

Press Release



FOR IMMEDIATE RELEASE

Marina Bay Sands' Epicurean Market to make sizzling return

*Culinary extravaganza to be held on 12-14 September
as part of integrated resort's Formula One celebrations*

Singapore (1 July 2014) – The highly-anticipated Epicurean Market by Marina Bay Sands returns for the second year with a fresh theme and participation by the integrated resort's stellar cast of celebrity chefs as well as the country's finest wine distributors and food suppliers. The gourmet food and wine appreciation event will be held on 12-14 September 2014 at Marina Bay Sands, as part of the property's Formula One celebratory offerings.

The journey to a gastronomic adventure begins at Epicurean Market, which features a sophisticated indoor picnic theme this year within a beautiful garden setting. Guests will get to savour exquisite dishes and fine wines from over 50 restaurants, wineries and leading brands, expand their culinary knowledge through master classes and indulge in a market brimming with fresh produce.

Fresh from their Asia's 50 Best Restaurants victories, award-winning chefs **David Thompson** (Long Chim) and **Tetsuya Wakuda** (Waku Ghin) will join their Singaporean contemporary **Justin Quek** (Sky on 57) in the line-up. Other renowned chefs making an appearance and giving master classes include Mozza's **Nancy Silverton**, recipient of the 2014 James Beard Foundation's coveted 'Outstanding Chef' award, and **David Myers**, award-winning chef and restaurateur from Los Angeles.

Mr Tamir Shanel, Vice President of F&B, Marina Bay Sands said, "We are proud to bring back the Epicurean Market which will showcase the finest food, wine, spirits and fresh produce under one roof. This is an opportunity for our renowned chefs, wine distributors, gourmet hunters and food connoisseurs to gather and celebrate a weekend of great food and entertainment."

Special zones will be curated to host the many activities taking place at Epicurean Market – at the wine appreciation area, connoisseurs can sample fine wines paired with scrumptious bites and enjoy live entertainment. Cocktail lovers can head to the sleek central bar area, where top bartenders and mixologists from the property will gather to serve their signature concoctions and demonstrate their craft. Guests can also bring home a part of the epicurean fare with the gourmet produce at the Fresh Food Market. At the gourmet coffee and dessert zone, a selection of coffee blends from around the world will be roasted to perfection and accompanied by luscious dessert creations.

Priced at \$23 per person for a three-day pass, each ticket comes with a pair of premium wine glasses by Schott Zwiesel. Each visitor will gain complimentary access to an exciting line-up of master classes by chefs and bakers, food and drink demonstrations by sommeliers, wine producers, mixologists and various industry experts.

Master Class Highlights

One highlight of the master classes is a mystery box cook-off between executive chefs Jonathan Kinsella (db Bistro Moderne) and David Almany (Osteria Mozza) as they challenge each other to prepare a dish using ingredients from a mystery box in an hour or less.

Take a peek into the fascinating history and origins of vermouth and aromatised wine as Marina Bay Sands' mixologist Lucas Swallows demonstrates how to create light, aperitif style drinks using top Italian and French aromatised wines. Guests will also learn how to store and utilise these premium spirits at home.

Learn the art of cocktail tasting and setting up a personalised home bar in style with two award-winning head bartenders, Joe Alessandrone and Zdenek Kastanek from Proof & Company Spirits. Through these two master classes, guests will learn how to assess the balance, flavour, ingredients and overall quality of cocktails, as well as learning how to build a home bar by selecting spirits, bar tools and other necessities.

Marina Bay Sands Executive Chef Christopher Christie, who was named Executive Chef of the Year at the 18th World Gourmet Series Awards of Excellence in 2014, will be presenting a sustainability-themed workshop for eco-conscious foodies.

Aspiring junior bakers can take part in an interactive workshop with db Bistro Moderne's Executive Pastry Chef Benjamin Siwek as he leads 25 children in a Junior Pastry Academy session, guiding them to create delicious chocolate chip cookies and marzipan animals.

More activities await the little ones at a specially-created kids-friendly zone operated by **Fidgets City**. It includes interactive craft workshops designed with a culinary theme in mind. Children can stretch their imagination and create their own "dishes" with art and craft materials.

