Spago** and **LAVO Singapore**, before welcoming 2022 with a New Year brunch at one-Michelin starred **CUT by Wolfgang Puck** and lavish feasts at **KOMA**, **Mott 32** and **RISE**.

Throughout December, diners are in for irresistible treats through a special advent calendar, set to be unveiled on Marina Bay Sands' festive dining website on 1 December. For more information, visit [marinabaysands.com/campaign/christmas/festive-dining.html](http://marinabaysands.com/campaign/christmas/festive-dining.html).

## ***Christmas Eve and Christmas Day feasts***



*Add festive cheer to the holiday season with Black Tap's **Spicy Chèvre Burger** and **The Holiday Shake***

A jolly celebration awaits at **Black Tap** as the restaurant introduces two brand-new offerings for the festive season – the *Spicy Chèvre Burger* (S\$27++) and *The Holiday Shake* (S\$24++), both exclusively available throughout December. Sink your teeth into the *Spicy Chèvre Burger*, a juicy prime beef burger spruced up with spiced goat cheese, Morita-infused pepper jam, basil pesto, arugula and generous shavings of parmesan cheese. Pair the mouthwatering burger with *The Holiday Shake*, a creamy vanilla shake topped with a slice of delightful white chocolate macadamia cheesecake and festive sprinkles. For reservations, visit [marinabaysands.com/restaurants/black-tap.html](http://marinabaysands.com/restaurants/black-tap.html) or call 6688 9957.



*A true English Christmas affair beckons at Bread Street Kitchen (second image, clockwise from top right): **traditional Christmas pudding; chicken and foie gras terrine; roasted turkey breast***

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From 29 November to 25 December, bask in the holiday spirit by the scenic Marina Bay waterfront at **Bread Street Kitchen by Gordon Ramsay** and luxuriate in an enchanting three-course special (S\$79++ per person). Begin with a choice from three starters, namely *chicken and foie gras terrine*, *Jerusalem artichoke soup* with truffle and mushroom brioche, or a twist on the restaurant's signature *seared scallop* with well-loved holiday elements like spiced pumpkin, pomegranate, and bacon jam.

For mains, traditionalists will delight in the *roasted turkey breast*, accompanied by chestnut stuffing, pigs in blankets, and a merriment of roasted vegetables, while those who enjoy robust flavours will find comfort in the *pan seared cod*, served on a bed of mussel and saffron velouté, or the *roasted beetroot risotto* topped with black truffle. Excite loved ones with the show-stopping *beef fillet wellington*, available at an additional S\$55++ (serves one) or S\$109++ (serves two). A sweet ending awaits with English desserts like the *traditional Christmas pudding* with brandy sauce, the *lemon posset* with mulled berries and shortbread, or the towering *knickerbocker glory* layered with coconut, mango sundae and caramelised pistachio.

This festive three-course menu is available for dinner from 29 November to 23 December, and for both lunch and dinner on 24 and 25 December. For reservations, visit [marinabaysands.com/restaurants/bread-street-kitchen.html](http://marinabaysands.com/restaurants/bread-street-kitchen.html) or call 6688 5665.



Indulge in CUT's special Advent menu in December featuring **21-day aged Illinois corn fed U.S.D.A. prime steak** and **rotisserie of young chicken, field mushrooms, natural jus**

Come December, one Michelin-starred **CUT by Wolfgang Puck** takes festive dining up a notch with a specially curated three-course *Advent menu*<sup>1</sup> (S\$145++ per person), available in the early evenings from 5pm to 6pm on Fridays and Saturdays, and 5pm to 6.30pm from Sundays to Thursdays. Relish in a selection of CUT's best-selling dishes, including the classic *Maryland blue crab cake*, *heirloom tomato relish*, *basil aioli* for starters, and the juicy *21-day aged Illinois corn-fed U.S.D.A. prime steak* grilled over hardwood and charcoal or the *rotisserie of young chicken, field mushrooms, natural jus* for mains. All mains come with a choice of sides, including a hearty portion of *creamed spinach with fried organic egg*, the *wild field mushrooms with shishito peppers*, or the crispy *peewee potatoes*, "*patatas bravas*", *garlic aioli*.

Diners can also elevate their experience by opting for the *Snake River Farms American wagyu* as mains (supplement S\$55++ to S\$65++), and sip on CUT's wine flight pairing (S\$35 for two

<sup>1</sup> Kindly note that the Early CUTs menu will not be available from 1 to 31 December.



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glasses; S\$48++ for three glasses). Draw the meal to an end with CUT's exquisite desserts, including the limited-time treat of *coffee hazelnut yule log*, *butter cream*, *caramelised hazelnut*, *citrus ice cream*. For reservations, visit [marinabaysands.com/restaurants/cut.html](http://marinabaysands.com/restaurants/cut.html) or call 6688 8517.



