



MARINA BAY SANDS
SINGAPORE

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EMBRACE PROSPERITY AND ABUNDANCE THIS LUNAR NEW YEAR WITH MARINA BAY SANDS

Singapore (20 December 2024) – Marina Bay Sands is ushering in the Lunar New Year with celebratory menus and refreshed gastronomic experiences for January.

Celebrate the year of the Wood Snake with auspicious set menus from award-winning restaurants across the property. Dive into creative Lunar New Year specials by **Black Tap Craft Burgers & Beer** and **Yardbird Southern Table & Bar** or enjoy an extravagant array of modern and traditional Lunar New Year fare at **RISE**. Delight in quintessential Lunar New Year dishes with a twist – from a range of luxurious Yu Sheng options at **Mott 32** to **LAVO Italian Restaurant & Rooftop Bar**'s East meets West creations. As always, **Origin + Bloom** offers timely gifting options with its Chinese New Year hampers, filled to the brim with festive goodies and baked treats.

Guests can also look forward to exploring special edition menus for January, where one can enjoy the best the season offers – from Périgord Black Truffle at **Maison Boulud**, exquisite yuzu-flavoured yellowtail caviar at **KOMA Singapore** to a refreshed Late Supper experience at Michelin-starred **Waku Ghin**. In the new year, discover new experiences with **The Club**, with the debut of an exquisite Sweet Trolley or at **Mott 32**, where heritage meets innovation with the unique “Cold Tea” cocktail menu launch this month.

Spago Bar & Lounge has refreshed and elevated its breakfast experience, offering a well-rounded à la carte menu that spotlights beloved local flavours as well as continental breakfast classics. Delight in a hearty post-workout meal to nourish your body and soul or luxuriate in world-class cuisine alongside stunning rooftop views at an intimate brunch session with friends.

Welcome The Year of the Wood Snake with Abundant Feasts

Black Tap Craft Burgers & Beer

Black Tap ushers in the year with a generous feast, beginning with *The Bear* (S\$27++) from 2 to 29 January. The craft burger packs mouthwatering flavours, combining prime beef and roast beef with beef jus, well balanced by spicy giardiniera and giardiniera aioli.

In celebration of Lunar New Year, Black Tap is launching *The XLB Burger* (S\$25++), which is available for a limited time only. Savour an irresistible medley of pork scallion croquette, pork broth, shredded cabbage, ginger vinaigrette, black vinegar aioli, complete with the crunch and kick from pickled chilli and carrots.



Black Tap Singapore spotlights Lunar New Year specials with the return of The Straits Shake, as well as the limited-time XLB Burger paired with Ong Lai IPA from Brewlander

To round off joyous reunions, indulge in *The Straits Shake* (S\$23++), a locally inspired CrazyShake named after the flourishing Singapore Straits. Available from 29 January to 28 February, the restaurant puts a local spin to its milkshake by adding gula melaka and coconut cream to the vanilla base. The nostalgic treat also features old-school confectionaries such as pineapple jam biscuits, coconut butter biscuits and chocolate gems. A tropical pineapple popsicle adds a hint of tartness as a finishing touch to the CrazyShake exclusive to Singapore. Alternatively, sip on a refreshing pint of *Ong Lai IPA* (S\$18++) highlighting abundant notes of pineapple reminiscent of sweet treats of the season. Also known as the Pineapple IPA, the aromatic and tropical craft beer by local brewery Brewlander eases into a gentle and clean bitterness that ends in a silky mouthfeel – a true treat for the senses.

For reservations, visit marinabaysands.com/restaurants/black-tap.html.

