



MARINA BAY SANDS  
SINGAPORE

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## MARINA BAY SANDS EXTENDS SEASON'S GREETINGS WITH AN EPICUREAN WONDERLAND

Celebrations are in full swing at Marina Bay Sands this December, with award-winning restaurants offering nonstop festive delights

**Singapore (25 November 2024)** – This December, Marina Bay Sands invites guests to indulge in a diverse range of culinary experiences, from festive feasts to thoughtfully curated menus.

Savour the flavours of the season at the integrated resort's renowned restaurants, where chefs have crafted special menus featuring classic favourites and innovative dishes. Highlights include **Black Tap's** The Mulberry Street Burger and The Holiday CrazyShake, **Yardbird Southern Table & Bar's** Christmas Special featuring a Whole Hen Ballotine, **RISE's** Christmas-themed buffet or **KOMA's** December special cocktail, Cloud Nine.

Explore the meticulously crafted menus highlighting the finest seasonal ingredients at **Maison Boulud**, where the Christmas Eve menu features flavours from the Périgord Winter Black Truffle and Corsican chestnuts in timeless French favourites, **Bread Street Kitchen's** Festive Menu or **WAKUDA's** 10-course festive menu with the freshest produce.

A non-stop party fest awaits all at Marina Bay Sands, spanning the whole of December and lasting till the New Year. Start off with Mott 32's all-new Cold Tea cocktail menu, perfect for festive celebrations, and kick off the new year with nights of glitz and glamour at **LAVO's** highly coveted *New Year's Eve Party* or **Spago Bar & Lounge's** glamorous New Year's Eve celebration, *The Oscars at Spago* overlooking fireworks by the Bay.

Discover an epicurean Christmas wonderland at Marina Bay Sands

*Black Tap Craft Burgers & Beer*



*Embrace the festive cheer while relishing the flavours of The Mulberry Street Burger and The Holiday CrazyShake®*

Ring in the holidays with **Black Tap's** *The Mulberry Street Burger* (S\$32++), available from 2 December. Named after Mulberry Street in New York City's Little Italy and an ode to the Italian American culture in New York, this prime beef burger is stacked with provolone, hot cherry peppers, grilled prosciutto and soppressata, and finished with a roasted garlic aioli and freshly grated parmigiano reggiano. Sip on *The Holiday CrazyShake* (S\$23++) and savour the creamy vanilla milkshake, topped with a slice of delightful white chocolate macadamia cheesecake, festive sprinkles, whipped cream and cherry. For reservations, visit [marinabaysands.com/restaurants/black-tap.html](http://marinabaysands.com/restaurants/black-tap.html).

*Bread Street Kitchen by Gordon Ramsay*



*Bread Street Kitchen offers a selection of seasonal delights for Christmas*

**Bread Street Kitchen** ushers in the festive season with a Christmas Brunch and Festive Set Menu, available from 21 to 25 December, showcasing a curated selection of seasonal delights.

The Christmas Brunch Set Menu, priced at S\$98++ per person, will be served on 21 and 22 December from 11:30am to 3pm. The menu begins with a rich and savoury *Avocado Croast*, featuring flaky croissant, perfectly poached eggs, creamy pea and guacamole spread, peppery arugula, and shaved parmesan. Starters include signature *GFC Chicken* paired with a tangy yuzu nashi pear and a secret sauce, or the refreshing *Hamachi Crudo* with leche de tigre and salsa verde. Mains include an indulgent *Truffle Cannelloni*, layered with parmesan, spinach, bechamel, and fragrant truffle, and a hearty *Christmas Roast*, served with tender Yorkshire pudding, golden roasted potatoes and caramelised brussels sprouts. Conclude the meal with the newest dessert addition, *Lemon Pinsa*, an Italian flatbread, topped with a tangy lemon curd, fresh orange slices, creamy crème fraîche, and fragrant basil, offering a zesty finish to a festive meal.

