

MEDIA UPDATE

Thanksgiving and November Specials kickstart the festive season at Marina Bay Sands

Singapore (25 October 2024) – Marina Bay Sands ushers in the month of November with a scrumptious spread of Thanksgiving-themed menus and exclusive specials that will rev up the crowd for the festive season. Savour the rich flavours of turkey in the coming month, with each restaurant offering their own unique interpretation of a Thanksgiving feast – from **Black Tap's** Fried Turkey and Brie Sandwich and **RISE's** Thanksgiving rendition of its signature buffet selection, to **Yardbird's** sumptuous three-course American feast. Meanwhile, French fine-casual restaurant **Maison Boulud** is also paying homage to this iconic holiday with the ultimate American Thanksgiving feast.

The integrated resort also welcomes gourmards to immerse in the full Autumn experience with seasonal specials as November marks the peak of fall season. Highlights include **Maison Boulud's** irresistible Alba White Truffle tasting menu and contemporary Chinese restaurant **Mott 32's** Hairy Crab extravaganza to **KOMA Japanese Restaurant & Sushi Bar's** exquisite Duck Soba Noodles.

Get a head start on the Christmas party season with the iconic **LAVO Italian Restaurant & Rooftop Bar's** *Lavo Party Brunch: Christmas Edition*, happening on 8 December. The restaurant promises a night of festive revelry and tickets are available from 14 October. For those who prefer a cosy celebration at home, **RISE** will be launching festive takeaway menus, available for pre-order from 15 November, with highlights such as *roast turkey with mushroom duxelles stuffing* and *baked gammon ham*.

Indulge in a Gourmet Thanksgiving at Marina Bay Sands



Thanksgiving-themed specials Fried Turkey and Brie Sandwich and Pecan Pie CrazyShake® take centre stage at Black Tap

Kick off the year-end festivities with **Black Tap's** *Fried Turkey and Brie Sandwich* (S\$25++) and *Pecan Pie CrazyShake®* (S\$23++). For the entire month of November, savour every bite of the mouthwatering combination of crispy turkey, melted brie, peppery watercress, cranberry pecan stuffing and roasted garlic aioli, served with a side of delicious cinnamon spiced sweet potato fries to make reunions with loved ones extra memorable. Amp up the celebrations with the luscious pecan vanilla milkshake served in a tall glass with a vanilla frosted rim studded with Texas glazed pecans and crowned with a slice of toasty pecan pie, whipped cream, caramel drizzle and cherry. For reservations, visit marinabaysands.com/restaurants/black-tap.html.



Indulge in a festive feast at RISE with the celebratory turkey on 28 November

Marina Bay Sands' signature buffet restaurant **RISE** is set to tantalise taste buds with a lavish Thanksgiving Day celebration. On 28 November, guests are invited to indulge in a sumptuous spread of American classics, in addition to the restaurant's over 100 delicacies. The highlight of the evening includes a roast stuffed turkey, expertly prepared with a flavourful spice blend and slow roasted to perfection. Guests can enjoy the succulent bird with traditional Thanksgiving sides such as gratin potatoes, sweet potato mash, brussels sprouts, corn cakes, baked pumpkin with honey, and asparagus risotto in parmesan wheel. To complete the festive meal, RISE will feature a delectable selection of American holiday desserts, including *pecan pie* and *pumpkin pie*. The buffet experience is priced at S\$128++ for adults and S\$64++ for children. For reservations and more information, visit marinabaysands.com/restaurants/rise.html.



Indulge in a taste of tradition with a classic Thanksgiving meal at Yardbird

Yardbird Southern Table & Bar spotlights a sumptuous *three-course American feast* (S\$68++ per person) for lunch and dinner on 28 November. Diners will journey through a gastronomic exploration, beginning with a refreshing appetiser of beetroot, goat cheese, and pecan salad, drizzled with maple-balsamic vinaigrette. For the main course, indulge in oven-roasted turkey, accompanied by traditional sides such as butternut stuffing, creamy mashed potatoes, turkey gravy, creamed corn, green bean almandine, and cranberry sauce. Yardbird's signature pumpkin pie topped with Chantilly cream and crisp brown sugar tuille will complete the experience on a sweet note.