Enjoy *db Bistro's* four-course **Christmas menu** and pair it with the festive **Rudolph's Martini**

Ring in the festive season with a Christmas spread at **db bistro & Oyster Bar**, as the French bistro unveils a special four-course dinner menu (S\$98++ per person), available from 24 to 26 December. Commence the feast with *Daniel Boulud's oysters "Vanderbilt"*, a tribute to his newest restaurant Le Pavillion at One Vanderbilt, which is a modern spin on New York's baked oyster chowder featuring juicy oysters clad with a crunchy hazelnut and seaweed crust. Transit into the next course of velvety *roasted chestnut soup* accompanied with duck confit and variations of celery, or opt for the homemade *foie gras terrine*, served with pistachio, port wine and warm gingerbread.

Seafood and meat lovers alike will be delighted with the selection of three luxurious festive mains: the *Chilean seabass* served with potatoes, leeks and red wine sauce, the fragrant *roasted capon* with butternut squash, kale and black pepper cranberry jus, as well as the *filet mignon* served with black truffles, creamy pommes purée, brussels sprouts and a traditional sauce bordelaise. For desserts, the quintessential classic *bûche de Noël* gets a creative makeover in two flavours: the decadent *black forest bûche de Noël* and the *mont blanc bûche de Noël*.

Pair the celebratory dinner with *Rudolph's Martini* (S\$15++), a lovely pink-hued vodka-based tippie concocted with Cointreau and spiced cranberries, brimming with aromatic notes of burnt orange. For reservations, visit [marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html](http://marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html) or call 6688 8525.

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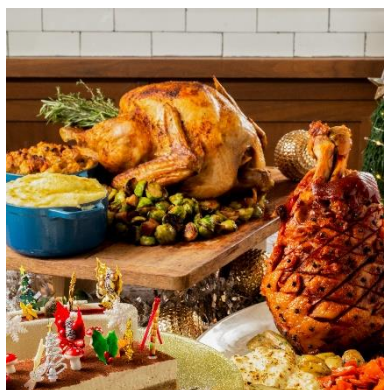


(From L to R): KOMA presents a four-course Christmas menu featuring dishes such as the **sushi jewel box**, **beef sirloin with sansho sauce** and **flower crab soup**; and its unique take on the traditional **Christmas log cake**

**KOMA Japanese Restaurant & Sushi Bar** will present a tantalising four-course Christmas menu featuring a wintry assortment of seafood appetisers including a fragrant *flower crab soup* infused with barley and mushrooms, followed by an exquisite selection of mains ranging from *beef sirloin with sansho sauce* to *pan-fried soy braised duck with beet sauce* and *abalone with mixed mushrooms*, a delicious and earthy dish with maitake and eryngii mushrooms. Guests can also indulge in KOMA's *sushi jewel box*, a decadent chirashi don with five types of fish. To end the meal on a festive note, KOMA will be serving up the *Christmas log cake*, their take on the traditional festive log cake coated with Manjari dark chocolate mousse, vanilla crèmeux and a light burst of nashi pear jelly.

KOMA's Christmas menu is priced at S\$388++ for two persons and will be available for lunch and dinner from 24 to 26 December. Additional guests may dine at S\$194++ per person, subject to prevailing safe management measures. Reservations are required for dine-in.

Guests looking to sweeten their holiday parties can also purchase *Christmas log cake* (1kg) at S\$68++. Pre-orders are available from 1 December, for pick-up at KOMA from 10 to 26 December. Please email [koma.reservations@marinabaysands.com](mailto:koma.reservations@marinabaysands.com) or call 6688 8690.



LAVO's festive dinner line-up is available for pre-order (from L to R): **nonna's tiramisu**, **black forest log cake**, **whole roasted turkey**, **honey glazed ham**

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**LAVO Italian Restaurant & Rooftop Bar** will ring in the festive season with a hearty Italian American Christmas dinner menu on 24 and 25 December. For S\$328++, guests can take their pick from three mains featuring favourite holiday classics. These include the *whole roasted salmon* served with roasted fennel, blood orange, Calabrian chili, fresh dill and grilled asparagus, a *whole roasted turkey* served with Italian sausage stuffing, turkey gravy, garlic mashed potatoes and brussels sprouts, and *honey glazed ham* with vanilla roasted carrots, mashed cauliflower and roasted fingerling potatoes. To complete the meal, LAVO will also be offering a choice between two family desserts at an additional S\$88++. Guests can indulge in the decadent *black forest log cake* made with Madagascar vanilla panna cotta, cherry jelly and chocolate mousse, or receive a warm hug in the form of *nonna's tiramisu* featuring espresso-soaked ladyfingers layered with creamy mascarpone mousse.

