

# Press Release



## ***Savour a slice of Singapore at Black Tap***

*Award-winning New York burger and milkshake sensation rolls out locally-inspired specials and Impossible 2.0 options amongst other new creations*

**SINGAPORE (11 April 2019)** – After a successful opening at The Shoppes at Marina Bay Sands last year, Black Tap Craft Burgers & Beer is unveiling its highly-anticipated Singapore-exclusive specials, inspired by the iconic flavours of the Lion City.



*Black Tap's Singapore specials include (from L to R): **Chili Crab Sandwich** and **The Straits Shake***

This April, savour the brand new *Chili Crab Sandwich* (S\$25++), Black Tap's rendition of Singapore's well-loved seafood dish. A whole battered-fried soft shell crab sits atop Black Tap's signature Martin's potato Bun, and is served with home-made coleslaw and a side of six mini fried *mantous*, best enjoyed dipped into flavour-packed chilli crab sauce.

Another locally-inspired special is *The Straits Shake* (S\$22++), named after the flourishing Singapore Straits. The restaurant puts a local spin to its milkshake by adding *gula melaka* and coconut cream to the vanilla base. The nostalgic treat also features old-school confectionaries such as pineapple jam biscuits, coconut butter biscuits and chocolate gems. A tropical pineapple popsicle adds a hint of tartness as a finishing touch to the country-exclusive CrazyShake.

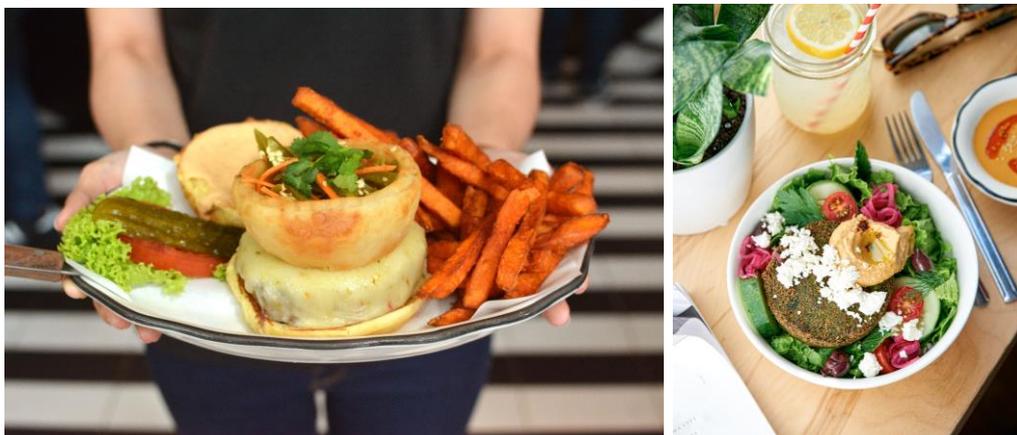
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*Black Tap introduces three new flavours for its crispy wings (clockwise from bottom): **Texan BBQ Wings**, **Mexican Hot Sauce Wings**, **Spicy Korean BBQ Wings**, and **Carolina BBQ Wings**.*

Black Tap has also expanded its snacks menu to offer three new delectable flavours of its award-winning wings. Best paired with chilled beer, the *Carolina BBQ Wings* are dressed in a coat of sweet and smoky BBQ sauce, garnished with a sprinkle of parsley and served with a house buttermilk-dill dipping. Turn up the heat with the *Mexican Hot Sauce Wings*, topped with blue cheese crumbles, scallions and a side of blue cheese dressing for a creamy and flavourful treat. Guests with a penchant for sweeter flavours can opt for the *Texan BBQ Wings* tossed in a classic BBQ sauce and served with house buttermilk-dill dressing. All wings are priced at S\$13++ for 10 pieces, and diners can top up S\$7++ to add Idaho fries to complete a meal.

