

# Press Release



FOR IMMEDIATE RELEASE

## ***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.



*(Left to right): Mr. George Tanasijevich, President and Chief Executive Officer of Marina Bay Sands, Chef Travis Masiero of Luke's Oyster Bar and Chop House, Chef Andres Lara of Pollen, Chef Francois Mermilliod of Absinthe, Chef Osvaldo Forlino of No Menu, Chef Joshua Brown of CUT, Mr Anson Quek, Executive Director of Food from the Heart, Mr. Adam Crocini, General Manager of CUT*

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.



*Guests received a red carpet welcome as arrive at the start of the evening for cocktails and canapés.*

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."



*Delectable canapés prepared by CUT- (Left) Fava Bean Tartlets and (Right) Tuna Cones*



*A full house in the CUT Main Dining Room- Guests enjoying their 5-course meal with wine pairings by J & D Burleigh*

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.

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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 theaters 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](http://www.marinabaysands.com)

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