This lavish feast is best shared among loved ones and serves between three to five persons for dine-in, subject to prevailing safe management measures. Pre-orders are required for both menus till 20 December, and are available for dine-in guests only. Please email [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com) or call 6688 8591.



An oriental festive feast awaits at Mott 32 (clockwise from top left): **South Australia lobster har gow, Yunnan ham; signature barbecue pluma Iberico pork, yellow mountain honey; turkey salad; drunken abalone, hua tiao**

This festive season, award-winning Chinese restaurant **Mott 32** assembles its finest Chinese delicacies in a Christmas set menu (S\$168++ per person for lunch, S\$188++ per person for dinner; minimum two persons). Available from 24 to 26 December<sup>2</sup>, the Christmas set comprises an indulgent barbecue and dim sum platter<sup>3</sup>, alongside a repertoire of Mott 32's signature dishes for mains. Look forward to savour the iconic *apple wood roasted 42 days Peking duck "signature Mott 32 cut"*, *steamed Boston lobster*, *chopped chili, enoki mushroom* and the *braised free-range chicken, French chestnut*, before closing the meal with a serving of refreshing *lychee sorbet*.

Make merry with a champagne pairing over lunch (from S\$58++) or keep the glasses flowing at dinner with a two-hour free-flow house pour and non-alcoholic beverage package (S\$128++

<sup>2</sup> The set menu will be available for two seatings each for lunch and dinner. For lunch, the first and second seating are from 11am – 1pm and 1.30pm – 3.30pm respectively. For dinner, the first and second seating are from 5.30pm – 8pm and 8.30pm – 11pm respectively.

<sup>3</sup> The platter includes four dishes: **South Australia lobster har gow, Yunnan ham; signature barbecue pluma Iberico pork, yellow mountain honey; turkey salad; and drunken abalone, hua tiao.**



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per person). For reservations, visit [marinabaysands.com/restaurants/mott32.html](http://marinabaysands.com/restaurants/mott32.html) or call 6688 9922.



Impress loved ones with Origin + Bloom's holiday line-up (clockwise from top left): **Christmas log cake**; **gingerbread family**; **Christmas book**; **Christmas ball** chocolate showpiece

Recreate a magical Christmas at home with picture-worthy sweet treats from **Origin + Bloom**, Marina Bay Sands' European-inspired patisserie. Led by Executive Pastry Chef Antonio Benites, this year's novel creations are inspired by travels through Europe, crafted in-house with premium ingredients such as Piedmont hazelnuts and chestnuts from Naples, Italy. The star of the show is the *Christmas log cake* (S\$98) filled with hazelnut dacquoise, adorned with a grove of Christmas trees made of lemon mousse with a yuzu crèmeux.

Spread holiday cheer with other creative sharing desserts, such as the *Christmas book* (S\$58), a traditional French spiced bread with speculoos (pain d'Epices au speculoos), the voyage-ready *chestnut pound cake* (S\$24) featuring chestnuts and a Singapore-produced dark rum, and an array of *Christmas ball* chocolate showpieces available in three dazzling colours (S\$68 each), filled with Christmas cookies and chocolate truffles.

A variety of limited-time, mid-day indulgences await at Origin + Bloom, such as the *log cake* (S\$12), a mini milk chocolate logcake that surprises with ginger chantilly and banana compote, *gingerbread man* (S\$15) and a pair of *gingerbread kids* (S\$12), as well as a gelato of the month (S\$5 for a single scoop) in a seasonal flavour. Throughout December, coffee aficionados can delight in four limited-time festive brews, with two offered biweekly.

Send the warmest season's greetings with Origin + Bloom's limited-time festive hampers, perfect for sharing good tidings with family, friends and business partners. Available in three different sizes ranging from S\$98 to S\$318, each hamper has been thoughtfully curated to include Origin + Bloom's joyous baked treats and complementary gifts. Look forward to an abundance of goodness, from *Christmas cookies* and a *chocolate-coated gingerbread man* to premium items like *spiced fruit Christmas conserve* and *Piper Rare Vintage 2006*. Those who love to whip up a treat at home will also delight in Chef Antonio's gingerbread pre-mix, house-made chocolate powder, complete with fun baking tools and other hands-on DIY art like design-your-own cup.

