

MEDIA UPDATE

Halloween specials at Marina Bay Sands

Singapore (4 October 2018) – This October, celebrity chef and signature restaurants at Marina Bay Sands are lining up a series of Halloween parties and an array of limited time specials. Revellers can look forward to parties at **Adrift by David Myers** and **LAVO Italian Restaurant and Rooftop Bar**, or enjoy a Halloween CrazyShake at **Black Tap**. The *Junior Pastry Academy* by **db Bistro & Oyster Bar** is also making its return with a junior masterclass where children can make their own goodies for trick or treating.

The Masqued Ball at Adrift by David Myers (26 October, 10pm till late)



*Adrift by David Myers throws another signature party with its annual **The Masqued Ball***

Unravel the charm of Halloween at Adrift by David Myers, as the restaurant's signature Halloween party **The Masqued Ball** returns for its third edition on 26 October, from 10pm till late. This year, the restaurant will host the party in collaboration with French vodka brand Grey Goose to offer a series of vodka specials all night long. Guests can opt for two bottles of Grey Goose at S\$450++, or sip on 1-for-1 specialty Grey Goose cocktails (S\$25++). From 9pm till late, the restaurant will also be offering delightful bar snacks such as the *New England Lobster Roll with harissa sauce* (S\$8++) and *Wagyu Cheeseburger with tomato jam, jalapeño and fries* (S\$28++) to pair with the tipples. For reservations, please email Adrift.Reservations@MarinaBaySands.com or call 6688 5657.

The Halloween Shake at Black Tap Singapore (27, 28 & 31 October)



*Celebrate Halloween with a themed CrazyShake at **Black Tap Singapore***

Black Tap Singapore, Marina Bay Sands' newest addition to its dining repertoire, dishes out its first limited-time themed special — **The Halloween Shake**. A whimsical treat for all chocolate lovers, the chocolate-based shake features a vanilla frosted rim plastered with

candy corn, and is topped with a 'spider-web' chocolate cupcake, white and orange twisty pop, orange rock candy, and a generous dollop of whipped cream with orange sprinklers and chocolate drizzle. This treat is only available on 27, 28 and 31 October. For enquiries, please email BlackTap@MarinaBaySands.com or call 6688 9957.

'Halloween Fury' at Bread Street Kitchen and Bar by Gordon Ramsay (31 October to 4 November)



Enjoy a Halloween-themed cocktail at Bread Street Kitchen and Bar located along the scenic Marina Bay waterfront promenade

From 31 October to 4 November, delight in a series of Halloween-themed cocktails at Bread Street Kitchen and Bar by Gordon Ramsay. Sip on the mysterious **Dark Magic** (S\$19++) , a vodka-based concoction with ginger beer, blackberries and a sprinkle of unicorn powder, or the gin-based **De Ville's Aperitif** with Campari, sweet vermouth, blood orange and sloes (S\$19++). For reservations, please email BreadStreetKitchen.Reservations@MarinaBaySands.com or call 6688 5665.

db Bistro & Oyster Bar by Daniel Boulud (27 October, 11am – 12.30pm)



Executive pastry chef Mandy Pan at db Bistro & Oyster Bar shares the joy of baking with children at the restaurant's signature Junior Pastry Academy

Come 27 October, little ones can discover the joy of baking at db Bistro & Oyster Bar's **Junior Pastry Academy** (S\$105++ per child; additional adult and child at S\$65++ and S\$45

++ respectively), as the masterclass series returns with a session featuring 'Halloween Spooky Cakes'. Parents can sip on champagne and savour light canapes as the children pick up baking tips from executive pastry chef Mandy Pan. To sign up for the masterclass, please email dbReservations@MarinaBaySands.com or call 6688 8525.

LAVO presents *Saturday Soiree: Scare Factory* (27 October, 10pm till late)



Gear up for a wild night at Lavo Singapore's Saturday Soiree: Scare Factory

Party revellers will be in for a spine tingling treat this Halloween at LAVO Singapore, as its weekly party series Saturday Soiree is set to spice up the punch for an out-of-this-world party experience. The restaurant will transform into the **Scare Factory** for Halloween, a dystopian playground where party goers will be in for some wild fun. The DJ for the night will drop ghoulish beats and diners can tuck into Halloween treats that LAVO's chef has in store. Come in your best Halloween costume as the best dressed guest stands to win a prize. *Saturday Soiree: Scare Factory* takes place at LAVO Singapore on 27 October from 10pm till late. For table reservations, please email Lavo.Reservations@marinabaysands.com or call 6688 8591.

The Bar at Waku Ghin presents Dessert Tasting menu (Every Sunday and Monday from 7 October to 5 November)



Waku Ghin's executive pastry chef Yasushi Ishino presents the restaurant's first-ever dessert set menu

Satisfy your sweet cravings at The Bar at Waku Ghin, as executive pastry chef Yasushi Ishino presents an artful assembly of new creations in a five-course dessert menu (S\$68++).

Begin the experience with a refreshing *Shine Muscat Mojito* and a *Yuzu Tarte*, before indulging in the savoury *Kougyoku Tarte Tatin with Miso ice cream* and Waku Ghin's rendition of the classic *Mont Blanc*. The grand finale is a *Chocolate with Caramel and Nespresso Master Origin Indonesia* — in which rich velvety chocolate is elevated with the rare wet-hulled Arabica coffee beans from Sumatra, known for its wildly aromatic character laced with notes of cured tobacco. The dessert tasting menu is available every Sunday and Monday evening from 7 October to 5 November. For enquiries, please email wakughinreservation@MarinaBaySands.com or call 6688 8507.

Award-winning cocktail at Renku Bar & Lounge (1 to 31 October)



*Bartender of Renku Bar & Lounge Sylvester Foo presents his award-winning cocktail, **Garden 'Ci-Tea' Sling***

For the month of October, bartender Sylvester Foo will present his award-winning cocktail *Garden 'Ci-Tea' Sling* (S\$18++) at Renku Bar & Lounge. Crowned the winner of the ASEAN Bartenders Championship 2018 in August, Sylvester created a gin-based cocktail inspired by Singapore's reputation as a garden city. The tippie features the unique botanicals of Hendrick's Gin, with mellow notes of floral and fruit, vanilla, and strawberries. Fresh basil and mint from Marina Bay Sands' in-house Herb Garden are also added to complete the refreshing concoction. For reservations, please email Renku.Lounge@MarinaBaySands.com or call 6688 5568.

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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

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