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FOR IMMEDIATE RELEASE

The countdown to Epicurean Market 2017 begins

Three days of culinary festivities at Marina Bay Sands with over 70 participants on 11-13 August

Singapore (25 July 2017) – The stage is set for the return of Epicurean Market 2017, the hallmark food and wine celebration at Marina Bay Sands taking place from 11-13 August.

From Michelin-starred signature bites, to rare whiskies and spirits, farm-fresh produce and stellar master classes across three expansive halls, the organizers of Epicurean Market are gearing up to make its fifth year milestone the best edition yet.



Dishes available at Epicurean Market: (L-R) Marinated Botan Shrimp with Sea Urchin and Caviar from Waku Ghin, Lobster Roll from db Bistro & Oyster Bar, Margherita from Pizzeria Mozza, Crispy Chicken Buttermilk Biscuits from The Bird Southern Table & Bar, Steak from CUT by Wolfgang Puck

Signature bites from over 20 restaurants

Take your palates for a grand culinary tour at over 20 restaurants in Marina Bay Sands as they serve their signature bites at Epicurean Market. This year, ticket-holders get to enjoy a free signature dish worth S\$15 from participating outlets such as Adrift, Bread Street Kitchen, CUT by Wolfgang Puck, db Bistro & Oyster Bar, LAVO, Osteria and Pizzeria Mozza, RISE, Spago, The Bird Southern Table & Bar and Waku Ghin. The complimentary bites include Bread Street Kitchen's signature Fish & Chips, one of the best-sellers during last year's Epicurean Market.

Guests can also enjoy a sneak peek at the highly-anticipated **LAVO**, a multi-concept restaurant, lounge, bar and nightclub hailing from New York and Las Vegas that is opening at Sands SkyPark. Upcoming French tearoom and patisserie **Angelina Café**, which has

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charmed generations of creative forces such as French writer Marcel Proust and powerhouses such as Coco Chanel, will also present its delicatessen and signature hot chocolate. Other new participants include Japanese ramen chain restaurant **IPPUDO**, contemporary bar bistro concept **Dallas Café & Bar** and Chinese restaurant **Seafood Paradise**.

This year, local cuisine will be celebrated in a big way. The newly refurbished RISE international buffet restaurant will present the best of multi-cultural Singaporean delicacies – including its specialty 48-hour slow cooked braised beef brisket – at the new **Singapore Street Food** experience, set in a traditional two-storey shophouse. Visitors can look forward to live cooking demonstrations, and indulge in local dishes such as Teochew Png Kueh, Roti Prata and Rendang Pipi Daging (braised wagyu beef cheek rendang with turmeric ginger rice).

Wines and spirit-lovers are also in for a treat as Epicurean Market welcomes five bars and 35 wine booths this year, the largest beverage programme put together so far.

Diageo is making a big splash at this year's Epicurean Market with five specialty bars including the new **Kampung Bar**, a **Tanqueray Garden** serving up the well-loved Gin and Tonic, the signature **World Class Bar** helmed by Singapore Diageo Reserve World Class Winner 2017 Sin Kim Shin, a **Whisky Lounge** and the **Singleton Sensorium**.

The Kampung Bar will showcase four original cocktails highlighting local flavours created by Singapore Diageo Reserve World Class Winner 2016 Boo Jing Heng. **The Singleton Milo Peng** is a sweet and rich flavoured twist on an all-time favourite with Singleton of Glen Ord 12 years old and milo powder. Other cocktails to look out for is the **Ketel One ABC**, a refreshing concoction of beetroot, apple, citrus and elderflower with smoky aromas of beetroot infused Ketel One vodka or the **Laksa Remos**, a creative take on the classic ramos gin fizz with Tanqueray London Dry Gin, lemon, egg white, coconut, laksa leaves and soda water. Lastly, the **Kaya Sour** is a sweet and sour combination of Bulleit Bourbon, kaya, Frangelico, egg white and pandan bitters.

Wine connoisseurs can look forward to the largest showing of wine vendors this year at the **Wine Walk**, including TTG Wines, Alfa International and Asia Wine Network which will be showcasing a range of organic and biodynamic wines. Japanese wine and sake lovers will be delighted with Epicurean Nomads and Kirei Japanese Food Supply who will offer tastings and special prices for Japanese wines, sake and beers. Anchor participants including KOT Selections, Monopole, Singapore Straits Wine Company and Le Vigne will also be present.

Complimentary Master Classes

Beyond the feasting, participants can experience plenty of non-stop action at the auditoriums as industry gurus gear up for 27 complimentary master classes on food, wine, and spirits.

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Pick up tips from renowned chefs such as two-Michelin starred chef Tetsuya Wakuda (Waku Ghin), Nancy Silverton (Mozza), David Myers (Adrift), David Thompson (Long Chim), Hide Yamamoto and Javed Ahamad (Punjab Grill) on mastering their respective cuisines.

