

## MEDIA UPDATE

### September dining specials at Marina Bay Sands

**Singapore** (6 September 2019) – This September, signature restaurants at Marina Bay Sands continue to delight with monthly specials and wine dinners. Diners can look forward to **Black Tap's** brand new *crab cake BLT*, and join in the burger restaurant's first anniversary celebration with the classic *All-American burger* on the house<sup>1</sup> on National Cheeseburger Day (19 September). Satisfy sweet cravings over towering sundaes at **Bread Street Kitchen** with its 'Summer in the City' dessert menu, and explore Ireland's supreme produce and delicacies over a limited-time Irish dinner buffet at **Rise. Club55** will also join the F1 celebrations at the integrated resort with live screenings of the exciting race action and an exclusive beverage flight pairing.

On 11 September, **Yardbird Southern Table and Bar** will present its first-ever Italian wine dinner, featuring a mix of refreshing and full-bodied vintages from Zonin, Italy's largest vineyard and winemaking complex.

### **Black Tap Singapore turns one this September!**



*Black Tap presents its September special, the **crab cake BLT**; celebrates its first anniversary and National Cheeseburger Day with complimentary **All-American burgers** for the first 100 orders on 19 September*

This month, Black Tap Singapore celebrates its first year anniversary with two exciting specials. The restaurant is debuting its *crab cake BLT* (S\$27++), available only for the month of September. Sandwiched between two fluffy potato buns is a crispy fried crab cake patty, featuring sweet chunks of succulent crab meat encrusted in a golden rim of breadcrumbs. Slices of applewood-smoked bacon tops the patty, with a refreshing lemon pepper aioli and fries on the side.

To celebrate National Cheeseburger Day (18 September), the first 100 diners of the day who order the signature *All-American* (S\$22++) can enjoy these burgers on the house. Comprising of a juicy prime burger patty, crunchy lettuce, tomatoes, American cheese and a special sauce, this bestseller is a tribute to the most classic burger combination of all times.

For enquiries, please call +65 6688 9957 or email [BlackTap@MarinaBaySands.com](mailto:BlackTap@MarinaBaySands.com).

---

<sup>1</sup> This applies to the first 100 diners who order the All American burger on 19 September 2019.

**Bread Street Kitchen launches ‘Summer in the City’ dessert menu (13-30 Sep)**



Dispel the sweltering heat with Bread Street Kitchen’s ‘Summer in the City’ menu (from L to R): **Eton mess sundae, sticky toffee & banana split sundae, apple crumble chantilly sundae**

September takes a sweet turn at Bread Street Kitchen by Gordon Ramsay, as the restaurant launches its ‘Summer in the City’ dessert menu, available from 13 to 30 September. Enjoy towering sundaes such as the delightful *sticky toffee & banana split sundae* (S\$18++). This layered dessert consists of cornflake ice-cream, ‘banana split’ ice-cream, sticky toffee pudding, and a generous douse of caramel toffee sauce. Also available is the traditional English *Eton mess sundae* (S\$18++), a medley of strawberry sorbet with fresh strawberries, smashed meringue and raspberry sauce.

For those looking for a lighter option, the *apple-crumble chantilly sundae* (S\$18++) satisfies with vanilla yoghurt ice cream, studded with candied pecan nuts and a fragrant apple-lemon thyme stew. For reservations, email [BreadStreetKitchen.Reservations@MarinaBaySands.com](mailto:BreadStreetKitchen.Reservations@MarinaBaySands.com) or call +65 6688 5665.

