

Press Release



FOR IMMEDIATE RELEASE

Epicurean Market to return on 11-13 August

Festival celebrates 5th year anniversary, tickets for three-day culinary fair are now on sale



Singapore (1 June 2017) – Marina Bay Sands’ signature culinary festival, *Epicurean Market*, is set to cook up a storm on 11 – 13 August at the Sands Expo and Convention Centre this year. To commemorate its fifth-year milestone, Epicurean Market 2017 will offer a new Singapore street food experience and cocktail bar inspired by local flavours.

The new **Singapore Street Food** experience will be set in a traditional two-storey shophouse that will highlight the best of multi-cultural Singaporean delicacies and evoke a sense of nostalgia. Presented by RISE, Marina Bay Sands’ international buffet restaurant, the Singapore Street Food experience will feature local dishes such as *Teochew Png Kueh*, *Roti Prata* and *Rendang Pipi Daging* (braised wagyu beef cheek with rendang-style and turmeric ginger rice). Visitors can also look forward to live demonstrations of the making of the savoury pastry *Char Siew Soh*, or try local dishes with a twist such as the “*Ginseng*” *Abalone Bak Kut Teh*; and *Banana fritter with gula Melaka ice cream*. Traditional sweets such as the *Ice Kachang Ball*, *Ice Chendol*, “*Ting Ting Tang*” and *Muah Chee* will also be featured.

In between bites, guests can also visit the new **Kampung Bar** that will offer a selection of local hawker fare inspired cocktails designed by some of the best Diageo World Class



bartenders. Expect to taste familiar spices such as chili, lemongrass and pandan in cocktails created with premium spirits like Tanqueray Gin and Don Julio tequila.

These local flavours will be offered alongside the international cuisine – from celebrity chef signature bites to award-winning wines and fresh produce – that has been the hallmark of Epicurean Market for the last five years.

Ms. Christine Kaelbel-Sheares, Vice President of Food & Beverage at Marina Bay Sands said, “We have come a long way since Epicurean Market was introduced five years ago. Each year brings new faces and activities, which culminates in an adrenalin-charged three-day celebration of food and wine. This year, we’re happy to welcome back familiar brands and participants to our line-up, and are excited to dedicate an entire section to local street food. It’s our way to celebrate the nation’s rich tapestry of flavours and culture, as Singapore crosses its 52nd birthday in the same month.”

New restaurants in town

Epicurean Market 2017 will also offer a sneak preview of **Lavo** – a multi-concept restaurant, lounge bar and nightclub that is set to open at Marina Bay Sands. Lavo is a famed international nightlife brand, well-known for its upscale restaurants and nightclubs in Las Vegas and New York and is making its Asian debut at Marina Bay Sands. At Epicurean Market, Lavo will offer a taste of its Italian fare with its signature *Meatball with ricotta*, and dishes such as *Prawn Fra Diavolo Chifferi Pasta*, and *Sliced Prime NY Strip Steak Roasted Tomato Chimichurri on Crostini*.

Another new entrant to Epicurean Market is Japanese ramen restaurant chain **IPPUDO**, who will be serving up its newest rendition of the *Maze Soba* and sides such as *Crispy Corn* and *Chicken Karaage*.

The new restaurants will be featured alongside Marina Bay Sands’ signature restaurants -- Adrift by David Myers, Gordon Ramsay’s Bread Street Kitchen, CUT by Wolfgang Puck, db Bistro & Oyster Bar by Daniel Boulud, Osteria and Pizzeria Mozza by Mario Batali and Nancy Silverton, The Bird Southern Table & Bar by John Kunkel, Waku Ghin by Tetsuya Wakuda and Spago by Wolfgang Puck.

Anchor participants of Epicurean Market such as CÉ LA VI, Punjab Grill, Jin Shan and The Coffee Bean & Tea Leaf – Beanstro will also dish out their signature bites.

The Connoisseur Series - premium wine and spirits masterclasses

Back by popular demand since its introduction at Epicurean Market last year, The Connoisseur Series returns with a selection of premium master classes led by the finest wine and spirits experts in the business.

