

MEDIA UPDATE

Discover new culinary delights and experiences at Marina Bay Sands this October

Singapore (26 September 2024) – This October, embark on a gastronomic journey with an array of new and exciting culinary experiences at Marina Bay Sands. From new and innovative offerings such as the debut of the *NY Street Dog* at **Black Tap** and black cod and scallops wellington at **Bread Street Kitchen**, exciting culinary collaborations at **KOMA**, **Maison Boulud** and **Yardbird**, to limited-time Oktoberfest and Halloween specials at **LAVO**, **RISE** and **The Club**, be blown away by the exciting offerings that will create unforgettable experiences for diners at Singapore's leading integrated resort.



Experience the authentic flavours of New York with Street Cart Dogs at Black Tap this October

This October, **Black Tap** presents authentic flavours of New York's iconic street food through two varieties of Street Cart Dogs. The debut of *NY Street Dog* features a 7-inch beef hot dog, sauerkraut, spicy mustard and potato roll, and the Chili Cheese Dog features a 7-inch beef hot dog with beef chili, melted American cheese, frizzled onions and potato roll. The limited-time special is available at S\$15++ for a single serving of hot dog and S\$25++ for a double serving, with an option to have them accompanied with fries at an additional S\$7++. For reservations, visit marinabaysands.com/restaurants/black-tap.html.



Bread Street Kitchen & Bar's Worldwide Wellington Month returns with two spectacular offerings this year

Gordon Ramsay's Singapore outpost **Bread Street Kitchen & Bar** will celebrate Worldwide Wellington Month with two spectacular offerings showcasing exclusive takes on the iconic Wellington dish. From 3 to 31 October, diners can look forward to the new black cod and scallops

wellington that pays homage to the island's rich fishing heritage. Featuring a delicate codfish filet, the dish is baked to perfection in a layer of golden buttery pastry over scallop saffron mousse and complemented with a vibrant parsley sauce. Fans of truffle can also enjoy the decadent seasonal truffle beef wellington from 1 to 30 November, starring tender filet mignon and truffle encased in the golden crusted pastry, served alongside creamy truffle mash potatoes and topped with truffle sauce and freshly shaved truffles. The annual occasion, commemorated by all Bread Street Kitchens across the world, can be enjoyed in *The Wellington Experience* (S\$98++ per person), a special three-course menu bound to impress diners with a sommelier wine pairing option (additional S\$58++ per person). For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html.



KOMA presents a special sake pairing dinner with Dassai and show-inspired cocktails this October

Gourmands and sake lovers are in for an enchanting treat this October, as **KOMA Japanese Restaurant & Sushi Bar** presents a luxurious six-course pairing dinner with Dassai, one of the most prominent Junmai-Daiginjo sake brands in the world (S\$388++ per person). Following an intimate preview hosted in KOMA's private dining room by Dassai's master brewer Suzuki Kiyooki on 25 September, guests will get to savour the sake pairing from 27 September to 26 October during dinner daily.

Begin with the first course of *ebi Shinjo* (poached prawn dumpling), paired with the smooth and fragrant *Dassai 45 Sparkling Nigori Nama*, which boasts fruit aromatics and delicate sweetness with a refreshing finish, before proceeding with the second course of *assorted sashimi*, paired with *Dassai 39*, which boasts a succulent fruity aroma with a luscious and juicy character alluding to its impressive 39 per cent rice polishing rate. For the third course, whet your appetite with *ginger lime marinated salmon*, matched with the avant garde *Dassai Future*, a labour of love spotlighting togai (out-of-grade) rice which took tremendous effort to culminate in a luscious sake boasting an explosion of delicate flavours. Move on the fourth course of *Mayura Station wagyu tenderloin* and fifth course of *bara chirashi* with the *Dassai 23*, the ultimate Junmai-Daiginjo sake delivering delicate floral aromas with a palate reminiscent of honey and an elegant lasting finish, before drawing the meal to a close with KOMA's signature *bonsai*, paired with the seasonal *Dassai Umeshu* starring prized Nanko plums.

Let nights of tales ensue at KOMA's bar and lounge, as the team of bartenders showcase their creativity through monthly cocktails. From now until 27 October, guests at Sands Theatre can revel in two show-inspired cocktails at KOMA for lunch and dinner, starting with *Madame Butterfly* (S\$27++ per glass), a Miss Saigon-themed cocktail starring Bacardi carta blanca rum, St. Germain, lychee juice, yuzu juice and an infusion of ginger and lemongrass syrup. As Mongol

Khan comes around, delight in the *Mongolian Illusion* (S\$27++ per glass), an old fashioned with Nikka Coffey Vodka, campari, agave and green tea.