The Festive Menu, priced at S\$98++ per person, will be served for dinner on 21 and 22 December from 3pm onwards and all day from 23 to 25 December. The celebration begins with a *Pea & Leek Tart* complemented by a velvety hollandaise sauce, followed by a starter – options include the *GFC Chicken*, a citrusy and vibrant *Hamachi Crudo*, or a wholesome *Tabouleh Salad* with nutty halloumi cheese, crunchy cashews and smoky romesco dressing. For the main course, opt for the succulent *Roasted Cod*, served with crushed potatoes, artichoke, salted capers, and a bright red wine and lemon sauce or an iconic *Sliced Beef Wellington*, accompanied by creamy mashed potatoes, honey-roasted carrots, and a savoury red wine jus; or a decadent *Truffle Cannelloni*. Dessert is a shared affair, with indulgent *Christmas Pudding* drizzled in brandy sauce, served alongside clotted cream ice cream, a refreshing raspberry sorbet with fresh fruits, and a shareable *Lemon Pinsa* for two. For reservations, visit [marinabaysands.com/restaurants/bread-street-kitchen.html](https://www.marinabaysands.com/restaurants/bread-street-kitchen.html)

*CUT by Wolfgang Puck*



*Discover the epitome of festive dining at CUT by Wolfgang Puck*

Michelin-starred CUT by Wolfgang Puck presents a luxurious festive dining experience with specially curated Christmas and New Year's Eve menus.

For Christmas, the feasting starts early with CUT's Christmas lunch menu, a three-course spread at S\$145++ per guest. Guests can choose between seven delectable starters, including a decadent *Maple Glazed Pork Belly*, *Apricot Compote*, *Chicharrón*, *Sesame-Orange Dressing* or a quartet of oysters, each topped with a vibrant shallot and chive relish, and a tangy red wine mignonette, finished with a squeeze of lemon. For entrees, opt for the *U.S.D.A. Prime, Illinois Corn Fed, Aged 21 Days*, which is available as a filet mignon with a velvety béarnaise, a New York Sirloin seasoned perfectly with Armagnac and Peppercorn or as a juicy rib eye steak for an additional S\$32. Guests can also choose a Roasted option, either a savoury *Double Thick Iberico Pork Chop*, *Apple-Apricot "Moustarda"* or an umami-rich *Broiled Miso Ora King Salmon*, *Wasabi Potato Purée*, *Ikura*, *Shiso Yuzu Kosho*. The meal will be complemented by sides of crispy shallot-tossed pee wee potatoes with garlic aioli and roasted brussels sprouts with smoked bacon and cipollini. For dessert, choose between the classic *Peanut Caramel Bar* or a Basque Cheesecake with fresh raspberries and a lovely raspberry coulis.

Following the festive cheer of Christmas, CUT offers two exceptional New Year's Eve dining experiences.

  
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*The New Year's Eve five-course set menu at CUT offers mains such as the Pan Roasted 1kg Maine Lobster, elevated to another level with a decadent Black Truffle Sabayon and U.S.D.A. Prime New York Sirloin*

On New Year's Eve (31 December), indulge in a three-course set menu (S\$298++ per guest), complete with a celebratory glass of champagne. The menu will contain all the favourites and a few new seasonal additions, such as the *Stone Axe Wagyu "Steak Tartare"* as a starter, served with crisp asparagus, rich hollandaise, and tender beef tendon or for an additional S\$43, the *Pan Roasted 1kg Maine Lobster*, elevated to another level with a decadent Black Truffle Sabayon. For the sides, roasted butternut squash with dates, parsley and sage joins the lineup of peewee potatoes and baby brussels sprouts. Guests will end the meal with CUT's favourite sweets such as the *Kaya "Baked Alaska"* or a new take on the *Peanut Caramel Bar*, served with moist banana cake and banana ice cream. As limited seating is available, reservations are highly encouraged.

From 11am – 2pm on 1 January, CUT will be offering a special New Year's Brunch three-course set menu (S\$125++ per guest), which will include a selection of house made pastries for the table. Guests can start with an extensive list of eight starters which will include classics such as the *Hamachi & Hokkaido Scallop "Ceviche"* and entrées such as the *Brittany Seabass "En Croûte"*, with a flavourful tomato and herb mixture with a rich and creamy Beurre Blanc sauce. For an additional S\$205, guests will be able to indulge in a luxurious *Olive-Fed Wagyu* from Kagawa Prefecture. Other mains will include CUT classics such as the *USDA Prime New York Sirloin*.