From 1 to 27 December, guests can pre-order [online](#) and collect the festive goodies at Origin + Bloom, located at Marina Bay Sands Hotel Lobby Tower 3. During this period, [Sands](#)

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Rewards LifeStyle members can also enjoy a 20 per cent discount along with 10 per cent earnings. Additionally, celebrate Epiphany with the classic *French king's pie* (galette des Rois), available for pre-order and collection from 1 to 15 January. For enquiries, visit [marinabaysands.com/restaurants/origin-and-bloom.html](http://marinabaysands.com/restaurants/origin-and-bloom.html) or call 6688 8588.



*Bring together loved ones for a Christmas extravaganza at RISE*

Feast to your heart's content this Christmas, as **RISE** rings in a lavish international six-course spread for the senses (S\$138++ per person; minimum two persons; includes a glass of champagne or festive-themed cocktail<sup>4</sup>), available from 10 to 30 December for lunch and dinner. Begin with the bountiful *seafood on ice* starring freshly shucked live oysters, Chilean scallops and more, before warming the soul with a bowl of *roasted pumpkin soup* and the *baked Maine lobster thermidor*. Savour a succulent *Kurobuta pork fillet Rossini* served with foie gras and madeira sauce, before choosing between two delicious mains – the *beef wellington* or traditional *roast turkey roulade* with truffle mashed potatoes.

Draw the meal to a close with a special Christmas-themed *dessert platter* served with chestnut ice cream, and elevate the pairing with champagne bottles like the *Piper-Heidsieck Brut NV* (S\$88++) and *Piper-Heidsieck Rose NV* (S\$98++). Throughout Fridays and Saturdays in December, diners can make their nights all the merrier with RISE's mixologist's rendition of the *eggnog night cap* (S\$15++) featuring Bacardi Ocho, dusted with holiday spices. For reservations, visit [marinabaysands.com/restaurants/rise.html](http://marinabaysands.com/restaurants/rise.html) or call 6688 5525.

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<sup>4</sup> Guests can choose one of three festive-themed cocktails: **Green Christmas**, a delicious combination of Monkey Shoulder and pandan mint chocolate liqueur, or refreshing classics like the **Snow Ball** or Tequila based **Magical Power**.



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*Taste the bountiful harvest of the season with Spago's Christmas Eve dinner menu*

Mark your calendar for a stellar Christmas celebration at **Spago by Wolfgang Puck** on 24 December, set against a stunning backdrop of the city skyline. Renowned for its imaginative seasonal cuisine and impeccable service, the restaurant will be presenting a lavish four-course dinner menu (S\$235++ per person), available in two seatings at 6pm and 8.30pm. Gourmands can indulge in menu highlights such as the hearty *chestnut soup*, *roasted quail with farro risotto and black truffles*, as well as *homemade agnolotti with celery root and black truffles*. For reservations, visit [marinabaysands.com/restaurants/spago.html](http://marinabaysands.com/restaurants/spago.html) or call 6688 9955.



*(From L to R): Gather your family for a hearty American Christmas three-course feast (25 December); Yardbird welcomes **crawfish boil** back this Boxing Day (26 December)*

**Yardbird Southern Table & Bar** ushers a joyous Christmas celebration with the return of its classic American holiday three-course menu (S\$58++ per person), available on Christmas Day for lunch and dinner. Revel in the classic pairing of *beetroot, goat cheese and pecan salad*, before savouring the restaurant's festive signature of carved *oven-roasted turkey*, superbly paired with classic sides like butternut stuffing, mashed potatoes, turkey gravy, green beans almandine, creamed corn and cranberry sauce. Finish off with a generous slice of *pumpkin pie* roofed by a crisp brown sugar tuile and paired with a cup of hot coffee or tea.

The revelry continues with the return of Yardbird's annual Boxing Day (26 December) special – the legendary *crawfish boil* platter (S\$58++ per person) – served during lunch and dinner. Simmered in a secret Louisiana spice broth, juicy servings of crawfish are boiled with Andouille smoked sausage, a mainstay of Cajun cuisine, as well as sweet corn on the cob and fingerling

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potatoes. Enliven the party with an icy cold *Pabst Blue Ribbon* on draft (S\$16++ per glass), or sling on a *Blackberry Bourbon Lemonade* (S\$22++ per glass), an unmissable signature cocktail featuring Wild Turkey 81 American whiskey. For reservations, visit [marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html](http://marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html) or call 6688 9959.



Recreate a very American Christmas at home (clockwise from top right): **Holiday Box**; **whole pumpkin pie**; **whole Dutch apple pie**

Marshal festive blowouts at home with Yardbird's *Holiday Box* (S\$150+), a satisfying family friendly feast that brims with a kilogram of oven-roasted sliced turkey, corn muffins, butternut stuffing, mashed potatoes, turkey gravy, green beans almandine and coleslaw. The party is not complete without a decadent pie – top up S\$35+ for a *whole pumpkin pie* or *whole Dutch apple pie* (U.P. S\$55+). Pre-orders are available from 1 to 19 December, for pick-up at Yardbird from 24 to 26 December. For enquiries, please email [yardbird.reservations@marinabaysands.com](mailto:yardbird.reservations@marinabaysands.com) or call 6688 9959.