For reservations, visit marinabaysands.com/restaurants/koma-singapore.html.



Savour delightfully curated set lunches at LAVO while enjoying mesmerising views of the city skyline; gather your squad for LAVO's Halloween-themed activities

Dive into exquisite lunch sets at **LAVO Italian Restaurant & Rooftop Bar**, as the restaurant refreshes its set lunch menu monthly to present the culinary team's creativity on seasonal produce. Available daily, the set lunch menu offers a choice of two courses at S\$45++ per person and three courses at S\$55++ per person.

An Autumnal showcase awaits this October, beginning with a choice of *grilled root vegetables* with Italian smoked scamorza, a revered dairy celebrating Apulian tradition, or *celeriac cream* topped with crispy bacon croutons, before moving into three choices for mains. Savour the mouthwatering *oven braised pork ribs* (additional S\$10++), paired with grilled lettuce and house-made steak sauce, or opt for light dishes such as the *poached halibut*, paired with potato cream and confit vegetables, and *spinach ricotta tortelli*. Sweeten the lunch with *hummingbird cake* (Jamaican spiced pineapple banana cake) topped with cream cheese and caramelised pecans. Come November, the menu will refresh and welcome the beginning of Winter, starting with a choice of *salmon roll* with rock melon, gnocco fritto and a drizzle of balsamic crème, or a comforting bowl of *parsnip and apple soup*. For mains, choose between crispy pork belly and *seafood cioppino* in tomato consommé, and round off the meal with *chocolate vanilla tart* studded with hazelnut praline and chocolate vanilla mousse.

Mark your calendars on 27 October for the return of LAVO's Halloween-themed edition of Sunday Champagne Brunch, which promises LAVO's expansive brunch with free-flowing cocktails, champagne, wines and beers. Indulge in a lavish selection of fresh seafood on ice such as *chunky poached lobsters* and *cocktail prawns*, premium *cheese & charcuterie boards*, *brick-oven pizzas*, live stations of chef's selection of *grilled meats and cacio e pepe* and hearty Italian American brunch favourites, as well as a whimsical selection of Halloween themed pastries. Come 31 October, LAVO will put a spookily delicious spin on its signature *20-layer cake* starring dark chocolate sponge stacked with orange cream cheese, available for both lunch and dinner, alongside a special cocktail to keep the celebration flowing. For reservations, visit marinabaysands.com/restaurants/lavo.html.



Maison Boulud presents a four-hands dinner with one Michelin-starred French restaurant Maison Dunand on 10 and 11 October

This Autumn, **Maison Boulud** will host Maison Dunand, one Michelin-starred French restaurant from Bangkok, to present an exclusive four-hands six-course *Vive la France* dinner (S\$225++ per person). Taking place on 10 and 11 October, the collaboration will unite the expertise of chef Arnaud Dunand Sauthier, celebrated chef and founder of Maison Dunand, as well as the executive chef of Maison Boulud Singapore Remy Carmignani to bring diners on a gastronomic journey celebrating the best of French cuisine. Diners can look forward to iconic dishes from Maison Boulud such as *Turbot Girolles*, a French classic Brittany turbot served with a red wine meurette sauce paired with Chanterelle mushrooms and a Piedmont hazelnut viennoise, as well as *Maquereau Aubergine*, an exquisitely prepared sake-marinated mackerel paired with delicate eggplant caviar and a rich cocoa nib vinaigrette, and *Mieral Pigeon Figs*, a tender whole pigeon complemented by the sweetness of Solliès figs, from Maison Dunand. For reservations, visit marinabaysands.com/restaurants/maison-boulud.html.



Join in the Oktoberfest celebrations at RISE's buffet and outdoor patio

RISE will be transforming into an Oktoberfest extravaganza for the first time from 25 September to 6 October, inviting diners to feast their way through the traditional Bavarian festival for lunch and dinner. Led by executive chef Colin Thumboo, the buffet features close to 35 delicacies specially curated for the festival. Indulge in classic carvings on rotation such as the *crispy roasted pork knuckle*, *Brathendl Bavarian roast chicken*, *'Thor's Hammer' sauerbraten beef* and *roast pig with dark beer sauce*, and pair with delicacies starring authentic recipes of *cheese spätzle with fried onions*, *leberkäse meatloaf in bun* and *trio of 'knödel' bacon, spinach and cheese dumplings*. Sweeten the celebrations with traditional sweets such as the all-time favourite *apple strudel* and *kaiserschmarrn* with plum ragout, paired with various beer packages for the ultimate celebration.

