

## MEDIA UPDATE

### **Celebrate Singapore's 59<sup>th</sup> birthday at Marina Bay Sands**

Singapore (15 July 2024) – Marina Bay Sands is presenting an ode to Singapore this 59<sup>th</sup> National Day with a series of culinary delights that are crafted to honour the nation's rich heritage and vibrant flavours. From exceptional three-course adventures at **CUT by Wolfgang Puck** and **Maison Boulud**, gourmet creations with a Singaporean twist at **Black Tap**, **Bread Street Kitchen**, **KOMA**, **LAVO**, **Renku** and **Yardbird**, a playful rendition on nostalgic desserts at **Origin + Bloom** and a splendid buffet at **RISE**, there is something for everyone throughout the long weekend of jubilant celebrations. Furthermore, bask in a sky-high celebration at **SkyPark Observation Deck** with the annual *National Day in the Sky* event while enjoying a frozen *Singapore Sling* on hand. For a full line-up of activities, visit [www.marinabaysands.com/nationalday](http://www.marinabaysands.com/nationalday).

Cool off from the tropical heat with **Miracle Coffee Singapore's** newest specialty drink, the *Miracle Oasis*, before revelling in 'Suntory Sundowner' at **Spago Bar & Lounge** on Saturdays throughout July and **Yardbird's** one-day collaborative menu with Birds of a Feather on 27 July. Be transported to the French Riviera with **Maison Boulud's** limited-time menu inspired by Summer in Provence till 1 September, and unwind at **WAKUDA's** bar & lounge over its signature Japanese alchemy experience and *Negroni Month* cocktails throughout August.

### **Commemorate Singapore's treasured flavours**



*Black Tap shines the spotlight on local favourites bandung and nasi lemak through the **National Day CrazyShake®** and glorious **Nasi Lemak Sandwich** this August*

Come August, revel in the nation's spectacular celebrations with the return of **Black Tap's** Singapore-exclusive *National Day CrazyShake®* (S\$23++) – a tribute to the classic rose and milk beverage that many locals love. Available from 9 to 11 August, the pastel pink-hued bandung *CrazyShake®* is decked in patriotic colours of the Singapore flag, complete with red and white star sprinkles on a vanilla frosted rim, a slice of red and white cake, whipped cream, crescent icing cookie, red sprinkles, and a bright red cherry on top. The locally inspired *Nasi Lemak Sandwich* (S\$23++) also makes a return from 1 to 31 August with its flavourful combination of crispy fried chicken, sunny side up egg, tangy sambal mayo and piquant pickled cucumber slaw. For reservations, visit [marinabaysands.com/restaurants/black-tap.html](http://marinabaysands.com/restaurants/black-tap.html).



The **chilli mud crab** at Bread Street Kitchen makes its return this National Day

**Bread Street Kitchen** pays homage to Singapore's rich culinary heritage with a modern twist this National Day with its mouthwatering take on the classic chilli mud crab, available only on 9 August. Look forward to a succulent *chilli mud crab* (S\$88++) cooked to perfection, and bathed in a rich, tangy chilli sauce, enhanced with subtle hints of spices and herbs that elevate the dish to new heights. Diners can also indulge in a meticulously crafted three-course menu (S\$128++ per person) where they can choose between a slice of delicate *beef wellington* or *chilli mud crab* for mains, accompanied with a selection of refreshing appetisers and delectable sweets. For reservations, visit [marinabaysands.com/restaurants/bread-street-kitchen.html](http://marinabaysands.com/restaurants/bread-street-kitchen.html).



*CUT* by Wolfgang Puck presents a medley of local dishes this National Day  
(from L to R): **U.S.D.A prime beef hor fun**; **sambal fried rice**; **Ondeh Ondeh chiffon cake**

Michelin-starred restaurant **CUT by Wolfgang Puck** will specially open its doors to present an exceptional brunch this National Day. Available between 12pm and 3pm, the one-day-only three-course National Day menu (S\$45++ per person) is inspired by local flavours that reflect the heart and soul of Singaporean cuisine. Kickstart the celebrations with *sambal fried rice*, offering a delightful medley of textures and flavours, as well as the wok-kissed *U.S.D.A prime beef hor fun*, featuring silky rice noodles enveloped in a rich and aromatic sauce. Round up the meal with exquisite locally inspired desserts such as the aromatic *Ondeh Ondeh chiffon cake* with a quenelle of delicate red bean ice cream. For reservations, visit [marinabaysands.com/restaurants/cut.html](http://marinabaysands.com/restaurants/cut.html).



