

MARINA BAY SANDS CELEBRATES MOTHER'S DAY WITH THEMED FEASTS AND EPICUREAN DELIGHTS THIS MAY

Singapore (17 April 2025) – As Spring transitions into a refreshing Summer this May, Marina Bay Sands celebrates Mother's Day with exclusive menus that honour the most important ladies in our lives. Gastronomes are in for a treat with an array of seasonal dishes, delectable sweet treats, and exciting new menu additions across the integrated resort.

Black Tap Craft Burgers & Beer



Celebrate Mother's Day with Black Tap's Lady Boss Sandwich

Treat the queen of the household to Black Tap's remarkable *Lady Boss Sandwich* (S\$24++), available from 9 to 11 May. A delicious combination of smoky grilled chicken topped with fresh mozzrella cheese, sun-dried tomatoes, arugula, shaved parmesan and truffle chimichurri aioli, this limited-time sandwich is best paired with cocktails such as *Smoke On The Water* (S\$21++), featuring vodka, fresh watermelon, lime, agave and smoked salt, as well as *Shimmer* (S\$21++), combining gin, basil, lime, butterfly pea syrup and gold dust, to celebrate the special occasion.

For reservations, visit marinabaysands.com/restaurants/blacktap.html.



Bread Street Kitchen by Gordon Ramsay



Savour a taste of love and luxury this Mother's Day at Bread Street Kitchen

This Mother's Day, Bread Street Kitchen by Gordon Ramsay presents a hearty lunch and dinner menu (\$\$98++ per pax), perfect for celebrating the leading ladies in life with comforting, indulgent flavours.

Begin with a refreshing starter of *burrata* & *endives*, served with juicy orange segments and radicchio and a fragrant ginger flower dressing. For the main course, choose from three standout options: the signature Sliced *Beef Wellington*, accompanied by velvety mashed potato and sweet, honey-roasted carrots; the *Red Mullet* & *Bouillabaisse*, a refined interpretation of the Provençal classic, plated with a savoury tapenade and tender braised young fennel; or the *Paglia Fieno*, made with fine egg and spinach tagliolini and perfect for those seeking a vegetarian-friendly main. For a sweet finale, guests can indulge in the decadent layers of the *Strawberry* & *Rhubarb Chocolate Cake*.

For reservations, visit https://www.marinabaysands.com/restaurants/bread-street-kitchen.html.

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CUT by Wolfgang Puck



CUT creates the perfect dining experience to pamper all mothers this Mother's Day with an exclusive brunch menu

This Mother's Day, CUT presents an exclusive three-course brunch experience (\$\$88++ per person), crafted to indulge all mothers. Available only for lunch on Mother's Day this year, the specially curated menu offers an elevated take on daytime dining, perfect for a fulfilling midday celebration to honour all mothers.

Guests will be spoiled for choice with a starter from an extensive list of eight options, including the iconic *Hamachi and Hokkaido Scallop "Ceviche"*, topped with marinated ikura, citrus, ginger, and wasabi. For added indulgence, guests can also top up an additional S\$118++ to indulge in *Kaluga Caviar*, paired with lemon herb blinis and traditional accompaniments such as crème fraîche.

There is also a wide selection of entrées to whet the appetite further. Seafood lovers will especially enjoy choices between the *Broiled Miso Ora King Salmon*, *Maryland Blue Crab Cakes Benedict* and more. Other options include the *Baby Chicken Cooked On Rotisserie*, and *Pork Schnitzel*. For the main course, CUT prepares a hearty platter of *Steak and Eggs*, balanced with roasted marble potatoes and a refreshing watercress salad. To truly feel like a queen for the day, guests can pick between top-grade cuts such as the classic *USDA Prime New York Sirloin* or top up with an additional \$\$205++ to try the extravagant *Hokkaido Snow New York Sirloin*.

Complete the meal on a sweet note with artful desserts such as the *Praline Mascarpone Bar*, featuring layers of chocolate chiffon and gianduja glaze, elevated by a tropical passion fruit guava sorbet. No celebration is complete without raising a glass or two, and CUT delivers with a free-flow brunch experience offered at S\$125++ per person. Indulge in champagnes such as *Boizel – Brut*

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Reserve and France NV, alongside a diverse selection of house pour spirits, wines and non-alcoholic options.