Guests can also opt for an à la carte experience at RISE Outdoors with the Oktoberfest Alfresco menu, available daily from 5pm onwards. Pair ice cold pints with the *sausage platter* (S\$30++) featuring quintessential selections of bratwurst, thüringer and weisswurst with a side of sweet mustard and pretzels, as well as *crispy pork belly* (S\$28++) with classic sauerkraut and roasted potatoes. Alternatively, indulge in two beer cocktails (S\$20++ per glass), namely *RISE mule*, a spin on the classic mule with a dash of German beer, and *Weissen Sour* stirred with house-made orangecello.



Savour the vibrancy and textures of Middle East and Mediterranean delicacies at RISE in October

Come 21 to 27 October, RISE will indulge guests in an elevated Middle East and Mediterranean enhancement on its lunch and dinner buffet for a week, as part of its ongoing series of spotlighting different cultures' gastronomy to offer something different to guests. In addition to 12 sumptuous options for mezze, the buffet will also offer traditional delicacies such as the *slow-roasted whole baby lamb*, which is marinated with yoghurt and aromatic spices like zaatar and sumac before it is roasted for 12 hours till tender and juicy, as well as *kebab bil karaz*, *Lebanese-style kafta*, *marinated beef skewers*, *oven-roasted chicken shawarma* and more. Round off the feast with baklava, one of the most popular Middle Eastern desserts made from layered phyllo dough with chopped nuts, and pair them with RISE's curated list of over 30 wines from different regions of the world.

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



(from L to R): Honour the world-famous German festival over traditional Bavarian platters for two; discover Singapore's culture over a tippling adventure at The Club

From now until 13 October, celebrate the world-famous Oktoberfest with a cosy soirée at **The Club**, Marina Bay Sands' signature hotel lobby lounge which will be rebranded from its previous establishment name Renku Bar & Lounge from 1 October. Savour the best of traditional Bavarian fare with a choice of two platters (S\$45++), namely the *Warsteiner Beer Platter*, served with two pints of the famous German draught beer, paired with a selection of smoked sausages, and the *Beer Cocktail Platter*, presented with a choice of any two beer cocktails with the ultimate trio of crispy pork belly, sauerkraut and roasted potatoes. Available on the à la carte menu, the *Grapefruit Shandy* (S\$23++) is a rejuvenating mix of vodka and grapefruit liqueur with a squeeze of lime, while those seeking something a little more decadent would love the Butterbeer (S\$23++), a creamy, frothy blend of butterscotch and ale beer, topped with a dollop of spiced rum cream for a unique and flavorful experience. Non-alcoholic renditions are available as well.

The Club has also launched a new cocktail series starring nine distinct flavours inspired by Singapore's hawker fare, beloved treats and breathtaking vistas (S\$26++ per glass), offering a glimpse into the quintessential Singaporean way of life and all it has to offer. Refresh your senses with the *Lychee Jamboree*, a floral rendition of popular hawker beverage lychee soda, savour the popular Malay rice dish nasi lemak with *Coconut Dream*, a sweet concoction starring rice infused pandan coconut gin shaken with pandan rice liqueur, coconut and sambal oil, and delight in an ode to Lunar New Year with the *Pineapple Fashioned* starring house-made salted bak kwa bitters atop pineapple & vanilla infused scotch and demerara. The Club accepts walk-in guests; for more information, call 6688 5568.



Savour the best of Yardbird's Fried Chicken Month with weekly specials throughout October, including (from L to R): **Louisiana Hot Chicken; Chilli-lime Fried Chicken; Reaper X Szechuan**

This October, **Yardbird Southern Table & Bar** will present the return of its month-long celebration of *Fried Chicken Month* (S\$38++ per serving), an annual affair that spotlights the restaurant's beloved 100-year-old fried chicken recipe. Each week, diners can look forward to an exclusive rendition of the famed fried chook in a different flavour, led by executive Chef Josh Chua and his culinary brigade.

Beginning on 1 October, the *Louisiana Hot Chicken* features the signature chicken tossed in a special house-made cayenne pepper sauce and crumbled blue cheese. From 7 to 13 October, savour Southeast Asia's favourite flavours with the *Chilli-lime Fried Chicken*, a power-packed combination of chilli and lime seasoned shishito peppers and Thai basil. Welcome the newest entrant to the annual celebration – *Rendang Fried Chicken* – from 14 to 20 October, as Yardbird pays homage to the popular Indonesian delicacy by tossing the fried chook in house-made coconut flavoured chilli paste finished with the richness, creaminess and fragrance of kerisik (spicy toasted coconut paste). Round off the month with the fiery *Reaper x Sichuan* from 21 to 27

October, starring a sensational combination of smoked Carolina reaper and Szechuan pepper, served with fried ginger and spring onion.

For reservations, visit 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

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