**Catch the blazing race action 55 stories above ground at Club55 (20-22 Sep)**



Flag off the race season with elegant beverage flights and a mesmerizing view at **Club55**

From 20 to 22 September, Marina Bay Sands' premium lounge Club55 joins the integrated resort's exciting line-up of F1 dining specials with live screenings and an exclusive beverage flight. Perched 55 stories above ground, Club55 elevates the race experience with magnificent views of the Singapore city skyline. In addition to the seven varied tasting flights offered as part of the lounge's signature *Flights of Fancy*, Club55 will be introducing a *FORMULA ONE Flight*, debuting the lounge's rendition of the *Impossible meat slider*. Featuring a grilled plant-based meat patty sandwiched between a fluffy charcoal bun with red cabbage slaw and cheddar cheese, the slider is paired with a tasting flight of *Pinot Noir Votre Sante*, *Cuvee du Patron*, *Francis Ford Coppola*. The special flight will also include a pairing of *king crab lychee terrine* with *Chardonnay*, *Nielson by Byron from Santa Barbara County*, as well as Singaporeans' well-loved *deep-fried 'Har Chiong' chicken* paired with *Cabernet Sauvignon from Kendall Jackson Vintner's Reserve*. For reservations, please call +65 6688 8858 or email [club55@marinabaysands.com](mailto:club55@marinabaysands.com).

For a full list of F1 dining specials at Marina Bay Sands, please visit <https://www.marinabaysands.com/restaurants/festive-dining.html>.

### **KOMA Singapore joins Social Hour at Marina Bay Sands**



*Fuel up your Tuesday evenings with **Sheares in Love** at KOMA Singapore*

KOMA celebrates **Social Hour** at Marina Bay Sands with the *Sheares in Love* cocktail from 10 September onwards. A hit with the ladies, this sweet and fruity concoction uses Botanist Gin, lychee puree, fresh strawberries and lemon, and is at 50 per cent off on Tuesdays from 6pm to 9pm. For reservations, e-mail [koma.reservations@marinabaysands.com](mailto:koma.reservations@marinabaysands.com) or call +65 6688 8690.

For the full list of participating outlets for **Social Hour** go to [www.marinabaysands.com/nightlife/social-hour.html](http://www.marinabaysands.com/nightlife/social-hour.html) . For other updates and on-going promotions, follow KOMA on Facebook and Instagram (@komasingapore).

### **Brand new Bar & Terrace menu at LAVO Italian Restaurant & Rooftop Bar**

This month, LAVO Singapore has launched a new **Bar & Terrace** menu for guests offering bar bites to accompany drinks in the evening. The menu features a selection of light bites that

include *Fried Bocconcini* (S\$17++) and *Chicken Milanese Skewers* served with Calabrian chili buttermilk (S\$19++) as well as a *Wagyu Steak Tartare* served with pickled shallot, onion dip and truffle chips (S\$35++). Guests can also order from a selection of brick oven pizzas which include LAVO classics such as the *Carne Pizza* with salami, prosciutto, tomato, pepperoncini and gorgonzola cheese (S\$37++), and the *Spinach and Artichoke* pizza with fresh mozzarella, garlic, black olives and mushrooms (S\$36++). The menu will be available daily from 5pm till late.



From L-R: *@Mojito, L'Expresso, and Vieux Carre L'Orange* cocktails at LAVO Singapore

Guests can indulge in late-night drinking or a nightcap at LAVO as the restaurant has introduced a new **12 After 12** promotion where all specialty cocktails are priced at S\$12++ after midnight. With a recently refreshed cocktail menu, guests can try new tipples that include the spirit-forward *Vieux Carre L'orange* (Bulleit Rye, Remy V.S.O.P Antica, Benedictine, and bitters); the *L'Expresso* (Stolichnaya Vanilla, crème de cacao, Kahlua, Frangelico and coffee espuma); or the refreshing *@Mojito* (Don Q Anejo Rum, kaffir lime leaves, calamansi, mint, and gula Melaka). The **12 After 12** promotion takes place from Sundays to Thursdays, after midnight. For reservations, e-mail [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com) or call +65 6688 8591.