Get set for an enthralling evening at KOMA Singapore this August

**KOMA Japanese Restaurant & Sushi Bar** is celebrating Singapore's National Day with its bold and distinct approach in modern Japanese cuisine on three local delicacies, available from 6 to 27 August during dinner only.

Whet your appetite with *wagyu satay*, an elevated rendition of Singaporeans' favourite grilled skewers with Kagoshima A4 wagyu ribeye steak. Beloved for its beautiful marbling of fat, the prized beef is the perfect cut that crisps and crackles on the grill, culminating in a sensational melt-in-your-mouth texture for an unmatched satay experience. It is served with a refreshing bed of onion herb salad and tamarind chilli sauce for a spicy and zesty treat. Guests can also savour a unique take on the Singapore black pepper crab with the *black pepper crab maki roll*. Starring Alaskan king crab, known for its irresistible natural sweetness, and fresh vegetables for a crunch, the delicate rolls are complete with the familiar robust black pepper sauce. Close the meal with the seasonal *chitose strawberry parfait*, a picture-worthy treat that adorns the patriotic colours of the Singapore flag and complemented with vanilla gelato.

Treat your significant other to an exceptional six-course meal with the Nikka pairing dinner (S\$488++ per person), exclusively available from 7 to 13 August. Begin with the *black truffle beef tartare*, a masterpiece of flavours and textures topped with caviar and gold leaf, and paired with *Sawayaka Sake*, a refreshing aperitif featuring Shiso infused Nikka Vodka, yuzu sake, Japanese cucumber and lemon. Welcome the second course of *grilled soy glazed octopus*, best enjoyed on its own or with a dollop of marinated avocado or spiced tomato, and the third course of KOMA's signature *ginger lime marinated salmon*. Both courses are matched with *Nikka Coffey Grain Highball* boasting exotic fruits and a touch of Irish Whiskey. The meal reaches a crescendo with the fourth course of *lamb chop and vegetable robata*, served with the *Yoichi 10*, an exquisite Japanese single malt that celebrates the first distillery of the venerable and historical Nikka House. Produced in limited amounts a year, the beautiful maturity, roundness and delicate peat of the Yoichi 10 is best enjoyed neat or on the rocks. Continue enjoying the exquisite drink with the fifth course of *truffle unagi maki roll*, another crowd favourite at KOMA, before drawing the meal to a close with the Nikka *whiskey chocolate truffle*, capped with a delightful *Espresso Martini*. Pre-orders are encouraged during reservations; visit [marinabaysands.com/restaurants/koma-singapore.html](http://marinabaysands.com/restaurants/koma-singapore.html).



LAVO celebrates National Day with two seafood dishes that pays homage to Singapore's treasured flavours (for illustration purpose only)

Ring in the National Day revelry at **LAVO Italian Restaurant & Rooftop Bar** this 9 August, as the sky-high restaurant presents three splendid one-night only specials. Gather around the table for the *Singapore chilli seafood with deep fried mantou* (S\$68++) starring Alaskan king crab legs, prawns, scallops and clams in a fiery chilli crab sauce. The Italian American restaurant also nods to Singaporeans' love for crustaceans with the *butter cereal slipper lobster* (S\$58++), a fragrant wok fried delicacy boasting firm, sweet meat that adds a burst of flavour with curry leaves and oats. Cool off from the heat with the *strawberry maritozzi* (S\$22++), decked in patriotic colours of red and white with strawberry compôte and vanilla cream sandwiched between a pair of sweet almond buns. Pair these indulgent creations with LAVO's signature series of handcrafted cocktails in hand as you enjoy unparalleled views of the fireworks from 57 storeys above. For reservations, visit [marinabaysands.com/restaurants/lavo.html](http://marinabaysands.com/restaurants/lavo.html).



