

Press Release



FOR IMMEDIATE RELEASE

***Scoops of Hope* returns to Marina Bay Sands with artisanal gelato for charity**

Nine flavours created by celebrity chefs to support children from low-income families



Excited children selecting their gelato flavours at the Scoops of Hope booth.

Singapore (21 July 2016) – Following a successful run in 2015, the pop-up gelato booth *Scoops of Hope* is back this year with nine delicious flavours – crafted by Marina Bay Sands’ celebrity chef restaurants as part of the annual Sands for Singapore Charity Festival.

This year’s flavours include a salty-sweet Saikyo Miso and Soy Caramel gelato created by Tetsuya Wakuda’s Waku Ghin, a refreshing Coconut Lime Sorbet by Daniel Boulud’s db Bistro and Oyster Bar, as well as a unique Salted Gula Java gelato by local chef Justin Quek. Also onboard is Marina Bay Sands’ Executive Chef Christopher Christie, who has contributed an Irish Yoghurt, White Chocolate and Brandied Cherries flavour.

Priced at S\$5 for a single scoop, S\$8 for a double scoop and S\$12 for a triple scoop, all proceeds will go towards The Straits Times School Pocket Money Fund (SPMF) to support children from low-income families. Members of the public can enjoy a scoop (or two) at the pop-up booth, located at The Shoppes at Marina Bay Sands, Canal Level B2, outside Cold Storage, until 31 July.



From left to right: Chef Anthony Poh explaining how ingredients are paired to create each gelato flavour; Beneficiaries enjoying free scoops of gelato given out by Chef Christopher Christie.

Today, Marina Bay Sands treated 17 SPMF beneficiaries to an exclusive gelato tasting session at the *Scoops of Hope* booth. Conducted by Chef Christopher Christie and Executive Pastry Chef Anthony Poh, the workshop enabled the students to sample the various ingredients used in each gelato and learn more about the art of flavour pairing.

One of the beneficiaries, Nur Hazelyna, 14, said: “Chef showed us what ingredients we need to make gelato, and told us how they mix them to get each flavour. After that we tried the gelato, and my favourite was the Strawberry Cheesecake. It was fun because I got to learn new things.”

“As a large integrated resort, we have much to offer to help the underprivileged communities in Singapore. Tapping on the culinary expertise of our family of celebrity chef restaurants is just one of the many creative ways of giving back. At the same time, the public gets to enjoy limited edition gelato at an affordable price – it’s a fun way to raise money for charity,” said Chef Christie.

Besides the *Scoops of Hope* initiative, this year’s Sands for Singapore Festival will see a variety of fun-filled events taking place on 29 to 31 July.

This includes a second run of last year’s *Play It Forward* charity race, during which teams of six will compete in a series of intellectual and creative challenges located across Marina Bay Sands to win over S\$75,000 worth of cash and prizes for local charities of their choice. Some 46 teams – including one with a visually impaired participant and a group of young engineers – have already registered for the race, which will take place next Saturday.

During the three days of the Festival, the public can also do their part by visiting Marina Bay Sands’ popular attractions, such as the Sands SkyPark Observation Deck and ArtScience Museum. All proceeds collected will be donated to Community Chest to support over 80 charities. Visitors will also be treated to free band performances and movie screenings at the Event Plaza at the Promenade over next weekend.



For more information on other ways to contribute during the Sands for Singapore Charity Festival, please visit <http://www.marinabaysands.com/sandsforsingapore>.

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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

Sands for Singapore, Marina Bay Sands' corporate social responsibility programme, is committed to helping Singapore in meaningful ways. By using our unique resources as well as mobilising our active volunteerism, we aim to create a positive difference in the lives of Singaporeans. Our designated charities, including Art Outreach Singapore, Association for Persons with Special Needs, Cerebral Palsy Alliance Singapore, Dyslexia Association of Singapore and Singapore Association for the Deaf have benefitted from our continuous support and engagement. Besides working with our designated charities, we further support beneficiaries including those related to youth and education.

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Annex A – Gelato flavours available

Celebrity Restaurant	Flavor
<i>db Bistro and Oyster Bar by Daniel Boulud</i>	Coconut Lime Sorbet
<i>Waku Ghin by Tetsuya Wakuda</i>	Saikyo Miso and Soy Caramel Ice Cream
<i>Adrift by David Myers</i>	Banana Passion Sorbet
<i>Sky on 57 by Justin Quek</i>	Salted Gula Java Gelato
<i>Bread Street Kitchen by Gordon Ramsay</i>	Mint Chocolate Chip Ice Cream
<i>Mozza by Mario Batali</i>	Melon Sorbet
<i>CUT by Wolfgang Puck</i>	Strawberry Cheesecake Ice Cream
<i>Spago by Wolfgang Puck</i>	Thai Tea Ice-cream
<i>SweetSpot by Christopher Christie</i>	Irish Yoghurt, White Chocolate and Brandied Cherries