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Marina Bay Sands and CUT host inaugural Chefs Grand Tasting Dinner

Profits raised from sold-out dinner donated to designated charity Food from the Heart

Singapore (11 April, 2013) – Marina Bay Sands, together with CUT by Wolfgang Puck has successfully hosted the inaugural Singapore edition of the Chefs Grand Tasting Dinner on 8 April. This is part of the roll out of ‘Sands for Singapore’, Marina Bay Sands’ corporate social responsibility programme that gives back to Singapore in meaningful ways.

The Chefs Grand Tasting Dinner was initiated by CUT’s Chef Wolfgang Puck at Spago in Beverly Hills, in 2000. The idea was simple- to invite a number of renowned chefs into his kitchen to prepare a unique menu for guests, for a good cause. Proceeds from the dinners were donated to Meals on Wheels of Los Angeles. It turned out to be so popular that it became an annual sold-out charity dinner event held at the restaurant.
100% of profits from the evening went to Marina Bay Sands’ designated charity, Food from the Heart. Mr. Anson Quek, Executive Director of Food from the Heart, said, “Marina Bay Sands and CUT really put in a huge effort to making the fundraising event a great success, and an enjoyable experience for everyone who attended. We continue to be grateful for their efforts in organizing such events, such as their World Hunger Week Campaign in 2012, and we would really like to say a big ‘thank you’ to the entire team, including all the chefs from the various establishments who contributed their time and resources to the dinner.”
The evening commenced on a high note, with guests arriving to red carpet cocktails and canapés before proceeding to CUT’s main dining room for the sumptuous five-course sit-down banquet. Each course was presented by a different chef, including Chef Travis Masiero of Luke’s Oyster Bar and Chop House (Lightly Poached Oyster with Tartare of Scallop, Spring Pea Veloute, Escietra Caviar), Chef Osvaldo Forlino of No Menu (Homemade Tagliolini Pasta with Clams, Zucchini Flowers, Sicilian Tomatoes), Chef Francois Mermilliod of Absinthe (Slow Braised Turbot in Yellow Wine, Spring Vegetables, Aquitaine, Caviar Beurre Blanc), Chef Joshua Brown of CUT (Grilled Lamb Saddle, Ragout of Fava Beans and Ramps, Jerusalem Artichoke, Puree, Morel Mushrooms) and Chef Andres Lara of Pollen (Coconut Curry Rice Pudding, Banana, Sudachi Lime, Roasted Corn, Dipping Dots). With excellent wine pairings contributed by wine sponsors J & D Burleigh, the evening was memorable and was thoroughly enjoyed by all who attended.