

MEDIA UPDATE

**Flag off the Formula One race season with Marina Bay Sands**

Singapore (8 September) - The annual adrenaline-pumping Formula One Grand Prix night race returns to Marina Bay for its 10th consecutive year from 15 to 17 September 2017. Fans of speed and action can look forward to a week of gastronomic experiences at Marina Bay Sands' restaurants as they gear up for an exhilarating race weekend.

**Adrift**



*Celebrate F1 in style at Adrift's Dom Perignon F1 Sunday Bruch Party on 17 September*

Rev up your engines and toast premium champagne and handcrafted cocktails at Adrift's Dom Perignon F1 Sunday Brunch Party with DJ Patrick Oliver. Guests can catch all the live action on the race circuit at the restaurant while indulging in free-flow wine, beer, cocktails and champagne over a hearty Sunday brunch. Get the champagne flowing at the Dom Perignon Lounge at Adrift throughout the three-day race weekend from 12pm to 4am. Guests can enjoy the delicious Dom Perignon at S\$288++ per bottle at the Adrift lounge. For reservations, call +65 6688 5657.

**Date:** 17 September 2017

**Time:** 12pm – 3pm

**Price:** S\$288++ per person

**Location:** Marina Bay Sands, Hotel Lobby Tower 2

**Website:** [www.marinabaysands.com/Adrift](http://www.marinabaysands.com/Adrift)

**Contact:** +65 6688 5657

## Bread Street Kitchen



*Celebrate the Grand Prix weekend with a delightful sorbet (L-R): Red Racer, Blue Fuel, Yellow Rush, White Throttle*

Make celebrity chef restaurant Bread Street Kitchen your F1 pit stop over the weekend and show support for your favourite race team with a delightful sorbet in hand in four refreshing flavours. Fans of the Ferrari team can savour **Red Racer**, a merry blend of raspberries and cloudy apple with a hint of cucumber and mint, while Williams' fans can show their team pride in the **White Throttle**, a delightful white chocolate, mint and sweet orange combination. Not forgetting the supporters of McLaren, the restaurant will be offering **Yellow Rush**, a citrus pairing of blood orange and fresh passionfruit, and Red Bull fans will delight in **Blue Fuel**, a refreshing blueberry bitter lemon sorbet with a fresh hint of coconut. The sorbets are available at both the bar and for take-away at S\$10++ each, from 15 to 17 September.

Bread Street Kitchen will also be offering several refreshing tipples to celebrate the F1 season. Rejoice with **The M&T**, a refreshing Martini & Tonic concoction. Priced at S\$15++, guests can pair either Rosso or Bianco vermouth with grapefruit or yuzu East Imperial tonic water to create their favourite blend. Fans of Martini sparkling wine can also enjoy a glass of dry Brut or sweeter Rosse at S\$15++, a bottle for S\$69++.

**Date:** 11 – 17 September 2017

**Location:** Bay Level, L1-81, The Shoppes at Marina Bay Sands

**Website:** [www.marinabaysands.com/BreadStreetKitchen](http://www.marinabaysands.com/BreadStreetKitchen)

**Contact:** +65 6688 5665

### **db Bistro and Oyster Bar**

Celebrate this race season in style at db Bistro & Oyster Bar. Pamper yourself with *Bubbles & Pearls*, an indulgent pairing of our **Signature Kaluga Caviar** and **Ruinart Blanc de Blanc Champagne**. Each set of the 30 gram tin of caviar can be enjoyed at a promotional price of S\$65++, with a delightful glass of Ruinary champagne for just an additional S\$35++.

**Date:** 15 - 17 September 2017

**Location:** B1-48, Galleria Level, The Shoppes at Marina Bay Sands

**Website:** [www.marinabaysands.com/dbBistro](http://www.marinabaysands.com/dbBistro)

**Contact:** +65 6688 8525

### **The Bird Southern Table and Bar**

The Bird Southern Table & Bar is offering a specially crafted menu of 3, 4 or 5 flights of bourbon in celebration of Bourbon Heritage Month in September. Featuring a selection of handcrafted infusions made with the finest Bourbons and American Whiskey slowly macerated with gourmet botanicals, these infusions are best consumed neat or on the rocks, but are also fabulous in the form of favourite classic cocktails. Try the classics such as **Old Fashioned**, made with The Bird's Dark Chocolate Bourbon or a **Manhattan** made with Roasted Pecan Bourbon, to add that extra edge of flavour. Flights of 3 are priced at S\$36++, flights of 4 at S\$48++, and flights of 5 at S\$60++.