Visit [marinabaysands.com/restaurants/cut.html](http://marinabaysands.com/restaurants/cut.html) for more information and reservations.

*KOMA Singapore*



*Cheers to the festive season with KOMA's December special cocktail, Cloud Nine, and treat your loved ones to the Peanut Butter Log Cake and Pistachio Raspberry Cake*

Bask in yuletide warmth with **KOMA's** festive offerings, which include two Christmas-themed desserts and a limited-edition December special cocktail.

Treat your loved ones to a *Peanut Butter Log Cake* (S\$88++) to cap off a festive meal and indulge in an airy vanilla sponge cake layered with creamy peanut butter filling for a rich and nutty flavour. From 12 to 26 December, the cake is exclusively available for dine-in and takeaways from 1130am onwards, and guests are required to pre-order three days in advance.

From 20 to 25 December, diners with a penchant for a fruitier alternative can opt for the *Pistachio Raspberry Cake* (S\$26++), a light and airy pistachio sponge cake layered with a vibrant raspberry jelly, offering a burst of sweet and tart berry flavour. To elevate the indulgence, the cake is adorned with crumbled kunafa, a crispy, golden-brown pastry, making it an elegant dessert to round off a meal. KOMA's award-winning bartender Marco Maiorano has brought in the best creations for the season, including *Cloud Nine* (S\$26++), a cocktail which features a symphony of flavours that balance the herbaceous notes of Don Julio Blanco Tequila with the bright citrus acidity of Tanqueray Seville Orange Gin. The addition of the Mancino Sakura Vermouth adds a delicate floral sweetness, while fresh strawberries bring a jammy touch. The final surprise is the layer of fluffy yogurt topping off the cocktail, creating a creamy texture and bringing a subtle hint of tanginess that rounds out the drink.

Visit [www.marinabaysands.com/restaurants/koma-singapore.html](http://www.marinabaysands.com/restaurants/koma-singapore.html) for reservations.

## *Maison Boulud*



*Maison Boulud curates elegant dining experiences that spotlight the best of the season during this festive period*

A world of festive elegance awaits guests at **Maison Boulud** this holiday season, with the fine-casual French restaurant curating celebratory dining experiences for Christmas Eve and New Year's Eve that spotlight the best of Winter ingredients.

In keeping with Chef Daniel Boulud's traditions, the Christmas Eve menu (\$\$198++ per guest) begins with *Gougère*, a French cheese puff with black truffle Mornay. Appetisers include the *Saumon Fumé*, Loch Fyne smoked salmon slices paired with cucumber-dill and caraway-yogurt, and a reinterpretation *Soupe VGE "Elysee 1975"*, a classic chicken, foie gras and root vegetables broth baked in a flaky pastry crust and infused with Périgord Winter Black Truffle. For the main course, delight in the quintessentially French *Pithivier*, featuring a rich Périgord Winter Black Truffle sauce, or the *Homard Bleu*, where the finest Brittany blue lobster and seasonal red chard is cooked with Bordeaux Red Wine and an umami seaweed-infused butter from renowned French artisanal butter maker, Maison Bordier. The meal concludes with a luxurious Mont-Blanc, which features the finest Corsican chestnuts. A variation of the menu will also be offered as a special brunch set menu (\$\$118++ per person) from 11.30am – 2pm on Christmas (25 December), with additions such as *Black Tie Scallop* wrapped in spinach and baked in flaky pastry crust, and *Poireaux Vinaigrette*, featuring seasonal leek from France.

Following Christmas is an exquisite New Year's Eve Dinner Celebration (31 December), priced at \$\$228++ per guest. Available from 8pm onwards, the menu features fresh seafood in season, such as the *Homard Pastilla*, a Brittany Blue Lobster pie served with confit fennel chermoula, armoricaine sauce and preserved lemon and *Cabillaud Caviar*, which spotlights the flavours of Nordic Cod fish and Seaweed Beurre Blanc from Maison Bordier. Guests can also indulge in the *Fromage Truffe*, where Brillat-Savarin Cheese is stuffed with December's star ingredient, Périgord Black Truffle and *Framboise Rose*, a refreshing dessert combining raspberry sorbet, French meringue, lychee gel, and rose chantilly. Similarly, a variation of this menu will be offered as a set menu for brunch (\$\$118++ per person), where guests can anticipate a delectable start to the new year.

