

FOR IMMEDIATE RELEASE

**GET YOUR FRONT ROW SEAT TO NATIONAL DAY CELEBRATIONS WITH
FAIRMONT SINGAPORE AND SWISSÔTEL THE STAMFORD'S
STAY & DINE PACKAGE**



[Fireworks view from Fairmont Singapore]

SINGAPORE, 15 July 2025 - Overlooking Marina Bay and the Padang, Fairmont Singapore and Swissôtel The Stamford are your front-row seats to National Day. Whether you're planning a weekend getaway, a festive meal, or simply a toast to Singapore's 60th year of independence, our award-winning hotel complex has designed stay- and- dine packages bursting with local flavours.

Back by popular demand, the *Fireworks by the Bay* staycation package invites guests to celebrate National Day with uninterrupted views of the Marina Bay fireworks and parade. Available at both Fairmont Singapore and Swissôtel The Stamford, the package includes a Marina Bay-facing room or suite, daily breakfast for two, and an exclusive in-room National Day platter (worth S\$60++) featuring local-inspired bites such as chicken satay, otah spring rolls and truffle fries, served as the perfect accompaniment while you soak in the views and fireworks from the comfort of your room.

Guests will also enjoy priority reservations across the complex's restaurants and bars, from handcrafted cocktails at the newly awakened ANTI:DOTE, authentic Italian at Prego, to contemporary grills at SKAI, perched above the city with sweeping views of Singapore's skyline. Access to the swimming pool, fitness centre and spa facilities is also included.

The *Fireworks by the Bay* package is available across all Saturday previews and on National Day itself: 19 July, 26 July, 2 August, and 9 August 2025. A minimum two-night stay applies. Rooms are limited and early bookings are strongly recommended for those looking to mark the Singapore's special milestone from one of the best vantage points in the city. Click [here](#) for more information on Fairmont Singapore's package and [here](#) for Swissôtel The Stamford's package, and [here](#) for in-room dining menus and supporting high resolution imagery.

Designed with the finest hospitality in mind, these two staycation packages invite guests to soak up the festivities from the comfort of a private guestroom balcony for the best front-row view of the parade and fireworks display. Order in-room service with a specially curated selection of sumptuous local bites and beverages, such as Hainanese Kampong Chicken Rice and Seafood Laksa all to be enjoyed with your choice of Beer, House Wine or Prosecco.

Besides staycation packages, guests can also enjoy National Day restaurant and bar promotions at ANTI:DOTE Bar, JAAN by Kirk Westaway, Asian Market Café, SKAI restaurant and The Eight.

A NATIONAL DAY EXPERIENCE ABOVE THE CITY AT JAAN BY KIRK WESTAWAY



Celebrate National Day 2025 with an unforgettable evening at two Michelin-starred JAAN by Kirk Westaway. Located on the 70th floor of Swissôtel The Stamford, JAAN offers one of the city's best vantage points for the National Day fireworks and panoramic views of the city skyline. It is a stunning backdrop to an evening of refined modern British dining.

For one night only on 9 August, Chef Kirk Westaway presents a menu specially curated for the occasion, inspired by the cherished flavours of his childhood in Devon. Crafted using the finest seasonal ingredients, each dish is a heartfelt expression of modern British cuisine interpreted for today's discerning palate.

Highlights include elegant creations such as **Onion Cracker**, **Goose Mousse**, and a nostalgic take on **Fish and Chips**, along with signatures like Cheddar Pancake and new seasonal dishes **Blue Lobster**, **Red Mullet**, and **Kagoshima Wagyu**. Desserts such as **Strawberry and Cardamom** and **Textures of Chocolate** bring the evening to a delicate close.

Dinner is priced at \$588++ per guest, inclusive of a complimentary glass of Krug Grande Cuvée. Chef Kirk Westaway will be in residence to personally lead this celebratory evening.

Click [here](#) for the full menu and supporting high resolution imagery.

CELEBRATE SINGAPORE'S 60TH WITH FIREWORKS, ELEVATED DINING AND SKYLINE VIEWS AT SKAI



Toast to the nation's birthday with a four-course dinner with fireworks as your backdrop, available on all preview nights and National Day

Celebrate Singapore's 60th birthday with SKAI's sweeping skyline views and a refined four-course dinner at the contemporary grill perched on the 70th floor of Swissôtel The Stamford. Available on 19, 26 July and 9 August, each evening coincides with a National Day fireworks preview.

The evening begins with **Bluefin Tuna**, paired with citrus, nori, avocado and caviar. Guests may then choose between **Hokkaido Scallop** with bergamot and borage, or **Seared Foie Gras** with apple, sorrel and brioche. For the main course, the **Wylarah Wagyu** is served with maitake mushroom, hash brown and burnt onion purée, while the **Black Cod** is complemented by tomato fondue and onion jam. The meal ends on a refreshing note with **Strawberry Yuzu**, layered with mango and Madagascar vanilla. SKAI's National Day Menu is priced at \$198++ per person. Wine pairing is available at \$128++ per person.

Click [here](#) for the full menu and supporting high resolution imagery.