Whisky aficionados can dive deep into the world of premium Japanese Whisky with a tasting of Single Malts such as Karuizawa 40, Chichibu Japan Warrior Series Number One Single Cask 2369, or customized Yamazaki, Hakushu and Nikka from miniature Oak Barrels in a



series of masterclasses. Other premium masterclasses include an exploration of world class sparkling wine beyond Champagne and rediscovering the Rhone Valley with renowned winery, M.Chappoutier. Tickets to the Connoisseur Series are available for sale at www.marinabaysands.com/epicureanmarket.

Late night festivities at Epicurean Market

Another key highlight is a late night experience where Epicurean Market turns up the volume and transforms into a night spot. Guests can linger late into the night to groove to the tunes spun by international DJs, or head to the Diageo World Class Bar helmed by renowned bartenders for handcrafted cocktails. This experience is complimentary for all Epicurean Market visitors and is held on 11 and 12 August from 10pm to 2am.

Masterclasses

Pick up kitchen secrets from renowned chefs and tips from the industry's best wine and spirits experts from a list of 30 masterclasses that are complimentary to visitors. Watch renowned chefs in action such as the world famous **Tetsuya Wakuda** in his masterclass on fresh produce and flavours, or **Nancy Silverton** – who was recently featured on the popular Chef's Table by Netflix – on making small bites that will impress any home party. The award-winning Los-Angeles based gypsy chef **David Myers** will also be demonstrating his Californian Izakaya cuisine inspired by his travels. Other masterclass highlights includes tips on how to make a classic Bouillabaisse by executive chef Jonathan Kinsella of db Bistro & Oyster Bar, and cooking the traditional Sunday Roast by Sabrina Stillhart, executive chef of Bread Street Kitchen.

Farmer's Market

Bring home fresh produce and fine gourmet produce from Asia, Europe and North America at Epicurean Market's specially curated Farmer's Market. This year, the Farmer's Market is set to be bigger with more produce, seafood and a larger selection of craft beer and juices, along with brands such as Huber's Butchery, The Cheese Artisans, Sincere Dim Sum and Épicerie Boulud. Helmed by db bistro's pastry chef Mandy Pan, the Épicerie Boulud stand will feature an expanded pastry selection featuring whole cakes, petit desserts, macarons, ice creams and Daniel Boulud's signature *Madeleines* that will be baked on the spot.

Booking Your Tickets

You can now purchase tickets to the culinary event of the year. Three-day passes are priced at S\$39 which includes a signature dish worth S\$15¹, access to masterclasses and late night festivities that feature live DJ sets and cocktails from renowned mixologists.

Sands Rewards LifeStyle members can enjoy 15 per cent² off tickets.

¹ From participating outlets including Adrift, Bread Street Kitchen, CUT by Wolfgang Puck, db Bistro & Oyster Bar, Lavo, Osteria and Pizzeria Mozza, RISE, Spago, The Bird, Waku Ghin.

² Membership card must be presented at the point of purchase or redemption. Please visit www.marinabaysands.com/epicureanmarket for more details.



Opening hours	Friday and Saturday 11 and 12 August 2017	Sunday 13 August 2017
Epicurean Market	12pm – 2am	12 pm – 9pm

Tickets are now available at www.marinabaysands.com/epicureanmarket

Follow #EpicureanMarket on Marina Bay Sands' Facebook, Instagram and Twitter, as well as the Facebook event page for further updates.

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About Epicurean Market

Epicurean Market is Marina Bay Sands' signature culinary festival that celebrates the best in food, wine, spirits and gourmet products. Started in 2013, the annual food and drink festival has become one of the most anticipated culinary events in the region. Epicurean Market is held over three days featuring celebrity chef appearances, masterclasses, signature bites from award-winning restaurants at Marina Bay Sands, a specially curated farmer's market, a cocktail bar, a late night experience and a wine walk with over 20 merchants.

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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