

Press Release



FOR IMMEDIATE RELEASE

Marina Bay Sands' Epicurean Market to headline gourmet activities this August

*Annual food and wine festival on 14 – 16 August will
give preview of SPAGO by Wolfgang Puck*



(R-L): Justin Quek (Sky on 57), Tetsuya Wakuda (Waku Ghin), Nancy Silverton (Mozza), Christopher Christie (Executive Chef of Marina Bay Sands), Tamir Shanel (VP of F&B Marina Bay Sands), David Myers (Adrift), David Thompson (Long Chim) during Epicurean Market 2014

Singapore (02 June 2015) – The culinary revelry of Epicurean Market will return for the third consecutive year this August, extending the country's birthday celebrations by diving deep into Singapore's favourite pastime – eating well! The three-day food and wine extravaganza will be held on 14 – 16 August 2015 at Marina Bay Sands. Tickets are now on sale.

The energetic marketplace of international flavours and brands will see the debut of another celebrity chef restaurant – **Spago by Wolfgang Puck** – in a sneak preview ahead of its official opening. The flagship of Wolfgang Puck's global empire, Spago is Puck's second establishment in Marina Bay Sands (after CUT) and the restaurant's first venture in Asia.

Its new home will be located 57 storeys above ground on the majestic Sands SkyPark, Tower 2, overlooking the city, gardens and Marina Bay Sands' famous infinity pool. When opened later this year, Spago will deliver a sophisticated, warm and inviting ambiance with both indoor and outdoor seating, while serving an imaginative and seasonal menu of Californian cuisine with global accents.

Spago by Wolfgang Puck will be joined by the other eight celebrity chef restaurants already operating at Marina Bay Sands, including newest entrant **Bread Street Kitchen** by Gordon Ramsay. At Epicurean Market 2015, guests can look forward to tasting Bread Street Kitchen's signature British favourites and attend master classes by Executive Chef Sabrina Stillhart. Bread Street Kitchen will open by the end of June.

A key highlight this year is the new **After Party** concept on 14 and 15 August, from 9pm to 1am, as Epicurean Market turns up the volume and transforms into a night spot. Guests can linger late into the night to party to the tunes spun by international DJs and enjoy late night bites. Visitors can head to **The Bar** offering handcrafted cocktails and bottle services from mixologists at the celebrity chef restaurants. Access to the After Party will be complimentary for all Epicurean Market visitors.

Mr Tamir Shanel, Vice President of F&B, Marina Bay Sands said, "Epicurean Market will be a bigger affair this year with new celebrity chef concepts by Wolfgang Puck and Gordon Ramsay. Riding on the success of last year's event, we are introducing a new late night experience with an After Party featuring outstanding music and drinks. Visit us and discover the vibrant collection of international flavours and exciting activities over a dynamic epicurean weekend!"

Visitors can also learn from the experts at master classes stocked with kitchen secrets; taste fine wines from over 20 wine merchants; pick up gourmet items at the Fresh Food Market and party late into the night with snacks, live music and drinks.

Spread across three expo halls in Sands Expo and Convention Center, Epicurean Market will showcase the culinary talent of nine celebrity chef restaurants **Adrift, Bread Street Kitchen, CUT, db Bistro & Oyster Bar, Long Chim, Pizzeria** and **Osteria Mozza, Sky on 57, Spago** and **Waku Ghin**. Restaurants at The Shoppes at Marina Bay Sands such as **Punjab Grill**, among others, are also participating.

Between bites, guests can visit the **Wine Zone** with over 20 wine purveyors or pick up fresh produce at the **Fresh Food Market**, while enjoying handcrafted cocktails from **The Bar** and roving entertainment. Guests can also snap up gourmet items such as fine cheese from Europe by **The Cheese Artisan**, premium cuts of meat and gourmet sausages from **Swiss Butchery**, premium coffee from **Brewer's Coffee** and small batch spirits from **Proof & Company**.

Star Chefs at Marina Bay Sands

Epicurean Market 2015 will be headlined by the well-respected **Tetsuya Wakuda**, Los Angeles's "Queen of Brunch" **Nancy Silverton**, internationally-acclaimed Singaporean chef **Justin Quek**, Los-Angeles based gypsy chef **David Myers** and award-winning **David Thompson**.



Tetsuya Wakuda (Waku Ghin), Nancy Silverton (Mozza), Justin Quek (Sky on 57), David Myers (Adrift), David Thompson (Long Chim)

Tetsuya Wakuda of Waku Ghin said, “After last year’s phenomenal reception, Waku Ghin will serve an expanded list of exquisite pastries, alongside our signature food and exclusive sake. For me, Epicurean Market is not just another food festival – it’s a unique gathering place for chefs to interact with our extended family of fans and suppliers. Each year, it amazes me how food can bring people together to create happy memories. This year will be no exception.”

Representing Osteria and Pizzeria Mozza is Nancy Silverton who has attended the last two editions of the event. She said, “It is fascinating to see how the event has grown over the years and we are thrilled to present new dishes at this year’s event. Epicurean Market has become an annual must-visit destination event for me, and I’m looking forward to presenting the bold and fresh flavours of Mozza in our booth and masterclasses.”

Justin Quek of Sky on 57 said, “I’m thrilled about the new restaurants joining the culinary family at Marina Bay Sands. It will be amazing to work alongside these innovative restaurants and I look forward to share inspirations and conversations with them.”

David Myers of Adrift shared, “I am excited to be participating in my second Epicurean Market. With the recent launch of Adrift, we are thrilled to bring some of our favorite dishes to share with our guests. Think of an Adrift-style Lobster Roll, our playful caramel popcorn and finish with something sweet like our black sesame custard and grape jam.”

David Thompson of Long Chim said, “It’s come around, once more. Like last year, it’ll be fun. And like last year, it will be a delicious adventure.”

Ticketing Details

Priced at S\$28 per person for a three-day pass, tickets include a complimentary pair of Schott Zwiesel red wine glasses (worth S\$38), access to the After Party and an exciting line-up of master classes by chefs and pastry chefs, food and drink demonstrations by sommeliers, wine producers, mixologists and various industry experts.

Epicurean Market will be held at Sands Expo and Convention Centre, Basement 2, Hall D & E from 14 - 16 August 2015. Tickets are available from 1 June 2015.

Ticket	Price (Includes booking fee of S\$1 per ticket)	Buy tickets at
<p>From 1 June 2015</p> <p>General Admission Ticket The 3-day access pass includes:</p> <ul style="list-style-type: none"> - Two premium red wine glasses* by Schott Zwiesel valued at S\$38 - Admission to the After Party on 14 and 15 August <p><i>*While stocks last</i></p>	<p>S\$28</p>	<ul style="list-style-type: none"> • Marina Bay Sands Box Offices • Marina Bay Sands Hotline (+65 6688 8826) • Marina Bay Sands Website www.marinabaysands.com • SISTIC Sales Channels

Follow #EpicureanMarket on Marina Bay Sands' Facebook, Instagram and Twitter to get updates and join in the conversation.

For more information on Epicurean Market 2015 leading up to the event, please refer to www.marinabaysands.com/epicurean-market

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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

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