db Bistro Moderne embarks on a journey to Alsace on Mondays

Kickstart the week with a gastronomic tour inspired by one of France’s richest culinary kitchens

Singapore (2 March, 2012) – The rustic and traditional flavors of Alsace, France can now be savored in award-winning celebrity chef restaurant db Bistro Moderne at Marina Bay Sands every Monday evening.

Renowned for having one of the richest gastronomy in France, Alsatian cuisine is typically characterized by its rustic simplicity and the use of charcuterie and pork in various forms. As the country’s fifth-smallest region, Alsace is located on France’s eastern border and on the west bank of the upper Rhine, adjacent to Germany and Switzerland.

Traditional dishes of this region will be lovingly re-created by Executive Chef Stephane Istel, an Alsace native. This menu has special significance for him as it features the cooking from his childhood. He said, “These are dishes my mother used to cook for me when I was a child. Their heartiness and flavors bring back such vivid memories – this is the very food that fueled my inspiration to become a chef. The distinctive nature of Alsatian cuisine is something I really want to share with our guests at db Bistro.”

Alsatian cuisine relies heavily on fresh meat and produce with rich flavors. db Bistro Moderne stays true to this by importing the highest quality ingredients from all over the world, including France, Spain and Australia. Especially in time for the launch of this Alsace menu, Istel will cook dishes with organic suckling pig imported from a renowned organic farm in the UK and fish from Lake Léman, the largest Alpine lake in Europe.

Every Monday, diners can look forward to a sumptuous 3-course set dinner menu for $68++ per person. Tarte Flambée is featured as a choice of starter - a delectable traditional Alsatian flat bread topped with Fromage Blanc, bacon and onion. Another Alsatian classic on the menu – Choucroute Royale – will feature organic suckling pig prepared eight different ways, including three rustic sausage styles – Knack, Boudins Noir and a sausage made with juniper berries and pork confit. This dish will also feature mustard braised pork, crispy suckling pig belly and roasted pork loin. It is accompanied by homemade sauerkraut, cooked with Alsatian Riesling and beer, and fingerling potatoes.

To top it all off – Kirsch Soufflé – a light as air confection flavored with cherry brandy and homemade cherry ice cream on the side. Alternatively, guests can also sample the rustic Alsatian Apple Tarte, prepared according to a family recipe passed down by chef Istel’s mother.
Besides being famous for its cuisine, Alsace is also an important wine-producing region of France. It offers some of the world’s best Rieslings as well as Gewürztraminer. It is also the main beer-producing region of France and is equally known for its clear, potent, aromatic distilled liquors, *eaux-de-vie*, from the many varieties of fruits and berries that grow in abundance throughout the region.

Customers of *db Bistro Moderne* can enjoy a regional wine pairing with the Alsace set dinner. These Alsatian wines have been carefully selected by award-winning Head Sommelier Rajesh Gopal especially for this menu, and can be enjoyed for an additional $32++ per person. Beer from Alsace is also available.

*db Bistro Moderne* will continue to offer its regular dinner menu on Monday evenings alongside the featured Alsace menu, giving diners the option to order à la carte off both options.

For guests looking for an alternative venue for a late afternoon meal, the restaurant has also recently extended its operating hours for lunch and is now opened throughout the day from:

- Noon till 10pm on Mondays
- Noon till 11pm on Tuesdays to Fridays
- 11am to 11pm on Saturdays
- 11am to 10pm on Sundays

For reservations, please contact *db Bistro Moderne* on +65 6688 8525 or dbreservations@marinabaysands.com.

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**For Media Enquiries**
Venetia Chung (+65) 6688 0269 / venetia.chung@marinabaysands.com
Elzena Ibrahim (+65) 6688 3047 / Elzena.Ibrahim@marinabaysands.com

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