

Fact Sheet



Black Tap

Introduction

Black Tap Singapore marks award-winning Black Tap Craft Burgers & Beer's first foray in Asia. Inspired by the great American luncheonette experience, Black Tap Singapore serves an array of classic New York style burgers, Instagram-worthy CrazyShake™ milkshakes and craft beers.

The restaurant offers a selection of gourmet burgers, including the award-winning *Greg Norman Burger* — an assembly of premium wagyu beef, house buttermilk-dill, blue cheese and arugula. A variety of proteins are also available, including falafel, lamb, and turkey, along with burger salads and vegan options such as the *Vegan Nashville Hot*. Signature snacks such as *Korean BBQ wings*, *Crispy Brussels Sprouts* and *Fried Mozzarella* round out the menu.

Guests can look forward to the brand's famous CrazyShakes, which have received worldwide acclaim with their whimsical and over-the-top flavours and toppings. Eight different CrazyShakes are available daily, including the original *Cotton Candy* strawberry shake and the popular *Bam Bam Fruity Pebbles* shake. Black Tap also offers a fully vegan *Black 'N' White Cakeshake*, a chocolate milkshake with house-made vanilla frosting and mini chocolate chips, topped with a slice of black and white cake.

Black Tap's craft beverage programme includes a diverse menu of cocktails, mocktails, and craft beer. Over 20 craft beers are available, ranging from Brooklyn Lager to local brews such as the Singapore Blonde Ale.

The 140-seat restaurant pays homage to the classic American luncheonette, with elements of plywood and heavy metal for a modern, edgy vibe. At the entrance of Black Tap Singapore is a 10-by-6-metre graffiti mural by Singaporean street artist Has.J, which reflects Singapore's vibrant street culture. Guests can also witness the making of the towering shakes at the open CrazyShake™ bar, which features an island fixture made of glass candy display cases with white glazed subway tile walls.

The Team

Chris Barish (Owner)

Dubbed as the "King of Clubs" by Vanity Fair in 2004, Chris Barish is a nightclub veteran and restaurateur who started his hospitality career in the world of clubs. After graduating from NYU School of the Arts with a major in film, Barish opened Light in midtown Manhattan in 2000. Light quickly became New York's premier after-work and late-night destination, and Barish broke into the Vegas market with Light at the Bellagio in 2001, redefining the landscape of Las Vegas nightlife. Following the success of Light at the Bellagio, The Light Group expanded to an empire with 18 locations over the next eight years.

Barish was also a key player in developing some of the most successful nightclubs and restaurants in America, which include Martini Park (2007), Gordon Ramsay Pub and Grill (2012) and Gordon Ramsay Steak (2012).

In 2015, Barish co-founded Black Tap Craft Burgers & Beer to rave reviews. Black Tap quickly built a devoted following for their artisanal, award-winning burgers, craft beers, and whimsical

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CrazyShake™ milkshakes. Building off of its success, Building off of its success, Black Tap is now located across the world with locations in the US, Middle East, Europe, and its first Asian outpost in Singapore at Marina Bay Sands.

Fast Facts on Black Tap:

- Black Tap is located at L1-80, Bay Level, The Shoppes at Marina Bay Sands.
- The restaurant has a capacity of 140, including seating at the atrium, bar, and tabletop seating.
- Black Tap is open daily from 11am to 11:30pm.
- For enquiries, call (65) 6688 9957 or email BlackTap@MarinaBaySands.com.