## **Black Tap introduces Impossible 2.0 alternatives**



*Taste the Impossible in **The Mexico City Burger** or the **House-made Falafel Burger Salad***

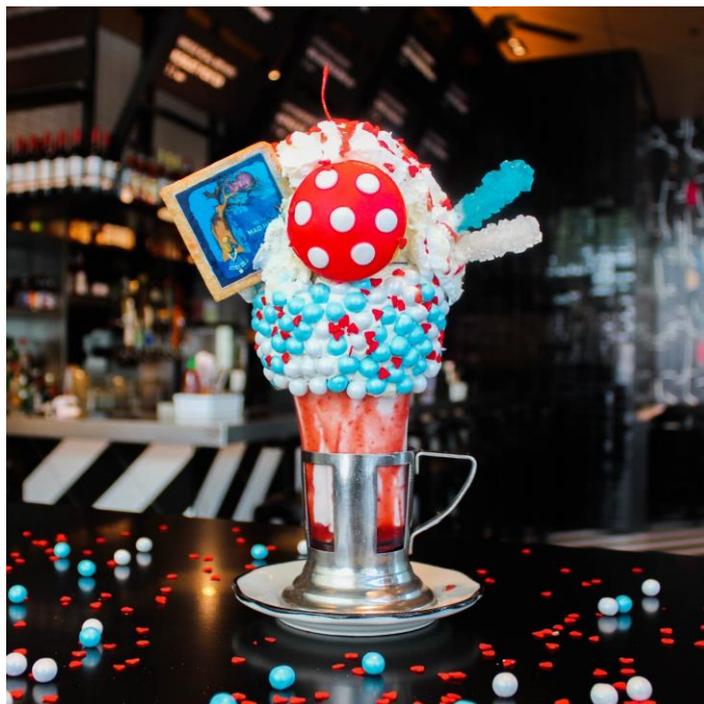
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From 1 April, diners can experience the ground-breaking *Impossible 2.0* served in Black Tap's wide selection of 20 gourmet burgers and craft burger salads. Aligned with Black Tap's goal to offer more choices across varying palates and dietary preferences, the highly-raved meat alternative can be enjoyed as a meat patty substitute (top up starts from S\$2++ for the *Greg Norman Burger*). It can also be available as an add-on item (S\$15++ per patty).

Recommended *Impossible 2.0* offerings include Black Tap's founder Chris Barish's personal favourite *The Mexico City* (S\$31++ with *Impossible 2.0* patty), featuring the plant-based meat patty grilled to medium perfection, blanketed with pepper jack cheese, and capped with a giant crispy onion ring, pickled jalapeños, cilantro, and chipotle mayo. Diners can also switch up their healthy salad bowls, such as the *House-made Falafel Burger Salad* (S\$28++), with an additional *Impossible 2.0* patty.

## **Fall down the rabbit hole with the exclusive Wonderland CrazyShake**



*Bring out the child in you with Black Tap's whimsical **Wonderland Shake***

In line with ArtScience Museum's upcoming *Wonderland* exhibition inspired by Lewis Carroll's timeless stories of Alice, Black Tap will be launching a whimsical *Wonderland Shake* (S\$22++) from 13 April to 22 September 2019. Experience sugar magic with the strawberry-base milkshake, served in a vanilla frosted glass plastered with white and blue pearl candies and ruby heart-shaped sprinkles. An adorable red "mushroom" vanilla cupcake rests on a cloud of whipped cream, topped with a buttery "Alice" cookie, rock candies, and a drizzle of strawberry syrup. The *Wonderland Shake* is available only at Black Tap Singapore in limited quantities daily.

For more information on Black Tap, please visit [www.blacktapsg.com](http://www.blacktapsg.com) or follow Black Tap on Facebook and Instagram at @blacktapsg.

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## **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. The menu features burgers ranging from the classic All-American to The Vegan Burger, along with burger salad options, wings and sides. The wagyu beef Greg Norman Burger 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 and The Bam Bam Shake. Black Tap is now located across the world with locations in New York, Las Vegas, Dubai, Geneva, Singapore, Abu Dhabi, and Kuwait, and forthcoming locations in the Middle East, New York, and the first California location at Disneyland Resort's *Downtown Disney*® District.

## **Media Enquiries**

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