Gibran Baydoun, the charismatic General Manager of Adrift, will present a session on how to create an epic bar experience, together with the restaurant's new bartender Voltech Bazant. Over at Bread Street Kitchen, Bar Manager William Pravda will teach participants how to build a home bar. Guests can also dive deep into the world of cocktails with Proof & Co, or take a journey with the Singleton Sensorium presented by Whisky Evangelist Mike Soldner.

Watch our chefs and sommeliers bring out their competitive sides with the Mystery Box Challenge and the inaugural Sommelier Blind Tasting Battle. The **Mystery Box Challenge**, the festival's epic culinary showdown, will pit Sabrina Stillhart (Executive Chef of Bread Street Kitchen) against three-time winner Jonathan Kinsella (Executive Chef of db Bistro & Oyster Bar). Award-winning sommeliers Britt Ng from Bread Street Kitchen and Erwin Tang from Osteria Mozza will also battle it out at the first-ever **Blind Tasting Battle**.



Star studded chefs' appearances: (L-R) Tetsuya Wakuda (Waku Ghin), Nancy Silverton (Mozza), David Thompson (Long Chim), David Myers (Adrift), John Kunkel (The Bird Southern Table & Bar)

The Connoisseur Series

Back by popular demand since its introduction last year, the Connoisseur Series is a selection of premium master classes led by the finest food, wine and spirits experts in the business.

For the first time at Epicurean Market, get up close with Ivan Karlić, a third-generation truffle hunter from the Buzet region, the truffle capital of Istria in Croatia, on his stories about truffle hunting and tasting. For generations, the Karlić family hunts truffles with their dogs in oak forests and is renowned for taking visitors on a breath taking truffle-hunting experience. In this exclusive master class, Ivan Karlić will share about his experiences and provide cooking demonstrations with his prized truffles.

Japanese whisky lovers will be delighted with three specially curated master classes presented by East Asia Company & Far East Whisky. Experience a tour of rare Japanese whiskies in the *Japanese Aged Single Malt & Blended Whiskies* master class, or taste the

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Customized Yamazaki 12, Hakushu 12 and Hibiki 12 from miniature American charred White Oak Barrels in this special master class. The *Karuizawa and Chichibu* masterclass will also feature some very old and rare malts from new award-winning Japanese distilleries.

Discover the King of Cognacs with Remy Cointreau International and get an insight into how and why the Louis XIII is one of the most coveted and expensive spirits in the world.

Tickets to The Connoisseur Series can be booked at www.marinabaysands.com/epicureanmarket.

Farmer's Market

Pick up fresh produce at close to wholesale prices at the Farmer's Market where produce is air-flown from Asia, Europe and North America. This year, expect a larger selection of craft beer and juices as well as take-home goodies from Chef Daniel Boulud's **Épicerie Boulud** that will feature an expanded selection of pastries and desserts made on the spot. The **Mozza** booth in the Farmer's Market will also offer fresh hand-made pasta and its exclusive spice rubs.

Citibank Singapore returns as the Presenting Sponsor of Epicurean Market.

"Citibank Singapore is proud to be the Presenting Sponsor of the Epicurean Market for the fourth consecutive year. This is an especially eventful year as the culinary festival marks its fifth year anniversary. As one of the largest credit card issuers in Singapore with leading best-in-class dining programs, we consistently look to bring novel culinary experiences to our customers. Our card members will benefit from exclusive perks including discounted ticket prices for the three-day fair which offers access to celebrity restaurants, fine foods, and premium wines and spirits. This year, our card members will also get to enjoy the Singapore street food experience and cocktail bar to mark the event's fifth-year milestone," said Vikas Kumar, Head of Cards and Personal Loans at Citibank Singapore."

Other sponsors include Official Soft Drink **Coca-Cola**, Official Artesian Water **FIJI**, Lifestyle Sponsor **Miele**, Official Car **INFINITI** and Official Entertainment Media **TimeOut Singapore**. The event is also supported by Friends of Epicurean, including **Chin Guan Hong, Classic Fine Foods, Fortune Impex, Lau Choy Seng** and **Sincere Food**.

Ticketing Details

Tickets to Epicurean Market are selling fast. 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. The show is staged at Halls A, B, C of Sands Expo and Convention Centre.

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*.

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Sands Rewards members can enjoy 15 per cent² off tickets.

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.

Chef's Table

In the lead up to Epicurean Market, Osteria Mozza will be hosting a special black truffle wine dinner by Nancy Silverton on 10 August. Join Californian Celebrity Chef Nancy Silverton, winner of the James Beard Foundation's Outstanding Chef Award and recently featured on the Netflix series *Chef's Table*, as she hosts a six-course dinner (S\$180++ and wine pairing supplement at S\$120++) featuring the black truffle. Savour the best of Osteria Mozza's Italian cuisine boasting the prized truffles from beginning to the end. To reserve, call 6688 8522 or email Mozza-Reservations@MarinaBaySands.com.

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