

# Press Release



FOR IMMEDIATE RELEASE

## Marina Bay Sands unveils premium master classes and more at Epicurean Market

*Signature dishes from celebrity chef restaurants and after-parties await*

Singapore (25 July 2016) – As the countdown to this year's Epicurean Market begins, Marina Bay Sands is serving up a smorgasboard of new offerings to excite food and wine connoisseurs and bring out the foodie in you.

From its **Sands Signature Series** of masterclasses led by the most discerning wine and spirits aficionados, to new booths and dishes to try in the celebrity chef arena, visitors will be able to indulge in culinary delights all weekend from 12 to 14 August at the Sands Expo and Convention Centre. Late night after-parties will also keep foodies dancing and dining till early morning.

This year, Epicurean Market will also feature newly-awarded Singapore Michelin-starred restaurants **Waku Ghin by Tetsuya Wakuda** and **CUT by Wolfgang Puck**, alongside award-winning restaurants and celebrity chefs.

### **A Journey of Fine Wines and Spirits with Sands Signature Series**

For the first time, Epicurean Market will introduce the luxury **Sands Signature Series**, a selection of premium master classes led by the finest wine and spirits experts in the business.

Wine enthusiasts can experience a journey through the 'Whistlestop Terroir of Australia', a master class designed to offer a glimpse into the incredible diversity of Australia and New Zealand's wine regions. Attendees will explore regional variations of the same grape and learn from the winemakers themselves. They can also opt to learn all about the 'Treasures of Tuscany' as they sample wines from Italy's most famous appellations, Brunello di Montalcino and Chianti Classico. Taste wines from two of the finest and most well-known producers of the region – Isole e Olena and Poggio Antico – while learning about the passion, history and innovation behind their wine making.

A 'Sparkling Shiraz Food Pairing Odyssey' provides the perfect option for those hoping to demystify wine and food pairings. In addition to exploring the different styles of Sparkling Shiraz produced throughout Australia, attendees will get to discover unconventional and unique Sparkling Shiraz food pairings.

Those looking to learn more about the production of biodynamic wines will enjoy 'Coulée de Serrant - A Retrospective'. Attendees will get to taste six vintages from the legendary Clos de La Coulée de Serrant, the touchstone of biodynamic farming.

Beyond wine, participants can indulge in Vintage Port, Rare Sake and Shochu tastings. A host of whisky master classes will also be on offer including 'Experiencing Rare Japanese Age - Statement Whisky', a master class dedicated to offering a comprehensive study of the history, production and variations of four different aged whiskies from Suntory, Hanyu and Chichibu Distilleries. Remy Martin's brand ambassador Chris Kwek will also conduct a Louis XIII Appreciation Class for those looking to understand the vision behind four generations of cellar masters dedicated to selecting, blending and ageing this remarkable spirit, deemed a cognac like no other.

Classes can be booked in advance via the Epicurean Market website [www.marinabaysands.com/epicureanmarket](http://www.marinabaysands.com/epicureanmarket)

### **Other Sumptuous Celebrity Chef Restaurant Eats**

Every year, Epicurean Market offers a spread of delicious and affordable dishes from a host of celebrity chef restaurant booths. This year, the market welcomes the addition of new booths that take pride of place in the celebrity chef restaurant arena.

Award-winning American restaurant **Yardbird Southern Table & Bar** will proudly make its debut, offering a taste of hearty Southern fare that patrons can look forward to when the restaurant launches at Marina Bay Sands next year. Tuck into delicious Southern favourites that include Llewellyn's Fried Chicken, Watermelon and Waffles and a Fried Green Tomato BLT. Restaurants **North** and the Michelin starred **Golden Peacock** from The Venetian, Macau will also be making a one-time only appearance at Epicurean Market. North will offer three signature dishes including a Poached Farm Chicken and Shrimp in Chinese yellow wine and Grilled Lamb Skewers with chilli and cumin. Golden Peacock will serve up their refined Indian fare including a Jhinga Avocado Raj Chaat and Makhmali Galouti Kebab.