LAVO Italian Restaurant and Rooftop Bar



Usher in the Lunar New Year 57 storeys atop Marina Bay Sands at LAVO with a special set lunch menu that presents unique culinary twists on festive favourites

Usher in prosperity and joy this Lunar New Year at LAVO Italian Restaurant and Rooftop Bar, with a specially curated set menu featuring unique culinary twists on festive favourites. Diners can choose to start the meal with LAVO's reinterpretation of the auspicious Yu Sheng - *Prosperity Toss* with cured salmon, purple radish and pecan nuts with a drizzle of tangy, orange dressing, or opt for *Chicken Brodo*, a comforting bowl of broth and homemade mezzelune pasta stuffed with a creamy and decadent blend of crab and mascarpone cheese. The main course selections include Chinese classic delicacies such as the succulent *Suckling Pig* with a side of grilled endive and tangy yuzu sauce, or *Red Snapper* served with butternut puree, asparagus and olive powder, while the *Duck Ragu Pappardelle* topped with truffle mascarpone offers a unique alternative to the refined festive classics. Conclude the meal with the *Chocolate Panettone Pudding*, a spiced sweet treat filled with chocolate chunks to create the perfectly indulgent festive treat.

The two (S\$45++) or three (S\$55++) course Lunar New Year set lunch is available from 1 to 31 January 2025. For table reservations and enquiries, e-mail lavo.reservations@marinabaysands.com. For more details on LAVO's event line-up, follow LAVO Singapore on Instagram and Facebook, or visit www.lavosingapore.com.

Maison Boulud



Maison Boulud pays homage to peak truffle season and Lunar New Year in January

Maison Boulud pays homage to Lunar New Year traditions with a curated tasting menu for the occasion. Available from 28 January till 12 February, the four-course menu (S\$148++ per person) will include the French restaurant's reinterpretation of the traditional Lo Hei, featuring fresh Hamachi, smoked salmon, herring caviar and a citrusy lime and dill dressing. For mains, indulge in Maison Boulud's Black Pepper Carabineros, with mediterranean deep-sea prawn grilled with binchō-tan and served over claypot rice with a flavourful black pepper sauce.



Tying in with peak truffle season, Maison Boulud presents the Périgord Black Truffle tasting menu, where guests can enjoy freshly shaved winter black truffle with dishes such as the Volaille De Bresse pictured here

Early December, Maison Boulud launched a *Périgord Black Truffle* tasting menu (S\$198++ per person), timed with peak seasonality of the ingredients. Prized due to their scarcity and deep flavour profiles, black truffles are known to be extremely difficult to grow, taking years to cultivate. This December to the end of truffle season, guests can enjoy freshly shaved winter black truffle with each course, featuring dishes such as *Poireaux Vinaigrette* with seasonal leek from France and a tart Dijon

mustard vinaigrette and *Volaille De Bresse*, a poached whole chicken in rich truffle broth, paired with Savoy cabbage, mushrooms, salsify, and Albufera sauce.

Reservations are strongly encouraged via marinabaysands.com/restaurants/maison-boulud.html.

Mott 32



Mott 32 pulls out all stops for Lunar New Year in January, featuring various Yu Sheng options for guests to choose from

Award-winning restaurant Mott 32 will be in its element this January with a sumptuous Chinese New Year menu, inspired by the Year of the Wood Snake. The star of the show will be the *Cooked Lobster Yu Sheng* 龙马精神 • 龙虾鱼生捞起 (S\$188++). Guests are also able to opt for the *Smoked Salmon Yu Sheng* 风生水起 • 三文鱼生捞起 (S\$88++) or *Abalone Yu Sheng* 包罗万有 • 鲍鱼鱼生捞起 (S\$128++). The menu also includes festive specials such as *Wok-Fried Boston Lobster* 五谷丰收 • 五色藜麦炒波士顿龙虾 (S\$102++) served with Rainbow Quinoa, and classic *Pan-Fried Nian Gao with Sweet Potato and Yam* 三星报喜 • 三宝煎年糕 (S\$25++ for three pieces). Available for both lunch and dinner, reservations are strongly encouraged.



Mott 32's new Cold Tea menu features cocktails inspired by the "Cold Tea" culture during the Prohibition era, such as the Kowloon Coffee and Tamarind Of pictured here

Mott 32 also launches its Cold Tea cocktail menu this month, featuring four distinct categories of cocktails: Pick-Me-Up, Served Hot, Dessert and Digestive. Inspired by the "Cold Tea" culture of the


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early 1920s where Chinese restaurants served spirits and cocktails in teapots during the Prohibition era, each cocktail (S\$19++) blends tradition with contemporary flair, offering a unique experience that spotlights ingredients inspired by Cantonese and Chinese heritage.