Guests may also include a wine pairing at S\$55++ per person, featuring glasses of fruity Moscato D’Asti, Michele Chiarlo “Nivole” from Piedmont, Italy and sparkling Champagne Devaux, Cuvée D Brut, Côte Des Bar, France, N.V



Bring Yardbird’s classic Thanksgiving feast home with takeaway specials (L to R: Thanksgiving box, whole pumpkin pie and Buffalo Trace Barrel-Aged Boulevardier cocktail)

Bring the festive flavours of **Yardbird** home with an exclusive *Thanksgiving Box* (S\$168+), available for pickup from 27 to 29 November. Ideal for intimate celebrations, the box includes a generous 1 kg serving of tender sliced turkey, accompanied by classic sides such as butternut stuffing, baked corn muffins, mashed potatoes, turkey gravy, creamed corn, green beans almandine, and coleslaw.

For a sweet finale, guests can choose between a whole *pumpkin pie* or *pecan pie* (an additional S\$58+ with the box, S\$68+ à la carte), which is perfect for sharing with around 8 to 10 guests. To pair with intimate gatherings and festive toasts, guests can also opt for Yardbird’s signature *Buffalo Trace Barrel-Aged Boulevardier* (S\$188+), which will be available for takeaway from 27 to 29 November. This oak-aged cocktail is a harmonious blend of Buffalo Trace Bourbon, Campari, and sweet vermouth and each barrel contains six to eight servings. Guests can enjoy a special bundle price of S\$168+ if purchased alongside the *Thanksgiving Box*.

Pre-orders will be open on Yardbird’s Gourmet Takeaway platform from 1 October, while collection will be available from 27 to 29 November between 12pm and 9pm at The Shoppes at Marina Bay Sands, Basement 1.

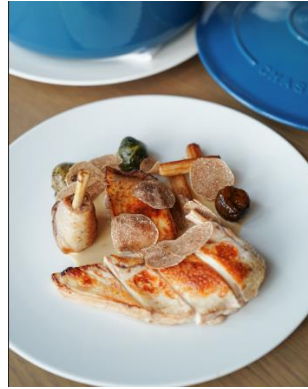


Maison Boulud transcends borders to give thanks with its ultimate American feast

From 28 November till 1 December, indulge in the ultimate American feast with a French twist at **Maison Boulud**. For S\$98++, epicures can indulge in quintessential flavours of Thanksgiving such as the heartwarming *Roasted Pumpkin Soup* with duck confit, celery and pumpkin seeds or a decadent *Pumpkin Pie* served with vanilla chantilly and cinnamon ice cream. The star of the

show will be a *Duo of Free-Range Turkey* – bite into succulent herb-roasted breast and chipolata sausage-stuffed legs and relish in a unique cornbread and chestnut stuffing.

Embrace Autumn with Seasonal Flavours at Marina Bay Sands



Maison Boulud presents a specially curated Alba white truffle tasting menu; highlights include the Volaille de Bresse

Maison Boulud is also embracing the truffle season with a specially curated Alba white truffle tasting menu. From 29 October till the end of the truffle season, delight in a six-course meal (S\$228++ per person), garnished with freshly shaved winter white truffles. Highlights include the *Amuse Bouche* of Langoustine Tartar and Ricotta Blanc-Manger and *Volaille de Bresse*, a poached whole chicken in rich truffle broth served with savoy cabbage, mushroom, salsify and garnished with Albufera sauce and Alba white truffle shavings. For dessert, diners can treat themselves to a reinterpretation of the classic *Tiramisu*, featuring a decadent Alba white truffle mascarpone ice cream, balanced out with the mellow notes of Piedmont roasted hazelnut and coffee cream.



Experience the complex and sophisticated notes of a barrel-aged Negroni at Maison Boulud

From 1 November till 15 December, Maison Boulud will be debuting a barrel-aged *Negroni* cocktail (S\$22++) at its bar. Discerning drinkers will enjoy this sophisticated cocktail, where the oaky sweetness and vanilla notes intertwine seamlessly with the bitter orange of Campari and the sweet herbs of vermouth for a truly exceptional tasting experience.

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



Indulge in the Hairy Crab season with Mott 32's artfully chosen Hairy Crab Menu (L to R: Fish Maw & Hairy Crab Roe Soup 蟹粉燴花膠; Baked Black Cod with Hairy Crab Roe 蟹粉焗銀鱈魚)

This November, **Mott 32** brings in one of the most coveted delicacies of the Autumn season. Get ready to indulge in the largest, plumpest hairy crabs with Mott 32's artfully chosen Hairy Crab menu, where diners will be treated to an extravagant array of Hairy Crab dishes including a heartwarming *Fish Maw & Hairy Crab Roe Soup* 蟹粉燴花膠羹 (S\$60++), *Steamed Whole Hairy Crab 10年花雕蒸大閘蟹* (S\$188++ for Male (270g), S\$ 148++ for Female (200g)) and expertly crafted dishes such as the *Baked Black Cod with Hairy Crab Roe* 蟹粉焗銀鱈魚(S\$88++).



