

# Press Release



FOR IMMEDIATE RELEASE

## Let the countdown to Marina Bay Sands' Epicurean Market begin

*Inaugural three-day food and wine appreciation event offers over 30 masterclasses and workshops from 25-27 Jan*



**Singapore (8 Jan 2012)** – With just a couple of weeks to go before Marina Bay Sands takes the culinary centrestage, celebrity chefs and other participants of this inaugural event are hard at work preparing for this special three-day celebration of the finest food and wine. Occupying 12,500 square metres of space across Halls A, B and C of Sands Expo and Convention Centre, this event will offer a dazzling array of food, wine and spirits, complimented by over 30 exciting masterclasses and workshops across three days.

### **Celebrity Chef Restaurant Masterclasses and Workshops**

Guests can learn how to make a signature Lyonnaise dish from renowned celebrity chef and Lyon native, Daniel Boulud, of db Bistro Moderne. For an Italian how-to, guests can attend the masterclass of celebrity chef Nancy Silverton, co-owner of Osteria and Pizzeria Mozza, as she demonstrates three classic pasta dishes as well as a burrata cheese creation, a Mozza signature. Chef Nancy will also be conducting an additional workshop teaching three of Mozza's signature salads, each demonstrating the versatility of lemon vinaigrette. Celebrity chef Justin Quek will host a masterclass teaching fish-lovers how to cook the perfect fish, and for the kitchen novice, a workshop demonstrating essential kitchen tools and techniques. Chef Tetsuya Wakuda of Waku Ghin will also be conducting a workshop demonstrating soulful dishes from his refined European/Japanese cuisine.

For the avid baker, an array of masterclasses and workshops conducted by the pastry chefs from SweetSpot, CUT, db Bistro modern and Au Chocolat, are available. Pastry-lovers can learn how to make the perfect macaron, create the most decadent chocolate fondant at home, and master the art of making brioche. Access to the workshops, held at The Auditorium, is on a first-come-first-served basis, subject to the capacity of each session. The



(Left to right) Signature celebrity chef restaurant bites available: CUT's Mini Kobe "sliders"; selected meat cuts from CUT Butcher Shop including meat from Snake River Farms (Striploin, Ribeye, and Tenderloin) and Japanese Wagyu from Shiga (Striploin, Ribeye, and Tenderloin); Guy Savoy's Artichoke and black truffle soup, layered brioche with mushrooms and truffles.

masterclasses will be held at the Masters Classroom, a more intimate setting for up to 50 persons. A limited number of seats for the masterclasses will be available for online pre-event registration via [www.marinabaysands.com/EpicureanMarket](http://www.marinabaysands.com/EpicureanMarket), while the remaining seats are available for walk-in guests.

### **Celebrity Chef Area**

Guests new to the celebrity chef experience at Marina Bay Sands can wander over to the celebrity chef area of Epicurean Market, where booths of all six<sup>1</sup> celebrity chef restaurants will be located. Here, they can purchase delectable signature restaurant dishes to sample, including **Osteria Mozza's**<sup>2</sup> *Buricotta with Radicchio, Spiced Walnuts, Honey & Fried Rosemary* and *Crispy Pig's Trotter with Frisée, Apple and Mustard*, Sky on 57's *Prawn and Mango salad, Beef Noodle Soup, and Miso Cod*, **Guy Savoy's** *Artichoke and black truffle soup, layered brioche with mushrooms and truffles* and *Grapefruit Terrine with Tea Sauce*, **db Bistro Moderne's** *Harissa Spiced Tuna with Moroccan Chickpea Salad, Preserved Lemon and Tzatziki*, and **CUT's** *Crab and Shrimp Louis, Mini Kobe "sliders", and Sliced Snake River Farms Striploin, Potato Puree and Creamed Spinach*. Prices of dishes in the Celebrity Chef Area start from \$3.00<sup>3</sup>.

In addition to tasting dishes, guests can also buy a selection of celebrity chef goods ranging from cookbooks, Chef Tetsuya Wakuda's famous truffle salt to Justin Quek's upcoming brand of ready-made sauces, *Justin Quek Flavours*. For those who want to replicate the CUT experience at home, a selection of meat cuts from the CUT Butcher Shop is also available during the event. These varieties are served in the restaurant daily and include the *U.S.D.A. Prime, Illinois, Corn Fed, AmericanWagyu / Angus "Kobe Style" Beef From Snake River Farms, Idaho* and *True Japanese 100% Wagyu Beef from Shiga Prefecture, Honshu, Japan*.

<sup>1</sup> The six celebrity chef restaurants at Marina Bay Sands are CUT, db Bistro Moderne, Guy Savoy, Osteria and Pizzeria Mozza, Sky on 57 and Waku Ghin.

<sup>2</sup> All dishes sold at the Osteria and Pizzeria Mozza booth will cost \$5.00 but if guests purchase three savory dishes and one dessert then they will be charged \$18.00 instead of \$20.00.

<sup>3</sup> CUT's *Crab and Shrimp Louis* will be priced at \$3.00 per piece.



(Above) Celebrity chef restaurant Guy Savoy's signature dish 'Colours of Caviar'. This will be taught during the Colours of Caviar masterclass hosted by Executive Chef and General Manager of Guy Savoy, Eric Bost. In addition, guests will learn about different caviar grades, their production techniques and how to select and present them.