Highlights of the menu include *Kowloon Coffee*, served warm to bring out the flavours of Woodford Rye Whisky, cream, filtered coffee and umami soy sauce while *Tamarind Of* is a refined digestive cocktail, crafted with Buffalo Trace Bourdon, Homemade Tamarind Syrup and bitters. Available daily from 9.30 PM, guests can pair the unique cocktail selections with an exquisite canape platter with irresistible bites such as *Deep-Fried Wild Mushroom Spring Roll* 清炸野菌素春卷 and *Crispy Prawn with Salt and Pepper* 椒盐炸脆虾, exclusively available at S\$16++ (usual price S\$25++) with every pair of Cold Tea cocktails ordered.

More information can be found at marinabaysands.com/restaurants/mott32.html

Origin + Bloom



Delight in a festive journey of craftsmanship with Origin + Bloom's Lunar New Year creations

Origin + Bloom introduces an array of artisanal bakes, pastries, showpieces, and hampers for Lunar New Year, blending traditional flavours with craftsmanship. These auspicious creations are available for a limited time and will make a thoughtful and delectable gift during the festive season.

The Lunar New Year bakes (S\$8+ each) offer a selection of symbolic treats, like the *Golden Ingot*, a soft and fragrant yam, salted eggs and black sesame mochi bread crafted to resemble a symbol of prosperity, the *Red Lantern*, featuring a pineapple filling encased in a design inspired by traditional good fortune and the *Mandarin Orange Brioche*, a fluffy, citrus-infused creation that celebrates the tradition of gifting mandarin oranges, symbolising prosperity and positivity, making them perfect for sharing this festive season.

A selection of Lunar New Year pastries (S\$12+ each) are also available, such as the *Pineapple Drink*, which contrary to what the name suggests is a pastry dish with layers of joconde sponge, pineapple



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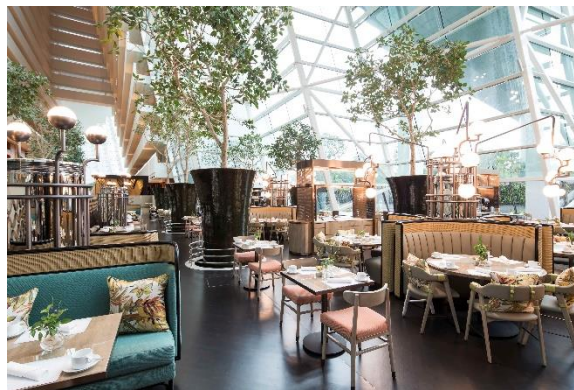
compote, and yogurt mousse designed to emulate a festive drink. Another aesthetic creation is the *Ru Yi Peanut*, which offers a luxurious mix of dark chocolate mousse, peanut praline, and a striking Ru Yi decoration.

For the ultimate grand celebration, the handcrafted showpieces (S\$138+ each) include the *Fortune Drum*, an intricate creation with white chocolate, nougat, and gold coins, symbolising wealth and happiness, and the *Prosperity Pouch*, filled with pineapple tart and decorative gold coins, representing abundance.

To share auspicious blessings with friends and family, gift them one of Origin + Bloom's Lunar New Year hampers, featuring premium items befitting of the season. For S\$128 nett, the hamper will feature nourishing ingredients such as Essence of Chicken and Bird's Nest and iconic Origin + Bloom Lunar New Year cookies. For S\$288 nett, the hamper will also include Ginseng Hashima, symbolic 12 Zodiac Chocolates and a hand-painted porcelain bottle of 10-year aged Pagoda Shaoxing Wine. Both hampers will be adorned with festive gold chocolate and decorative ingot pieces and wrapped in auspicious red packaging.

For enquiries, visit marinabaysands.com/restaurants/origin-and-bloom.html.