Star Chefs at Marina Bay Sands



(L-R): David Thompson (Long Chim), David Myers, Tetsuya Wakuda (Waku Ghin), Justin Quek (Sky on 57), Nancy Silverton (Mozza)

Participating in Epicurean Market for the first time, renowned chef **David Thompson** will present the intense flavours of Thai cuisine, the hallmark of his upcoming restaurant Long Chim, located at Atrium 2 at The Shoppes at Marina Bay Sands. David's Bangkok restaurant Nahm was placed No. 1 on Asia's 50 Best Restaurants list and 13th on World's 50 Best.

Another new face at Epicurean Market is acclaimed Los Angeles-based chef **David Myers**. Renowned for his modern flavours inspired by his travels around the world, Myers has won several awards, including a Michelin Star for his first restaurant (Sona) at Los Angeles in 2007, Chef of the Year (Angeleno 2004) and Best New Chef (Food and Wine 2003). He will be offering a sneak peek to a brand new restaurant concept at Marina Bay Sands.

Slated to open at Marina Bay Sands in 2015, the new restaurant to be helmed by Myers will be edgy and vibrant, backed by a strong cocktail programme. The bar will showcase a cocktail culture that fuses the best of the east and west with fresh ingredients, handcrafted to perfection. The cuisine features fresh produce and charcoal-grilled delights in small plates, blending the best flavours of Asia and California, paired with carefully curated drinks.

Guests can get up-close and personal with one of America's greatest chefs and bakers **Nancy Silverton**, who will return to Epicurean Market to present workshops with her usual flair and charm. Guests can also sample the splendid dishes at Osteria Mozza and Pizzeria Mozza, created by Nancy, celebrity chef Mario Batali as well as acclaimed winemaker and MasterChef judge Joe Bastianich.

Tetsuya Wakuda, whose masterclasses were a runaway hit at last year's Epicurean Market, will return to spice up the action at the auditorium that is designed to take in even more participants. He will meet fans, impart tips, and conduct his legendary workshops. The award-winning flavours of Waku Ghin - ranked seventh on Asia's 50 Best Restaurants list and 50th on World's 50 Best- will be available at the Waku Ghin booth, alongside its exclusive sake and other fine spirits.

As the first Singaporean chef to be invited to Vegas Uncork'd by Bon Appétit, a global culinary event held at Las Vegas in May 2014, **Justin Quek** of Sky on 57 has brought Asian delights to the gourmet world stage. At Epicurean Market, Justin Quek will continue to charm guests with his inimitable wit, practical tips and Franco Asian cuisine from Sky on 57. Fans can purchase his cookbooks and show plates depicting paintings from award-winning contemporary Chinese artist Lin Hairong.

Between master classes and delectable bites, guests will get the opportunity to engage with the celebrity chefs during cookbook autograph-signing sessions and other in-booth activities.

Restaurants at The Shoppes at Marina Bay Sands will lend their weight to the exciting lineup of activities at Epicurean Market. Take a journey through North India's rich cuisines with **Punjab Grill** as Executive Chef Javed Ahamad showcases the diverse flavours of his dishes. Savour **KU DÉ TA's** modern Asian cuisine led by Executive Chef Frederic Faucheu as he presents his dishes and signature cocktails from its trendy bar, as well as delectable treats from international seafood and sushi buffet restaurant **Todai** by Executive Chef Kevin Nam.

Epicurean Market will be held at Sands Expo and Convention Centre, Basement 2, Hall D & E from 12-14 September 2014. Tickets are available from 7 July 2014.

Ticket	Price (includes booking fee of S\$1 per ticket)	Buy tickets at
<p>From 7 July 2014</p> <p>General Admission Ticket <i>Includes 3-day access pass and two premium wine glasses* by Schott Zwiesel valued at S\$37.</i></p> <p><i>*While stocks last</i></p>	<p>S\$23</p>	<ul style="list-style-type: none"> • Marina Bay Sands Box Offices • Marina Bay Sands Hotline (+65 6688 8826) • Marina Bay Sands Website (www.marinabaysands.com) • SISTIC Sales Channels

Follow #epicureanmarket on Marina Bay Sands' social media platforms to get updates and join in the conversation.

For more information on Epicurean Market leading up to the event, please refer to <http://www.marinabaysands.com/epicurean-market>

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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

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