Mott 32 presents a nourishing Autumn Winter menu with dishes such as *Quail Leg Casserole* 生啫鶴鶉腿 or *Braised Lamb Shank with Curry Sauce* 咖喱羊膝

Diners can also choose to indulge in Mott 32's Autumn Winter menu, which presents nourishing and heartwarming dishes for the season, such as the *Quail Leg Casserole* 生啫鶴鶉腿 (S\$68++) or *Braised Lamb Shank with Curry Sauce* 咖喱羊膝 (S\$58++).

The Hairy Crab and Autumn Winter menu will be available as à la carte for both lunch and dinner. For reservations, visit marinabaysands.com/restaurants/mott32.html.



Bread Street Kitchen introduces an exciting new Ramsay Kids menu to delight young diners

Bread Street Kitchen & Bar by celebrity chef Gordon Ramsay unveils the newly refreshed Ramsay Kids menu, designed to delight diners aged 10 and under. The menu features classic options such as *Fish and Chips* and *Hot Dawg*, along with exciting new options like the juicy *Wagyu Cheeseburger* and all-new *Creamy Rigatoni* and *Treacle Bacon*. Treats for the little ones include a decadent *Chocolate Ganache* as well as an irresistible *Ice Cream and Waffle* drizzled in a rich chocolate sauce.

To add an extra layer of excitement to the dining experience, each child will receive a personalised colouring book and a special flavour of the month cookie – November's flavour is Red Velvet. Kids can collect one stamp in their colouring book for every meal enjoyed at Bread Street Kitchen and redeem a complimentary meal after earning four stamps.



Experience the Truffle Beef Wellington, a continuation of Bread Street Kitchen & Bar's Wellington celebration

From 1 to 30 November, Bread Street Kitchen presents the *Truffle Beef Wellington* as a continuation of Worldwide Wellington Month. This annual celebration, observed at Bread Street Kitchen restaurants worldwide, can be enjoyed through *The Wellington Experience*, priced at S\$98++ per person. Diners can enhance their meal with an optional sommelier wine pairing for an additional S\$58++ per person. For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html.



Savour November's best at KOMA with Duck Soba and a Signature Cocktail

From 11 to 24 November, **KOMA Japanese Restaurant & Sushi Bar** promises an unforgettable culinary experience that will ignite the senses. The star of the show is a luxurious *Duck Soba Noodles* (S\$68++), featuring tender, flavourful duck, elevated by a touch of yuzu koshu, a vibrant Japanese pepper paste that adds a burst of citrusy heat.

From 1 to 29 November, cocktail aficionados can unwind over a glass of the “*Mystery of the Mist*” cocktail (S\$28++), an intriguing concoction of smooth, crisp notes from Khee Soju with raspberry liqueur and fresh lime. For reservations, visit www.marinabaysands.com/restaurants/koma-singapore.html.



Elevate your lunch with The Club's new three-course lunch set menu

Starting this November, **The Club at Marina Bay Sands** is introducing a specially *curated three-course set lunch menu*, perfect for guests seeking a quick yet fulfilling dining experience. Priced at S\$38++ per person, the menu includes a refreshing beverage and begins with a choice of *soup* or *salad of the day*. The main course presents diners with a choice of local favourites ranging from *char kway teow*, *laksa*, *lamb kebabs* and *chicken satay* before ending off with ice cream. This set-lunch menu is available Monday to Friday, from 11.30am to 1.30pm. The Club welcomes walk-in guests. For more information, call 6688 5568.

Rev up for Christmas with Marina Bay Sands



LAVO Singapore kicks off festive season with Lavo Party Brunch: Christmas Edition

Usher in the holiday season in style at **LAVO Italian Restaurant & Bar** with a festive brunch filled with delicious food, lively entertainment, and unforgettable fun. Happening on 8 December, sip on free-flow champagne and cocktails alongside an extensive Christmas buffet – from savoury pasta and mouthwatering pizzas to a delightful dessert spread with holiday-themed pastries and an Italian gelato cart. For entertainment, guests can boogie to a lively DJ set by Aldrin and marvel at festive stilt walkers from 12pm to 4pm. Tickets are priced at S\$138 to S\$168 nett and will be available from 14 October. For reservations, visit marinabaysands.com/restaurants/lavo.html.



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

Marina Bay Sands will be launching festive takeaway menus, perfect 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.

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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

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