

## MEDIA UPDATE

### Mid-year parties and gastronomic adventures at Marina Bay Sands

Singapore (13 June 2024) – This June and July, Marina Bay Sands is showcasing its range of cuisines to a wider audience with a series of collaborations, menus and parties, beginning with the arrival of **Bread Street Kitchen**'s first-ever *Beef Wellington takeaway box*, available for pre-orders from today. Guests can also look forward to **Black Tap**'s June special – a *Saigon BBQ Chicken Burger*, and **RISE**'s brand-new outdoor casual dining experience with an à la carte food menu themed '*A Taste of Asia*'.

Step into a time machine at **LAVO** as it celebrates the glorious decades that have gone by at [\*LAVO Party Brunch: Summer Edition – Blast to the Past\*](#) and be immersed in the culinary expertise of **Maison Boulud** with its Bastille Day brunch menu come July. Join in **KOMA**'s fifth anniversary celebration with a throwback themed dinner menu starring favourite dishes alongside Taiwanese guest bartender FuFu who will helm the bar & lounge for two nights. Late in July, **Yardbird** will be flocking together with renowned restaurant & bar Birds of a Feather for a one-day collaborative menu marrying Southern American comforts with refined Sichuan flavours.

### ***New and limited-time experiences in June***



***Saigon BBQ Chicken Burger*** at **Black Tap** delivers robust flavour highlighted by hoisin barbecue sauce

This June, indulge in **Black Tap**'s *Saigon BBQ Chicken Burger* (S\$24++), featuring a tantalising harmony of exotic flavours and textures of juicy chicken patty layered with chicken liver pâté and mortadella. Elevated with a drizzle of tangy hoisin BBQ sauce, perfectly balanced with the unique zesty crunch of pickled green papaya and topped with fresh coriander and spring onions for an aromatic finishing touch, this burger brings a sweet and savoury depth to each bite. Pair the mouthwatering meal with Black Tap's selection of craft beers including Singapore's *Lion Brewery Island Lager* on tap (S\$18++) and a bottle of Vietnam's *Heart of Darkness Island Tropical Lager* (S\$14++). For reservations, visit [marinabaysands.com/restaurants/black-tap.html](https://marinabaysands.com/restaurants/black-tap.html).



*Bread Street Kitchen presents the **Beef Wellington Takeaway Box** for the first time*

Experience a culinary masterpiece at **Bread Street Kitchen & Bar** as the *beef wellington*, one of Chef Gordon Ramsay's most iconic creations and the restaurant's best-selling dish, arrives in a brand-new format. The first-of-its-kind *Beef Wellington Takeaway Box* (S\$205 nett) features a whole beef wellington cooked to a perfect medium rare accompanied by brie mash potatoes, exquisite honey roast carrots and a savoury beef jus sauce, perfectly nestled in a luxurious box. Beyond a delightful treat, it is ideal as an unforgettable gift or to make an impression at a party. The takeaway box will be available for pre-orders from 13 June for pick-up from 16 June. For more information, visit [marinabaysands.com/restaurants/bread-street-kitchen.html](http://marinabaysands.com/restaurants/bread-street-kitchen.html).



*Located in Hotel Tower 1, RISE Outdoors beckons with an alfresco retreat amidst lush greenery for a picturesque hideout to dine and unwind for every occasion*

In addition to buffet dining, **RISE** now offers a brand-new outdoor casual dining experience with an à la carte food menu themed 'A Taste of Asia', available from 12pm to 9.30pm (last order) daily. Indulge in Singapore's famed delicacies in the comfort of RISE Outdoors with hearty mains like the *Australian wagyu beef cheek rendang nasi lemak*, or catch up with sharing plates such as *chicken satay*, *ngoh hiang*, *prawn paste chicken wings* and *Singapore rojak* for the ultimate party. Sweeten the deal with *pandan layer*, a fragrant gula melaka curd with pandan soufflé sponge and coconut cream, and the delicate *bandung-lychee*, featuring raspberry and lychee marmalade, rose cream bavarois and crunchy feuilletine. For reservations, visit [marinabaysands.com/restaurants/rise.html](http://marinabaysands.com/restaurants/rise.html).

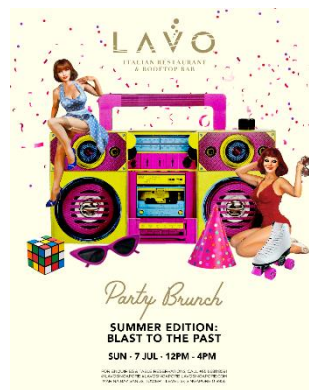
### **Anniversary celebrations and parties in July**



*KOMA is celebrating its fifth anniversary with a throwback themed dinner menu, which will include signature dishes from its 2019 opening (second image): **surf & turf maki***

**KOMA Japanese Restaurant & Sushi Bar** is celebrating five remarkable years in July with a throwback themed dinner menu, as it brings back guests' favourite dishes from 1 to 31 July. The line-up includes *taro chip tuna tacos*, featuring Japanese tuna with avocado, jalapeño, lemon, cilantro and mixed cabbage salad, the *ahi tuna pizza* (yellowfin tuna), and the luxurious *surf & turf roll*, delicately wrapped with wagyu beef, Hokkaido uni and caviar with a touch of truffle for an unforgettable maki dish. Other highlights include the *wagyu beef katsu sando*, *robata grilled chicken liver*, *wagyu fried rice* and *jumbo black sesame profiterole*, which can be paired with a surprise anniversary month cocktail (S\$28++ per glass).

