A modern take on the vibrant Izakaya

Inspired by Chef David Myers’ global travels, Adrift is a vibrant Californian izakaya that celebrates modern American cooking using fresh Asian ingredients. Expect a variety of artfully composed starters, as well as seafood, meats and vegetables grilled over bincho charcoal on a traditional robata grill.

The cozy bar and lounge boasts signature cocktails such as the Troublemaker and award-winning Penicillin.

For a truly bespoke experience, let our executive chef curate an Omakase menu for your event using the best seasonal ingredients.

“My hallmark resides in soulful, imaginative dishes inspired by my global travels.”

Chef David Myers
Full Restaurant Buyout

Capacity: 120 seated | 250 standing

Breakfast
Minimum Spending 7:00am - 10:30am
S$15,000

Lunch
Minimum Spending 12:00pm - 3:00pm
S$6,000 | S$7,000

Dinner
Minimum Spending 6:00pm - 10:00pm
S$20,000 | S$25,000

*Prices are per person and are subject to 10% service charge + 7% gst + 10% gratuity
Private Dining Room

Capacity: 45 seated | 80 standing

Breakfast
Minimum Spending 7:00am - 10:30am S$5,000

Lunch
Minimum Spending 12:00pm - 3:00pm S$2,500 | S$3,500

Dinner
Minimum Spending 6:00pm - 10:00pm S$6,000 | S$7,000

Prices are subject to 10% service charge + 7% gst + 10% gratuity (+++)
Semi-Private Room

Capacity: 12 seated (max. 15)

Lunch
Minumum Spending

12:00pm - 3:00pm
S$1,000 | S$1,500

Dinner
Minimum Spending

3:00pm - 6:00pm
S$2,000 | S$2,500

Bar & Lounge

Capacity: 100 standing

Lunch
Minimum Spending

12:00pm - 3:00pm
S$2,000 | S$2,500

Afternoon
Minimum Spending

3:00pm - 6:00pm
S$2,000 | S$2,500

Dinner
Minimum Spending

6:00pm - 10:00pm
S$3,000 | S$3,500

Lounge Only

Capacity: 25 standing

Lunch
Minimum Spending

12:00pm - 3:00pm
S$1,000 | S$1,500

Afternoon
Minimum Spending

3:00pm - 6:00pm
S$1,000 | S$1,500

Dinner
Minimum Spending

6:00pm - 10:00pm
S$1,500 | S$2,000

*Prices are per person and are subject to 10% service charge + 7% gst + 10% gratuity
ALL PRIVATE EVENTS AND BUYOUTS ARE INCLUSIVE OF

- Complimentary use of existing Projector & Screen for the entire duration of the event
- Complimentary use of 2 handheld microphones
- Basic table set-ups with table cloth and chair covers and in-house table centerpieces and candles
- Registration table with table cloth
- Complimentary provision of printed menus, place cards, and event signage
- Complimentary self-parking coupons based on 30% of guest attendance on the day (each self-parking coupon is valid for 6 hours)
$48
ON THE TABLE: Brown Rice Crackers, green onion powder
C1. Green Leaf Salad, wasabi furikake, tempura crunch
C2. Woodfired Chicken, shichimi pepper, burnt citrus OR
    Binchotan Salmon, cucumber salsa, sudachi OR
    Truffle Fried Rice, black truffles, seaweed, egg yolk (V)
C3. Yuzu Grapes, mandarin sherbet, thyme, grapes

$88
ON THE TABLE: Brown Rice Crackers, green onion powder
C1. Seared Sea Scallops, finger lime, umi budo, brown butter soy
C2. Binchotan Salmon, cucumber salsa, sudachi OR
    Grain Fed Butcher Steak, red miso, potato purée OR
    Truffle Fried Rice, black truffles, seaweed, egg yolk (V)
C3. Frozen Almond Mousse, strawberry juice, pedro ximenez

$128
ON THE TABLE: Brown Rice Crackers, green onion powder
C1. Irish Oysters, scotch bonnet & jalapeño
C2. Spencer Gulf Prawns, watercress, pancetta
C3. Roasted Lamb, sweet garlic, turnips, red yuzu kosho OR
    Binchotan Salmon, cucumber salsa, sudachi OR
    Truffle Fried Rice, black truffles, seaweed, egg yolk (V)
C4. Cocoa Sesame, 70% chocolate, black sesame toffee, cocoa nib ice cream

*Menus are subject to changes as ingredients are seasonal.
*Prices are per person and are subject to 10% service charge + 7% gst + 10% gratuity
$88 per person
*Please select 1 item each course*

**ON THE TABLE:** Rice crackers, green onion powder

**FIRST**
Wagyu Carpaccio, spring onion, yuzu soy
Big Eye Tuna, pink lady apple, mint, citrus dressing
Kampachi, crème fraîche, smoked daikon, yuzu
Tomato, burrata cheese, smoked chili oil

**SECOND**
Hokkaido Scallops, finger lime, sea grapes, brown butter soy
Spencer Gulf Prawns, watercress, pancetta
Sesame Soy Ox Tongue, sudachi apple
Beets with Yoghurt, raw honey, native pepper

**NEXT**
Binchotan Salmon, chermoula, burnt lime
Sea Barramundi, dashi butter, charred leeks
Peri Peri Chicken, bitter leaf salad, hot sauce
Butcher Steak, Queensland, seasonal condiments & sauces
Truffle Fried Rice, black truffles, seaweed, egg yolk (v)