Reservations are highly encouraged at www.marinabaysands.com/restaurants/CUT.html.

KOMA Singapore



KOMA Singapore presents an appetiser platter and dessert omakase to commemorate Mother's Day

KOMA Singapore commemorates Mother's Day by introducing two specially designed experiences: a meticulously crafted *Mother's Day Appetiser Platter* (S\$68++) to get the party started and a luxurious *Mother's Day dessert omakase* (S\$88++) to complete the celebration on a sweet note.

Diners are invited to begin the celebration with a curated selection of decadent starters from the *Mother's Day Appetiser Platter*. This features bites of *Lobster Salad* topped with Kaluga Queen caviar and drizzled with tangy yuzu aioli and red bell pepper sauce; a perfectly grilled *Scallop Robata* with Kaluga Queen caviar and a savoury butter soy glaze; and a *Pink Salmon Pillow*, where fresh King Salmon is paired with creamy smoked avocado, delivering subtle hints of roasted jalapeño in each satisfying bite.

For those looking to add a sweet flourish to their dining experience, KOMA offers a luxurious *Mother's Day dessert omakase* (\$\$88++), with a handcrafted assortment of 10 sweet treats, including a *Yuzu Matcha Mochi*, *Raspberry Pistachio Kunafa Pillow* and fresh Japanese strawberries.

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For table reservations and enquiries, e-mail <u>koma.reservations@marinabaysands.com</u>. For more details and updates on KOMA's event line-up, follow KOMA Singapore on Instagram and Facebook, or visit <u>www.komasingapore.com</u>.

Maison Boulud



Celebrate Mother's Day in true Parisian style with a refined French brunch set at Maison Boulud

Maison Boulud presents a refined brunch menu (S\$68++ per person) that brings together timeless French flavours with modern elegance, perfect for honouring all mothers.

The brunch set begins with the option of a duo of artisanal *Viennoiserie*, featuring a classic croissant and pain au chocolat or the classic *Tarte Flambée*, a crisp Alsatian flatbread topped with creamy Fromage Blanc base, smoky bacon and caramelised onions. Alternatively, guests can opt for the *Steamed French White Asparagus* served with a silky hollandaise sauce for a taste of the Spring season. For an elevated start, the *Signature Seafood platter* is available at an additional S\$40++, offering a luxurious spread of market oysters, Maine lobster, clams, mussels, prawns, and tartars.

For mains, guests are encouraged to try the *Lobster Eggs Benedict*, which brings together poached egg, creamy spinach, and fresh lobster, draped in a tangy calamansi hollandaise over a bed of creamy spinach and paired with a fresh green salad. For a heartier option, the *Petit Filet Mignon*, available for an additional S\$18++, features a tender Australian black Angus steak, served with peppercorn sauce and patatas bravas – crispy fried potatoes in a spicy tomato sauce.

Conclude with a curated selection of classically Maison Boulud desserts, such as the *Fromage*, a trio of mature French cheeses, served with dried fruit chutney and traditional French confection, pain

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mendiant. For an extra special treat, indulge in the *Mother's Day Strawberry Fraisier* with its layers of génoise sponge, yogurt foam, strawberry sorbet, and fresh strawberries in season.

To complement the meal, Maison Boulud offers a range of signature iced teas for an additional S\$14++. Options include the refreshing *Butterfly Kiss*, made with butterfly pea tea, lychee, yuzu marmalade, and lemon juice; the vibrant *Tropical Passion*, made with chamomile tea, agave, passion fruit, and lemon juice; and the revitalising *Green Goddess*, made with matcha, agave, and lychee juice.

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

Mott 32



Mott 32 celebrates Mother's Day with a gastronomic experience from 1 to 12 May

Mott 32 celebrates Mother's Day with a special gastronomic experience, available from 1 to 12 May. Priced at S\$168++ per person (minimum two guests), the menu opens with a delectable starter platter featuring the classic *Crispy Roasted Pork Belly, Caviar 脆皮烧腩仔配鱼子酱*, a duo of handmade soup dumplings. Mains consist of seafood-focused options such as the *Braised Tiger Prawn, Chinese Cabbage 虎蝦扒津胆* or the irresistible *Stewed Shanghainese Noodles with Boston Lobster in XO Spicy Sauce 极品酱波斯顿龙虾焖上海面*. Dessert rounds the meal with a refreshing sweetened guava soup and a bright lime-sesame chocolate tart.