## ***New Year's Eve and New Year's Day celebrations***



Count down to 2022 over a four-course dinner at Bread Street Kitchen (second image, clockwise from top left): **cape grim beef tenderloin**; **banoffee trifle & vanilla cream**; **seared scallops**

Celebrate New Year's Eve with idyllic views of the city at **Bread Street Kitchen by Gordon Ramsay** over a four-course dinner (S\$188++ per person from 5pm to 7pm; S\$249++ per person from 7.30pm and includes a welcome drink). The rendezvous begins with canapés such as the *smoked cod brandade*, *coriander*, *aioli* as well as the *pumpkin*, *walnut*, *stilton*

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*tartlets*, before an amuse-bouche of freshly shucked oyster. Pick a signature starter such as *seared scallop* or *chicken and foie gras terrine*, before indulging in one of three hearty mains. Beef lovers will be charmed by the *cape grim beef tenderloin*, perfectly accompanied with potato terrine and caramelised onion and a sweet, delicate bone marrow sauce, while those looking for comfort dishes will enjoy the *pan seared halibut*, served on a bed of mussel and saffron velouté, or *roasted parmesan gnocchi* topped with cep mushrooms, Jerusalem artichoke and truffle foam.

Draw the meal to a close with desserts such as the *banoffee trifle & vanilla cream*, or the *pineapple carpaccio, passionfruit, coconut ice cream*, while taking in beautiful views of the city with a tropical cocktail on hand. For reservations, visit [marinabaysands.com/restaurants/bread-street-kitchen.html](http://marinabaysands.com/restaurants/bread-street-kitchen.html) or call 6688 5665.



Draw the year to a close with an exquisite selection of fine steaks and delicate desserts like the *kaya “baked Alaska”* at CUT

Herald the new year at modern steak restaurant **CUT by Wolfgang Puck**, as the one Michelin-starred gem offers a one-night only four-course menu (S\$325++; 7.30pm onwards<sup>5</sup>). Tantalise your tastebuds with pillowy *gougères* and the *black truffle potato “mille-feuille”* topped with crème fraiche and kaluga caviar, before indulging in a fine selection of starters such as half a dozen *oysters on the half shell* topped with green apple mignonette, and the refreshing *Hokkaido scallop “sashimi”* served with shaved myoga, kinome and wasabi-kosho ponzu.

For mains, premium cuts from heritage breeds take centre stage, with options ranging from *U.S.D.A. Prime* and *UK Highlands ribeye* to the prestigious *American wagyu from Snake River Farms* (supplement S\$50++ to S\$90++) and *Hokkaido snow New York sirloin* (supplement S\$100++). CUT also offers other amazing mains such as the *grilled French turbot*, the *double thick Iberico pork chop* paired with apple-apricot “moustarda”, as well as the tender *Colorado lamb chops*, *cucumber-mint raita*. All mains are served with four sharing sides, including the festive *soft polenta*, *parmigiano-reggiano* and *roasted butternut squash, dates, chestnut, sage*. Round up the meal with CUT’s signature *kaya “baked Alaska”*, or the rich *Valrhona chocolate soufflé* with raspberry gelato (serves two persons). All celebrants will receive a complimentary glass of champagne.

<sup>5</sup> Please note that CUT will serve its regular à la carte menu for its first seating from 5pm to 6.30pm on 31 December.



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*Celebrate new beginnings with your loved ones over CUT'S New Year's Day brunch*

On New Year's Day, celebrate new beginnings with CUT's glorious three-course brunch (S\$98++ per person; available from 11.30am to 2pm). Diners will be greeted by an assortment of freshly baked pastries, smoked salmon bagels and artisanal cream cheeses, before indulging in their choice of signature starter, entrée and dessert. Choose from a diverse array of eight different starters, including the *Austrian oxtail bouillon, chervil, bone marrow dumpling*, the succulent *prawn "cocktail", wasabi panna cotta*, and the *maple glazed pork belly, rhubarb-apple compote, chicharrón, sesame-orange dressing*.

Over at the entrées section, savour elevated brunch staples starring dishes such as the *Maryland blue crab cakes benedict* and the divine *fried chicken, mochi waffles, compressed watermelon & honey*. Fans of CUT's well-marbled steaks are in for a treat with *steak & eggs*, accompanied by roasted marble potatoes and watercress salad, with premium options for cuts such as *American wagyu ribeye* (supplement S\$140++; 280g) and the rare *Hokkaido Snow New York sirloin* (supplement S\$200++; 170g). Make merry over brunch with free-flow beverages by the glass (S\$88++ per person), and enjoy an endless stream of champagnes, red and white wines, as well as house pour spirits. For reservations, visit [marinabaysands.com/restaurants/cut.html](http://marinabaysands.com/restaurants/cut.html) or call 6688 8517.