**AFTER**
Coconut, blueberries, goat milk sorbet
Green Tea Fondant, yuzu, hojicha tea
Smoked Quince, walnut honey cake
Mont Blanc, chestnut, whiskey ice cream

*Menus are subject to changes as ingredients are seasonal.
*Prices are per person and are subject to 10% service charge + 7% gst + 10% gratuity
$128 per person
ON THE TABLE: Rice crackers, green onion powder
FIRST: Salmon Roe, taramasalata
SECOND: Beef Tartare, sea urchin, cured yolk
THIRD: Sea Barramundi, dashi butter, charred leeks
FOURTH: Angus Rump Cap mb5+, Queensland, seasonal condiments & sauces
AFTER: Green Tea Fondant, yuzu, houjicha, tea

$188 per person
ON THE TABLE: Rice crackers, green onion powder
FIRST: Irish Oysters, half dozen, hot sauce
SECOND: Sea Urchin in the shell
THIRD: Iberico Pork Loin, garlic chives, Spanish onion
FOURTH: Barbequed Flathead, chermoula, burnt lime
FIFTH: Striploin A5, Saga Prefecture
AFTER: Dragon Egg, strawberry & rhubarb

*Vegetarian option for $148 and $188 menu are available upon confirmation.

Dinner Set Menus

*Menus are subject to changes as ingredients are seasonal.
*Prices are per person and are subject to 10% service charge + 7% gst + 10% gratuity
Passed Canapés $48+++ per person/ hour

Savoury Canapé
Soured Cucumber, scallop cream
Tomato & Parmesan Tart, quinoa, goat cheese (V)
Spencer Gulf Prawn & Kumquat Tart, avocado cream
Salmon Sashimi, yuzu kosho, red rice cracker
Mushroom Avocado Brioche Roll, tosa soy dressing (V)
Yuzu Miso Scallop, jalapeño, toasted nori crisp
Crispy Chicken, Korean sweet chili sauce
Cauliflower Tempura, cured egg yolk, cauliflower miso (V)
Potato Hash Cake, shiso leaf, aged parmesan (V)
Prawn & Ginger Dumplings, spicy ponzu
Teriyaki Chicken Skewer, Japanese pepper
Wagyu Cheeseburger, tomato jam, cheddar cheese

Dessert Canapé
Chocolate Nemesis Cake, raspberry cream
Smoked Chocolate Ganache, pistachio crumble
Yuzu Macaroon, yuzu curd, lime butter cream
Shredded Coconut Cake, honey cream
Seasonal Fruit Tartlets

Supplemental
$8 per choice
Oysters on the ½ shell, scotch bonnet chili dressing
Wagyu Striploin Tartare, lemon, nashi pear, nori
New England Lobster Roll, peppercress, harissa mayonnaise

Substantial Canapé Supplemental
$16 per choice
Wagyu Rib Steak Rice Bowl, red miso, brown rice bowl
Big Eye Tuna Rice Bowl, soy egg yolk, wasabi
Sea Urchin Rice Bowl, yuzu salmon roe, unagi sauce
Truffle Parmesan Rice Bowl, toasted nori, sesame barley (V)

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Beverage Packages

Package 1 (Soda & Juices)
Soda – Coke, Coke Light, Sprite, Ginger Ale
Juices – Orange, Apple, Cranberry

Free flow - $20

Package 2 (Soda, Juices, Beer & Wine)
Soda – Coke, Coke Light, Sprite, Ginger Ale
Juices – Orange, Apple, Cranberry
Beer – Suntory Premium Malt Draft Beer
Wine – Tempus Two Pinot Gris, Australia 2017
       Tempus Two Cabernet Sauvignon, Australia 2017

1 Hour - $48
2 Hours - $68
2.5 Hours - $85
3 Hours - $98

Package 3 (Soda, Juices, Beer, Wine & Spirits)
Soda – Coke, Coke Light, Sprite, Ginger Ale
Juices – Orange, Apple, Cranberry
Beer – Suntory Premium Malt Draft Beer
Wine – Tempus Two Pinot Gris, Australia 2017
       Tempus Two Cabernet Sauvignon, Australia 2017
Spirits – Aylesbury Duck Vodka, Beefeater Gin, Cimmaron Tequila,
          El Dorado 12yrs Rum, Eagle Rare Whisky 10yrs

1 Hour - $68
2 Hours - $118
2.5 Hours - $138
3 Hours - $158

Custom Beverage Menu
Work with our acclaimed beverage team to develop custom cocktail and wine packages and pairings.

Additional $88 cocktail free flow
*half portion of approved cocktail for a max of 2 hours

*Prices are per person and are subject to 10% service charge + 7% gst + 10% gratuity

By Chef David Myers
Decors & Details

Corkage Fee
Guests are not allowed to bring outside food and beverages within the restaurant including wines and cakes.

Dietary Requirements
Please communicate any special dietary needs, dietary restrictions or food allergies at least 4 working days prior to the event.

Floral Arrangements
May be arranged with Bay Floral, Marina Bay Sands' floral provider. Charges are separate and not considered towards minimum spend.
Phone: +65 6688 8832
Email: BayFloral@MarinaBaySands.com

AV Requirements
Adrift has a built-in projector and screen and is able to provide two sets of handheld microphones free of charge. Should additional microphones be needed, this may be arranged with Marina Bay Sands' AV team. Charges are separate and not considered towards minimum spend.
Speak to our Events Manager Today

To arrange a venue walkthrough or to discuss about your upcoming wedding in more detail, contact us now at:

Email: Adrift.Events@MarinaBaySands.com
Tel. No: +65 6688 5657 | +65 6688 5658

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