

## A GRAND PRIX OF FLAVOURS AT MARINA BAY SANDS

**Singapore (27 August 2025)** – As the city revs up for the thrilling Formula 1 season, Marina Bay Sands invites guests to indulge in a culinary celebration where world-class dining meets the high-octane spirit of the Grand Prix. Signature restaurants across the resort are set to unveil September specials as well as exclusive F1-themed menus and experiences, promising a feast as exhilarating as the race itself.

### *Black Tap Craft Burgers & Beer*



*The Chairman Burger rules Black Tap's menu this September, while race season specials such as the Hot Chicken Sandwich, Podium Lager and the pop-up bar fuel spirits in October*

This September, feast on **Black Tap** co-founder Chris Barish's favourite *The Chairman Burger* (S\$29++). The savoury craft burger is a deliciously bold combination of prime beef, topped with melted provolone cheese, mortadella, salami, olive giardiniera, roasted garlic aioli and parsley.

As October ignites race season energy, rev up the flavour engine with Black Tap's *Hot Chicken Sandwich* (S\$23++) and feel the heat through a spicy and crunchy combination of crispy chicken, black garlic and chilli seasoning, and hot chilli oil. Topped with parsley and buttermilk-dill, the burger amps up the mix of Asian chillis and Italian spices over a boldly flavourful feast from 1 to 30 October.

Take a pitstop from the adrenaline-pumping action with *The Podium Lager* (S\$18++), an exclusive collaboration with local brewery Brewlander for the race season. The smooth, full-bodied red lager highlights toasty malt notes and a crisp, clean finish for a perfect balance, delivering a burst of energy and elegance with every sip.

During the race weekend from 3 to 5 October, Black Tap's special F1-themed pop-up bar returns within the restaurant with beer ambassadors set to welcome guests to an exhilarating atmosphere.

For reservations, visit [www.marinabaysands.com/restaurants/black-tap.html](http://www.marinabaysands.com/restaurants/black-tap.html).

***Bread Street Kitchen by Gordon Ramsay***



*Toast to race week with exclusive sips at Bread Street Kitchen*

From 29 September to 5 October, **Bread Street Kitchen by Gordon Ramsay** celebrates the adrenaline-fuelled excitement of the race week with a selection of exclusive offerings inspired by the infectious energy of the Formula 1 season.

For an elevated pre- or post-race indulgence, enjoy 1 hour 45 minutes of free-flow *San Martino Prosecco* at S\$30++ per person, available with the purchase of at least one main course. The light and refreshing effervescence of San Martino Prosecco offers crisp citrus and floral notes, making it the perfect complement to the restaurant's signature dishes, from hearty *Sliced Beef Wellington* to *Iberico Pork Chop*. This limited-time experience invites guests to savour the glamour of race week in style, with views of the waterfront adding to the celebratory ambience.

Adding a spirited touch to the festivities, the *Pit Stop cocktail* (S\$20++) captures the tropical vibrancy of the season. Crafted with Malibu, mezcal, and elderflower liqueur, balanced with freshly squeezed lime juice and garnished with coconut pineapple foam for a smooth and aromatic finish. Served in a whiskey glass, this refreshing concoction evokes the essence of a tropical getaway, offering a cooling respite from the heat of the racetrack.

For reservations, visit [www.marinabaysands.com/restaurants/bread-street-kitchen.html](http://www.marinabaysands.com/restaurants/bread-street-kitchen.html).

*LAVO Singapore*



*As LAVO prepares to unveil its refreshed concept in September, the excitement builds with a race-themed LAVO Party Brunch already in motion for the upcoming Grand Prix season*

This September, LAVO will unveil a refreshed concept that promises to elevate its signature vibe dining experience, blending bold new elements with the vibrant energy guests have come to love. As the Grand Prix season draws near, LAVO is also gearing up for an exhilarating edition of its iconic LAVO Party Brunch, promising high-spirited revelry and unforgettable moments.

