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MARINA BAY SANDS TO HOST SINGAPORE'S INAUGURAL BLACK PEARL RESTAURANT GUIDE 2025 AWARD CEREMONY

The prestigious awards ceremony on 25 April will bring together culinary luminaries from across 30 cities to Marina Bay Sands Expo & Convention Centre



Singapore (19 March 2025) – The highly anticipated Black Pearl Restaurant Guide 2025 Awards Ceremony (Hong Kong, Macao, Taiwan and Overseas Regions) will take place on 25 April 2025 at Marina Bay Sands Expo & Convention Centre, marking the first time the prestigious awards ceremony is being held outside of China. Recognised as one of China's most influential culinary guides, the awards ceremony will bring together top chefs, industry experts, and food enthusiasts from Singapore, Tokyo, Bangkok, Macao, Hong Kong, and Taiwan for an evening of spectacular culinary mastery.

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Mr. Wang Puzhong, the Chief Executive Officer of the core local commerce segment of Meituan, said, “This year, more than 14 percent of the restaurants featured in the 2025 Black Pearl Restaurant Guide are located outside of Greater China. This internationalisation encourages cross-cultural exchange and the promotion of Chinese culinary traditions beyond national borders. At the same time, we embrace the innovation and heritage of other countries’ local cuisines, and in so doing, we hope to foster more collaboration, learning and integration.”

Mr. John Sloane, Vice President of F&B, Marina Bay Sands, said, “This is more than an awards ceremony celebrating culinary excellence in the region. It is also a key step in our long-term goal to establish Singapore as Asia’s leading dining destination. We are honoured to be partnering with the Black Pearl Restaurant Guide to create a platform where the best chefs in the region can come together to celebrate culinary excellence and shine a spotlight on the ongoing gastronomic evolution in the region.”

A Culinary Celebration of Heritage and Innovation

Launched in 2018, the Black Pearl Restaurant Guide was founded by e-commerce company Meituan to recognise the best in fine-dining fare in Asia with a Chinese perspective in mind. The Guide seeks to address the evolving needs of Chinese travellers both domestically and abroad – it bolsters efforts to showcase China’s quality dining experiences and cuisine, and at the same time, it serves as an authoritative guide that allows Chinese tourists to discover food that satisfies their palates while overseas.

The Guide, which evaluates restaurants through anonymous voting by a panel of judges with expertise in China’s dining sector, focuses on the preservation of traditional culinary skills, and emphasises chefs’ creative explorations and innovative use of ingredients and cooking techniques. Today, the Black Pearl Restaurant Guide has become the go-to guide globally for food lovers who seek high-quality Chinese restaurants. It also serves as an endorsement of excellence for listed restaurants, and aims to bridge Chinese culinary culture with the rest of the world.

This year, the Black Pearl Restaurant Guide awards ceremony for Hong Kong, Macao, Taiwan, and overseas regions will be held overseas for the first time in Singapore, marking a significant step towards the internationalisation of the Black Pearl brand and prestige. As

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one of the culinary capitals of Asia, Singapore boasts many diverse cultures and an exceptional culinary landscape. Black Pearl aims to leverage on Singapore's culinary scene to promote in-depth cross-cultural exchange beyond national borders to enrich and elevate the Chinese gastronomic scene.

The awards ceremony in April will culminate in an exclusive Black Pearl Gala Dinner - a culinary masterpiece featuring a 10-hands collaboration helmed by chefs from two Black Pearl Three-Diamond restaurants from Shanghai, Yongfu and Jing Xi Hui ("AMAZING CHINESE CUISINE"); One-Diamond restaurant La Chine from Macao, as well as Marina Bay Sands' very own celebrated CUT by Wolfgang Puck and One-Diamond restaurant Waku Ghin by Tetsuya Wakuda.

Rigorous Selection and Authoritative Certification

The 2025 Black Pearl Restaurant Guide continues its rigorous evaluation mechanism, with anonymous reviewers conducting year-round visits to various restaurants for multiple rounds of tastings. The evaluation results are supported by big data from Meituan, and are verified by China's authoritative national notary agencies to ensure the professionalism and fairness of the results.

Black Pearl restaurants are classified into three levels: "One Diamond", "Two Diamonds", and "Three Diamonds", with Three Diamonds representing the highest level of culinary excellence.

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About Black Pearl Restaurant Guide

The "Black Pearl Restaurant Guide" is a restaurant guide collaboratively selected and published by veteran food enthusiasts, culinary experts, and food researchers. Since its establishment by Meituan in 2018, it has quickly grown into one of the most influential evaluation systems in China's culinary industry.

By 2025, the Black Pearl has covered 31 cities in China and 3 overseas cities, with a total of 370 restaurants listed. All anonymous judges continuously select restaurants throughout the year based on the three major evaluation criteria of "culinary presentation, service and environment, heritage

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and innovation," consistently appreciating exquisite cuisine through the lens of the "Chinese palate," aspiring to create an "extraordinary Chinese choice that will last for a hundred years."

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

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