

## MEDIA UPDATE

### **Mid-year gastronomic adventures at Marina Bay Sands**

**Singapore** (13 June 2019) – This June and July, signature restaurants at Marina Bay Sands continue to delight gourmands with themed dining specials. From masterclasses and special collaborations over the highly anticipated *The World's 50 Best Restaurants 2019*, to live screenings of the *Cricket World Cup* at Club55 and lobster specials at Rise, diners are in for a culinary spectacle.

### **Count down to exciting events over *The World's 50 Best Restaurants 2019***



Gear up for an exciting week at Marina Bay Sands, as the integrated resort ushers in *The World's 50 Best Restaurants 2019* for the first time in Asia. Highlights of the five-day event (22-26 June) include a star-studded #50BestTalks, a 90-minute thought leadership stage show and live discussion titled *Kitchen Karma*. Headlined by Marina Bay Sands' very own celebrity chef **Tetsuya Wakuda**; Italian restaurateur **Massimo Bottura**, whose restaurant Osteria Francescana was ranked the top honour in *The World's 50 Best Restaurants 2018*; French chef **Eric Ripert** of Le Bernardin in New York, and two of the World's Best Female Chefs **Ana Roš** (2017), and **Daniela Soto-Innes** (2019).

Ticket-holders can look forward to an interactive session with all five culinary heavyweights, who will share their culinary philosophies. Held at the Sands Expo & Convention Centre on 23 June, from 6.30 to 8pm, the talk is priced from S\$100 per individual, with tickets available at [MarinaBaySands.com/W50B](http://MarinaBaySands.com/W50B).

### **Intimate masterclasses with the world's leading chefs**

On 23 June, culinary enthusiasts can also interact with world-class chefs over three masterclasses. From 9.45am – 11.15am, witness the finesse of Copenhagen's culinary genius and multiple-time award winner, **Rasmus Kofoed**, who will journey through the deep oceans to uncover some of the finest wild and organic seafood. From 12pm to 1.30pm, discover the treasures of Peru in a masterclass helmed by **Virgilio Martínez and Pía León**, the power couple behind Central in Lima, Peru, a three-time winner of Latin America's 50 Best

Restaurants. From 2.15pm to 3.45pm, meet the mastermind behind Gaggan in Bangkok, which will take its final bow in June 2020. Interact with culinary wizard **Gaggan Anand** and hear his remarkable journey in reinventing Indian cuisine. All masterclasses will be held at the Sands Expo & Convention Centre. Tickets are priced at S\$150 each, and are available via [MarinaBaySands.com/W50B](http://MarinaBaySands.com/W50B).

**Tetsuya Wakuda X José Andrés four-hands lunch (23 June, Sunday, 12pm, S\$700++)**



*Tetsuya Wakuda and José Andrés (picture credit to Scott Suchman) present an exclusive four-hands lunch at Waku Ghin. The guest chef will be joined by chef Rubén García of Minibar and chef Aitor Zabala of Somni*

Experience the brilliance of Chef Tetsuya Wakuda and the progressive cuisine of Chef José Andrés as the two culinary maestros jointly present a four-hands lunch at Waku Ghin. Winner of the 'American Express Icon Award' by The World's 50 Best Restaurants 2019, Chef Andrés is a culinary innovator best known for his avant-garde cuisine and diverse gastronomic repertoire. Adding more culinary firepower are Chef Andrés' long-time protégés – Chef Ruben Garcia and Chef Aitor Lozano, Creative Directors of ThinkFoodGroup – who will be bringing their own unique culinary perspectives to complement the one-of-a-kind lunch event.

The lunch also comes days before Waku Ghin undergoes extensive renovations after nearly a decade in operations at Marina Bay Sands. The temporary closure will begin after its last service on 26 June 2019. Mark your calendars as reservations to the restaurant's 10-course degustation dinner, executive Friday lunch and bar experience are filling up fast. For reservations, email [wakughinreservation@MarinaBaySands.com](mailto:wakughinreservation@MarinaBaySands.com) or call +65 6688 8507.

**Black Tap celebrates Father's Day with burger and brew combo (15 & 16 June)**



Treat your dad to a towering **boss burger** this Father's Day (left), or enjoy Black Tap's June special, the **pretzel crusted chicken sandwich** (right)

Celebrate Father's Day at Black Tap Craft Burgers and Beer over a satisfying burger and brew combo, featuring the *boss burger* and a pint of chilled *Kona Long Board Lager* (S\$33++). Fit for a king, the towering *boss burger* is a double bacon cheeseburger, topped with American cheese, crunchy lettuce, tomato, pickles, and a douse of Black Tap's homemade special sauce. This combo is exclusively available on 15 and 16 June.

For the month of June, Black Tap Singapore will also roll out the special *pretzel crusted chicken sandwich* (S\$24++) to its gourmet burger line-up. The sandwich features a crispy succulent chicken fillet coated in a layer of savoury pretzels, served with beer cheese sauce, house-pickled jalapenos, bacon, buttermilk slaw, and fries.



Celebrate Independence Day with Black Tap's towering **red, white & blue cake shake**



From 4 to 7 July, Black Tap commemorates American Independence Day with a magnificent *red, white & blue cake shake* (S\$22++). The classic vanilla-based milkshake sits in a tall glass frosted with red, white and blue sprinkles, topped with a generous slice of cake decked in the trio of national colours. An iconic Uncle Sam's hat caps the dessert with a cherry and whipped cream.

Beer-lovers will also delight in Black Tap's expanded list of craft beer offerings. New additions include the *Lost Coast Peanut Butter Chocolate Milk Stout* and *North Coast Acme Pale Ale* from California, as well as the *Bridge Road Beechy Summer Ale* from Australia.

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

### **Cricket World Cup screenings at Club55 (1 June – 6 July<sup>1</sup>)**



*Catch the exciting cricket matches against the panoramic view of Singapore's skyline at Club55*

From 1 June to 6 July, catch live screenings of selected Cricket World Cup matches 55 stories above ground at Marina Bay Sands' premium lounge Club55. Cricket fans in Singapore can cheer on their favourite national teams over handcrafted cocktails and a delectable snacks.

Sip on signature tipples such as *Club55*, a robust aged rum concoction spiked with basil, fresh sour mix and aromatic bitters, or *blushing beauty*, a vodka-based cocktail with grapes, and sparkling rosé. Pair these drinks with delicious bar bites such as *battered calamari rings with garlic dip* (S\$16++) and *spicy chicken wings with vegetable crudités and ranch dip* (S\$16++).

For reservations, please email [club55@marinabaysands.com](mailto:club55@marinabaysands.com) or call +65 6688 8858.

---

<sup>1</sup> Club55 will screen selected matches only. For full schedule, please see [here](#).

**Lobster weekend at Rise restaurant (28 & 29 June, dinners only)**



*Indulge in a selection of premium lobster dishes at Rise*

Mark your calendars on 28 and 29 June for a crustacean feast at Rise, as the international buffet restaurant adds eight premium lobster specials to its dinner spread. Highlights include the refreshing *Japanese marinated lobster salad*, the classic French *lobster thermidor* live station, as well as the fragrant *wok-fried slipper lobsters with spicy garlic sauce*. Dinners are priced at S\$108++ for adults and S\$38++ for children aged 12 and below.

For reservations, email [Rise@MarinaBaySands.com](mailto:Rise@MarinaBaySands.com) or call +65 6688 5525.

###

**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](#)