Featuring limited-availability seasonal ingredients, Maison Boulud offers a constantly evolving culinary experience. Reservations are strongly encouraged via [marinabaysands.com/restaurants/maison-boulud.html](https://marinabaysands.com/restaurants/maison-boulud.html).

### *Mott 32*



*Christmas at Mott 32 is perfectly represented by its newest dessert, the Almond and Chocolate Oolong Tea Xiao Long Bao*

Chinese restaurant Mott 32 joins in the festivities with a special festive set menu (S\$198++ per person). A decadent five-course menu awaits epicures this December, featuring Mott 32's signature *Apple Wood Roasted 42 Days Peking Duck Roll* 天饲养北京片皮鸭卷配鱼子酱, garnished with caviar in true festive spirit. Dim sum lovers will rejoice as the set also offers an indulgent array of scallop-forward dim sum platter, with specials such as the *Scallop Dumplings* 黑鱼子翡翠带子饺, stuffed with spinach, prawn and caviar. The main course will feature Mott 32's best, such as *Sticky Black Cod with Mustard Yuzu Sauce* 香煎黑鳕鱼芥辣柚子汁 and *Alaskan Crabmeat Fried Rice with Flying Fish Roe* 阿拉斯加蟹肉飞鱼籽炒饭. To finish, guests can treat themselves to a sweet treat with the *Pomelo, Grapefruit and Honeycomb with Coconut Ice Cream* and the rich, *Flaky Egg Tart*. Come December, Mott 32 will also be launching a new dessert, the *Almond and Chocolate Oolong Tea Xiao Long Bao* (S\$38++), a delicate dumpling filled with a luxurious blend of almond, chocolate, and oolong tea.



  
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*Mott 32's new Cold Tea menu features cocktails inspired by the "Cold Tea" culture during the Prohibition era, such as the energising *Darkest Sunrise* and the fiery *Sichuan Smash*, pictured here from left to right*

Launching in December and just in time for merrymaking is Mott 32's exquisite Cold Tea cocktail menu. Inspired by the "Cold Tea" culture of the early 1920s, where Chinese restaurants served spirits and cocktails in teapots during the Prohibition era, Mott 32 introduces eight new crafted cocktails (S\$19++ each). Available daily from 9.30pm, highlights include the energising *Darkest Sunrise*, featuring well-balanced flavours of Olemca Tequila, Espresso, agave nectar and orange juice, or the *Sichuan Smash*, a cocktail that is served hot to bring out the flavours of Sabatini Gin, Sakura Liqueur, Menta and Santa Bianca Sichuan. To pair, Mott 32 also offers a canapé menu that is available on the eve of Public Holidays, Fridays and Saturdays. At S\$16++ per platter with every pair of Cold Tea cocktails ordered, guests can enjoy a range of delectable bites, such as *Crispy Prawn with Salt and Pepper* 椒盐炸脆虾 and *Japanese Pumpkin, Salty Egg* 金沙日本南瓜, where sweet pumpkin is coated in a luscious Salted Egg sauce.

More information can be found at [www.marinabaysands.com/restaurants/mott32.html](http://www.marinabaysands.com/restaurants/mott32.html). Reservations are strongly encouraged, especially for the festive set menu.

*Origin + Bloom*



*Origin + Bloom's exclusive Christmas Hampers herald the season of gifting*

**Origin + Bloom's** exclusive Christmas hampers offer guests a delightful way to share the magic of the season.

The Holiday Magic Hamper (\$\$108+) is the perfect, thoughtful gift to share Christmas wishes and includes a bottle of Piper-Heidsieck Cuvée Brut (375ml), a decadent chocolate bar, traditional Christmas goodies such as stollen and panettone, and spiced gingerbread men.

