

## **MEDIA UPDATE**

### **Rev up for the return of the Formula One weekend at Marina Bay Sands**

Singapore (23 August 2022) – Get set for a spectacular September at Marina Bay Sands, as the integrated resort's restaurants celebrate the excitement of the Formula One (F1) weekend with a series of creative cocktails and dining specials. Luxuriate in seven deluxe dishes at **KOMA Singapore**, before wandering into the world of **WAKUDA** to enjoy its signature Japanese-style handcrafted cocktails. Make a pit stop at **Bread Street Kitchen & Bar** for its limited-time *Fuel-Up* cocktail, before savouring **Mott 32 Singapore**'s contemporary Chinese specialties alongside its four F1-themed Asian-inspired cocktails. Take the race action up a notch with a weekend of revelry at **LAVO Singapore**, as the Italian-American rooftop restaurant and bar entices with *LAVO Party Brunch: F1 Race Weekend with Gil Glaze* on 1 October, before an extravagant *Sunday Champagne Brunch* on 2 October.

This September, guests are invited to party at the integrated resort's restaurants, beginning with **Black Tap Singapore**'s fourth birthday from 1 September with exclusive anniversary specials. Come National Cheeseburger Day (18 September), the first 100 walk-in guests at **Black Tap** can redeem an *All-American burger*, while lobster aficionados can rejoice over **LAVO**'s crustacean specialties from 19 to 26 September. Throughout September, impress loved ones with **KOMA**'s exclusive monthly pairing of *deep-fried crab croquette* and *Umeshu Sunrise*, and four weekly burgers through **Yardbird**'s *Great American Burger month*.

### ***Formula One Dining Specials***



*Flag off the adrenaline-packed weekend at Bread Street Kitchen & Bar over its F1-exclusive cocktail*

As we prepare for the highly anticipated return of the Formula One Singapore Grand Prix, the talented bar team at **Bread Street Kitchen & Bar** has curated a special cocktail to mark the occasion. Available from 29 September to 2 October, *Fuel-Up* (S\$19++) is a velvety smooth mixture of Brass Lion Singapore Dry Gin, Campari and sweet Sakura Vermouth. Served in a stainless-steel hip flask, the cocktail is then decanted into a rocks glass and garnished with an elegant blue orchid. For reservations, visit [marinabaysands.com/restaurants/bread-street-kitchen.html](https://marinabaysands.com/restaurants/bread-street-kitchen.html) or call 6688 5665.



*A luxurious feast awaits at KOMA Singapore over the F1 weekend*

Rev up for the F1 weekend at **KOMA Singapore**, as the contemporary Japanese restaurant presents an extraordinary line-up of seven dishes harnessing the freshest and finest produce from the land and sea, available for dinner from 30 September to 2 October.

Savour the natural sweetness of the *kinki nitsuke* (stewed rock fish; S\$180++) accompanied with sansho sauce and enjoy the premium *wagyu beef steak* with green salad and ponzu sauce (S\$380++ for 400g). Seafood lovers will delight in the *ise ebi sashimi* (live lobster sashimi; S\$299++), the awabi steak (S\$299++), featuring succulent grilled Australian abalone in butter sauce, as well as the *KOMA Tower* (S\$280++) comprising chef's selection of assorted sushi, sashimi and appetisers.

For a truly indulgent treat, savour the sublime *N25 Schrenckii caviar* (S\$688++ for a 125g tin) harvested from the rare Schrenckii sturgeon. Prized for its lingering nutty and buttery flavours with creamy egg yolk nuances and subtle hints of floral notes, this is the caviar that dreams are made of. Round off the meal with the nectarous *musk melon* (S\$90++ for a quarter cut). For reservations or enquiries, please email [koma.reservations@marinabaysands.com](mailto:koma.reservations@marinabaysands.com) or call 6688 8690.



*LAVO Italian Restaurant & Rooftop Bar will roll out a special F1-edition of its famed **Party Brunch** series on 1 October (credit to LAVO Singapore)*

The high-octane excitement continues at **LAVO Italian Restaurant & Rooftop Bar** with an F1-themed Party Brunch on 1 October (12pm to 3pm). This champagne-fuelled extravaganza will

see F1-themed dining specials, along with LAVO's signature dishes, as well as house wines, house pours and beers. To complete the merrymaking, Swiss-born producer and celebrated resident DJ of LAVO & MARQUEE New York Gil Glaze will take to the decks, bringing his brand of high energy music that will turn up the heat on the dance floor.