On 4 October, from 12pm to 4pm, LAVO Singapore invites guests to its highly anticipated inaugural Party Brunch, marking the event's grand return with a spectacular Race Weekend Edition. Set 57 storeys above the city, this elevated celebration promises an afternoon of indulgence, entertainment, and high-energy glamour. Guests can look forward to a vibrant atmosphere filled with roaming stilt walkers, a lavish buffet featuring wood-fired pizzas, artisanal pastas, and race-themed desserts, all complemented by a roving Italian gelato cart. To keep spirits high, free-flow champagne and handcrafted cocktails will be served throughout the afternoon.

The highlight of the event is a live set by international DJ Gil Glaze, returning by popular demand after his electrifying performance last year. His beats will set the tone for an unforgettable afternoon, blending the thrill of the F1 season with LAVO's signature flair.

Tickets are priced at S\$228 nett and early bird tickets are available now. For more information and updates on LAVO's event line-up, follow @lavosingapore on Instagram and Facebook, or visit [www.lavosingapore.com](http://www.lavosingapore.com).

***Maison Boulud***



*Savour an exclusive lunch with Chef Daniel Boulud as he joins us in Singapore*

**Maison Boulud** presents an exclusive lunch experience on 5 October, curated by world-renowned Chef Daniel Boulud. Priced at S\$150++ per person, this special homecoming event offers a seasonal menu that celebrates Chef Daniel's signature style of timeless French classics infused with his culinary genius.

The afternoon begins with a delicate *Crispy Langoustine*, its golden exterior giving way to tender sweetness, complemented by a fragrant tarragon and chive aioli that adds a fresh herbal lift. This is followed by the *Tarama Tartlet*, a refined bite of smoked cod roe nestled in a crisp shell, offering a rich, briny depth that evokes the essence of the sea. Next, a classic Maison Boulud signature *Saint-Jacques* offers a harmonious pairing of marinated Hokkaido scallop and indulgent sea urchin, accented with crisp radishes and a dill-gin emulsion that brings a bright, botanical nuance to the dish. For mains, the seafood extravaganza continues with the option of *Dover Sole*, served with tri-colored cauliflower and finished with a luxurious caviar beurre blanc, marrying delicate textures with opulent flavours. For a true Daniel Boulud experience, choose the *Beef Duo*, where Chef showcases a perfectly seared Wagyu striploin alongside tender red wine-braised short ribs, accompanied by a spinach subric and a classic potato gratin.

The meal concludes on a sweet note with a vibrant *Mango Vacherin*, a refreshing and artful dessert, followed by an assortment of Petits Fours to round out the experience with a touch of indulgence. Paired with Champagne Duval-Leroy Brut Réserve NV, the menu offers a journey through French culinary excellence, crafted with precision and passion by Chef Daniel Boulud.

  
**MARINA BAY SANDS**  
SINGAPORE

MEDIA UPDATE | FOR IMMEDIATE RELEASE

Extend the celebration into the evening with a special F1-themed cocktail, *L'essence de Circuit* (S\$26++), available from 1 September to 15 October. This spirited creation blends Grand Marnier, Salers Ricard, and a splash of champagne – perfect for toasting the thrill of the race.

Reservations are strongly encouraged via [marinabaysands.com/restaurants/maison-boulud.html](http://marinabaysands.com/restaurants/maison-boulud.html).

***Miracle Coffee***



*Miracle Coffee shifts into high gear this race season with the “DRS”*

For this race season, **Miracle Coffee** unveils a Formula One season exclusive designed to capture the energy of the city in a glass. Available from 22 September to 19 October, the *DRS*, is a tropical espresso-based fizz that blends the intensity of coffee with the effervescence of citrus and soda, creating a bold yet refreshing elixir. Designed as the perfect pick-me-up between laps of revelry, it is the perfect accompaniment to the energetic pulse of the city during race season.

For more information, visit [www.marinabaysands.com/restaurants/miracle-coffee.html](http://www.marinabaysands.com/restaurants/miracle-coffee.html).