RISE



Embark on a Culinary Journey of Freshness with RISE's Lunar New Year Menu

Marina Bay Sands' all-day dining destination, RISE, introduces an exquisite Lunar New Year menu inspired by the theme, a journey of "freshness". The menu highlights three premium ingredients sourced from various regions of China, offering an authentic gastronomic experience that celebrates the flavours of the season.

The first ingredient featured is salmon trout from the Tianshan Mountains in Xinjiang, renowned for its exceptional quality and texture. This delicacy takes centre stage in the *Shunde Yu Sheng with Smoked Salmon Trout*, a vibrant dish prepared in the Shunde-style, a regional Chinese cuisine known



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for its freshness and umami flavours. Featuring abundant fish slices, daikon, and complementary garnishes, the Yu Sheng dish will be prepared at a live station and promises an elevated and refreshing take on the festive tradition.

The second ingredient is fresh sturgeon from Quzhou, Zhejiang. RISE will be preparing the prized meat in three distinct ways: *Shabu Shabu Sturgeon Loin with Spicy Sesame Dressing*, *Crispy-Fried Sturgeon Belly with Garlic*, and *Double-Boiled Sturgeon Marrow in Sea Whelk Soup*.

Sea urchin from Dalian rounds out the key ingredients. Guests can indulge in freshly made *Dalian Urchin Dumplings*, crafted live at an interactive station where each dumpling is topped with uni for a decadent finish. Additionally, the *Dalian Urchin Egg Dumpling*, served in a hearty Eight Treasure Claypot, offers a rich and umami-filled experience.

The menu will also feature perennial festive favourites such as the iconic *Suckling Pig*, a highlight of Lunar New Year celebrations at RISE. The Lunar New Year menu will be available between 28 January and 2 February 2024, with the full menu running on other days. For more information and reservations, visit marinabaysands.com/restaurants/rise.html.

Yardbird Southern Table & Bar



Savour a Southern Twist on Lunar New Year at Yardbird with Roasted Suckling Pig & Love Letter Waffles

Yardbird Southern Table & Bar welcomes the Lunar New Year with a unique menu that combines traditional festive elements with Southern-inspired flair. Available from 28 to 31 January, the exclusive Chinese New Year Special features dishes and beverages that blend rich cultural heritage with innovative culinary techniques.

The star of the menu will be the *Half Roasted Suckling Pig*, priced at S\$228++, which is marinated for 24 hours with a Southern-inspired blend of spices and slow-roasted with a malted brine to achieve perfectly crisp skin. Served with fluffy bao buns, house-pickled cabbage infused with Sichuan spices, and a smoked Asian spice blend, the dish offers a bold and flavourful celebration of



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the season. For dessert, indulge in the *Love Letter Waffle & Ice Cream* (S\$24++), a modern twist on the beloved kuih kapit. This creation features a golden waffle resembling the traditional love letter, paired with fragrant coconut ice cream and topped with crispy roasted coconut flakes, delivering a harmonious blend of textures and tropical flavours.

From 1 to 31 January, Yardbird also presents a two-hour free flow draft special, exclusively available at Level 1. Priced at S\$48++, guests can enjoy *Jing-A Worker's Pale Ale* and *Jing-A Mandarin Wheat*, two distinctive Chinese brews that are refreshing complements to the gastronomic experience.

For reservations, visit marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html.

Marina Bay Sands Welcomes New Epicurean Experiences in January

KOMA Singapore



The Kaluga Queen Caviar Pairing offers the finest caviar paired with the freshest ingredients

An indulgent culinary journey awaits at KOMA Singapore this January, with the launch of a special *Kaluga Queen Caviar Pairing* (S\$380++) experience, a six-course masterpiece that showcases the finest caviar paired with the freshest ingredients. Diners will start their meal with the highlight of the course – exquisite yuzu-flavoured yellowtail caviar, followed by a second course of artfully sliced seabass kobujime and king salmon sashimi, and a fresh Jerome miet oyster. Following that, the Scallop Robata dish features a large succulent scallop grilled to perfection and topped with a rich soy butter sauce. The next course is a tender Wagyu ribeye paired with king oyster mushrooms and asparagus, followed by a *Chirashi Pani Puri Sushi*, which offers a playful twist on the traditional

sushi featuring tuna, hirame, and salmon belly served in crispy pani puri shells. A refreshing dessert of lemon mousse, yuzu jam and cacao crumble provide a refreshing and delightful finale to the decadent fare.