Tickets for **LAVO Party Brunch: F1 Race Weekend with Gil Glaze** are available online at LAVO Singapore's [website](#). Early bird tickets are priced at S\$168++ per person, first release tickets are priced at S\$198++ per person, and second release tickets are priced at S\$248++ per person. Limited tickets will also be available at the door (unless sold out).



Look forward to a magnificent Sunday Champagne Brunch at LAVO Singapore on 2 October

Sky-high celebration ensues with LAVO's signature *Sunday Champagne Brunch* on 2 October (12pm to 3pm). Catch a bird's-eye view of the blazing action from 57 stories above ground, and revel in a boozy afternoon over a sumptuous buffet featuring a diverse array of fresh seafood, aged salumi, oven-baked pizzas, hearty breakfast delights, delectable meats and assorted desserts. Elevate the experience with LAVO's beverage packages to enjoy handcrafted specialty cocktails alongside free-flow flutes of Veuve Clicquot Champagne, Moët Rosé and the impeccable Dom Pérignon. Ticket pricing is as follows:

Food & Beverage packages	Pricing (per person)
Buffet only	S\$98++
Free flow Veuve Clicquot Champagne & Buffet	S\$168++
Free flow Moët Rosé & Buffet	S\$188++
Free flow Dom Pérignon & Buffet	S\$398++

For table reservations or enquiries, email [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com) or call 6688 8591.



*Cheers to an exhilarating race season with innovative cocktails from Mott 32 (clockwise from top left):  
**Racing Lawn; 8 Treasure Trophy; Red Light; Jade Forest***

Over at contemporary Chinese restaurant **Mott 32**, race fans can look forward to four F1-exclusive Asian inspired tipples available from 26 September to 2 October. Headlining the series is the sultry *Red Light* (S\$28++), a robust bourbon-based concoction of yuzu juice, lemon juice and aged rum demerara, topped with a mesmerising layer of Shanxi Marselan red wine. Fuel up with the luminescent neon green *Jade Forest* (S\$26++), featuring a mix of melon-flavoured Midori, gin, oleo saccharum, sudachi and soda. Filled with botanical notes, the cocktail is a balanced blend of juicy melon with a variety of citrus, including the homemade oleo saccharum (a sugar-oil mixture produced by coating citrus fruit rinds in sugar), offering an elevated sustainable drinking experience.

Sip on the nourishing *8 Treasure Trophy* (S\$26++), an innovative twist on the traditional Chinese 8 Treasures tea. A representation of time-honoured tea drinking culture served in stylish Mott 32 fashion, the cocktail combines vodka with red dates, haw flakes, goji berries, red plums, pomegranate shrubs, dried longans and spritz circa 1862. Not to be missed is also the *Racing Lawn* (S\$28++), which beckons with its creamy blend of shochu with genmaicha, matcha, pandan rice nectar, coconut liqueur, cream and toasted sesame. Inspired by rice – the staple agricultural crop of Asia – the concoction presents an Asian twist of an espresso martini, accompanied by the fragrance of rice and matcha with a hint of coconut sweetness.

Pair these artisanal cocktails with Mott 32's delectable bites and dim sum such as the *Japanese pumpkin, salty egg* (S\$10++), *cold free-range chicken, coriander, black truffle* (S\$28++), and *crispy squid, baby corn, salt and pepper* (S\$16++). For reservations, visit [marinabaysands.com/restaurants/mott32](http://marinabaysands.com/restaurants/mott32) or call 6688 9922.



*Niles Hollowell-Dhar, known by his stage name KSHMR, will helm the decks of MARQUEE Singapore on 3 September (credit to MARQUEE Singapore)*

Leading up to the adrenaline-filled F1 Singapore Grand Prix season, American DJ and music producer KSHMR will be taking centre stage at **MARQUEE Singapore** on 3 September. Frequently featured on DJ Mag's Top 100 DJs list, the internationally acclaimed artist will treat revellers to his refreshing and unique take on electronic music. Tickets are on sale at MARQUEE Singapore's [website](#) and will be available at the door on the event day. Online tickets are priced at S\$60 (excluding booking fee) for ladies and S\$70 (excluding booking fee) for gentlemen; expedited entry tickets are also available online at S\$150 (excluding booking fee).



