



# A MODERN TAKE ON THE VIBRANT IZAKAYA

# ADRIFT

By Chef David Myers

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.



Coastal Farms Tomato Toast



Furikake Crusted Big Eye Tuna



Maine Lobster



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

*Chef David Myers*

### Chef David Myers

Driven by wanderlust and a passion for cooking, Michelin-starred Chef David Myers is one of the brightest culinary stars in the United States.

### Choose from:

Restaurant (100 seated)

Bar & Lounge (120 standing)

Private Dining Room (50 seated / 100 standing)

Semi-private Dining Room (14 seated)

*Private Dining Room*

For enquiries, please call **+65 6688 5657** or email [Adrift.Events@MarinaBaySands.com](mailto:Adrift.Events@MarinaBaySands.com)