From 11 to 23 January 2025, this limited-time experience is a must-have for caviar connoisseurs and fine dining enthusiasts alike. For reservations and enquiries, e-mail koma.reservations@marinabaysands.com. For updates on KOMA's event line-up, follow KOMA Singapore on Instagram and Facebook, or visit www.komasingapore.com.

Spago by Wolfgang Puck



Spago serves up a refreshed breakfast experience this December, featuring a reinterpretation of local favourites such as "Curry & Waffle" and classics such as Avocado Toast and French Omelet

Spago has unveiled a refreshed breakfast experience, featuring an exquisite array of à la carte breakfast classics and signatures.

In true Spago fashion, the menu spotlights beloved flavours in reinterpretations of local dishes. It includes "Curry & Waffle", a local play on classic Chicken and Waffles where instead of waffles, guests can bite into crispy prata dipped into an aromatic Tamarind Fish Curry with tender Japanese seabream or Iberico Pork Dumplings "Agnolotti" (S\$20++), garnished with coriander and complete with a savoury sauce of soy, chili oil, black vinegar and garlic. For those who prefer continental classics, opt for French Omelet (S\$24++), served with sauteed wild mushrooms and generously sprinkled with Emmental Cheese. For something lighter, Spago offers options such as Yoghurt and Berries (S\$26++), a delightful Greek yoghurt bowl with chocolate whey protein and assorted fruits – perfect for a post-workout boost.

The breakfast experience is available daily, from 9 – 11.45 AM at Spago Bar and Lounge.

In celebration of Lunar New Year, Spago will be crafting a special mocktail to herald in the year of the Wood Snake. The Melati Sour Mocktail (S\$10++) is a refreshing non-alcoholic beverage to be enjoyed by all ages. Featuring the flavourful botanical aperitif Melati, the mocktail will feature bright flavours of lemon, blackcurrant and red berries, complemented with a touch of rose water.

Visit marinabaysands.com/restaurants/spago.html for reservations.

The Club



Indulge in The Club's New Sweet Trolley: A Feast for the Senses

The Club at Marina Bay Sands, located at Hotel Lobby Tower 1, introduces the Sweet Trolley, an elegant new offering designed to delight both the palate and the eyes. Available daily from 12 pm to 10 pm, this à la carte dessert experience sets to elevate the afternoon experience at The Club, while providing a luxurious and visually captivating way to enjoy dessert.

The Sweet Trolley features a curated selection of treats, such as the decadent *Grand Cru Chocolate Royaltine* (S\$8++), featuring an 80% bitter dark chocolate mousse infused with Frangelico, layered with chocolate sponge, and hazelnut feuilletine. For something refreshing, opt for the *Exotic Cheesecake* (S\$7++), a baked lemon cheesecake with the freshness of passion fruit and mango curd and the creaminess of sour cream orange chantilly, creating a harmonious balance of citrus notes, or the *Strawberry-Yoghurt Mousse* (S\$9++), which combines chitose strawberry compote with a light yoghurt mousse and Genoise sponge infused with Grand Marnier syrup. The Pink Guava Frangipane Tart (S\$7++) offers a delightful combination of pink guava and sour plum compote, layered over sour plum almond frangipane for a tangy-sweet treat with a nutty finish.

Tropical flavours shine as well, with options such as the *Pandan Coconut Cake* (S\$8++), a vegan, gluten-free, egg-free, and dairy-free treat made entirely with plant-based ingredients as a healthier dessert option. It is layered with smoky Thai candle coconut cream, accented by calamansi and crunchy digestive biscuits. For a nostalgic yet elevated pairing, the *Peanut-Banana Cake* (S\$7++)

combines rich peanut butter cream with moist pisang emas banana (lady finger banana) cake and caramelised peanut praline.

