

Fact Sheet



Adrift

Introduction

Adrift, a California izakaya restaurant by award-winning chef David Myers, is inspired by Chef Myers' sojourns across Asia and Europe, as well as the pristine produce from Asia and his native California. Dishes are meant to be shared and enjoyed with cocktails, sake, wine or beer, izakaya style.

Located at the lobby of Hotel Tower 2 in Marina Bay Sands, the menu at Adrift includes artfully composed hot and cold small plates as well as full and half-portions of luxury meats, seafood and produce from the robata grill, a Japanese way of slowly grilling food over hot charcoal.

The expansive 4,000 square foot restaurant houses a collection of spaces that cater to a myriad of dining experiences, from artisanal mixology and delectable snacks at the bar, to a convivial feast of shared plates within the restaurant, and dinners with business partners at the private dining room. References to Myer's California upbringing and deep love of Japanese culture include the *Seared Hokkaido Scallops* with finger lime & brown butter soy dressing as well as *Binchotan Grilled ox tongue* with sesame soy and Sudachi pickled apple.

Adrift's bar programme features fun cocktails such as *Lepak Local* – a citrusy concoction with chili-padi infused gin, lemongrass and calamansi, as well as *Dusk 'til dawn* – a fruity beverage with Armagnac, pinot noir and tea.

The Team

David Myers

Gypsy chef, global citizen and wandering soul, David Myers is based in Los Angeles, but is most often found in his restaurants in Tokyo, Singapore, Dubai and Hong Kong. David has trained under some of the world's most renowned chefs, including Charlie Trotter, Gerard Boyer and Daniel Boulud, to hone his palate and his craft. He now draws upon the unique flavours and ingredients discovered in his travels around the world to create an exclusive collection of dining and drinking experiences. Each of his concepts offers a varied taste of his unique culinary and personal style.

His commitment to creativity, harmony and perfection in the kitchen has garnered remarkable success. David was named Best New Chef by Food & Wine magazine in 2003. His former LA flagship restaurant, Sona, was awarded one Michelin star in 2007, 2008 and 2009. Other past projects include Pizzeria Ortica, Sola, Comme ça and Hinoki & The Bird, all of which have received rave reviews.

The celebrated chef leads flavour-forward restaurant and bar ADRIFT at Marina Bay Sands in Singapore and Tokyo; Salt Water Kitchen in Tokyo and Nagoya; David Myers Café and 72 Degrees Juicery & Café in Tokyo; Bleu Blanc, Poppy and BASTA! In Dubai; as well as AnOther Place by David Myers in Hong Kong.

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Wayne Brown (Executive Chef)

Driven by his passion for food and hospitality, Australia-born Chef Wayne Brown started his culinary career as commis chef at Urbane Restaurant in Brisbane, Australia. Over a span of 15 years, Chef Wayne worked in The Stokehouse in Australia, Two Rooms Bar & Grill in Omotesando, Tokyo Japan, and was the Chef de Partie at Restaurant Two in Australia. It was during his time in Japan that he truly discovered his creativity in the dining room, as well as inspirations for binchotan and wood-fired grilling. He also honed his leadership and organizational capabilities during his tenure as the Executive Chef of Sake restaurant and bar (Sydney), and as Head Chef of Hardy's Verandah Restaurant (Adelaide Hills, Australia). Chef Wayne joined the team at Adrift by David Myers in 2017 as Executive Chef.

Fast Facts on Adrift

- Adrift is located at the Lobby of Marina Bay Sands Hotel, Tower 2
- The restaurant has a capacity of 150, including seating at the Lounge, the Bar, the Dining Room, and Private Dining Room.
- Full bar with an emphasis on signature cocktails; 120 wines by the bottle and 18 by the glass.
- Adrift is opened seven days a week for breakfast, lunch, dinner, weekend brunch and bar services. The opening hours are as follows:

Breakfast 7am - 10:30am	Bar & Lounge 11pm – 12am 12am – 2pm	Weekend Brunch 12pm – 3pm on Saturdays and Sundays
Lunch 12pm – 2:30pm		
Dinner 6pm – 11pm		

- Reservations are recommended and can be made at (65) 6688 5657 <http://www.marinabaysands.com/Adrift>
- Accolades that Adrift has received include:
 - Wine & Dine Singapore's Top Restaurants 2018 – House of Stars (One star)
 - TripExpert Experts' Choice Awards 2017 – Best of Singapore Award
 - Singapore Tourism Awards 2016 - Best Customer Service for Food & Beverage
 - G Restaurant Awards 2016 – Award of Excellence
 - Wine & Dine Singapore's Top Restaurants 2016 – House of Stars (One star)