On 17 and 18 July, look out for Taiwanese guest bartender Fufu Hong, an award-winning mixologist who currently displays her flair at Patina Maldives, as she helms KOMA's bar & lounge with an array of cocktails. For reservations, visit [marinabaysands.com/restaurants/koma-singapore.html](http://marinabaysands.com/restaurants/koma-singapore.html).



*LAVO transforms into a vibrant celebration of decades gone by at LAVO Party Brunch: Summer Edition – Blast to the Past*

Turn up the Summer heat and step into a time machine at **LAVO Italian Restaurant & Rooftop Bar** as it transports partygoers to the glorious decades before the 2000s for [LAVO Party Brunch: Summer Edition – Blast to the Past](#) on 7 July (Sunday), from 12pm to 4pm.

Revel in an afternoon of merrymaking with an expansive brunch featuring an opulent selection of *fresh seafood on ice* such as *chunky poached lobsters* and *cocktail prawns*, salads and LAVO's famed *oven-baked pizzas* that will delight tastebuds. Look forward to a magnificent feast of Italian American classics from *Mediterranean-style roasted seabass* and soulful *chicken alla cacciatora* to a mini version of "*The Meatball*", and a beautiful display of old-school Italian American desserts such as classic *tiramisu*, *apple pie*, *cannoli*, *doughnuts* and *seasonal crumble*, among others.

Dance the afternoon away in front of a giant boom box with a live DJ helming the deck with the top hits from the 1980s to the 2000s, as you keep the glasses flowing with delightful bubbles and beers. Quench your thirst with one-day-only Summertime inspired cocktail creations such as the Malibu-based *Swimming Pool* and LAVO's rendition of the classic *Long Island Iced Tea*, while gin lovers will enjoy the robust *Monkey 47 & Tonic* known for its 47 botanicals and the citrusy *Alabama Slammer*. Since its introduction in 2019, LAVO Party Brunch has raised the bar for daytime parties in Singapore and gained a loyal international following.

Tickets are available [online](#); early bird tickets are priced at S\$168 per person, while general admission tickets are priced at S\$188 per person.



*Maison Boulud presents a three-course Bastille Day brunch menu on 13 and 14 July*

Celebrate French independence with an exquisite culinary experience at **Maison Boulud** with a specially curated three-course Bastille Day brunch menu (S\$98++) available on 13 and 14 July. The limited-time offering showcases celebrity chef Daniel Boulud's signature style of cooking – elevated French cuisine grounded in the rhythm of the seasons, offering guests an authentic yet unforgettable dining experience.

Set off on a journey to the French Riviera with the *plateau de fruits de mer*, a stunning seafood platter filled with succulent French oysters, Maine lobster and an assortment of shellfish and tartars. Indulge in the rich and complex flavours of *pâté en croute* featuring a luxurious combination of pork ibérico, foie gras, Armagnac and a medley of dried fruits and nuts, encased in a golden, buttery pastry, before diving into a tender *lamb rack* with a caramelised crust, served with a side of house-made chickpea fries, chimichurri and lamb jus. End the afternoon on a sweet note with a delightful combination of roasted yellow peach from France, whipped yoghurt, osmanthus and almonds. Guests looking for à la carte options can also enjoy iconic dishes such as traditional rotisserie chicken in Vadouvan jus or tantalising *lobster roll* accompanied with a unique tarragon mayonnaise. Reservations are strongly recommended; visit [marinabaysands.com/restaurants/maison-boulud.html](http://marinabaysands.com/restaurants/maison-boulud.html).



Yardbird presents a big party on the Fourth of July (from L to R):  
Celebrate United States' Independence Day with the **Southern Seafood Boil**; fans can look forward to the yearly treat of complimentary chicken wings with every purchase of a Yardbird signature cocktail

This July, **Yardbird Southern Table & Bar** is presenting a series of parties to delight fans and guests alike.

On 4 July, Yardbird will celebrate the United States' Independence Day with a *Southern seafood boil* (S\$198++), good for two to three persons to share. Simmered in a power-packed broth of Cajun spices and aromatics, the bag unveils chunky whole lobster tails, prawns, scallops, mussels, sweet corn and fingerling potatoes, served with crisp baguette that is perfect for soaking up the flavour-filled sauce. Pair the feast with Yardbird's famous sides including the best of five artisanal cheeses in its *mac & cheese*, *grilled broccolini*, *crispy Brussels* and *French fries*. Fans of Yardbird can also look forward to the return of its annual anniversary treat of complimentary *Yardbird chicken wings* with every purchase of one of the five signature cocktails (from S\$22++ per glass), including the *Blackberry Bourbon Lemonade*, *Southern Peach* and *Watermelon Sling*.

Yardbird will also present Bacardi Month from 1 to 31 July, spotlighting the Bacardi 4 and Bacardi 8 in three Rum based cocktails – *Daiquiri*, *Mojito* and *Piña Colada* (S\$22++ per glass). On 20 July (Saturday), DJ Patrick Olivier will spin live sets from 5pm till late, setting the scene for partygoers to revel in the party theme – *Soul of Miami* – alongside a special dish curated by executive chef Josh Chua.



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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