**Date:** 1 - 30 September 2017

**Location:** B1-07, Galleria Level, The Shoppes at Marina Bay Sands

**Website:** [www.marinabaysands.com/TheBird](http://www.marinabaysands.com/TheBird)

**Contact:** +65 6688 8525

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### **Experience the best of Burgundy at the Bouchard Père & Fils Wine Dinner**

As one of the oldest wine estates in Burgundy, Bouchard Père & Fils boasts a rich tradition of nearly 3 centuries of artful wine-making. With more than 130 hectares of vines, of which 12 are classed Grand Cru and 74 classed as Premier Cru, the wine estate takes prides in the prime quality of their fine wines. Wine connoisseurs can sip four different iconic wines with a curated five course dinner by Executive Chef Jonathan Kinsella and Pastry Chef Mandy Pan for a delightful evening of pleasure and indulgence.

**Date:** 26 September 2017

**Time:** 7.30pm

**Price:** S\$175++ per person

**Location:** B1-48, Galleria Level, The Shoppes at Marina Bay Sands

**Website:** [www.marinabaysands.com/dbBistro](http://www.marinabaysands.com/dbBistro)

**Contact:** +65 6688 8525

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### Experience the authentic flavours from Apulia, Italy

This September, Osteria Mozza presents the simple classics of Apulia, a serene Southern Italian town away from the bustling cities, as part of its monthly regional series. Have a taste of satisfying Italian goodness from the four-course menu featuring dishes such as **Sagne Alla Salentina**, hand-twisted Apulian pasta with tomato and ricotta, and **Bombetter Di Maiale**, grilled pork collar rolled with pancetta provolone and lemon parsley gremolata. Savour the food with a glass of full-bodied wine to complete the experience.

**Date:** 1 – 30 September 2017

**Time:** 5pm – 11pm

**Price:** S\$108++ per person, S\$196++ with wine pairing

**Location:** B1-42-46, Galleria Level, The Shoppes at Marina Bay Sands (Across from the Theatre)

**Website:** [www.marinabaysands.com/OsteriaMozza](http://www.marinabaysands.com/OsteriaMozza)

**Contact:** +65 6688 8522

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### Savour a hearty feast specially prepared by three top Executive Chefs



*Relish the dishes prepared by executive chefs from three celebrity chef restaurants (L-R): Chef Joshua Brown of CUT by Wolfgang Puck, Chef Jonathan Kinsella of db Bistro and Oyster Bar, Chef Peter Birks of Osteria Mozza*

Celebrate Oktoberfest with the second edition of the Three Chefs Dinner Series hosted at db Bistro and Oyster Bar. In this exclusive dinner, guests can feast on a five-course family style dinner specially prepared by Chefs Jonathan Kinsella of db Bistro and Oyster Bar, Joshua Brown of one-Michelin starred CUT by Wolfgang Puck and Peter Birks of Osteria Mozza. Featuring hearty dishes like **House made Charcuterie** and **Choucroute Garnie Royale**, a



medley of Suckling Pig, House Made Sausages and Mustard Braised Iberico Pork Cheeks, guests can choose to pair them with a fine selection of wines, Erdinger beer steins and spritz.

**Date:** 23 October 2017

**Time:** 7pm

**Price:** S\$195++ per person, Beverage pairing at S\$145++ per person

**Location:** B1-48, Galleria Level, The Shoppes at Marina Bay Sands

**Website:** [www.marinabaysands.com/dbBistro](http://www.marinabaysands.com/dbBistro)

**Contact:** +65 6688 8525

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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 and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows. 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](http://www.marinabaysands.com)

#### **Media Enquiries**

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