

Three-week countdown to Epicurean Market 2019 begins

Top eight event highlights not to be missed at Marina Bay Sands' grandest culinary festival of the year

Singapore (26 November 2019) – Gear up for a spectacular gourmet experience at Marina Bay Sands as the integrated resort counts down to its most exciting food and wine event of the year. Set to take place from 13 to 15 December, **Epicurean Market** will kick off with a series of seven in-restaurant events on 13 December, featuring exclusive dinners hosted by celebrity chefs.

The festival spills over to Sands Expo and Convention Centre on 14 and 15 December. Journey through an enchanting Christmas village with over 50 booths, offering over 60 signature bites from award-winning restaurants, endless tipples from renowned mixologists, 12 culinary and spirits masterclasses, a stellar line-up of vendors who will debut their festive produce and rare spirits, complete with a dedicated kids' corner titled *Santa's North Pole*.

Here are the top eight events not to be missed:

1. Pick up kitchen secrets from culinary maestros & wine experts over 12 free masterclasses



The weekend begins with the *Waku Ghin at Home* masterclass with chef **Tetsuya Wakuda** and Ikejime Master Naoki Maeda on 14 December. Discover the fascinating art of Ikejime, an artful skill in preparing fish to preserve its superior quality and flavours, while using a humane technique.



This year also marks the first appearance and masterclass helmed by celebrity chef **Wolfgang Puck** of CUT and Spago, who will be presenting a culinary class with his Singapore executive chef Greg Bess on how to prepare the *Perfect Risotto at home*.

Also participating for the first time at Epicurean Market is Mott 32's Global Bar Operations Manager **Ajit Gurung**, who will offer a sneak peek into the restaurant's unique bar programme, ahead of Mott 32 Singapore's opening in early 2020 at Marina Bay Sands.

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On 15 December, award-winning chef David Myers will share his latest culinary adventures through an exclusive **David Myers' Tokyo** masterclass. Chef Myers will demonstrate his signature *pork katsu sandwich*, paired ingeniously with Adrift's signature handcrafted cocktails.

For the full list of masterclasses¹, visit <https://www.marinabaysands.com/epicurean-market/masterclasses.html>

2. New bites at Epicurean Market

Making its first appearance at Epicurean Market this year is modern Japanese restaurant **KOMA**, marking its entrance with tantalising dishes such as the *roasted wagyu beef with wasabi ponzu and truffle oil* (S\$20), *crispy chicken tomato ponzu* (S\$15), and *lobster caviar roll* (S\$20).



This year, local culinary icon Justin Quek returns to Epicurean Market with his elevated Asian creations from **JustIN Flavours of Asia**, including his signature *scallop sea urchin har gow with yuzu and lobster emulsion* (S\$12) and *sambal king prawn capellini pasta* (S\$18). New York's famed burger and milkshake sensation **Black Tap Craft Burgers & Beer** will also serve its well-loved favourites, such as the classic *All American burger* (S\$14), the tangy *Carolina burger* (S\$15; see right), and *Fried Mozzarella* (S\$10).



European patisserie **Origin + Bloom** ushers in the festive season with a medley of charming original creations and traditional festive goodies, perfect for holiday gifting. Indulge in sweet creations such as the *black symphony* (S\$8) and *tropical mango* (S\$8), and take home artisanal festive classics, such as the *orange and raisin panettone* (S\$36) and *traditional stollen* (S\$32).



Other new dishes to look out for this year include a majestic 1.5kg *tomahawk chop* (S\$340) at **CUT by Wolfgang Puck**, **LAVO's** *negrioni sorbet* (S\$6), **Spago's** *porcini agnolotti* (S\$14), and **Waku Ghin's** beautiful sweet treats such as *basque cheese cakes* (S\$7 per slice; S\$34 for a whole cake). Contemporary Indian restaurant **Punjab Grill** will also be serving new flavourful dishes such as the

¹ Access to complimentary masterclasses are on first come first served basis. Selected masterclasses will also offer tasting portions of dishes or drinks.

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vegan butter chicken (S\$14), made using Beyond Meat Tandoor grilled chicken tikka, as well as the *palek gucchi mushroom risotto khichdi* (S\$12), an Indian version of porridge with morel mushrooms and spices.

3. Explore the world of mixology & wines



For the first time, signature bars at Marina Bay Sands will join forces to put up an incredible *Epicurean Bar*, featuring 26 different handcrafted cocktails from 13 participating outlets. Look forward to all-time favourites such as **Spago's** *Love You Long Time* and **Waku Ghin's** *Samurai Mule*, alongside new concoctions such as the gin-based *Sakura Blossom Martini* by **Renku** (see left) and *Green Paradise* by **AVENUE Lounge**. All cocktails are priced at S\$15 each, while all beers and classics are priced at S\$12 per glass.



Visitors can also be treated to an exclusive preview of **Mott32's** signature cocktails - the tequila-based *Hong Kong Iced Tea*, and the zesty *Hanami* (see left), while sake lovers can sip on **KOMA's** creative sake tipples, featuring the *Komatini* concocted with Dassai 45 Junmai Daiginjo, and the nectarous *Momoiro* featuring Swanotsuru Jyosen Karakuchi sake.

New this year at the Market is a dedicated *Food & Wine Concierge*, led by Marina Bay Sands wine director Alphonse Kaelbel and master sommelier Mathias Camilleri. In addition to providing general information² and gift suggestions, these experts will offer professional wine pairing tips and recommendations for guests who are looking for ideas to spruce up their festive celebrations at home.