*Mott 32*



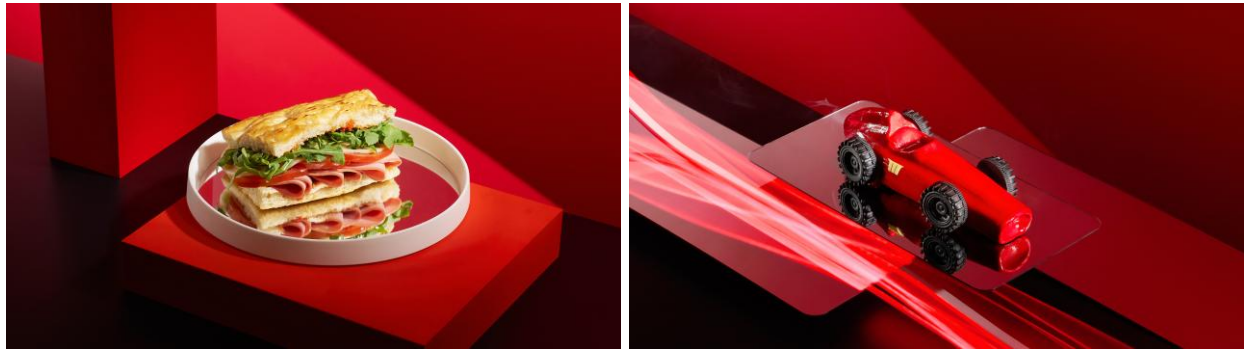
*Mott 32 revs up the weekend with a trio of handcrafted cocktails*

To kick things into high gear, **Mott 32** is introducing a trio of handcrafted cocktails that capture the drama and excitement of the race, fit for the weekend's merriment. The *Crimson Pit* opens with a tart burst of cranberry and citrus and is a refreshing libation that sets the tone for the evening, while the *Palace Breeze* offers a delicate lift and charms with its floral notes and delicate aromatics. For those drawn to boldness, the *Ginger Grid* offers a dry and citrus-forward profile layered with zesty lime and a warming kick of ginger.

Available from 15 September to 12 October at S\$28++ each, these cocktails are as visually striking as they are flavourful, making them a fitting tribute to the drama and power of the Grand Prix.

For more information and reservations, visit [www.marinabaysands.com/restaurants/mott32.html](http://www.marinabaysands.com/restaurants/mott32.html).

*Origin + Bloom*



*Origin + Bloom's handcrafted Mortadella and Provolone Cheese Sandwich and chocolate artistry make for a feast for the senses*

At **Origin + Bloom**, the art of pastry takes a whimsical turn, with creations that nod to the spirit of racing. The *Squid Ink Bagel "Racing Wheel" Edition* (S\$5 nett), a striking black ring crafted from squid ink-infused dough reimagines the humble breakfast staple as a playful symbol of the track, while the buttery *Gula Melaka Racing Car's* (S\$10 nett) caramelised sweetness a loving tribute to Singapore's culinary heritage. For those seeking heartier fare, the piquant *Mortadella and Provolone Cheese Sandwich* (S\$16 nett) layers savoury richness lifted by basil pesto on herb focaccia, while the *Neapolitan Pasta au Gratin* (S\$16 nett) bakes al dente pasta with prosciutto cotto, mozzarella and béchamel, finished with a golden crust of breadcrumbs.

Two limited-edition centrepieces take the spotlight this race season. The *Vintage Formula 1 Car – Chocolate Legacy* (S\$138 nett) is a striking centrepiece crafted from 70% Guanaja chocolate diplomat cream, Sicilian pistachio crèmeux, and Rouge du Roussillon apricot compote. Equally captivating is the *DIY Formula 1 Chocolate Car Kit* (S\$108 nett), which invites guests to become chocolatiers in their own right. Featuring single-origin couverture chocolate with bright, fruity notes and premium terroir, the kit allows enthusiasts to assemble their own playful keepsake.

For more information, visit [www.marinabaysands.com/restaurants/origin-and-bloom.html](http://www.marinabaysands.com/restaurants/origin-and-bloom.html).

*RISE*



*Celebrate Oktoberfest with a Bavarian feast at RISE*

From 19 September to 1 October, **RISE** invites guests to celebrate Oktoberfest with a hearty buffet crafted in collaboration with guest chef Erich Sollböck, who brings with him 40 years of culinary experience. This limited-time showcase highlights authentic Bavarian flavours, bringing together comforting classics and indulgent favourites that capture the essence of Germany culinary tradition.

The spread begins with refreshing appetisers such as the *German potato salad*, *krautsalat*, and the *apple and fennel walnut salad* which delivers a sweet and nutty brightness.