In appreciation of mothers, the Mother's Day set will include a complimentary Sampan Ride ticket, perfect for extending the celebration with a tranquil glide along The Shoppes at the iconic Marina Bay Sands canal.

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Guests can also indulge in a bit of afternoon whimsy in the month of May with the introduction of *Dim Sum, Drink Sum*. Available on weekends and public holidays, this elevated afternoon experience (\$\$78++ for two guests) pairs Mott 32's celebrated dim sum with premium Chinese teas. Diners will enjoy a three-tiered selection of handcrafted bites, including steamed dim sum, savoury fried delicacies, and ambrosial desserts. Thoughtfully paired teas accompany each tier: *Snow Chrysanthemum Tea* to start, a fragrant *Floral Tea* next and a chilled sugar-free *Lychee Tea* with dessert to end on a naturally sweet note.

The complimentary Sampan Ride ticket offered with each purchase of the Mother's Day set is limited to 20 redemptions per day. Reservations are strongly encouraged and can be made at marinabaysands.com/restaurants/mott32.html.

Origin + Bloom



Origin + Bloom debuts a new selection of gourmet sandwiches, refreshing salads, and sweet treats

Origin + Bloom unveils a refreshed menu featuring a vibrant selection of gourmet sandwiches, refreshing salads, and artisanal confections.

Hearty appetites will delight in three new sandwiches. Guests can opt for comforting classics such as the *Grilled Brie Cheese with Bacon & Tomato* (S\$16 nett) or the mouth-watering *Roasted Beef Sandwich* (S\$14 nett). For those who like sweet-savoury flavours, the *Savoury Waffles Monte Cristo with Blackberry Jam* (S\$16 nett) would be a perfect meal.

Guests looking for something lighter can choose from three new salad options. The *Smoked Duck Breast, Baby Radish, Pomegranate & Wild Rice Salad* (S\$16 nett) comes with fresh cherry tomatoes and a creamy tahini soy dressing while the *Tuscan Artichoke & Coppa Ham with Maple Oregano*

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Dressing (\$\$16 nett) is a great option for those who want an unconventional salad. For a refreshing pick-me-up, patrons can choose the Blood Orange, Avocado & Quinoa Salad with Blood Orange Dressing (\$\$15 nett).

Those with a sweet tooth will delight in eight new options on the dessert menu, including the Centifolia (S\$10 nett), made with strawberry mousse and a pain de gênes sponge, encased in an elegant flower. Meanwhile, the *Rêve Tropical* (S\$10 nett) sings with the flavours of summer with its tropical notes, perfect for guests seeking a treat to beat the heat.

For more details, visit <u>marinabaysands.com/restaurants/origin-and-bloom.html</u>.

RISE



Savour exquisite flavours crafted to celebrate Mother's Day in style at RISE.

This Mother's Day, RISE presents a lavish spread that highlights premium ingredients, traditional flavours, and live preparations in honour of the occasion.

At the carvery station, the *Salmon Coulibiac* presents a show-stopping centrepiece with its flaky pastry enveloping tender salmon layered with spinach, mushrooms, and rice, finished with crème fraîche and dill. Accompanying it is the *Kurobuta Brine Ham,* served glazed with golden honey.

Live stations will offer an elevated experience with servings of *Foie Gras*, pan-seared to golden perfection and complemented by a deeply savoury onion marmalade. Guests who want something more filling can opt for the *Malfadine pasta*, where ribbons of all dente pasta will be tossed in a parmesan wheel before serving.

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Over at the Asian highlights, Chinese and Southeast Asian flavours come together in a harmonious culinary showcase. The *Double Treasure Seafood Soup with Fish Maw* offers a nourishing and umami-rich broth, layered with the natural sweetness of seafood and prized fish maw. The appetiser selection features *Vietnamese Rice Paper Rolls with Prawns*, while the live noodle station whips up *Thai-style Dry Wonton Noodles* tossed in aromatic sauces and topped with crispy pork belly and sweet crab meat. Other mains such as the *Massaman Wagyu Beef Curry* will also be available, especially for guests who are not afraid of a little spice.