For something a little grander, the Enchanting Celebrations Hamper (\$\$198+) features a bottle of Piper-Heidsieck Cuvée Brut (750ml), San Cascina basil pesto sauce, scallop rilette, Rougié chilled whole duck foie gras with Armagnac (180g), Castaing duck rillettes (130g) alongside the chocolate bar, stollen, panettone, chestnuts, gluten-free crackers, and gingerbread men.

Guests can collect their orders from the Christmas booth located at Hotel Tower 3 Lobby from 27 November to 25 December, between 10am and 6pm. For enquiries, visit [marinabaysands.com/restaurants/origin-and-bloom.html](https://marinabaysands.com/restaurants/origin-and-bloom.html).

  
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**RISE**



*Indulge in holiday delights and festive flavours at RISE*

Celebrate in style at **RISE**, Marina Bay Sands' signature buffet restaurant, where its Christmas and New Year's Eve buffets bring a grand selection of holiday delights and desserts to enjoy with family and friends.

On 24 and 25 December, the live carving station will offer slices of roasted turkey with classic sides like gratin potatoes and brussels sprouts, along with *Kurobuta ham paired with grilled pineapple*, and *Wagyu Australian beef leg* served with champagne mustard. Sweeten the celebration with desserts like the *Bûche de Noël*, *Santa's Crown strawberry cake*, and *traditional Gugelhupf cake*, plus a warm, fruity minced pie to add a cozy touch. Prices start from S\$138++ for lunch and S\$158++ for dinner.

From 31 December to 1 January, savour indulgent highlights like *Beef Wellington with truffle mash*, *Kurobuta ham with apple sauce*, and a show-stopping *Wagyu Australian beef tomahawk*. Round off the feast with treats like a *New Year Croquembouche*, *72% Dark Cherry Chocolate Wealth*, and a comforting *Apple Cinnamon Sugar Cobbler Tart*. Prices start from S\$138++ for lunch and S\$168++ for dinner.

  
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*Celebrate the holidays with Marina Bay Sands' Festive Takeaway Menus from 15 November*

Gear up for the festive season with **Marina Bay Sands'** festive takeaway menus, ideal for upcoming gatherings. Available for online pre-order on the Festive Takeaway platform from 15 November to 25 December, the *Festive Takeaway Menu* (S\$198++) includes the choice of *roast turkey with mushroom duxelles stuffing* served with giblet sauce or the *baked gammon ham*, accompanied by honey mustard sauce. All takeaway menus will be accompanied by cranberry sauce, brussels sprouts, baby carrots, roasted baby potatoes, and cherry vine tomatoes. Guests can collect their orders from the Christmas booth located at Hotel Tower 3 Lobby either on 27 to 28 November or 1 to 25 December between 9am and 6pm.

For reservations, visit [marinabaysands.com/restaurants/rise.html](https://www.marinabaysands.com/restaurants/rise.html).

  
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*Spago by Wolfgang Puck*



*This Christmas Eve, enjoy the ultimate winter feast experience at Spago with options such as the Agnolotti with Italian Chestnuts*

This Christmas Eve, Spago invites epicures to indulge in a three-course festive set menu at S\$185++ per person. For the ultimate winter feast experience, opt for the *Agnolotti with Italian Chestnuts*, featuring luxurious Italian chestnuts and black truffles, all bathed in a fragrant Port wine sauce and dusted with parmesan cheese. For mains, lean deeper into truffle season with the *USDA Prime Côte de Bouef for two* (additional S\$40 each), expertly cooked and served with fragrant black truffles, rich bone marrow, creamy aligot potatoes, and roasted brussels sprouts. Alternatively, savour the delicate flavour of *Dutch Milk-Fed Veal Chop*, paired with crispy fingerling potatoes and a rich, aromatic garlic-scented veal jus. For dessert, enjoy a classic French treat with a twist, a Mille-Feuille with fresh Thai mangoes.



*Spago throws a glamorous New Year's Eve celebration, titled "The Oscars at Spago"*

New Year's starts off with a literal bang at Spago's glamorous New Year's Eve celebration on 31 December, complete with front-row views of a spectacular fireworks display over the Bay.