For more information, call 6688 5568.

WAKUDA



WAKUDA introduces a luxurious weekend brunch in December where guests can look forward to a live sushi station and a course menu featuring iconic dishes like WAKUDA Flan

WAKUDA will be launching a luxurious weekend brunch (S\$88++ per person) in January, designed to showcase its culinary artistry in a new light. Guests can look forward to a live sushi station led by Head Sushi Chef Daniel Tan, premium Japanese ingredients, and iconic dishes like WAKUDA Flan and a mix salad, made with seasonal ingredients and a specialty dressing. The brunch experience also includes a main course, and a bespoke dessert crafted by WAKUDA's in-house pastry chef.

To elevate the brunch, WAKUDA also has two-tiered free-flow beverage offerings served on an elevated beverage trolley, where guests can enjoy a curated selection of sake, Asahi beer, and house wines for S\$68++, or opt to also include glasses of Champagne Duval Leroy Brut NV and handcrafted international cocktails for S\$118++. Non-alcoholic options (S\$12++) will feature refreshing iced teas and freshly squeezed juices with seasonal flavours like yuzu and musk melon.

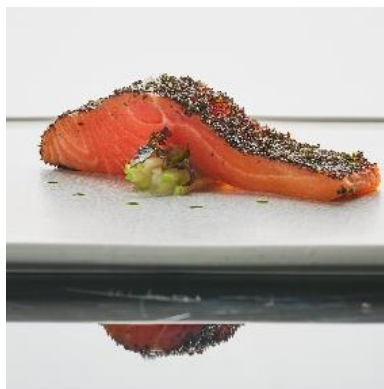
For reservations, visit marinabaysands.com/restaurants/wakuda-singapore.html.

Waku Ghin



Waku Ghin features the teppanyaki style of cooking, grilling the freshest, seasonal ingredients such as Australian A5 Wagyu and Canadian Lobster to curate an exquisite Late Supper experience

This December, Waku Ghin refreshes its *Late Supper Menu* (S\$380++), created for those who crave a light yet exquisitely curated dining experience after hours. The new menu embraces the teppanyaki style of cooking to prepare the freshest, seasonal ingredients, such as *Grilled Canadian Lobster with Shellfish Tarragon Sauce* and *Australian Wagyu Beef* served with seasonal vegetables.



Waku Ghin now exclusively serves the world's most photographed dish in the world on the Late Supper Menu

A key highlight of the menu is Chef Tetsuya's signature dish, *Confit of Tasmanian Ocean Trout with Endives and Green Apple Salad*, often described as the most photographed dish in the world. Now served for the first time outside of Australia, the dish is exclusively featured on the Late Supper Menu and sometimes as part of the omakase experience at Waku Ghin.

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Reservations are highly encouraged. For more information, visit marinabaysands.com/restaurants/waku-ghin.html

MARQUEE and AVENUE Singapore usher in the New Year with international guest DJs and launch of new themed nights

MARQUEE Singapore



MARQUEE Singapore will launch ROCK DA HOUSE on 21 December

This December, MARQUEE Singapore will be welcoming a line-up of international guest DJs for a riveting end to the year, with the likes of Dash Berlin, Sara Landry, and MaRLo anchoring festive parties from Christmas Eve till the New Year. The nightclub is also set to unveil an electrifying new themed night, *ROCK DA HOUSE*, set to serve up an epic blend of classic rock anthems remixed with the latest Billboard chart toppers. Launching on 21 December, the new concept will also feature a live electric guitarist shredding alongside MARQUEE's resident DJs, creating a unique and exhilarating soundscape that blends the best of both worlds.



