

Press Release



Marina Bay Sands' signature Epicurean Market returns this December

*Three days of culinary revelry from 13-15 December
celebrate the best of food, wines and spirits;
early bird tickets now on sale*



Singapore (1 October 2019) – Marina Bay Sands' hallmark food and wine extravaganza, Epicurean Market, is making a highly anticipated comeback from 13 to 15 December, setting the stage for another gastronomical celebration this holiday season.

In its sixth edition, Epicurean Market will introduce an unprecedented format which sees the best of both its exclusive *Signature Series* and ever-popular food and wine show. The three-day event will kick off with a series of exciting in-restaurant specials on 13 December, before opening doors to its weekend fiesta at the Sands Expo & Convention Centre (Halls A, B & C) on 14 and 15 December.

Guests can look forward to signature bites and tipples from over 50 booths, including Marina Bay Sands' newest and upcoming restaurants; participate in more than 12 culinary

Press Release



masterclasses led by leading celebrity chefs; handpick gourmet produce and holiday treats from the festive market, and more.



*Watch renowned chefs in action at Epicurean Market 2019
(From left: Wolfgang Puck of CUT & Spago, Tetsuya Wakuda of Waku Ghin, David Myers of Adrift, local celebrity chef Justin Quek)*

“I have heard many wonderful things about Epicurean Market, and am excited to finally be part of this massive food celebration. I look forward to welcoming everyone to my restaurants, and interacting with all the food lovers at this year’s Epicurean Market,” said chef **Wolfgang Puck** of Spago and one-Michelin starred CUT at Marina Bay Sands.

Chef **Tetsuya Wakuda** said, “Every year’s Epicurean Market is a grand celebration of food and wine. My favourite part of the event is to discover new cultures and experiences as I meet old and new friends, fellow chefs and customers who share a common passion for food.”

“I am so excited to be heading back to Singapore for Epicurean Market 2019. It’s a fantastic event that I really enjoy being part of! I’m looking forward to not only leading a masterclass, but also welcoming guests to the launch dinner at Adrift, and sharing plenty of delicious bites over the weekend. Alongside our new Executive Chef at Adrift, Peter Smit, we will be honing in on our Californian Izakaya roots with a selection of dishes that will not only showcase some beautiful produce, but also pack a punch in flavours,” said celebrity chef **David Myers**.

Well-loved local celebrity chef **Justin Quek** said “I am thrilled to be back at the remarkable Epicurean Market, where people gather over good food and great conversations. This year, I have prepared some new creations boasting unique flavours of Asia, and I can’t wait to share them with everyone at the event.”

Press Release



Event highlights from previous Epicurean Markets; featuring culinary masterclasses, whiskey appreciation session, and a diverse array of food and beverage offerings across three expansive expo halls

13 Dec: Begin the epicurean journey with one-night only wine and dine experiences

Usher in Epicurean Market 2019 with a series of exclusive menus, dinners, and cocktail soirees helmed by a stellar cast of celebrity chefs, wine and spirits experts on 13 December.

Highlights include an intimate *Dry Aged CUTs with Wolfgang Puck* dinner at **CUT**, a hands-on wellington masterclass at **Bread Street Kitchen**, **KOMA**'s first-ever five-course sake dinner, a special four-course wine-pairing dinner (S\$168++) at **LAVO**, and an Epicurean Market kick-off party at **Yardbird Southern Table & Bar** from 5pm to 8pm. Here, guests can enjoy 1-for-1 signature cocktails over live music, and get a sneak peek of what will be available at Yardbird's booth over the weekend.

Culinary icon Wolfgang Puck will also host a chefs' tasting dinner and cocktail reception at **Spago** on 12 December, just a day before the three-day fiesta commences.

14-15 Dec: What's new at Epicurean Market

Best known for its powerhouse line-up of celebrity chef and signature restaurant booths, Epicurean Market is set to welcome new participants at the marketplace this year. New York's famed **Black Tap** Craft Burgers & Beer, modern Japanese restaurant **KOMA**, as well as Marina Bay Sands' newest European-inspired patisserie **Origin + Bloom**, will be amongst over 50 other booths to dish out delicious fare.

Press Release



Savour delicious bites from Marina Bay Sands' signature restaurants, all in one location

For the first time, the market will feature a world-class bar helmed by leading bartenders, offering the greatest hits from 12 bars across Marina Bay Sands' restaurants, including the iconic **Mott 32** from Hong Kong, which will offer patrons a preview of its signature cocktails before it opens in early 2020.

This year, Epicurean Market takes its after-party game up a notch by moving its after-hours bash to Singapore's biggest nightclub **MARQUEE**. Stay tuned to www.marinabaysands.com/epicureanmarket for more details on entry to the after-party.

Early bird tickets on sale now until 15 November

Early bird tickets to the culinary event of the year are now available at www.marinabaysands.com/epicureanmarket until 15 November, 2359hours¹. Priced at S\$42 (for adults) and S\$25 (for children 6 to 12), these two-day passes² include access to complimentary masterclasses³ and a chance to get up close and personal with culinary icons at their respective restaurant booths. Sands Rewards LifeStyle members can enjoy 20 per cent off tickets on top of the early bird pricing.

| Date | Event | Venue | Opening Hours |
|-----------------------|------------------------|---------------------------|-----------------|
| 13 December, Friday | In-restaurant specials | Various restaurants/bars | Various timings |
| 14 December, Saturday | Epicurean Market Day 1 | Sands Expo, Halls A, B, C | 12pm-10pm |
| | After-Party* | MARQUEE | 10pm till late |
| 15 December, Sunday | Epicurean Market Day 2 | Sands Expo, Halls A, B, C | 12pm-9pm |

Stay tuned to @marinabaysands and www.marinabaysands.com/epicureanmarket for a full line-up of special events, masterclasses and participating restaurants. Join the conversation online with #EpicureanMarket and #MarinaBaySands.

¹ From 16 November onwards, regular tickets are priced at S\$49 per adult and S\$25 per child (6-12 years old). Sands Rewards LifeStyle members continue to enjoy 20% off tickets.

² The two-day pass does not include entry to the after-party at MARQUEE.

³ Access to complimentary masterclasses are on a first come first serve basis.

Press Release



###

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, a theatre and an outdoor event plaza. 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

Media Enquiries

Erica Ng (+65) 6688 1013 / erica.ng@marinabaysands.com
Foo Zi Min (+65) 6688 3047 / zimin.foo@marinabaysands.com

Download images via [this link](#).