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Indulge in a luxurious three-course set at Spago Dining Room, available at two seatings (S\$200++ for the first, S\$250++ for the second). For starters, opt for the *"Kaya Toast"*, seared foie-gras espresso mousse served over a toasted brioche with a local favourite, a rich pandan-coconut Jam and topped with a slow-cooked egg yolk. For the first seating, guests will also have choices such as the *Sashimi of Hokkaido Seafood* featuring fresh hamachi, scallops and uni, or the *Warm Hokkaido King Crab*, served lemon brown butter and black winter truffles. Guests will be spoilt for choice with eight mains, from the *Pan Seared Sea Bream "Laksa"*, a delight to the senses with the curried coconut broth garnished with Vietnamese Coriander and Thai Basil or going classic with the *Livingstone Australian Wagyu New York Steak*, served with fluffy Potato-Fontina Gratin, mushroom puree, a red wine-veal reduction and chives. End off with either the decadent Salted Caramel Soufflé or a perfect balance of sweetness and tart with the Raspberry Chocolate Mille-Feuille.

Over at Spago Bar and Lounge, step into an enchanting world of elegance and opulence with a special New Year's Eve party. With "Glamorous" as a theme, guests are encouraged to dress up to the nines to immerse themselves in a night of glitz, glamour and grandeur, while DJ Patrick Oliver will keep the party going all night long, spinning a mix of energetic beats. A photo booth will also be available for guests to capture unforgettable memories of the night. Visit [marinabaysands.com/restaurants/spago.html](http://marinabaysands.com/restaurants/spago.html) for reservations.

  
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**WAKUDA**



*Indulge in WAKUDA's 10-course festive dinner, which spotlights dishes such as Chef Tetsuya's Classic Carabinero Prawn with Japanese Risotto*

Festive indulgence meets Japanese culinary artistry with WAKUDA's stunning 10-course festive dinner (\$\$350++ per guest).

Starting off with WAKUDA's signature *Flan*, guests will be treated to the finest in season, such as the Canadian Lobster, marinated in citrus and vinegar and served with Sea Asparagus and a special shellfish vinaigrette. Move on to savour an exquisite selection of premium sashimi and sushi, carefully selected by WAKUDA's chef and featuring the freshest produce. Then, embark on a journey of umami-rich flavors with specialties like the Charcoal Grilled A5 Wagyu, a tender and juicy cut of the highest quality beef, or Chef Tetsuya Wakuda's Classic Carabinero Prawn with Japanese Risotto, which unites succulent Carabinero prawn with smooth Japanese risotto, elevated by hints of tarragon and parsley.

For dessert, guests can look forward to a refreshing Lychee Yuzu Sorbet, with shiso foam, yuzu parfait and Japanese strawberries and *Amazake & Rice*, where Amazake Gelato is served with toasted rice espuma and vanilla rice pudding.

For reservations, visit [marinabaysands.com/restaurants/wakuda-singapore.html](https://marinabaysands.com/restaurants/wakuda-singapore.html).

  
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*Yardbird*



*Yardbird Southern Table & Bar kicks off the New Year with a feast and metaphorical fireworks*

This holiday season, **Yardbird Southern Table & Bar** presents a festive dining lineup that is not to be missed. Enjoy a Christmas Special featuring a Whole Hen Ballotine (S\$98++), which serves 2 to 3 people and served with smoked ham, truffle, mixed mushroom, jalapeno aioli, and sides like broccolini and fingerling potatoes. Add on a festive pumpkin pie (S\$68++) to round out the feast. The Christmas special is available on 24 December from 4pm to 9pm, and 25 December from 11:30am to 9pm.

Yardbird's Fireworks Menu (S\$250++ per pax) kicks off the New Year with a metaphorical bang. From 10pm to midnight, savour bites of caviar with blinis and crème fraîche, crab tartare with pickles and beignet, and octopus leg with Caesar salad, followed by hearty mains such as *Lewellyn's fine fried chicken* with chili lime okra, barbecue lamb rack with Sichuan spice and southern slaw, and *Braised Flat Iron Steak* with potato gratin. The feast concludes with a dessert trio of phyllo cornet with hazelnut custard, flourless Guanaja 70% chocolate cake and a classic Oreo ice cream sandwich. Accompanied by two hours of free-flowing Champagne Devaux, Sauvignon Blanc, Cabernet Sauvignon and Yardbird Golden Ale, this is the perfect way to start 2025.