MARQUEE Singapore presents performances by renowned DJs (from L to R): Cyril, Øtta, Eli Brown, Gordo and Darren Styles

MARQUEE Singapore's star-studded line-up in January presents a power-packed start to the year, including renowned DJs Cyril, Øtta, Eli Brown, GORDO, and Darren Styles. Hailing from Australia, the multi-talented Australian house music DJ and record producer Cyril will grace the stage on 10

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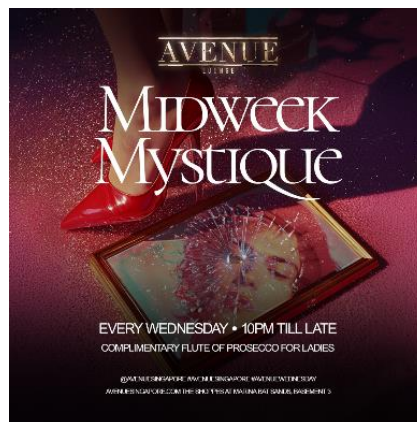
January with his innovative sound, blending his mastery of guitar, piano, and drums with his cutting-edge mixing skills. Come 17 January, DJ Øtta is set to up the ante with her unique blend of hard techno, gabber and classic rave anthems to immerse party goers in a captivating sonic realm of vibrant rhythms. On 18 January, techno visionary Eli Brown will helm the decks, pushing boundaries to create a unique sound that draws heavily from the underground music scene of Bristol, where the British drum and bass producer hails from. The party at MARQUEE continues with Nicaraguan-American producer and DJ GORDO on 25 January, who is set bring his infectious Latin-infused house beats to the stage. The month will end on a high note with none other than hardstyle DJ Darren Styles, who will be headlining a special Lunar New Year celebration on 29 January with his high-energy performances and euphoric melodies.

Tickets to MARQUEE's December and January acts, priced from S\$20 for resident DJ nights and S\$30 for guest DJ nights, are now available on MARQUEE's official website.

For S\$88 nett, *MARQUEE Infinite Pour* online ticket holders can enjoy entry to MARQUEE on New Year's Eve and keep the party going with free flow of a selection of alcoholic beverages from 10 pm to 12.30 am.

For table reservations and enquiries, e-mail marquee.reservations@marinabaysands.com. For more details and updates on MARQUEE's events and DJ line-up, follow MARQUEE Singapore on [Instagram](#) and [Facebook](#), or visit www.marqueesingapore.com.

AVENUE Singapore



*AVENUE Lounge launches a new ladies' night on Wednesdays called **Midweek Mystique***

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Over at AVENUE Singapore, Wednesday nights have been reimagined to offer a memorable midweek escape for partygoers looking to indulge in a night of glamour, mystery and allure at the New York-inspired swanky lounge. Launched in December 2024, the new ladies' night, *Midweek Mystique*, will offer all ladies a complimentary flute of Prosecco upon entry, with resident DJs spinning hip-hop and R&B tunes to keep partygoers grooving through the night.



VYBE at AVENUE Lounge lets guests unwind and groove to Afrobeat rhythms every Thursday

On Thursdays, groovy Afro Latino music and Afro house anthems take over AVENUE with VYBE, the lounge's weekly themed night that will see the bar and lounge transform into an Afrobeats music haven. Resident DJ PartywithJay will ignite the dance floor with his signature blend of Amapiano, Reggaeton, and traditional African rhythms, blended in with funk, jazz, soul, and deep house. From 10 pm till late, guests can bask in the convivial atmosphere that celebrates culture, music and nightlife, while toasting to the evening with a selection of specially created cocktails priced at S\$10 nett, one-for-one bottle promotions, and new bar bites inspired by the theme.

For table reservations and enquiries, e-mail avenue.reservations@marinabaysands.com. For more details and updates on AVENUE's events follow AVENUE on [Instagram](#) and [Facebook](#), or visit taogroup.com/venues/avenue-singapore/.

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About Marina Bay Sands Pte Ltd

Since its opening in 2010, Marina Bay Sands has stood as an architectural marvel and the crown jewel in Singapore's skyline. Home to the world's most spectacular rooftop infinity pool and approximately 1,850 rooms and suites, the integrated resort offers exceptional dining, shopping, meeting and entertainment choices, complete with a year-round calendar of signature events.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities



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and environment. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com

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