

Press Release



FOR IMMEDIATE RELEASE

Award-winning New York burger and milkshake sensation Black Tap to open at Marina Bay Sands

*The internationally recognized restaurant from Michelin
starred chef Joe Isidori and noted restaurateur Chris Barish
will debut in Asia in third quarter of 2018*

SINGAPORE (19 March 2018) – Marina Bay Sands is set to welcome Black Tap Craft Burgers & Beer, the New York-based restaurant which pays homage to the great American luncheonette experience with its classic craft burgers, unique craft beers and world famous CrazyShake™ milkshakes. The opening of Black Tap Singapore will mark the New York import's first foray into Asia.



New York City's Black Tap restaurant brings its signature craft burgers to Singapore. (Left: The Carolina Burger, Centre: The All American Burger. Right: Chili Cheeseburger)

Helmed by Michelin-starred chef Joe Isidori and restaurateur and nightclub developer Chris Barish, Black Tap has received worldwide acclaim for its signature burgers and Instagram-worthy CrazyShake™ milkshakes since opening in New York in 2015. The shakes are also the latest food cult phenomenon on social media. Isidori earned his Michelin star while serving as Executive Chef of fine dining restaurant DJT, while Barish is behind some of the most successful nightclubs and restaurants in the US including Light, Martini Park, Gordon Ramsay Pub and Grill and Gordon Ramsay Steak.

Chef Joe Isidori said, "We already have a huge fan base in Asia, so it's incredibly exciting for us to bring our craft burgers and CrazyShakes to Singapore."

Barish adds, "Marina Bay Sands is an incredible property and we're thrilled to be partnering with them for our first location in the region."

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Christine Kaelbel-Sheares, Vice President of Food & Beverage, Marina Bay Sands said, “We are excited to be introducing another first-to-market culinary concept to our growing stable of signature restaurants here at Marina Bay Sands. Black Tap’s bold take on craft burgers and its colourful, inventive milkshakes will certainly give our diners another compelling reason to visit Marina Bay Sands.”



Apart from gourmet burgers such as The Texan Burger (pictured above, on left), Black Tap also offers creative vegetarian options such as burger salads and the Falafel burger (pictured above, on right)

The menu in Singapore will feature Black Tap’s iconic craft burgers including the All-American Burger and the award-winning Greg Norman Burger. The Greg Norman Burger, featuring wagyu beef topped with house buttermilk-dill, blue cheese and arugula served on a soft potato bun, is a three-time winner of the coveted ‘People’s Choice Award’ at the New York City Wine & Food Festival’s Burger Bash.

For those who prefer to keep it light, Black Tap offers healthier options with a creative twist, from burger salads, to the vegetarian Falafel Burger, and a Vegan burger made with gluten-free buns. The Teriyaki Broccoli is also a perfect substitute for carbs.

Black Tap’s signature chicken items such as the Crispy Chicken Sandwich, and Spicy Korean BBQ wings toasted with sesame seeds, scallion and served with buttermilk-dill dressing, round up the menu with a variety of sides including Black Tap’s indulgent hand-cut fries and mouth-watering Crispy Brussel sprouts.

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Black Tap's popular Korean barbecue wings pack a punch with its flavourful spices

Diners can also look forward to Black Tap's photogenic confectionery delights, CrazyShake™ milkshakes. The shake menu offers original CrazyShake favourites including *Cotton Candy*, *Sweet N' Salty*, and *Cookie Shake*, and classic Shakes such as *Chocolate*, *Vanilla* and *Black Cherry*.



Black Tap's specialty candy and cookies-topped milkshakes are the life of the party

Black Tap Singapore will be located at the South Promenade of The Shoppes at Marina Bay Sands. The restaurant will offer a casual vibe reminiscent of a classic American luncheonette with a distinctive New York feel, and keeps it old school with 90s hip hop and 80s pop music. The space will have over 150 seats, and also house a commissioned wall mural depicting elements of urban life in Singapore.

Black Tap Singapore is slated to open in the third quarter of 2018. For more information, please visit www.marinabaysands.com/blacktap, or join in the conversations on social at #blacktapsg.

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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, 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

About Black Tap

With décor that harkens back to old school hip hop and pop, Black Tap is an homage to the great American luncheonette experience. Owned by Chef Joe Isidori and Restaurateur Chris Barish, the menu features burgers ranging from the classic All-American to The Vegan Burger, along with burger salad options, spicy Korean wings and sides such as Teriyaki Broccoli and Crispy Brussels Sprouts. The Greg Norman Burger, with wagyu beef, house buttermilk-dill dressing, blue cheese, and arugula won "People's Choice" at the New York City Wine & Food Festival's Burger Bash competition three years in a row in 2015, 2016 and 2017. Black Tap's signature CrazyShake™ milkshakes have reached worldwide acclaim with their whimsical and over the top decorations and flavors such as The Cotton Candy Shake, Sweet n Salty, and The Bam Bam Shake. Black Tap has three locations in New York City, and the first West Coast location opened in Las Vegas at The Venetian in December 2017. Internationally, Black Tap has two locations in Dubai, and one in Geneva. Black Tap will open its first California location at Disneyland Resort in late 2018 located at *Downtown Disney*® District. Isidori's debut cookbook, *Craft Burgers & Crazy Shakes from Black Tap* (Pam Krauss), was released in November 2016.

Media Enquiries

Marina Bay Sands

Zimin Foo (+65) 6688 3047 / zimin.foo@marinabaysands.com
Erica Ng (+65) 6688 1013 / erica.ng@marinabaysands.com

Black Tap Craft Burgers & Beer:

Kelly Fordham, Bullfrog + Baum
(+1) 212 255 6717 / blacktap@bullfrogandbaum.com

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