*db Bistro rolls out a sumptuous New Year's Eve menu starring Daniel Boulud's **black tie scallops***

Conclude the year on a joyous note with **db Bistro & Oyster Bar's** extravagant five-course New Year's Eve dining experience (S\$120++ per person). Begin the dinner with the lavish *Oscietra caviar, warm oyster chowder, smoked bacon, potato, leeks*, before a serving of

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*lobster salad*, enlivened with crisp Belgian endive, green apple, celery and candied walnuts. Then, savour Daniel Boulud's iconic "*black tie scallops*" – aromatic black truffle-studded diver scallops are encased in a flaky pastry crust, finished with a drizzle of truffle jus. For mains, diners can choose between the *dover sole* served with cauliflower, grapes and sauce veronique, or the classic *beef Rossini*, featuring rich seared foie gras and tender filet mignon coupled with generous shavings of black truffles and wild mushrooms. End the gastronomic experience with a grand finale of *opera cake* served with coffee ice cream. For reservations, visit [marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html](http://marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html) or call 6688 8525.



KOMA's New Year dessert special **Chitose melba** is priced at S\$38++

Through the month of January, **KOMA** will be ushering in the New Year with exclusive specials. Highlights include *koubako kani* (S\$120++), a succulent, fresh female Zuwai crab steamed to perfection with seaweed, vinegar sauce and a dash of sesame seeds, as well as savoury *unagi rice* (S\$68++; serves four persons). Guests can also opt for lighter dishes to complement their meal, such as *avocado & spicy seafood salad* (S\$28++) or *traditional Japanese zouni* (S\$15++), a comforting bowl of white miso soup with rice cake, mustard, carrot and radish. KOMA will also be serving a dessert for the new year – *Chitose melba* (S\$38++), an icy blend of macerated Chitose strawberry, roasted almond, vanilla gelato and custard foam. KOMA will also be serving desserts for the new year, priced at S\$38++. These specials will be available from 1 to 31 January for dinner on weekdays as well as for lunch and dinner on weekends and public holidays.

Reservations are required; please email [koma.reservations@marinabaysands.com](mailto:koma.reservations@marinabaysands.com) or call 6688 8590.

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LAVO presents a spectacular dinner line-up to herald the new year (clockwise from bottom left): **veal agnolotti**; **baked Manjari chocolate tarte**; **potato gnocchi**; **grilled ribeye bone marrow**; **seared monk fish**; **yellowfin tuna tataki**

On New Year's Eve, invites guests to dine under the stars with a decadent five-course dinner menu (S\$228++ per person). The feast will begin with a refreshing *heirloom tomato salad* and *yellowfin tuna tataki*, followed by a choice between *veal agnolotti*, served with a rich blend of parmigiano-reggiano, marjoram pesto and sweet breads, and *potato gnocchi*, pillowy soft dumplings topped with mushroom ragu, crema and fresh shaved truffle. For the main course, guests can delight in either *seared monk fish* with Maine lobster, XO sauce, fava beans and roasted mushrooms, or the delicate textures of *grilled ribeye bone marrow* with custard, fried oyster, artichoke and caper veal jus. End the night on a sweet note with a dessert platter which include *baked Manjari chocolate tarte* and *vanilla passion fruit parfait*.

For reservations, please email [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com) or call 6688 8591.



Mott 32 is set to impress with a repertoire of 10 dishes, including the **braised Boston lobster**, **supreme soup**

From 31 December to 2 January 2022, luxuriate over **Mott 32's** four-course set menu, featuring a combination of festive specials and the restaurant's all-time greatest hits. Priced at S\$178++ per person for lunch<sup>6</sup> and S\$198++ per person for dinner<sup>7</sup> (minimum two persons), the deluxe menu offers a taste of 10 premium dishes, starting with a trio of exquisite starters,

<sup>6</sup> The first seating for the lunch set is from 11am to 1pm, while the second seating is from 1:30pm to 3.30pm.

<sup>7</sup> The first seating for the dinner set is 5.30pm to 8pm, while the second seating is from 8:30pm to 11pm.