Celebrate National Day with a touch of French flair at Maison Boulud

In honour of Singapore's 59<sup>th</sup> birthday, **Maison Boulud** is presenting an exclusive menu that showcases chef Boulud's innovative approach to gastronomy with dishes that pays homage to both French and Singaporean culinary traditions. Experience the exquisite flavours of *Oursin / Tagliolini* (S\$68++), featuring freshly made pasta accompanied with the delicate sweetness of Hokkaido sea urchin and Sardinian bottarga, perfectly balanced with a zesty twist of fresh Amalfi lemon, or indulge in the elegance of the *Saint-Jacques Black Tie Scallop* (S\$88++) – a culinary masterpiece showcasing tender scallops wrapped in spinach and encased in a golden pastry crust, served with a velvety Sauce Périgueux made of Madeira wine and black truffles. Delight in the *Mao Shan Wang soufflé* (S\$24++), a decadent showcase of the king of fruits that offers a sweet and aromatic finale to the meal. The National Day menu is available from 9 to 11 August,

from 5.30pm to 10pm. For reservations, visit [marinabaysands.com/restaurants/maison-boulud.html](https://marinabaysands.com/restaurants/maison-boulud.html).



*Sweeten your day with intricate National Day-themed treats at Origin + Bloom*

This National Day, **Origin + Bloom** celebrates the cultural and ethnic diversity of the Lion City with five picture-worthy mini cakes (from S\$9), available from 5 to 11 August at the flagship café in the lobby of Hotel Tower 3. From a sweet rendition of *Nasi Lemak*, magnified versions of childhood treats such as *gem cookie* and *white rabbit*, a twist on the classic *angku kueh* and a decadent *bandung* “ice cream” sandwich, the collection embodies the Singaporean identity with nostalgic flavours for a walk down memory lane. For enquiries, visit [marinabaysands.com/restaurants/origin-and-bloom.html](https://marinabaysands.com/restaurants/origin-and-bloom.html).



*Unwind at the lobby lounge over two limited time pairings in August*

Savour a taste of Singapore at **Renku Bar & Lounge** with two National Day themed pairings, curated for two to share and available from 5 to 9 August. Sate spice cravings with the *chilli crab pizza* with French fries, served with two glasses of *Tiger draught beer*. Indulge in a cosy soirée with a pair of *Singapore slings*, served with Sichuan beef *nachos* to complement nights of pleasure and tales. For reservations, visit [marinabaysands.com/restaurants/renku-bar-and-lounge.html](https://marinabaysands.com/restaurants/renku-bar-and-lounge.html).



Singapore's heritage delicacies take centrestage at RISE this National Day (from L to R): **Hainanese chicken rice**; local assortment of **kueh kuehs**

With over 100 sumptuous delicacies to please every palate, Marina Bay Sands' signature restaurant **RISE** promises a splendid Singapore National Day celebration from 8 to 9 August. Indulge in hearty mains such as the iconic *Hainanese chicken rice* and *roasted pork belly*, an array of *Indian handipots* and slow-braised *Australian wagyu beef cheek rendang* marinated with a mélange of spices and steeped in coconut milk, and fulfill cravings for the freshest catch of the sea with *Sri Lankan crabs* prepared in three cooking styles, from chilli crab sauce and Sarawak black pepper to salted egg yolk & butter, as well as *braised whole seabass with sambal* and *wok-kissed hawker-style noodles with lobster*. Sweeten up with a medley of desserts celebrating Singapore's rich heritage, from whole cakes such as *pineapple sugee* and *pandan gula melaka layered cake*, to a twist on tradition with *yuan yang cheesecake* (Nanyang-style coffee and tea), *Singapore Sling pound cake*, *milo dinosaur chocolate gateau*, and a beautiful assortment of *Nyonya kueh-kuehs*.

RISE's National Day pricings include a choice of a refreshing *Junior Sling Mocktail* or classic *Singapore Martini* (table below). For reservations, visit [marinabaysands.com/restaurants/rise.html](http://marinabaysands.com/restaurants/rise.html).

Date	Adult	Child
Lunch, 9 August	S\$128++	S\$64++
Dinner, 8 & 9 August	S\$148++	S\$79++



Indulge in Yardbird's limited-time **chicken satay sandwich** this National Day

Flock to **Yardbird Southern Table & Bar** for its National Day special of smoked-kissed *Chicken Satay sandwich* (S\$32++), available all day on 9 August. The gourmet sandwich features tantalising peanut sauce smothered on a succulent grilled boneless chicken thigh, stacked with familiar sides of nasi impit (compressed rice cakes), cucumbers and red onions for a delectable crunch. For reservations, visit [marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html](http://marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html).



