

# EPICUREAN MARKET 2016

## MASTERCLASS SCHEDULE

### FRIDAY, 12 AUGUST 2016

TIMING	GARDEN THEATRE	THE GROVE	SANDS SIGNATURE SERIES
12:30pm-1:30pm		Red Wine, Black Pepper Wagyu Beef 红酒黑椒牛柳粒 By Master Chef Huang Ching Biao Jin Shan	
2:00pm-3:00pm	Masterclass Desserts and Pastries By Pastry Chef Ariane Jimenez CÉ LA VI	Birds and Bubbles By Yardbird Southern Table & Bar	
3:30pm-4:30pm	Mixology Masterclass By Sanpellegrino	The Ultimate Cocktail Party By Chef David Myers & Ruben Anandha Adrift	
5:00pm-6:00pm	Tea Appreciation Workshop By Rosalind Lim The Coffee Bean & Tea Leaf - Beanstro	Sautéed Prawns with Golden Egg Crumbs 黄金吉利虾球 By Master Chef Huang Ching Biao Jin Shan	An Introduction to Inniskillin Ice Wine By Culina
6:30pm-7:30pm	All about Tequila By El Optimista	Long Chim Street Food By Chef David Thompson Long Chim	Louis XIII, King of Cognac Masterclass By Chris Kwek Remy Cointreau International
8:00pm-9:00pm	Sunlight and Time By Richard Gillam Remy Cointreau International	Know Your Chocolate By Hello Chocolate	
9:30pm-10:30pm			Japanese Sake Master Taster Competition By Epicurean Nomads

### SATURDAY, 13 AUGUST 2016

TIMING	GARDEN THEATRE	THE GROVE	SANDS SIGNATURE SERIES
12:00pm-1:00pm	Extraordinary Spirits: Agave 1 By Proof & Co.		The Andes Masters – Iconic Wines of South America By VCT Group of Wineries Asia
1:00pm-2:00pm		Fun, Easy, Delicious By Chef Tetsuya Wakuda Waku Ghin	
1:30pm-2:30pm	The Enchanting Wines of Piedmont, Italy By MW Tan Ying Hsien Luigi's Wines		Treasures of Tuscany By CWE, FWS Lim Hwee Peng Ewineasia.com
3:00pm-4:00pm	The Art of Pairing Food, Wine & Water By Sanpellegrino	Mozza At Home By Chef Nancy Silvertan Mozza	Douglas Laing Malt & Grain Whiskies By Jan Beckers & Lewis Mitchell Le Vigne Wine and Spirits
4:30pm-5:30pm	Truth and Lies in Whisky By Richard Gillam Remy Cointreau International	Flavours of Asia By Chef Justin Quek Sky on 57	The Blood of Jove – Secrets of Montalcino By Giacomo Pallesi Angra Wine and Spirits
6:00pm-7:00pm	Little Island Brewery Beer Appreciation By Steve Spinney	Market Fresh Samosa Workshop By Chef Justin Paul (Golden Peacock, The Venetian Macao) & Chef Christopher Christie (Marina Bay Sands)	Kirei - Japan's Finest: Kanpai with Sawanotsuru Sake! By Kirei Japanese Food Supply
7:30pm-8:30pm	Long Chim Street Food By Chef David Thompson Long Chim	Cooking with Chef Daniel Boulud db Bistro & Oyster Bar	Redefining Ports – featuring Graham's Ports By Monopole

### SUNDAY, 14 AUGUST 2016

TIMING	GARDEN THEATRE	THE GROVE	SANDS SIGNATURE SERIES
12:00pm-1:00pm	The Rise of Grower Champagne, Champagne Tarlant By Alvin Gho, Beverage Director of The American Club Ewineasia.com	Mastering the Perfect Biscuit By Yardbird Southern Table & Bar	Five Decades of Penfolds Grange – A journey through time and greatness By Penfolds
1:30pm-2:30pm	A Wine Journey Across the Andes By VCT Group of Wineries Asia	BSK Family Dinner By Chef Sabrina Stillhart & Chef Paul Shearing Bread Street Kitchen	Coulée de Serrant – A Retrospective By KOT Selections
3:00pm-4:00pm	Vino Italiano, "Then & Now" By Ronald Kamiyama & Ervin Tang Mozza	CUT's Summer Corn Salad By Chef Burton Yi CUT	Kirei – Japan's Finest: Kanpai with Sengetsu Shochu! By Kirei Japanese Food Supply
4:30pm-5:30pm	Crafting the Rum Cocktail By Head Bartender, Carmichael Rubiano Spago	Indian Gastronomic Cooking By Chef Javed Ahamad Punjab Grill	Experiencing Rare Japanese Age – Statement Whisky By Far East Whisky Co.
6:00pm-7:00pm		Le Voyage – The Perfect Mai Tai By Andrew Burns db Bistro & Oyster Bar	Champagne Duval-Leroy, inspired by passion, not fashion By Champagne Duval-Leroy
7:30pm-8:30pm	Natural Wine – A movement or just hype By Singapore Straits Wine Company	Mystery Box Battle Chef Jonathan Kinsella (db Bistro) vs Chef Joshua Brown (Spago)	Mortlach: The Beast of Dufftown By Diageo

Class schedule is subject to change.

For the latest updated schedule, please visit: [www.MarinaBaySands.com/Epicurean-Market](http://www.MarinaBaySands.com/Epicurean-Market)