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namely the *scallop taro croquette*, *assorted seafood*, the *crispy roasted suckling pig*, *caviar* and the traditional *fish maw jelly*, *Chinese marinade sauce*, *goji berry & mint*. Diners can take their pick from the *double-boiled fresh abalone soup*, *pearl meat*, *matsutake mushroom*, or the nourishing *morel mushroom soup*, *assorted fungus*, *asparagus*, *tofu*, before they enjoy four grand dishes as mains, including the *apple wood roasted 42 days Peking duck "signature Mott 32 cut"* and *braised Boston lobster*, *supreme soup*. For desserts, enjoy the immaculate pairing of smooth *steamed egg white*, *black sesame* with a crumbly *lotus seed paste puff*, *red beancurd*.

Champagne pairing is available for lunch (from S\$58++) while a two-hour free-flow house pour and non-alcoholic beverage package (S\$128++ per person) is available for dinner. For reservations, visit [marinabaysands.com/restaurants/mott32.html](http://marinabaysands.com/restaurants/mott32.html) or call 6688 9922.



Revel in a sumptuous six-course New Year's feast at RISE

Usher a fresh start to 2022 with **RISE**'s bountiful New Year's six-course menu (S\$138++ per person; minimum two persons; includes a glass of champagne or festive-themed cocktail<sup>8</sup>), available from 31 December to 2 January 2022 for lunch and dinner. Sit back and relax in the restaurant's lush, nature-inspired ambience in the heart of Marina Bay Sands' iconic hotel lobby, before tucking into appetisers like *seafood on ice*, *roasted organic heirloom tomato soup*, and yuzu butter seared *Hokkaido scallops* with crispy prosciutto.

Dig in to a juicy, tender duck confit, before picking between two superior mains – *stockyard black angus 200 days grain fed Tomahawk beef* or *pan-fried Atlantic cod fillet* with sweet potato mash. Round off the relaxing meal with a delectable New Year *dessert platter* with rum and raisin ice-cream, and pair them with champagne bottles like the *Piper-Heidsieck Brut NV* (S\$88++) and *Piper-Heidsieck Rose NV* (S\$98++). For reservations, visit [marinabaysands.com/restaurants/rise.html](http://marinabaysands.com/restaurants/rise.html) or call 6688 5525.

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<sup>8</sup> Guests can choose one of three festive-themed cocktails: **Green Christmas**, a delicious combination of Monkey Shoulder and pandan mint chocolate liqueur, or refreshing classics like the **Snow Ball** or Tequila based **Magical Power**.

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Enjoy a night of festivities over excellent cuisine and cocktails at Spago, including “*Adios Nonino*” and **beef sliders**

Perched 57 stories high at the iconic Sands SkyPark, **Spago by Wolfgang Puck** promises a spectacular New Year’s Eve experience with unrivalled views of the city skyline. On 31 December, **Spago Dining Room** is set to serve an opulent four-course festive-themed dinner menu, available for two seatings from 6pm to 8pm (S\$275++ per person), and from 8.30pm (S\$335++ per person). Catch the fireworks display in its full glory and indulge in dish highlights such as the hearty *chestnut soup*, *roasted quail with farro risotto and black truffles*, and the homemade *agnolotti with celery root and black truffles*. Diners can also opt for an elegant course-by-course wine pairing for an additional S\$295++. For reservations, visit [marinabaysands.com/restaurants/spago.html](http://marinabaysands.com/restaurants/spago.html) or call 6688 9955.

Over at the al fresco **Spago Bar and Lounge**<sup>9</sup>, count down to the New Year and make merry over handcrafted cocktails, fine wines and gourmet bites. Enjoy Spago’s popular snacks such as the *octopus sushi roll* (S\$28++), juicy *Japanese fried chicken “karaage”* (S\$19++) served with tōgarashi aioli and lemon, as well as the *U.S.D.A. prime beef sliders* (S\$21++), stacked with aged white cheddar, red onions and chilli aioli. Pair these delicious bites with refreshing cocktails such as *The Garden of Eden* (S\$27++), a blend of mango black tea infused vodka with lemon and a touch of cane sugar, or the “*Adios Nonino*” (S\$27++), a smoky tiple featuring a harmonious combination of Maker’s Mark, Amaretto, Aperol and burnt orange peel. Wine lovers will also delight in Spago’s extensive wine list, ranging from *Champagne, Lanson – Brut, France* (S\$40++ per glass; S\$180++ per bottle) to the *2017 Wolfgang Puck Chardonnay, California, USA* (S\$30++ per glass; S\$120++ per bottle). For reservations, visit [marinabaysands.com/restaurants/spago-bar-and-lounge.html](http://marinabaysands.com/restaurants/spago-bar-and-lounge.html) or visit 6688 9955.

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<sup>9</sup> Kindly note that there will be a minimum spend at Spago Bar and Lounge on New Year’s Eve. The minimum spend for first seating (6pm-8pm) is S\$100++ per guest, while the minimum spend for the second seating (8.30pm onwards) is S\$150++ per guest.