Journey to another region for the sweet finale, where delights such as *Baklava*, with its flaky, nut-filled layers of pastry soaked in honey, and *Portuguese Egg Tarts*, prepared à la minute, emerge fresh from the live dessert station.

Available only for lunch on 11 May from noon to 3.30pm at S\$128++ per person, visit marinabaysands.com/restaurants/rise.html for more information and reservations.

WAKUDA Singapore



Savour exclusive sakes at WAKUDA Singapore's new Sake Market alongside exquisite Japanese gastronomy

WAKUDA Singapore debuts *Sake Market* in May, an exclusive showcase of premium sakes from Japan's most revered breweries. Available for both dine-in and takeaway, the collection features sakes carefully selected for their craftsmanship and complexity, with prices ranging from \$\$220 to \$\$980.

Among the highlights is the *Nanbubijin Junmai Daiginjo*, a clean and elegant sake brewed with the pristine waters of lwate, offering delicate fruity aromas and a smooth, well-rounded finish. For those looking for something a little unconventional, opt for the *IWA 5, Assemblage 5 Junmai Daiginjo*, a

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bottle that redefines modern sake-making by blending multiple rice strains and yeast varieties under the vision of former Dom Pérignon Chef de Cave Richard Geoffroy. To truly experience the process of sake brewing in a bottle, the *Dassai 'Future with Farmers'* pays homage to the deep connection between brewer and rice grower and is crafted from ultra-polished Yamadanishiki rice.

A standout from the collection, the *Isojiman, Blue Bottle "Saito" Junmai Daiginjo* hails from Shizuoka, the hometown of Chef Tetsuya Wakuda. Highly coveted and exceptionally rare, this sake is known for its refined aroma, crystal-clear structure and elegant, umami, capturing the terroir of Japan's coastline with each sip.

These sakes are perfect to pair with WAKUDA's exquisite Japanese cuisine, prepared with masterful French culinary techniques. Savour these bottles with traditional Japanese dishes such as the *Premium Sashimi Platter, with options for nine pieces (\$\$78++) or 14 pieces (\$\$135++),* or with WAKUDA signatures such the *Charcoal Grilled Ohmi Wagyu* (\$\$168++).

For more information and reservations, visit <u>www.marinabaysands.com/restaurants/wakuda-singapore.html</u>.

Waku Ghin



Waku Ghin bids farewell to Spring with artfully prepared produce such as Jeju abalone and bluefin tuna

May lies at the cusp of a Spring to Summer transition, and **Waku Ghin** offers a table of seasonal delights that bid farewell to the bright Spring season.

Guests are invited to indulge in Chef Tetsuya Wakuda's reimagined take on western classics, such as the spaghettini, served with fresh new-season sakura ebi, nanohana (rapeseed) and a dash of

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chilli, or the Jeju abalone, served over Japanese rice risotto with ginger and spring onion. Another dish to indulge in would be the steamed Murray cod, paired with Chinese preserved olives, tomatoes and a piquant soy vinaigrette. If diners are looking for something traditional, opt instead for generous cuts of otoro, the most prized cut of bluefin tuna, served with smoked eggplant and laid over a bed of fresh aonori with a hint of freshly grated wasabi.

For something lighter, guests can opt for fresh slices of tuna belly, paired with udo (Japanese mountain asparagus) and tangy pickled baby eggplant. Diners can also opt for white asparagus, served with Hokkaido scallops, grated house-made bottarga and dressed in lemon and olive oil for a dish that perfectly sums up a farewell to Spring.

For reservations, visit https://www.marinabaysands.com/restaurants/waku-ghin.html.

Spago by Wolfgang Puck



This May, experience a Shades of Spago party like no other as Spago joins hands with the renowned Burnt Ends Bar

For the first time ever, **Spago Bar & Lounge** and Burnt Ends Bar are joining forces to deliver a *Shades of Spago* party like no other on 5 May. With a theme inspired by Lady Gaga, disco, and the colour white, guests are in for a wild night of all things show-stopping.

