

# Press Release



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## A new experience at The Club on level 55 in Marina Bay Sands

*Offering unobstructed views and exclusivity, The Club also unveils the Black Ivory Coffee in Singapore debut*

**Singapore (23 January 2014)** – Marina Bay Sands has ushered in the year with a brand-new experience for guests at The Club, the hotel's exclusive lounge that turns into a cheese and chocolate bar for the public at night.

Now located at Level 55 of Hotel Tower 2, The Club offers stunning unobstructed views of the city skyline and Gardens by the Bay, in an elegant indoor setting. Alongside the opening of the new venue, The Club also sees the debut of the exotic Black Ivory Coffee for the first time in Singapore. The exceptional coffee is considered to be the world's rarest and most expensive due to the limited quantities produced each year.



*The Club at level 55*

Stylish and sophisticated, The Club's spacious interiors are designed based on the architecture of Marina Bay Sands. Guests are able to marvel at the iconic architecture with a close-up view of the underbelly of the magnificent Sands SkyPark. The patterns and lines seen on the metal underbelly are repeated on the walls, floors and carpets at The Club. Metal rods in satin and mirror polish adorn one side of the wall, as a design nod towards the glittery city view.

The 130-seater venue offers exclusive access for Club, Grand Club and Suite guests with a complimentary all-day service and refreshments from 6:30am to 7:00pm. The public can also enjoy the Cheese and Chocolate Bar at The Club from 8pm to midnight daily.



*The Club debuts Black Ivory Coffee*

### **Launch of Black Ivory Coffee**

The ultimate coffee drinking experience can now be enjoyed at The Club as the Black Ivory Coffee becomes available for the first time in Singapore.

Described as the world's rarest coffee, Black Ivory Coffee is created through a process whereby coffee beans are naturally refined by street rescued Thai elephants at the Golden Triangle Asian Elephant Foundation in Chiang Saen, Thailand. It begins with selecting the best 100 per cent Thai Arabica beans that have been picked from an altitude as high as 1,500 meters. Once deposited by the elephants, the individual beans are hand-picked by the animals' caretakers, called Mahouts, and then sun-dried and roasted. Approximately 8,800 beans are picked for each kilogram of roasted coffee. Hence, 33 kilograms of coffee cherries are required to produce just one kilogram of Black Ivory Coffee. Every year, only 200kg of Black Ivory coffee is produced for the world.

At The Club, the coffee is prepared tableside with a traditional coffee maker whose design dates back to the 1840s in France. Guests can participate during the brewing process by grinding the coffee beans by hand and watching the beautiful coffee maker at work.

The smooth brew comes without the bitterness of regular coffee as the enzymes of the elephants help break down coffee protein. The coffee evokes aromatic and savoury notes of dark chocolate, earth, spice, malt and a hint of grass. The taste is delicate, almost tea-like with a clean, sweet and velvety finish with hints of chocolate and caramel.

The Black Ivory Coffee is priced at S\$60++ for two people.



*(L-R): An assortment of Verrines, Passion Fruit White Chocolate Mousse Cake, Premium cheese selections*

### **The Cheese and Chocolate Bar**

The popular Cheese and Chocolate Bar is an inviting spot for after-dinner desserts and drinks long into the night, as guests enjoy the views while indulging in a spread of more than 40 chocolate-themed desserts and 12 types of premium European cheese with wine pairing options.

The spread has been enhanced recently by new Executive Pastry Chef Anthony Poh, a veteran with over 17 years of experience in several five star establishments in Macau, Beijing, Sydney and Singapore. Anthony and his team have handcrafted a vast array of whimsical desserts that pairs chocolate with surprising flavours such as the Milk Chocolate Blue Cheese Cream with thyme foam verrine and the Alpaco Dark Chocolate Mousse with vanilla infused virgin olive oil verrine. The Bar will also feature creations using seasonal ingredients, such as the Passion Fruit White Chocolate Mousse Cake.

The Cheese and Chocolate Bar retails at S\$48++ per person. Diners can top up with wine pairing at S\$19++ or S\$27++ for three glasses of wine.

For reservations, please call 6688 8858 or visit [www.marinabaysands.com/chocolatebar](http://www.marinabaysands.com/chocolatebar)  
Reservations are recommended.

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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, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows. 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)

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