Diners can enjoy a smorgasboard of signature dishes served up by Marina Bay Sands' powerhouse line-up of celebrity chef restaurants. Diners can head to Gordon Ramsay's **Bread Street Kitchen** booth for signature Fish and Chips, or visit **Mozza**, where they can look forward to handcrafted Pizzette and hand-pulled Mozzarella served with a host of accompaniments. Seafood lovers will enjoy the saffron infused Lobster Bisque and fresh Oysters shucked to order at the db Bistro & Oyster Bar booth.

**Waku Ghin's** signature dishes – many featured in the restaurant's renowned 10-course degustation experience – will be available during Epicurean Market. These include the famous Marinated Botan Shrimp with Uni and Caviar, Grilled Ohmi Beef with Wasabi and Sautéed Queensland Spanner Crab. Chef Tetsuya's Patisserie Platine will showcase its

stunning cakes and desserts at a separate booth within the market. Executive chef Joshua Brown will front **CUT**'s booth, offering popular favourites that include Snake River Farms New York Sirloin steaks, Lamb Shawarma and Baked Alaskan Pie.

Tuck into Asian-inspired fare from **Adrift by David Myers** that include a Jackfruit Turon with salted caramel and ginger ice-cream and Grilled Hokkaido Scallop with lemongrass, celeriac and myoga. At Justin Quek's **Sky on 57** booth, diners can discover traditional Asian flavours reimagined with a classical French twist, through dishes such as Papillote of Ginseng Infused Corn Fed Hen and a Poached Lu Shui Foie Gras on crispy mantou. For sumptuous Thai Street Food, head to David Thompson's **Long Chim** for Kao Soi Gai and Thai Coffee Ice Cream.

Celebrity chefs Daniel Boulud, Nancy Silverton, David Myers, David Thompson, Tetsuya Wakuda, Justin Quek and Yardbird Southern Table & Bar's Founder John Kunkel will all make appearances, personally serving up dishes at their respective celebrity chef restaurant booths to diners.

### **After Parties Galore**

After Parties on 12 and 13 August will ensure the revelry continues till early morning as event-goers groove to the music by CE LA VI resident DJs from 10pm to 2am. Savour cocktails and drinks from renowned mixologists and nibble on bar bites served by participating outlets.

Look forward to an exciting line up of some of Singapore's best DJs that will be helming the decks during Epicurean Market. YA5TH, who has performed alongside the likes of Lil' Jon, Far East Movement and Bruno Mars, will entertain the crowd with his unique blend of hip-hop and RnB that encompasses a mixture of funk, soul, club classics and dancehall. Party to the beats of internationally renowned DJ Patrick Oliver and Singapore veteran DJs Joshua P, Brendon P and Deepak, who will be spinning an extensive range of genres spanning retro, mainstream, commercial top 40s, contemporary, pop, house, and jazz.

### **Our Sponsors**

For the third consecutive year, Citibank Singapore proudly returns as the Presenting Sponsor of the Epicurean Market.

"This highly popular and acclaimed dining program offers our card members exclusive privileges such as discounted ticket prices to the event as well as a great opportunity to participate in an exclusive master class," said John Denhof, Head of Cards and Personal Loans at Citibank Singapore.

"Being a leading credit card issuer in Singapore, we constantly strive to bring to our customers the best culinary experiences featuring the region's finest food purveyors, leading restaurants and wine experts at attractive offers and perks. Epicurean Market is a further extension of the best-in-class dining programs offered by Citibank, including amazing, high-value deals such as Wine & Dine and \$100Gourmet," he added.

Other proud sponsors of Epicurean Market include Coca Cola, FIJI Water, Miele and Schott Zwiesel. The Official Entertainment Media is TimeOut Singapore.

### Purchasing Tickets

Tickets are available at [www.marinabaysands.com/epicureanmarket](http://www.marinabaysands.com/epicureanmarket). Priced at \$35, these 3-day passes include a pair of Schott Zwiesel champagne flutes worth \$46 and entry to the After Parties on Friday, 12 August and Saturday, 13 August from 10 pm to 2 am. The market will also have an extended opening from 12pm to 10pm on Friday and Saturday.

Join the conversation online with #EpicureanMarket and #MarinaBaySands.



### 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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