

## MEDIA UPDATE

### Halloween dining specials at Marina Bay Sands

**Singapore** (2 October 2019) – This October, whet your appetite for terror with a series of dining specials and themed parties at Marina Bay Sands. Enjoy fun Halloween treats and tipples at **Black Tap**, **Bread Street Kitchen** and **LAVO Italian Restaurant and Rooftop Bar**; revel in exciting themed parties at **Adrift by David Myers**, **MARQUEE nightclub** and **AVENUE lounge**; and join in a *Midnight Chef's Table* at **Yardbird Southern Table & Bar**.

### The Masqued Ball at Adrift by David Myers (25 Oct, 9pm onwards)



*Adrift's signature Halloween party **The Masqued Ball** returns with a chilling theme*

Come 25 October, unravel the charm of Halloween at Adrift by David Myers, as the restaurant's signature **The Masqued Ball**<sup>1</sup> returns for its fourth edition with a *Day of the Dead* theme. From 9pm onwards, the restaurant transforms into a vibrant setting reminiscent of the traditional Mexican festival, which commemorates lost loved ones through colourful parades, song and dance. This year, Adrift collaborates with renowned tequila brand Código 1530 to offer a night of revelry. Party-goers can enjoy bottles of Código tequilas at S\$250++ each alongside a selection of shot specials, sip on handcrafted margaritas with delicious tacos, and groove to live music in candlelight.

For reservations, please email [Adrift.Reservations@MarinaBaySands.com](mailto:Adrift.Reservations@MarinaBaySands.com) or call 6688 5657.

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<sup>1</sup> There is no cover charge for *The Masqued Ball* .

**Secret potions at Bread Street Kitchen by Gordon Ramsay (31 Oct – 3 Nov)**



*Bread Street Kitchen presents a series of brand new concoctions this Halloween*

From 31 October to 3 November, celebrity chef restaurant Bread Street Kitchen enchants with a series of witch-themed cocktails. Specially crafted for this spooky affair is the *worm soup* (S\$20++), a gin-based concoction spiked with cherry liqueur, violet, peach, lemon, and egg white. Adventurous and daring souls can opt for the *antidote* (S\$20++), a blend of T&T vodka with basil, ginger, pineapple, lemon and a harmless dash of poison, or make merry with the *butter beer* (S\$20++).

For reservations, email [BreadStreetKitchen.Reservations@MarinaBaySands.com](mailto:BreadStreetKitchen.Reservations@MarinaBaySands.com) or call 6688 5665.

**The Halloween CrazyShake at Black Tap Singapore (31 Oct – 3 Nov)**



*Begin the trick or treat sessions with a towering **The Halloween CrazyShake***

Celebrate Halloween at Black Tap Craft Burgers & Beer with the whimsical *Halloween Crazy Shake* (S\$22++). Exclusively available for four days only from 31 October to 3 November,

the velvety chocolate-based shake features a vanilla frosted rim plastered with candy corn, topped with a 'spider-web' chocolate cupcake, white and orange twisty pops, orange rock candy, and a generous dollop of whipped cream speckled with orange sprinkles and chocolate drizzle.



*Black Tap delights with new series of CrazyFries (from L to R):  
**nacho fries, truffle fontina fries, salted egg yolk fries***

This October, Black Tap Singapore will also be the first to debut its *Crazy Fries* (S\$15++) series, available in three unique flavours. The restaurant's signature fluffy Idaho fries are elevated with generous toppings to make for a hearty snack. Indulge in the *truffle fontina fries*, featuring crispy fries doused in truffled fontina mushroom cheese sauce, topped with freshly shaved parmesan cheese and fragrant shitake mushrooms. Savour the rich ground beef chili atop the *nacho fries*, dredged in zesty cheese sauce with fresh piquant pico di gallo and pickled jalapeños. Salted egg fans will also delight in the *salted egg yolk fries*, coated in an aromatic creamy sauce with fresh red chillis and spring onions.