Burnt Ends Bar will whip up themed cocktails (S\$18++ each), such as the smoky and zesty *Blackened Eggplant Punch*, a drink that lives up to its name with a base of smooth white rum paired with green pomelo peel, fragrant Oolong notes and finished with a wood fire-blackened eggplant to garnish. Another must-try cocktail is the *Captain Jack Taro*, a fun cocktail that pays homage to a certain pirate by masterfully combining rum with the tropical flavours of jackfruit, milk, taro and pandan. Enjoy these tipples with classic Spago bar bites, such as the *USDA Prime Beef Sliders* (S\$22++),

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Karaage Hot Chicken (S\$19++) balanced with Japanese pickled cucumber and a spicy chili aioli or Charcoal Grilled Octopus (S\$29++), served with a kaffir lime aioli, lardo and Japanese herbs.

DJ Patrick Oliver will spin a playlist inspired by Lady Gaga, and guests are encouraged to dress up in their best Lady Gaga outfit or all-white ensemble to rock out. There is no better way to chase away the Monday blues than with powerful beats, empowering pop icon fits, and the spectacular backdrop of Singapore's city skyline.

Shades of Spago will continue to take place every first Monday of the month, from 6pm – 10pm. Visit <u>marinabaysands.com/restaurants/spago.html</u> for more information on the *Shades of Spago* 2025 calendar and to make reservations.

The Club



Indulge in enchanting Mother's Day desserts and drinks at The Club

Celebrate Mother's Day with a thoughtful selection of desserts at **The Club** (S\$22++ per person). Artfully crafted to pay homage to motherhood, these treats will be served tableside from The Club's signature dessert trolley.

For mothers who are as bright as flowers, opt for the *Carnation Ruffle*, an apricot and orange blossom bavarois (Bavarian cream) layered delicately over almond Joconde sponge. To pay homage to graceful and elegant mothers, the *Silhouette Dress* is the perfect treat to indulge in, with a rhubarb compote, raspberry rose mousse and a light vanilla sponge.

To elevate the experience, diners may pair their dessert of choice with a glass of *Moscato d'Asti, Perlino Scanavino NV*, or a specially curated Mother's Day cocktail, the *Lemon Pie'tini*, which offers

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a balanced composition of spiced Bacardi light rum, amaretto liqueur, cinnamon syrup, lemon juice, and heavy cream, and dusted with cinnamon powder and a pinch of fresh lemon zest.

For more information, call 6688 5568.

Yardbird Southern Table & Bar



Celebrate Mother's Day at Yardbird with its exquisite Three-Way Lobster Platter

May kicks off at **Yardbird Southern Table & Bar** with a fiesta for Cinco de Mayo. On 5 May, guests can enjoy a spirited blend of Southern and Mexican cuisines, including a *Taco Trio* (\$\$24++) with bold fillings such as Pork Chicharrón, Baja Shrimp, Impossible™ meat, or Reaper Smoked Chicken. The celebration continues with hearty, crowd-pleasing *Spicy Grilled Chicken Nachos* (\$\$24++), perfect for sharing. To accompany the festivities, Yardbird's signature margaritas get a tropical twist with flavours like strawberry, kiwi, passionfruit, and hot smoky mango, available at \$\$25++ per glass. Margarita lovers can also enjoy a two-hour free flow option for \$\$60++, available throughout the entire month.

For a scenic celebration of Mother's Day, savour Yardbird's heartfelt Southern-inspired special by the waterfront, available only on 11 May 2025 from 12pm onwards. The highlight of the day is a *Lobster Platter* (S\$128++), served with finesse in three distinct preparations: a buttery white wine glaze, an open-faced tartine, and a bold Southern blackened-style finish. This indulgent platter is designed to be shared and savoured, a tribute to celebrate the everyday heroines who deserve only the very best.

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Guests can raise a glass to the occasion with *Mothers Know Zest* (\$\$22++), a vibrant hibiscus-infused gin cocktail that delights with tangy sweetness and delicate floral notes, brimming with botanicals and finished with a bright citrus zing.