### **Wine Appreciation**

A stunning array of artisanal wines will be presented and sold at the Epicurean Market Wine Appreciation area. Renowned Hugel & Fils winemaker Etienne Hugel will be flying in especially for this event. One of the most famous winemakers in Alsace, France, he will be conducting two masterclasses showcasing Alsace wines and the brand's top range 'Jubilee' wines, mainly from the Grand Cru vineyards Schoenburg and Sporen. In addition, winemaker and owner Dominique Portet from Yarra Valley, Australia, and principals from Bodegas Roda from Rioja, Spain, and Mt Difficulty Winery from Central Otago, New Zealand will also be travelling to Singapore to present their wines and conduct excellent masterclasses. These add to the wines being brought in by over 20 wine distributors for the event including Alfa International, Wine Culture, Beam Global, Auric Pacific, Pinnacle Wine & Spirits, Top Wines, Excaliber Trading, Monopole, Hermitage, Asia Wine Network, Hock Tong Bee, J&D Burleigh, Enoteca, Kot Selections, Intervino, Giorgio Ferrari, Rubicon Reserve Wines, Magma German Wines, Angra Wine & Spirits, Unique Wines and Singapore Straits Wine Company.

### **Fine Spirit Appreciation**

For whisky and cognac lovers, event sponsor Beam Global will conduct four workshops helmed by their Global Brand Educator and Mixologist, Jamey Merkel. *The Courvoisier Connoisseurs Collection* sessions will teach the art of cognac appreciation, complete with tastings of new 12- and 21-year-old cognacs. Whisky aficionados should head for *The Macallan Master of Fragrance* sessions, where Merkel will use 12 bespoke aroma oil blends within Macallan's 'magical' box to educate the nose on various whisky notes.

### **Market Place**

Guests can also expect an exciting array of products and produce from event sponsor Market Place. Occupying over 2,000 square metres of space at Epicurean Market, it will have an Oyster Bay in their Gourmet Hall carrying a diverse range of oysters, including Pacific, Fines de Claire and Tsarskaya from France. In its Seafood Bay, cooked seafood like Snowcrab legs, Crystal Prawns, as well as some special smoked scallops, prawns, salmon and mussels will be available for purchase. Meat-lovers can purchase Waygu Beef, Angus

Cuts and cuts from a whole roasted lamb at the hot kitchen area. Cheese connoisseurs will also delight in close to 75 varieties of AOC-certified gourmet cheeses from France, and some of the best international cheeses from Italy, Norway, Spain, Holland, USA and Canada. The Wine Market section will feature wines ranging between S\$18.00-S\$280.00 per bottle, with sampling of over 20 varieties of wine priced at \$5.00 per glass. Market Place will offer free home delivery in the following week with a minimum purchase of S\$100.00. In addition, Spanish Iberico, Italian parma ham, salami and antipasti will provide a perfect complement to the wines.

### **Beer Garden and Beverage Offerings**

Over at the Beer Garden, guests can quench their thirst by purchasing beer sponsor Archipelago Brewery's limited edition Mandarin Radler - a light, fruity and refreshing craft brew specially created for the upcoming festive season. This will be sold alongside Archipelago Brewery's full range of craft beers: Belgian Wit, Summer Ale, Bohemian Lager and Irish Ale.

As the official beverage sponsor of Epicurean Market, Coca-Cola Singapore will be gifting each Epicurean Market guest with the newest addition to its portfolio, Aquarius isotonic drink – one of The Coca-Cola Company's billion-dollar brands and the first isotonic in Singapore to contain a unique combination of electrolytes, Vitamin Bs and Guarana.

Other event sponsors of Epicurean Market include UOB, Tott, and Epicure Magazine.

### **TICKETING INFORMATION**

Epicurean Market arrives in style at Sands Expo and Convention Center, Level 1, from 25-27 January. Ticketing details are as follows:

<b>Ticket type</b>	<b>Price (excludes booking fees)</b>	<b>Buy tickets at</b>
<b>VIP Package</b> 3-Day Access	S\$95 (includes S\$30 Epicurean Market vouchers and access to VIP Lounge)	<ul style="list-style-type: none"> <li>• Marina Bay Sands Box Offices</li> <li>• Marina Bay Sands Hotline (+65 6688 8826)</li> <li>• Marina Bay Sands Website (www.marinabaysands.com)</li> </ul>
<b>Epicurean Market + Art Stage Singapore Package</b> 1-Day Access Pass to both events at Marina Bay Sands	S\$67 (includes S\$30 Epicurean Market vouchers)	<ul style="list-style-type: none"> <li>• Marina Bay Sands Box Offices</li> <li>• Marina Bay Sands Hotline (+65 6688 8826)</li> </ul>
<b>General Admission Ticket</b> 1-Day Access Pass	S\$59 (includes S\$30 Epicurean Market)	<ul style="list-style-type: none"> <li>• Marina Bay Sands Box Offices</li> <li>• Marina Bay Sands Hotline (+65 6688 8826)</li> </ul>

	vouchers)	<ul style="list-style-type: none"> <li>Marina Bay Sands Website(<a href="http://www.marinabaysands.com">www.marinabaysands.com</a>)</li> </ul>
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Tickets are also available through SISTIC's Sales Channels.

\*[Art Stage Singapore](#), Asia's global art gathering, will be staging its third edition of its fair from 24 – 27 January at Marina Bay Sands.

Special ticketing offers are also available for members of Sands Rewards LifeStyle, UOB card members, as well as hotel guests of Marina Bay Sands and selected hotels in the Marina Bay vicinity.

For more information on Epicurean Market leading up to the event, please refer to [www.marinabaysands.com/EpicureanMarket](http://www.marinabaysands.com/EpicureanMarket).

#### 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](http://www.marinabaysands.com)

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