

EPICUREAN MARKET 2017

MASTERCLASS SCHEDULE

FRIDAY, 11 AUGUST 2017

TIMING	GARDEN THEATRE	THE GROVE	CONNOISSEUR SERIES
2:00pm-3:00pm	Whisky World - Scotch vs Rest of the World By Ivo Silva, Whisky expert Spago by Wolfgang Puck	Stir-fried Chicken with Fresh Chilli & Vinaigrette Sauce By Master Chef Huang Ching Biao Jin Shan	
3:30pm-4:30pm	Tea Appreciation By Siti Raudah, Assistant Training & Development Manager Beanstro by The Coffee Bean & Tea Leaf	Bar Snacks from CUT By Chef Brandon Galitz CUT by Wolfgang Puck	
5:00pm-6:00pm	Past, Present & Future By Richard Gillam, Brand Ambassador Remy Martin	Classic French Cooking By Chef Oliver Muller & Chef Jonathan Kinsella db Bistro & Oyster Bar	Italy's Greatest Wines: An Introduction to Barolo & Brunello By Giacomo Pallesi Angra Wine & Spirit Importers
6:30pm-7:30pm		The Future of Adrift By Chef David Myers Adrift	
			7pm- 8pm Japanese Aged Single Malt & Blended Whiskies - Experiencing Far East Whisky By Christian Leusder, owner & Stephen Wager, Head of Marketing & Sales East Asia Company & Far East Whisky

SATURDAY, 12 AUGUST 2017

TIMING	GARDEN THEATRE	THE GROVE	CONNOISSEUR SERIES
11:00am-12:00pm		Junior Pastry Academy By Mandy Pan, Executive Pastry Chef db Bistro & Oyster Bar (At \$75 per child. To book, call 6688 8525.)	
12:00pm-1:00pm	Octomania By Richard Gillam, Brand Ambassador Bruichladdich	Innovative Pan-grilled Indian Cuisine By Chef Javed Ahamad Punjab Grill	
1:30pm-2:30pm	Loose but Tight - How To Create An Epic Bar Experience By Gibran Baydoun, General Manager and Voltech Bazant, Bartender Adrift	Produce & Flavours By Chef Tetsuya Wakuda Waku Ghin	Understanding Italian Wines - Going Beyond Chianti and Pinot Grigio By Looi Wan Teng, owner & Chan Wai Xin, Vinitaly Italian Wine Expert Luigi's Wines
3:00pm-4:00pm	Cocktails You Need To Know - Secret Cocktail Edition By Jason Williams, Creative Director Proof & Co Mimi Lorandova-Spirits Evangelist EC Proof		An Adventure in the World's Finest Spirits - Cognac, Rum, Vodka & Whisky By Roderic Proniewski Asia Wine Network Pte Ltd
4:30pm-5:30pm	Explore the Beauty of Sake with Kirei & Sawanotsuru Sake Brewery By Akio Mimura Kirei Japanese Food Supply		Whiskies - Peated vs Unpeated By Lewis Mitchell, GCD - Institute of Brewing & Distilling (UK) Le Vigne Pte Ltd
6:00pm-7:00pm	Sommelier Blind Tasting Battle By Britt Ng, Sommelier Bread Street Kitchen	Cooking with Nancy: Big Flavours in Small Bites By Chef Nancy Silverton Mozza	Japanese Whisky - Customised Yamazaki, Hakushu and Nikka from miniature Oak Barrels By Christian Leusder, owner & Stephen Wager, Head of Marketing & Sales East Asia Company & Far East Whisky
7:30pm-8:30pm	The Singleton Sensorium Journey By Mike Soldner, Whisky Evangelist Singapore Beverages	Authentic Traditional Kobachi (3 kinds) By Chef Hide Yamamoto Hide Yamamoto	

SUNDAY, 13 AUGUST 2017

TIMING	GARDEN THEATRE	THE GROVE	CONNOISSEUR SERIES
12:00pm-1:00pm	How to Make Your Home Bar By William Pravda, Bar Manager Bread Street Kitchen	Thai Street Food: Crab noodle from Jantaburi By Chef David Thompson Long Chim	90+ Points Club: Fine Wines of the World as judged by the World's Leading Experts By Sam Stephen, Penfolds Winemaking Ambassador Treasury Wine Estates
1:30pm-2:30pm		Traditional Sunday Roast By Chef Sabrina Stillhart & Chef Paul Shearing Bread Street Kitchen	Discovering Rhone Valley with M. Chapoutier By Edouard Payot, Export Director Culina Pte Ltd
3:00pm-4:00pm	Explore American Whisky By Joe Alessondroni & Jeremy Chua, Spirits Evangelists Proof & Co	Art of Pairing By San Pellegrino	Bubbles Beyond Champagne - An Exploration of World Class Sparkling Wines By Tan Ying Hsien, Master of Wine Analogue Wine Merchant
4:30pm-5:30pm	Explore the Beauty of Rice Shochu with Kirei & Sengetsu Shuzo Shochu Brewery By Atsuyuki Matsuda Kirei Japanese Food Supply	Redefining Modern Asian Cuisine By Executive Chef Joseph Sergentakis CÉ LA VI	4:30pm- 6pm Japanese Single Malts: Karuizawa 40 & Chichibu Japan Warrior Series Number One Single Cask 2369 By Christian Leusder, owner East Asia Company & Far East Whisky
7:30pm-8:30pm		MYSTERY BOX CHALLENGE Chef Jonathan Kinsella (db Bistro & Oyster Bar) VS Chef Sabrina Stillhart (Bread Street Kitchen)	

Class schedule is subject to change.

For the latest updated schedule, please visit:

www.MarinaBaySands.com/EpicureanMarket