*International DJs Steve Aoki and Afrojack will take to the decks of MARQUEE Singapore during the highly anticipated Formula One weekend (credit to MARQUEE Singapore)*

**MARQUEE Singapore** is set to be an exhilarating party pit-stop during the Formula One Singapore Grand Prix with international DJs Steve Aoki and Afrojack headlining the race weekend. American electro house legend Steve Aoki returns to MARQUEE to helm the decks on Friday, 30 September, while Dutch DJ and music producer Afrojack will be performing on Saturday, 1 October. Online tickets are priced at S\$80 (excluding booking fee) for ladies and S\$100 (excluding booking fee) for gentlemen. Expedited entry tickets are also available online at S\$250 (excluding booking fee). Limited tickets will be available at the door on event day. For more updates, follow MARQUEE on Instagram ([@marqueesingapore](#)) or visit the [website](#) to pre-purchase tickets.



Gear up for the night race with WAKUDA's artisanal Japanese cocktails (from L to R):  
***Okinawa no Mori; Lady from Shizuoka; Stone, Water, Plants***

During the F1 weekend, head to the vibrant **WAKUDA** bar for a pre-race drink and indulge in a selection of Japanese-style handcrafted cocktails. A WAKUDA-style twist on the classic Tom Collins, the refreshing *Stone, Water, Plants* (S\$25++) presents a well-balanced combination of Roku Gin, cucumber shiso, green tea and cucumber tonic, with its name inspired by the imagery of a lush symphony of nature. For a more playful tippie, the *Lady from Shizuoka* charms with its rousing mix of Roku Gin, strawberry sake and sakura liqueur, topped with a frozen strawberry lollipop.

Not to be missed is the *Okinawa no Mori*, a tropical-themed rum-based tippie that resembles the "forest of Okinawa", with a combination of pineapple, yuzu sake, kaffir lime and ginger beer for some delightful fizz. Enjoy the beverages with WAKUDA's [extensive dinner menu](#), or pair them with delectable bites such as the *shishito* (fried Japanese sweet chili with grated bonito & chili salt; S\$21++), crispy *organic chicken* (deep-fried marinated chicken; S\$23++), and the *vegetables & seafood tempura* (S\$45++). For reservations, visit [marinabaysands.com/restaurants/wakuda-singapore.html](http://marinabaysands.com/restaurants/wakuda-singapore.html) or call 6688 8885.

## September Dining Specials

### **Black Tap Singapore turns four! Month-long anniversary celebrations and National Cheeseburger Day (18 September)**



Discover your CrazyShake<sup>®</sup> personality through Black Tap's new Facebook chatbot quiz, and redeem an e-voucher for a complimentary snack or side, such as the **buttermilk fried chicken tenders and wings**, with every CrazyShake<sup>®</sup> ordered

This September, **Black Tap** celebrates its fourth anniversary with the debut of its first-ever Facebook chatbot quiz on 1 September for fans to discover their CrazyShake<sup>®</sup> personality. Since its debut in New York in 2015, Black Tap's Instagrammable Crazyshake<sup>®</sup> milkshakes have received worldwide acclaim for their whimsical and over-the-top flavours. Inspired by the unique design and individuality of each CrazyShake<sup>®</sup>, the chatbot quiz lets fans match their personality and attributes synonymous with one of Black Tap Singapore's nine Crazyshake<sup>®</sup> milkshakes.

To redeem an e-voucher<sup>1</sup> entitling them to a complimentary snack, side or wings, fans will have to answer a series of questions to complete the quiz, order a CrazyShake<sup>®</sup> of their choice, and flash the quiz results at the restaurant. Diners can then choose from crispy *buttermilk fried chicken tenders* and *salted egg yolk fries* to an assortment of juicy *wings* coated in tantalising sauces, while sipping a delicious CrazyShake<sup>®</sup> to complete the Black Tap experience! Stay tuned to [Black Tap Singapore's Facebook page](#) for the launch of the chatbot quiz.

---

<sup>1</sup> This redemption can be utilised between 2pm and 5pm on weekdays only.