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## Nights of Festive Fun at Marina Bay Sands



*Savour handcrafted cocktails at A Blanton's Affair at Yardbird Southern Table & Bar*

Also happening at Yardbird is a night of bourbon, beats, and bites for party lovers and discerning drinkers. Held on 19 December, the **Yardbird Southern Table & Bar's A Blanton's Affair** starts from 4pm and into the night. Sip on signature Blanton's cocktails (S\$28++ each), including *Blanton's from the Barrel*, a smooth blend of Blanton's original, Campari, citrus shrub, fresh lime juice, and orange juice, *Peach Blanton's Old Fashioned*, combining Blanton's with peach shrub, apricot liqueur, and a dash of peach bitters; and *Blanton's GOLD*, a mix of Blanton's fresh lemon juice, citrus shrub, egg white, topped with red wine. Pair these drinks with the *Yardbird BBQ & Meat Platter*, a perfect party feast for two to three people featuring smoked Wagyu brisket, crispy pork belly, pulled pork, aged Parma ham, short rib pate, Blanton's Poached Carrot, honey mustard, slider bun, and southern slaw, priced at S\$148++. For added thrills, guests are encouraged to join in the fun with a friendly game of cornhole throughout the night.

For reservations, visit [www.marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html](http://www.marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html).

*LAVO Italian Restaurant & Rooftop Bar*



*Wrap up 2024 in style at LAVO's New Year's Eve Party*

LAVO Italian Restaurant & Rooftop Bar is set to bring back its highly coveted New Year's Eve Party this December, inviting guests to bid adieu to 2024 and ring in the new year in style. Held 57 storeys atop the iconic Marina Bay Sands, the countdown party welcomes guests to toast to the new year with front row seats to the New Year's Eve fireworks spectacle.

With a theme like *Great Gatsby Soirée*, LAVO will transform into an extravagant party venue reminiscent of the opulent and lavish 20s. Guests are invited to dress up in their 20s best, and step into a night of glitz and glamour, as the restaurant serves up an array of canapés from 10pm to midnight, followed by oven-baked pizzas from midnight till late. Sip on free-flow champagne and cocktails through the night, perfect for toasting to the new year. DJ MinTea will be helming the decks at LAVO, accompanied by saxophonist Kaye, to present house remixes of billboard chart-toppers and crowd-favourite tunes. Fringe performances by stilt walkers and dancers will also add to the merriment of the night.

Tickets to LAVO's New Year's Eve Party are now available on LAVO's official website. For more ticketing information, please refer to the table below:

Prices for online tickets (all prices listed below are exclusive of booking fees and GST)		
Ticket type	General Admission – Release 1	General Admission – Release 2



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New Year's Eve	S\$348	S\$388
Bundle: New Year's Eve + Lavo Party Brunch	S\$486	S\$526

For table reservations and enquiries, e-mail [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com). For more details and updates on LAVO's event line-up, follow LAVO Singapore on Instagram and Facebook, or visit [www.lavosingapore.com](http://www.lavosingapore.com).

*2025 Countdown in the Sky*



*Celebrate the first moment of the New Year while witnessing an unforgettable fireworks spectacle*

Welcome the New Year in grandeur at Marina Bay Sands' *2025 Countdown in the Sky*. Taking place at SkyPark Observation Deck, the countdown event offers guests sweeping views of Singapore's iconic skyline, with the Marina Bay waterfront serving as the stage for a dazzling fireworks display. Amidst the celebrative atmosphere, amplified by the live performances by A Little Dream, revellers can also immerse in the city's vibrant spirit as they celebrate with a glass in hand and witness the breathtaking spectacle from above as the clock ticks down to midnight.

Tickets to *2025 Countdown in the Sky* are now available on Marina Bay Sands' official website. For more ticketing information, please refer to the table below:

Prices for online tickets (all prices listed below are exclusive of booking fees)		
Ticket type	General Admission	Sands Lifestyle Members
		S\$158

Each ticket includes entry to SkyPark Observation Deck, one complimentary drink and popcorn (redeemable from the CÉ LA VI kiosk).



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

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