## Press Release





FOR IMMEDIATE RELEASE

# Guy Savoy kicks off 2013 in style

Launches new express lunch service on Fridays and Saturdays, rolls out indulgent Kraemer's Dragon Menu



(Above) When the finest dining meets with the best quality of art: Mikael Kraemer of the Kraemer Gallery and Chef Guy Savoy

**Singapore (9 Jan 2013)** – Acclaimed celebrity chef restaurant Guy Savoy is starting the new year on a high note with new menus and a refreshing approach towards its lunch service.

Guests can now embark on a breezy express lunch experience every Friday and Saturday. The *Menu "TGV"- "The Express, 60 Minute Experience"* guarantees a 60-minute lunch experience, making it perfect for business or power lunchers in a hurry. With the use of local seasonal ingredients, the menu unveils exciting new dishes such as *Beef Cheeks 'Facon pot au feu'*, paired with a spectacular view of the bay. It is available as a 2-course menu for \$55++ per person, or a three-course menu at \$80++ per person.

For guests with the time to enjoy lunch and the elegant ambience of Guy Savoy restaurant at a more leisurely pace, the *Menu "Dejeuner Club" – "The Lunch Club"-* is the perfect option. This four-course menu features a choice of starter from the a la carte *Lunch "En Demi" Menu*, a fixed second course of Guy Savoy's signature *Artichoke and Black Truffle Soup*, followed by a choice of a meat or fish dish. A choice of matured cheeses or Guy Savoy's signature dessert, the artfully presented *Chocolate Orb*, completes the experience.







(Above) Guy Savoy's signature dessert Chocolate Orb is featured as a dessert choice on both the Menu "Dejeuner Club" – "The Lunch Club" and the a la carte Lunch "En Demi" Menu

And in commemoration of the remaining weeks of the Year of the Dragon, Guy Savoy has created the very special six- course *Kraemer's Dragon Menu*. For \$\$250++ per person, guests can have a taste of cuisine that King Louis of France would have delighted in, presented in a style that is truly befitting the majesty of the Dragon. This menu is presented in conjunction with The Final 100 Days of the Year of the Dragon exhibition, displayed in the Marina Bay Sands hotel lobby as an extension of ArtScience Museum. The exhibition is an exquisite showcase of rare, original XVIIIth century, museum-quality furniture and decorative arts from the famed Kraemer Gallery Collections, based in Paris since 1875. It pays homage to both the Chinese and French civilisations in all their splendor. *Kraemer's Dragon Menu* is available for dinner at Guy Savoy until 28 February 2013.

In addition, Guy Savoy will also be participating in the upcoming Epicurean Market, Marina Bay Sands' inaugural food and wine appreciation show. From 25-27 January, Guy Savoy will have a booth that will offer tasting portions of its signature dishes such as *Grapefruit Terrine with Tea Sauce* and the famous *Artichoke and Black Truffle Soup*. Also available for purchase will be *Champagne Guy Savoy*, exclusively bottled for the restaurant.

Executive Chef and General Manager Eric Bost will also conduct a masterclass on Sunday (27 January), with a session to educate guests on different caviar grades, their production techniques and how to select and present them. The session is aptly named "Colours of Caviar", another classic dish that will be demonstrated by Chef Bost. This masterclass is open for pre-registration as well as walk-in registration on Sunday. For details on Epicurean Market, visit <a href="https://www.marinabaysands.com/Singapore-Restaurants/Epicurean-Market/">https://www.marinabaysands.com/Singapore-Restaurants/Epicurean-Market/</a>

To preview Guy Savoy's menus, please visit <a href="http://www.marinabaysands.com/Singapore-Restaurants/Celebrity-Chefs/Guy-Savoy">http://www.marinabaysands.com/Singapore-Restaurants/Celebrity-Chefs/Guy-Savoy</a>. Lunch reservations are available on Fridays and Saturdays from 12:00pm-2:30pm (last seating at 2:00pm) and dinner reservations are available from Tuesdays to Saturdays from 6:00pm- 10:30pm. To make a reservation, simply call 6688 8513, email <a href="mailto:Guy.Savoy@marinabaysands.com">Guy.Savoy@marinabaysands.com</a> or visit MarinaBaySands.com to make your reservations online.





#### **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 <a href="https://www.marinabaysands.com">www.marinabaysands.com</a>

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