Enjoy Black Tap's best-selling **All-American burger** with a creamy **classic shake** or a refreshing **craft beer**

Burger lovers, behold – Black Tap will be celebrating **National Cheeseburger Day** in style with complimentary burgers! The first 100 *All-American burgers* ordered on 18 September by walk-in guests will be on the house, limited to one redemption per table. A quintessential burger well-loved by everyone, Black Tap's *All-American burger* boasts a timeless combination of juicy prime burger, stacked with melted American cheese, crisp lettuce, tomatoes and house-made special sauce, and is served with a side of crispy Idaho fries. For reservations, visit [marinabaysands.com/restaurants/blacktap](http://marinabaysands.com/restaurants/blacktap) or call 6688 9957.

### **KOMA Singapore unveils brand-new pairing of the month (1 – 30 September)**



Tantalise your tastebuds with KOMA's exceptional pairing for September, featuring **deep-fried crab croquette** and **Umeshu Sunrise**

Throughout the month of September, **KOMA Singapore** entices with a brand-new appetiser and cocktail pairing, available for dinner only. Snack on the limited-time crispy *deep-fried crab croquette* (S\$30++), a popular Japanese treat with creamy crab fillings enveloped in a crispy shell. Pair the dish with *Umeshu Sunrise* (S\$24++), one of KOMA's signature tangy tipples featuring a blend of Komasa Umeshu, an old-fashioned home-made plum wine made with pure shochu, alongside yuzu sake, hailan citron tea infused syrup, grapefruit soda, and tōgarashi for a hint of spice. For reservations or enquiries, email [koma.reservations@marinabaysands.com](mailto:koma.reservations@marinabaysands.com) or call 6688 8690.



### Savour Lobster Day specials at LAVO (19 – 26 September)



LAVO Singapore celebrates Lobster Day with the exclusive *spaghetti lobster and bottarga*

From 19 to 26 September, LAVO Singapore celebrates **Lobster Day** with a series of dishes that spotlight the sweet aroma of the fresh crustacean. Available through the day, the *spaghetti lobster and bottarga* (S\$42++) charms with its classic combination of al dente pasta tossed with generous chunks of succulent lobster and grated bottarga for umami in every bite. Seafood lovers can also indulge in a repertoire of LAVO's best-selling lobster dishes, such as the *Maine lobster cocktail* (S\$68++) served with spicy cocktail sauce and garlic aioli, the *penne seafood alfredo* (S\$41++) in a luscious lobster butter sauce, and magnificent *seafood plateaus* (S\$150++ for piccolo plateau; S\$220++ for grande plateau). For reservations, email [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com) or call 6688 8591.

### Yardbird celebrates America's love affair with burgers (1 September – 2 October)



Feast on big, juicy burgers in classic American style with friends at Yardbird throughout September

Herald the return of **Yardbird Southern Table & Bar's** iconic burger mayhem, *The Great American Burger Month*, which is set to excite diners with four different epic stacks weekly (S\$29++ each). Begin the month with the swanky *steakhouse burger*, featuring two juicy beef patties stacked with pepper jack cheese, streaky bacon and crispy onion strings. From 12 to 18 September, Yardbird will offer the best of both worlds with the *surf & turf burger*, starred by a

succulent shrimp croquette atop a juicy beef patty, complete with house-made blackened jalapeño tartare sauce.

An epic showdown awaits from 19 to 25 September with the return of the *mac and cheeseburger*, which combines *The Great American Burger* with a fried rendition of the Yardbird's luscious mac and cheese. Usher in the F1 weekend and fire up from 26 September to 2 October over Yardbird's epic *nine-yard BBQ*, a single patty burger topped with backyard cookout favourites like pulled pork, crispy bacon and caramelised onions, and held together by a tantalising hickory BBQ jam.

Complete the experience with good ol' brews like Yardbird's Singapore-exclusive *Old Skool Lager* and *Yardbird Session IPA* (S\$15++ each) or celebrate the adventurous spirit of Singapore's iconic Merlion with the limited-time *Merlion Cocktail* (S\$25++ per glass), a refreshing blend of Martell VSOP, Cointreau and earl grey tea. For reservations, visit [marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html](http://marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html) or call 6688 9959.

###

#### **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 over 2,200 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 nearly 10,000 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)

#### **For Media Enquiries**

Zimin Foo +65 9007 6668 / [zimin.foe@marinabaysands.com](mailto:zimin.foe@marinabaysands.com)  
Geena Hui +65 9021 4928 / [geena.hui@marinabaysands.com](mailto:geena.hui@marinabaysands.com)

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

Download via [this link](#)