**Rise presents limited-time Irish delicacies (20-29 September)**



Executive director of culinary Chef Brian Cleere presents Irish favourites at Rise (from L to R): **braised Guinness beef stew; Chef Brian Cleere presenting the whole roasted John Stone beef; a medley of Irish desserts**

From 20 to 29 September, journey across the globe and explore Irish cuisine and premium produce at Rise at Marina Bay Sands. Executive director of culinary Brian Cleere pays homage to his Irish roots with native premium produce and recipes, serving highlights such as the *braised Guinness beef stew*, fresh *Kelly oysters on ice*, and the prized *whole roasted John Stone beef*, served with Ballymaloe tomato relish, steak sauce with stout, and colcannon potatoes. Diners can also look forward to an assortment of Irish craft cheeses such as the creamy *Gubeen cheese*, handmade *Cashel Blue cheese*, as well as the *Crozier Blue cheese*. Complete the Irish feast with an array of desserts, from *Baileys Irish cheesecake* to *Guinness chocolate cake* and a homemade *Irish apple crumble*.

The special dinner buffet is priced at S\$80++ per adult and S\$38++ per child (from Sundays to Thursdays), and S\$85++ per adult and S\$38++ per child on Fridays and Saturdays. On Sundays (22 and 29 September), these Irish specials will also be made available as part of the Sunday brunch line-up (S\$75++ per adult). For reservations, please email Rise@MarinaBaySands.com or call +65 6688 5525.

**Yardbird Southern Table & Bar presents Italian wine dinner (11 Sep, 7.00pm onwards)**



Yardbird Singapore rolls out its first-ever Italian wine dinner on 11 Sep; Wind down with wine and cocktail specials at Yardbird on weekdays

On 11 September, classic American restaurant Yardbird Southern Table and Bar will be presenting its first-ever four-course Italian wine dinner, featuring wines from the prestigious Zonin vintners. Begin the evening with a savory *ham and arugula flatbread*, topped with prosciutto de parma, house-made ricotta and buffalo mozzarella cheese, paired with *Tenuta Ca'Vescovo*. Then, savour the *pan-seared barramundi*, drizzled with beurre blanc and served with a side of al dente angel hair pasta and natural jus, paired with *Montecampo Pinot Grigio 2018* and *Montecampo Chianti 2015*.

The dinner crescendos with the hearty *beef braciolo*, featuring tender prime Angus ribeye rolled with herb roasted vegetables and tomato ragout sauce. Enhance the flavours of this classic Southern Italian dish with a pairing of *Montecampo Montepulciano d'Abruzzo 2017* and *Montecampo Amarone della Valpolicella 2015*. Complete the gastronomic escapade to Italy with a sweet finale of *raspberry mille-feuille* with *Primo Amore Moscato NV*.

Yardbird Singapore will also be extending its weekday beverage specials till December 2019. On Mondays, pair your meal with full-bodied wines as the restaurant offers selected bottles at

S\$50++ each all-day. On Wednesdays (6pm – 11pm), Yardbird's *Ladies Night* presents 1-for-1 classic cocktails. Choose from the signature *Yardbird Old Fashion*, concocted with bacon-infused American whisky and maple syrup, or opt for the refreshing *Southern Revival*, a whisky-based cocktail with passion fruit, ginger ale and basil.

For reservations, please email [yardbird.reservations@marinabaysands.com](mailto:yardbird.reservations@marinabaysands.com) or call +65 6688 9959.

###

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

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, and the best shopping mall in Asia, world-class celebrity chef restaurants, a theatre and an outdoor event plaza. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit [www.marinabaysands.com](http://www.marinabaysands.com)

### **For Media Enquiries**

Zimin Foo      (+65) 6688 3047 / [zimin.foo@marinabaysands.com](mailto:zimin.foo@marinabaysands.com)  
Erica Ng        (+65) 6688 1013 / [erica.ng@marinabaysands.com](mailto:erica.ng@marinabaysands.com)

### **For High-resolution Images**

Download via [this link](#)