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Recount the wonderful year over crowd-favorites from Yardbird's five-course dinner menu (clockwise from top left): **crab & caviar**; **braised beef cheek**; **grilled mushroom stack**; **smoked bone marrow**; **grape & rosemary tart** and countdown package (clockwise from bottom left): **crispy fried calamari**; **oysters & caviar**; **Yardbird hot wings**

Bid adieu to 2021 over indulgently comforting plates and tipples at **Yardbird Southern Table & Bar**. From 4pm to 10pm, diners can opt for the five-course dinner (S\$188++ per person) beginning with *smoked bone marrow butter* with country bread, before digging in to the ever-so-delicate *crab & caviar*, exquisitely smothered in hazelnut butter, served on a bed of praline beurre blanc. Mushroom lovers will be all over the appetiser of *grilled mushroom stack*, starred by juicy portobellos, perfectly paired with generous servings of arugula, feta cheese and crispy Iberico pancetta. Embrace one of three mains, namely the *braised beef cheek*, *crispy Mangalica pork belly* or *buttermilk poached salmon*, before drawing the meal to a close with the Mediterranean-inspired *grape & rosemary tart*, a heavenly combination of roast grapes atop aromatic pastry cream and rosemary crumble.

From 10.30pm, Yardbird will pull off an epic countdown with its exclusive countdown package (S\$98++ for three plates) at The Loft on Level 1. Comprising nine signature bar bites and desserts, the package features the iconic *Yardbird hot wings* with an option of chef's smoked spice chilli rub or Louisiana hot sauce and crumbled blue cheese, as well as other divine bites like *crispy fried calamari*, *oysters & caviar*, *wagyu beef carpaccio* and *fried oreos*. For reservations, visit [marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html](https://marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html) or call 6688 9959.



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## ***December Dining Specials***

### **Mott 32 launches limited-time Winter Menu (1 December to 31 January 2022)**



Savour the flavours of Winter at Mott 32 with dishes such as the ***hairy crab roe claypot rice***

Continuing the success of its seasonal menu series, modern Chinese restaurant **Mott 32** is set to unveil its brand-new *Winter Menu* from 1 December to 31 January 2022. Shining the spotlight on the finest catch and harvest of the season, the menu boasts a collection of nine dishes, including seven that features hairy crab, a renowned delicacy adored for its delicate sweetness and rich golden roe. Look forward to taste brilliant iterations of the crab, ranging from the *hairy crab roe Shanghainese pork soup dumpling* (S\$18++ per piece), to the *sautéed lobster with hairy crab roe and egg white* (S\$168++ per portion) and *hairy crab roe claypot rice* (S\$68++ per portion). Other menu highlights include the *crispy rice coated free-range chicken, chilli & cumin* (S\$35++ for a half chicken; S\$68++ for a whole chicken) and the *baked French lamb flap, pickled cucumber, herbs, kaffir lime leaf* (S\$78++ per portion).

For reservations, visit [marinabaysands.com/restaurants/mott32.html](http://marinabaysands.com/restaurants/mott32.html) or call 6688 9922.

### **Discover secret recipes by RISE's local veteran chefs (1 – 15 December)**



(From L to R): Chef Stella's ***Kerala style fish stew***; Chef Bharat's ***tandoori spring chicken***

From 1 to 15 December, **RISE** invites diners on an epicurean adventure to explore three local veteran chefs' treasured recipes. Junior Sous Chef Stella Tan presents her mentor's recipe of

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*Kerela style fish stew* (S\$27++), a well-loved South Indian dish with fragrant coconut milk. The fish is marinated for long hours before it is carefully simmered in the rich stew, resulting in its distinctive spicy, tangy flavours.

Guests can also delight in the aromatic flavours of *tandoori spring chicken* (S\$35++), a special recipe by Junior Sous Chef Bharat Mani Sapkota which has gone through rounds of experimentations. The chicken is marinated overnight in a secret blend of spices and yoghurt, before it is cooked in a tandoor oven and served with a side of yoghurt mint sauce. Sweeten the deal with Pastry Sous Chef Pang Yoon Hwa's *Christmas Mont Blanc with truffle ice cream* (S\$18++), inspired by a memorable afternoon during his trip to Paris' Champs-Élysées Street. Chef Pang's rendition of the sweet cake incorporates chestnuts, cranberries and rum, perfectly paired with his secret truffle ice cream recipe.

For reservations, visit [marinabaysands.com/restaurants/rise.html](http://marinabaysands.com/restaurants/rise.html) or call 6688 5525.

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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](http://www.marinabaysands.com)

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