*Commemorate Singapore's National Day at SkyPark Observation Deck*

Soar above the celebrations this National Day with an annual event by **Marina Bay Sands' SkyPark Observation Deck**, *National Day in the Sky*. Visitors are invited to witness Singapore's 59<sup>th</sup> birthday unfold in spectacular fashion by catching a live telecast of the parade taking place at The Padang and memorable fireworks display. Ticketholders can soak in the festivities with a choice of a frozen *Singapore Sling* or *Virgin Sling* from **CÉ LA VI**, a handheld Singapore flag and temporary tattoos, and bring home a DigiPhoto as a souvenir.

Tickets are priced at S\$88 for general admission; purchase tickets via [this link](#). Sands LifeStyle members also get to enjoy a special rate to the event. For more information, visit [marinabaysands.com/attractions/offers/national-day-in-the-sky.html](http://marinabaysands.com/attractions/offers/national-day-in-the-sky.html).

### ***New experiences to check out in July and August***



*Enjoy a taste of pristine paradise with Black Tap's Maui Wowi Burger*

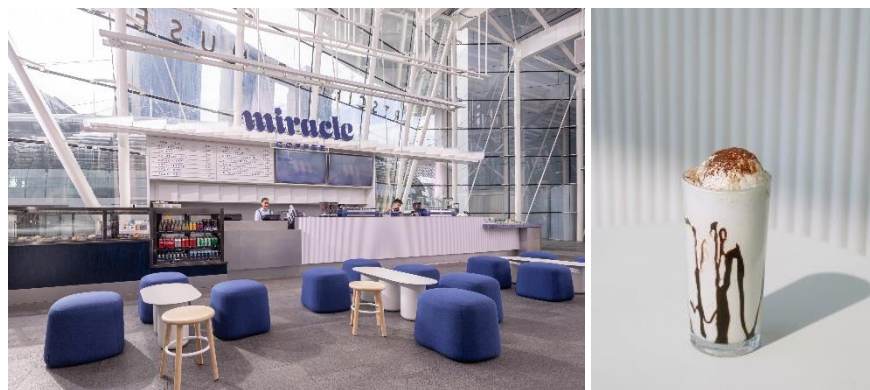
This July, kick it with **Black Tap's** craft burger experience and savour the new *Maui Wowi Burger* (S\$27++), a Hawaiian-inspired burger featuring prime beef with black garlic and pepper teriyaki sauce, topped with melted Swiss cheese, prosciutto cotto, grilled pineapple, fresh arugula, garlic

aioli and pineapple vinaigrette. For reservations, visit [marinabaysands.com/restaurants/black-tap.html](https://marinabaysands.com/restaurants/black-tap.html).



Experience Summer in Provence at Maison Boulud with iconic dishes such as the **Bouillabaisse**

Embark on a culinary journey to the sun-drenched landscapes of southern France as **Maison Boulud** presents a limited-time menu in celebration of the vibrant and rustic flavours of Provence from now till 1 September. Savour the authentic tastes of the French Riviera with the *Bouillabaisse* (S\$188++ for two), where a medley of fresh seafood simmered in a fragrant broth of tomatoes, saffron and herbs is served with a side of delicate crispy bread, or the *dorade* (S\$62++), a pan-seared Mediterranean seabream accompanied with an array of seasonal vegetables and zesty sauce antiboise. End the meal on a sweet note with *roasted yellow peaches* (S\$18++) from France, served with fresh whipped yoghurt harmoniously blended with osmanthus and fresh almonds. For reservations, visit [marinabaysands.com/restaurants/maison-boulud.html](https://marinabaysands.com/restaurants/maison-boulud.html).



Relish blissful sips of paradise with **Miracle Oasis**

**Miracle Coffee Singapore** has welcomed its newest specialty drink, the *Miracle Oasis* (S\$9), exclusively available at its flagship café at ArtScience Museum. A homage to Singapore's tropical climate, the refreshing single origin espresso-based brew is blended with creamy coconut ice cream, and a sprinkle of cocoa powder with chocolate drizzle, creating the perfect escape from the everyday hustle. For more information, visit [marinabaysands.com/restaurants/miracle-coffee.html](https://marinabaysands.com/restaurants/miracle-coffee.html) or join in the conversations on social [@miraclecoffeesg](https://www.instagram.com/miraclecoffeesg).