Rich and savoury highlights include the *crispy roasted pork knuckle*, where golden crackling gives way to tender meat, and *beef prime rib* served with full-bodied flavour. Variations of *smoked German sausages* sit alongside the *Sauerbraten beef Thor's hammer*, slow braised until tender and infused with aromatic spices and vinegar for a deeply robust taste. Comforting sides add to the celebration, with the delicately seasoned *meatloaf Leberkäse*, the *cheese spätzle* tossed with fried onions providing creamy indulgence, and the *braised German red cabbage* balancing the richness with a sweet-sour lift. Desserts round off the experience with traditional *apple strudel* layered with spiced apple filling and whipped cream, as well as the classic *Black Forest cake*, decadent with chocolate sponge, whipped cream, and cherries.

To complete the feast, the *Beer Garden Breeze cocktail* (S\$18) offers a refreshing toast to Oktoberfest. The vibrant concoction blends Jägermeister, Aperol-infused strawberry, strawberry purée, German beer, grapefruit juice, and sweet vermouth, lifted by bittersweet citrus notes for a bright and festive finish.

The Oktoberfest buffet is available for both lunch and dinner, with lunch priced from S\$72++ to S\$102++, and dinner priced from S\$98++ to S\$112++.



*Savour race week with a culinary showcase at RISE*

As the Formula 1 fever reaches Singapore, RISE presents a special race week showcase featuring premium ingredients and bold global flavours, capturing the excitement of the Formula 1 season through an opulent buffet spread.

Available exclusively on 5 October at S\$158++, highlights include the *Salmon Coulibiac*, where delicate layers of pastry envelop salmon fillet, earthy mushroom duxelles, and creamy risotto, accented with chopped boiled egg and spinach for added richness and depth. Another standout is the *Herb-Crusted Roaring Forties Lamb Rack* from Tasmania, offering tender, succulent meat imbued with the fragrant complexity of fresh herbs for a refined interpretation of a classic roast.

Global flavours continue with the *Pineapple-Fed Chicken Shawarma*, where slow-roasted meat takes on a natural sweetness from the fruit, complemented by the crisp tang of Lebanese pickles. Eurasian influences shine through in the *Debal Curry*, an intensely spiced dish with a perfect balance of heat and acidity, and the *Prawn Bostador*, featuring plump prawns simmered in a fragrant, mildly spiced sauce that reflects Portuguese heritage. Rounding back to flavours of the east, *Peking Duck* is served with crisp golden skin and tender meat, accompanied by traditional condiments for a harmonious interplay of textures and flavours.

For more information and reservations, visit [www.marinabaysands.com/restaurants/rise.html](http://www.marinabaysands.com/restaurants/rise.html).

*CUT and Spago by Wolfgang Puck*



*Wolfgang Puck celebrates Negroni Week 2025 with CUT and Spago; in October, Spago Bar & Lounge revs up for the Grand Prix Season*

This September, CUT and Spago proudly join fine dining establishments around the world in supporting Slow Food, a global movement dedicated to preserving culinary heritage and sustainable food practices, through Negroni Week. From 22 to 28 September, both restaurants partner with Campari to celebrate one of the world's most iconic cocktails for a meaningful cause. Indulge in Wolfgang Puck's Perfect Negroni (S\$27++) and discover limited-edition creations crafted exclusively for this special occasion.

As the Grand Prix season races into Singapore, Spago shifts gears with a cocktail that pays homage to the thrill of motorsport. Introducing *The Prancing Horse*, a spirited tribute to the legendary Scuderia Ferrari racing team. This vibrant red cocktail blends Tanqueray Gin, Campari Bitter, Sweet Vermouth, blackcurrant and cherry flavours, delivering a bold, fruit-forward profile that is as exhilarating as the race itself. Available exclusively from 1 to 5 October, guests can enjoy this high-octane tippie alongside classic bar bites, perfect for revving up race week evenings at Spago Bar & Lounge.

For reservations, call 6688 9955 or visit [www.marinabaysands.com/restaurants/spago-bar-and-lounge.html](http://www.marinabaysands.com/restaurants/spago-bar-and-lounge.html).