CELEBRATE SINGAPORE'S HAWKER HERITAGE AT ASIAN MARKET CAFÉ



Available from 4 to 31 August, the **Singapore Hawker Fare Buffet** at Asian Market Café pays tribute to Singapore's vibrant food culture with a sumptuous halal-certified spread inspired by beloved hawker favourites. Begin at Joo Chiat with **Salmon Sashimi** and **Tuna Tataki**, alongside a **Seafood on Ice** selection featuring **Slipper Lobster**, **Half Shell Scallop**, **Cooked Prawn**, **Mussel** and **Mud Crab**.

Serangoon brings local classics to life with a dining experience that includes a **D.I.Y. Noodles Station Singapore Laksa**, where guests can customise their bowl with ingredients like tofu puffs, quail eggs, clam meat, fish cake and prawns, topped with Laksa leaves and sambal chilli. From the live stations, enjoy the **Hainanese Chicken Rice Stall** featuring Hainanese Chicken, Roast Duck and traditional condiments, and the **Grilled Assorted Satay with Condiments**, offering chicken and beef satays.

The Spice Corner showcases signature dishes such as **Singapore Chilli Crab with Golden Mantou**, **Nasi Goreng Kampung with Anchovies and Seafood**, **Beach Road Lamb Bistik**, and **Tekka Fish Curry with Okra and Brinjal**.

Complete the experience at Geylang with nostalgic desserts including **Durian Pengat**, **Assorted Nyonya Kueh**, **Kueh Lopis with Gula Melaka Sauce**, and a crowd-favourite **Ice Kachang Station** featuring classic toppings and house-made syrups.

The lunch buffet is priced at \$78++ per adult and \$39++ per child, while dinner is available at \$90++ per adult and \$45++ per child from Monday to Thursday, and at \$98++ per adult and \$49++ per child from Friday to Sunday and on 9 August 2025.

Click [here](#) for the full menu and supporting high resolution imagery.

SUNSET BARBECUES AT THE EIGHT



The Eight's Sunset BBQ Dinners, National Day edition, take place across National Day preview nights and on National Day itself — 12, 19, 26 July and 2, 9 August, from 6pm to 10pm. Priced at \$88++ per adult (\$80++ for Accor Plus members) and \$25++ per child (6–12 years old), these relaxed evenings pair city skyline views with hearty barbecue favourites. On the grill: **Wagyu Smash Burgers**, **Signature Porterhouse**, **Lamb Rack**, **Tiger Prawns**, **Mud Crabs**, and **Scallops**, alongside a children-friendly menu. Guests can opt for a \$38++ free-flow drinks package featuring draft beer, house wine, and Prosecco. With music, complimentary pool access for city guests, and a laid-back atmosphere, it's an easygoing way to enjoy the SG60 celebrations.

Click [here](#) for the menu and supporting high resolution imagery.

ANTI:DOTE PRESENTS SIPS OF HISTORY



Fresh from its reawakening as a modern cocktail bar with purpose, ANTI:DOTE marks Singapore's 60th birthday with **Sips of History** — a special SG60 menu inspired by the nation's journey since 1965. Led by Head Mixologist Eduardo Zamora and Bar Manager Carla Davina, ANTI:DOTE blends globally inspired cocktails with a thoughtful, people-first approach. Highlights from **Sips of History** include **The Beginning 1965** with Naked Malt, banana and pandan; **Skyline 60** with blue pea flower gin, kaffir leaf cordial and edible gold dust; **Lion Sling**; and **Golden Heritage** with Naked Malt butter wash, coffee vermouth and coconut Campari. Set within ANTI:DOTE's newly reimagined interiors, where moody cabaret tones meet modern mixology, each cocktail serves as a spirited tribute to Singapore's milestone year. Pop-up menu runs from 28 July to 28 September 2025. Cocktails priced from \$26 per glass.

ENDS

ABOUT FAIRMONT SINGAPORE

Fairmont Singapore, Fairmont Hotels & Resorts' pioneer property in Asia, comprises 778 guestrooms and suites. It offers a distinct collection of 5 restaurants and bars, the award-winning 50,000 sq ft Willow Stream Spa and the cutting-edge Raffles City Convention Centre which has 108,000 sq ft of prime, flexible function space, with 34 meeting rooms. Strategically located in the heart of Singapore's business, shopping and entertainment districts, Fairmont Singapore is where sophisticated travellers discover culturally rich experiences that are authentic to the Lion City. Fairmont Singapore is proudly a Global Sustainable Tourism Council (GSTC) Certified hotel.



ABOUT SWISSÔTEL THE STAMFORD

Swissôtel The Stamford is part of the Swissôtel Hotels & Resorts group. The hotel provides a wide range of amenities from a luxurious range of 1,252 guestrooms and suites, 7 restaurants and bars. It also houses the 108,000 sq ft Raffles City Convention Centre which comprises 34 meeting venues with technologically advanced business facilities and services. One of Southeast Asia's tallest hotels and conveniently located in the heart of Singapore, Swissôtel The Stamford boasts panoramic views of Singapore, Malaysia and nearby islands of Indonesia.

As a purpose-driven hospitality brand committed to sustainability, Swissôtel The Stamford is proudly a Global Sustainable Tourism Council (GSTC) Certified hotel. Sustainability initiatives include reduction of plastic use, using sustainable products in restaurants and most notably, the launch of the industry's first urban Aquaponics farm within the hotel where fish and vegetables grow together in a pesticide-free integrated system.

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