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

The Shoppes at Marina Bay Sands



TWG Tea, Imperial Treasure Fine Chinese Cuisine and Bacha Coffee are amongst participating brands amping up the Mother's Day celebrations at the mall

Over at The Shoppes at Marina Bay Sands, brands are spotlighting exclusive Mother's Day specials that are perfect for expressing gratitude to the women of the hour.

Homegrown luxury tea brand **TWG** Tea features a unique set menu which includes an indulgent baked European turbot infused with Gyokuro Samurai, a vanilla panna cotta accompanied by pomegranate, dragon fruit and pomelo, alongside Pink Flamingo Tea infused pomegranate sauce and dragon fruit sorbet for a delightful meal with the family from 5 to 11 May.

To pamper mothers with a delightful meal, **Imperial Treasure Fine Chinese Cuisine** will be featuring three exquisite dishes: braised whole sea cucumber in oyster sauce, Australian lobster and Marble Goby 'Soon *Hock'* Fish from 1 May to 30 June.

Other participating retailers include **Punjab Grill** and **Starbucks Reserve**, among others. For more details, visit https://www.marinabaysands.com/guides/special-occasions/celebrate-mothers-day.html.



MARQUEE Singapore Turns Up the Heat This May with a Star-Studded DJ Line-up



MARQUEE Singapore's thrilling May line-up features top international headliners

This May, Marina Bay Sands' nightlife destinations turn up the volume with a power-packed roster of internationally renowned DJs.

The month kicks off on a high with global hitmakers Loud Luxury on 3 May. Known for dancefloor staples like "Body", "Love No More" and "I'm Not Alright", the Canadian duo will bring their signature blend of deep house and feel-good energy to MARQUEE. In the following week on 9 May, British trance music producer and DJ Gareth Emery will be making his highly anticipated return to the mega club. The three-time winner of the prestigious *A State of Trance Tune of the Year* will be spinning a mix of emotional melodies and iconic synths guaranteed to transport partygoers to a euphoric state of mind. Hot on the heels of Emery's electrifying set is hardstyle powerhouse Brennan Heart, who will make a highly anticipated return to MARQUEE on 11 May. The Dutch DJ, who has earned his DJ stripes on the festival circuit playing at renowned festivals *Tomorrowland* and *Defqon.1*, will unleash thunderous basslines and anthems that have solidified his status as a globally recognised music producer and DJ.

Tickets are now available on MARQUEE Singapore's website. For an additional S\$98 nett, those who purchase MARQUEE Infinite Pour tickets can keep the party going with free flow of a selection of alcoholic beverages from 10pm to 5am.



For more ticketing information, please refer to the table below.

Prices for Online Tickets (Prices are exclusive of booking fees & GST)		
Date	Event	Prices
3 May, Saturday	MARQUEE presents: Loud Luxury	
Doors open at 10pm		
9 May, Friday	MARQUEE presents: Gareth	General Admission: S\$30
Doors open at 10pm	Emery	Expedited Entry: S\$100
11 May, Sunday	MARQUEE presents: Brennon	
Doors open at 10pm	Heart	

For table reservations and enquiries, e-mail <u>marquee.reservations@marinabaysands.com</u>. Follow MARQUEE Singapore on Instagram, Facebook and Telegram, or visit <u>www.marqueesingapore.com</u>.

AVENUE Singapore



Guests can rev up the party with the Golden Hours open bar promotion happening every Fridays and Saturdays

Guests of **AVENUE Singapore** can toast to the night during Golden Hours, an open bar promotion happening every Friday and Saturday from 10pm to 12am. Priced at S\$60 nett for gentlemen and S\$40 nett for ladies, the package includes signature bar bites and an open bar featuring a selection of housepours and cocktails. Additionally, complimentary access to the open bar is provided for the first 30 ladies. From handcrafted mini sliders to creative canapé delights, every bite is curated to complement the energy of the night.

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More information will be announced on AVENUE's official social channels. For updates, follow AVENUE Singapore on Instagram and Facebook, or visit www.avenuesingapore.com. Table reservations are recommended as walk-ins are subject to venue capacity. For table reservations, e-mail avenue.reservations@marinabaysands.com.

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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

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