*Indulge in Suntory highballs and whisky cocktails at Spago Bar & Lounge*

For the month of July, elevate your evenings at ‘*Suntory Sundowner*’ at **Spago Bar & Lounge** with breathtaking views, refreshing drinks and delectable bites every Saturday between 5pm and 9pm. Delight in a selection of Suntory highballs and whisky cocktails at S\$16++, perfectly paired with a specially curated menu of Japanese-inspired light bites, including grilled *Japanese corn* (S\$10++), *Japanese fried chicken ‘Karaage’* (S\$14++) and Spago’s signature *big eye tuna tartare cones* (S\$24++). For reservations, visit [marinabaysands.com/restaurants/spago-bar-and-lounge.html](https://www.marinabaysands.com/restaurants/spago-bar-and-lounge.html).



*A timpling journey awaits with four inventive cocktails WAKUDA’s Negroni Month*

Behind the Noren (traditional Japanese fabric divider) at Marina Bay Sands’ hotel lobby, the world of **WAKUDA Restaurant & Bar** awaits revellers looking for a distinct Japanese alchemy experience at any time of the day. From 1 to 28 August, WAKUDA will present Negroni Month with four distinct cocktails (S\$23++ per glass).

In addition to the *classic Negroni*, an old-fashioned featuring equal parts of Tanqueray Gin, Campari and Carpano Antica, guests can look forward to *WAKUDA Negroni*, a spicy twist that has the infusion of black pepper, orange peel, star anise and cinnamon for an aromatic experience. On the other hand, *Kōhī Negroni* is a Japanese take on the classic with the Roku Gin and coffee infused Campari, an aperitif that is a perfect prelude to dinner. Those looking for a lighter tippie will enjoy the *Shiro Negroni*, a sweet marriage of the classics with aged Taru Sengetsu Kome Shochu for a mellow and full-bodied flavour with a touch of Shiso Umeshu for a refreshing finish.

Complement the tipping journey with WAKUDA's bar bites, including *charcoal sourdough* (S\$21++) with whipped mentaiko, yuzu and ikura, as well as heartier items like the *chicken caviar* (S\$32++), a masterpiece topped with avruga caviar, black pepper cream and chives, and the tantalising *wagyu sando* (S\$41++), complemented with piquant wasabi salsa and tonkatsu sauce sandwiched between light and fluffy milk bread. For reservations, visit [marinabaysands.com/restaurants/wakuda-singapore.html](https://www.marinabaysands.com/restaurants/wakuda-singapore.html).



*Indulge in the best of East meets West with Yardbird and Birds of a Feather's collaboration on 27 July*

Come 27 July (Saturday), from 5pm onwards, **Yardbird** will flock together with Birds of a Feather, a modern restaurant renowned for its refined take on Sichuan flavours, to present a one-day-only collaborative menu that witnesses a takeover of five classic American signature dishes.

A labour of love, the *stuffed young hen* (S\$58++) is prepared three days in advance with Yardbird's signature 27-hour brine, before the whole chook is rolled into a roulade and rested overnight. The dish is paired with Birds of a Feather's glutinous rice and secret 13-spice tea tree mushrooms, as well as smoked bamboo shoots and mushroom jus for an indulgent meal for two to three persons to share. Guests who enjoy saliva chicken will be impressed by the *Sichuan saliva lobster succotash* (S\$79++) which features a bean stew comprising Cannellini white beans, kidney beans, black beans and chickpeas, elevated with depth of pancetta to culminate in a mildly spicy dish that packs a punch. Other highlights include a fiery take on Yardbird's deviled eggs with *BBQ wagyu beef deviled eggs* (S\$32++), a classy *caviar, crab & avocado toast* (S\$48++) and a sour twist on the seafood jambalaya with *pickled vegetable barramundi* (S\$42++), best paired with three refreshing cocktails concocted for this collaboration.

Throughout the evening, look out for epic surprises at The Loft on Level 1, such as the ancient Chinese dramatic art of *biàn liǎn* (face changing performance), a famous element of Sichuan opera that requires years to master. Cap the night with the captivating elegance of melodic tunes from *gǔzhēng* artist Mohamed Faizal, the first Malay *guzheng* artist in Singapore who is known for his rearrangements of popular tunes and his own compositions. Reservations are strongly recommended; visit <https://www.marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html>.

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#### **About Marina Bay Sands Pte Ltd**

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with approximately 1,850 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as

cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs more than 11,500 Team Members across the property. 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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