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

**The party ensues at LAVO Italian Restaurant & Rooftop Bar, MARQUEE Nightclub and AVENUE Lounge** (LAVO's desserts specials: 21 – 31 Oct; Halloween 2019: The Quilt at MARQUEE: 26 Oct; and AVENUE: 31 Oct)



*LAVO will be serving a Halloween dessert platter with four spook-tacular treats from 21-31 October*

At **LAVO Italian Restaurant & Rooftop Bar**, guests will be in for a treat as the restaurant will be serving a special Halloween dessert platter of four sweet delicacies to die for. Created by LAVO's Executive Chef Brendan Jennings, these desserts include the *Strawberry Cauldron* (macerated strawberries with fresh ginger, lemongrass and vanilla), *Broken Glass Muffin* (apple muffins), *Oreo Gravel* (chocolate praline tart covered with crumbed oreo cookies), and *Brain Bites* (vanilla panna cotta with raspberry bavarois). LAVO's Halloween dessert platter is priced at S\$18++ and will be available from 21 to 31 October, between 5pm and midnight. For reservations, e-mail [lavo.reservations@marinabaysands.com](mailto:lavo.reservations@marinabaysands.com) or call +65 6688 8591.

**MARQUEE nightclub** and **AVENUE Lounge** will host **Halloween 2019: The Qult** on 26 October and 31 October respectively, an event that promises to be a spooky, spine-tingling affair. Guests are invited to dress up to the theme and join "The Qult" at MARQUEE on Saturday, 26 October from 10pm onwards. The first 100 guests to arrive dressed in full costume will be granted free admission before 11pm. **Halloween 2019: The Qult** will continue on Thursday, 31 October, where guests are encouraged to dress up to a witch theme and toast to the witching hour at AVENUE from 7pm.

The top best dressed party-revellers at both MARQUEE and AVENUE stand a chance to win attractive prizes, including a staycation at Marina Bay Sands and more. Limited pre-sale tickets are available online via [www.marqueesingapore.com](http://www.marqueesingapore.com) at S\$48, and at the door on the event day from S\$58. For more details on the prize giveaways and events, follow MARQUEE on Instagram @marqueesingapore #MarqueeHalloweenSG #MarqueeSingapore and on [Facebook](#); and AVENUE on Instagram @avenuesingapore #AvenueHalloweenSG and on [Facebook](#).

### **Midnight Chef's Table at Yardbird Southern Table & Bar (24 Oct, 10pm)**



Look forward to an **American BBQ Masterclass** led by Yardbird's executive chef Leonard Delgado; and savour the **St. Louis pork ribs** at Yardbird's **Midnight Chef's Table**

On 24 October, classic American restaurant Yardbird Southern Table & Bar presents its first-ever *Midnight Chef's Table*. Starting 10pm, the exclusive dining experience begins with a cocktail session at the bourbon bar located along the scenic waterfront promenade, in the company of Grant Shearon, Woodsford Reserves National Brand Ambassador. Awaken your senses with tasting portions of fine cocktails, paired with a charcuterie platter of premium *olive pistachio country pate*, *chicken liver & foie gras parfait*, and *Kentucky Ham*. Then, head downstairs to the restaurant's rustic dining room for an *American BBQ Masterclass* led by executive chef Leonard Delgado, and learn tips to work the grill to achieve the best sear and smokiness, true Southern style.

From 11pm onwards, enjoy an intimate five-course dinner (S\$198++ per pax, inclusive of wine pairings), starting with the *low & slow smoked chicken salad*, an assembly of cornbread, avocado roasted corn, frisee, buttermilk ranch and basil oil. Whet your appetite with the tantalizing *short rib gyoza*, dressed in tangy plum sauce with five spice au jus. Then, savour the *pecan crusted skate wing*, drizzled in sweet cider beurre blanc sauce, before indulging in Yardbird's signature *St. Louis pork ribs*, smoked to tender and paired with a zesty apple and jalapeno pickleback slaw. Draw a close to the late night chapter with the classic *key lime pie*, featuring chantilly vanilla cream with lime gremolata and raspberry coulis.

Guests will also participate in an interactive blind tasting as they enjoy the course-by-course wine pairings. One lucky winner with the right guesses will walk away with a token courtesy of Yardbird. For reservations, email [yardbird.reservations@marinabaysands.com](mailto:yardbird.reservations@marinabaysands.com) or call 6688 9959.

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#### **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)

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