## *The Club*



*Raise a glass to race week with cocktails at The Club*

**The Club** celebrates the thrill of the Formula 1 season with a 1-for-1 cocktail promotion, available exclusively for the month of October. Guests can savour expertly crafted cocktails at S\$22++ each, inspired by the excitement of the track, each offering a distinctive flavour profile designed to refresh and delight.

The *Brickyard Breeze* delivers a refined balance of sparkling elegance and herbaceous freshness. Champagne provides a crisp effervescence, complemented by mint basil syrup for a subtly sweet and aromatic note. Earthy beetroot adds depth, enhanced by the mineral touch of Himalayan salt, while lime juice lifts the profile with a zesty brightness. The cocktail is finished with a garnish of dehydrated lime and delicate florals, creating a visually striking presentation that matches its layered taste.

The *Victory Lap* captures the tropical vibrancy of a celebratory toast. Passion fruit purée lends tangy sweetness, balanced by the smooth character of vodka and the mellow warmth of vanilla syrup. Soda water brings a lively sparkle, while pineapple juice adds a juicy, sun-ripened flavour. A garnish of dehydrated pineapple provides an elegant, aromatic finish, evoking the celebratory spirit of crossing the finish line.

For more information, call 6688 5568.

*Waku Ghin*



*Waku Ghin celebrates the coveted Australian black winter truffle incorporated with scallops (left) and abalone (right)*

This September, **Waku Ghin** invites guests to indulge in the height of truffle season, featuring the prized black winter truffle, served with the Chef's Table menu. Sourced from Australia and harvested at its seasonal peak, this rare delicacy is renowned for its deep, earthy aroma and luxurious flavour.

Among the highlights are a pan-seared scallop, delicately dressed with truffle and lemon, accompanied by fresh mâche lettuce, fennel, and mizuna; and a slow-cooked abalone served with milky oyster sauce, risotto buckwheat, and gobo. Each dish is designed to honour the truffle's distinctive character, offering diners a rare and indulgent culinary experience.

Seating is limited and guests are encouraged to reserve early. For reservations, visit [www.marinabaysands.com/restaurants/waku-ghin.html](http://www.marinabaysands.com/restaurants/waku-ghin.html).

*Yardbird Southern Table & Bar*



*Yardbird revs up the flavour with Pit Stop Nachos and race-inspired tipples*

Yardbird Southern Table & Bar channels the adrenaline of the track with a menu that combines convivial indulgence with an unmistakably Southern flair. The *Pit Stop Nachos* (S\$24++) arrive in a generous platter, piled high with guacamole, nacho cheese, sour cream and pickled fresas peppers. For guests who wish to take it up a gear, there is an option of elevating the experience with brisket burnt ends for an added kick of smoke and richness.

To toast the weekend, Yardbird rises to the occasion with two specially created tipples. The *Marina Bloom* (S\$22++) is a gin-based creation that balances floral and tart notes, while the *Racer's Shandy* (S\$20++) offers a refreshing lift with hazy pale ale brightened by housemade lemonade. Available from 3 to 5 October, this race weekend menu is tailored for the most exhilarating weekend on Singapore's calendar.

For more information, visit [www.marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html](http://www.marinabaysands.com/restaurants/yardbird-southern-table-and-bar.html).

###



MEDIA UPDATE | FOR IMMEDIATE RELEASE

### About Marina Bay Sands Pte Ltd

Since its opening in 2010, Marina Bay Sands has stood as an architectural marvel and the crown jewel in Singapore's skyline. Home to the world's most spectacular rooftop infinity pool and approximately 1,850 rooms and suites, the integrated resort offers exceptional dining, shopping, meeting and entertainment choices, complete with a year-round calendar of signature events.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit [www.marinabaysands.com](http://www.marinabaysands.com)

### Media Enquiries

Kim Jeong Won      +65 8113 5644 / [jeongwon.kim@marinabaysands.com](mailto:jeongwon.kim@marinabaysands.com)

Joey Teo            +65 8113 5693 / [wanjun.teo@marinabaysands.com](mailto:wanjun.teo@marinabaysands.com)

For hi-res images, please click [here](#). (Credit as indicated in the captions)