4. Elevating the Epicurean experience: Intimate in-restaurant dinners

The three-day food and wine extravaganza will kick off with a series of seven exclusive dinners on 13 December. Not to be missed is a one-night only Cuvée five-course wine dinner at **db Bistro & Oyster Bar**, featuring luxurious dishes such as *Hokkaido uni tartine*, *butter poached Boston lobster*, and *beef duo with celery gratin*, *mushroom variations* and *sauce Bordelaise* (see right), each impeccably paired with premium champagnes.



² Bookings for Marina Bay Sands' Christmas and New Year's Eve dinners can also be made at the concierge.

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Guests can also look forward to modern Japanese restaurant **KOMA**'s first-ever sake pairing dinner with brews from Hamakawa Shoten; a bespoke epicurean menu at **Bread Street Kitchen**; and a one-night only *Back to my Roots* dinner at **CUT by Wolfgang Puck**, hosted by the celebrity chef himself. The dinner pays homage to chef Wolfgang's hometown, featuring authentic recipes of his favourite childhood flavours such as Grandma Puck's famous *cheese ravioli with hazelnut butter*, as well as the traditional *Viennese veal "Schnitzel" with cranberries*. The dinner is priced at S\$250++ per pax, with optional beverage pairing available.



For a full list of in-restaurant events on 13 December, visit www.marinabaysands.com/epicurean-market/events.html.

5. Handpick sustainable produce at the Christmas market



Environmentally-conscious home cooks will be delighted at the array of sustainable and eco-friendly produce available at this year's Epicurean Market.



Highlights include the new-to-market and ecologically-farmed **Kairos fine caviar** from Yunnan, as well as nutritious greens (see left) from Singapore's first fully indoor vertical farm **Sustenir**. Over at the **Huber's** booth, purchase the *Mottainai omega lamb*, regarded as one of the most sustainably produced meats in the world. Dubbed as the "wagyu of lamb", these lamb feed on 80 per cent recycled organics such as carrot tops and sedimentary olive oil, and are known for their high level of omega-3 fatty acids.



Crust Brewing Pte Ltd will be offering the *bread ale*, brewed using fresh surplus bread from elite bakeries and leading hotels in Singapore to minimize food waste. Another zero-waste product is the *Black Cow's pure milk vodka*, available at the **Eastwind Imports** booth. A gluten-free spirit made entirely from grass-fed cow's milk, yet suitable for the lactose-intolerant, the *Black Cow vodka* is made using whey from leftover ingredients in cheese-making to ferment into milk beer, which is then distilled and filtered to create vodka with a creamy finish.



A selection of sustainable and organic wines from vendors such as **ICON Wines Pte Ltd** and **TTG Wines Pte Ltd** are also available for purchase at the Christmas Market.

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6. New-to-market and unique offerings launching at Epicurean Market 2019

Be the first to access and taste selected premium produce and spirits, debuting in Singapore at Epicurean Market 2019. Highlights include the *sakura pork* (see right) distributed by **Huber's** – a heritage cross-breed between the Kurobuta and Duroc pigs, the meat features exceptional marbling and flavour. Whiskey lovers will also get the chance to taste the first-ever *Mizunara Macallan Single Malt Whisky*, distilled in 1988 and bottled after more than 30 years of aging, at the **East Asia Whiskey Co.** booth.



Over at the **Kirei Japanese Food Supply** booth, enjoy the rare tasting opportunity of the *DAIKOSHU* by *Sengetsu Shuzo*, revered as world's oldest aged shochu (more than 40 years). Sake master Akio Mimura will share the beauty and art of Japanese sake, alongside a showcase of the newly launched label *Kobe 1717* from Sawanotsuru Sake Brewery, the designated sake label for Kobe City in 2019.



Complete your Christmas shopping at Epicurean Market with a series of delightful Christmas hampers and gifts, ranging from **Venchi's** decadent chocolates wrapped in festive bauble tins (S\$18; see right), to celebrity chef Justin Quek's signature **JUSTIN** condiments hamper (S\$25) featuring Kompot white pepper and coriander dips.



7. Journey to Santa's North Pole



Take a break in between feasting for a fun time at *Santa's North Pole*³, a dedicated kids' area filled with arcade games and fun activities. Explore nostalgic games such as *whack a frog*, *ring toss*, *Daytona car racing*, as well as glitzy *LED claw machine* and a large *bouncy castle*. Little ones can also decorate their own gingerbread man, and transform into their favourite characters at the fun face painting booth. Take home

³ The face painting and balloon sculpting stations will be open from 1pm to 8pm on 14 December, and 12pm to 7pm on 15 December. All other games and attractions will be open for the whole event.

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a colourful sculpted balloon, and capture wonderful memories with a photograph taken with Santa Claus.



On 14 December, db Bistro & Oyster Bar's signature Junior Pastry Academy returns for its Christmas edition with a *Bûche de Noël* masterclass. Little ones can pick up baking tips from db Bistro's executive pastry chef Mandy Pan and try their hands at making their own festive treats, while parents kick back with flutes of complimentary champagne. The interactive masterclass is priced at S\$120 per child, and includes Epicurean Market admission tickets for one parent and one child (worth S\$74).

8. Party it up!

Kick-start the three-day culinary fiesta with a party at Yardbird Southern Table & Bar on 13 December. From 5pm to 8pm, sip on 1-for-1 signature cocktails over live music, and enjoy delectable snacks on the house with every purchase of a bottle of wine or spirits. From 6pm to 7pm, diners can also taste what Yardbird will be offering over the weekend.



Over the weekend at Epicurean Market, the wine and dine experience is complete with two full days of live DJ performances. Look forward to remixes by MARQUEE's resident DJ Tang, as well as your favourite top hits by award-winning DJ Mass.

On 14 December, look forward to an electrifying Epicurean Market after-party bash at MARQUEE Singapore. Entry is free for the first 500 Epicurean Market visitors who sign up at the MARQUEE DJ booth⁴. In addition to access to MARQUEE, guests will receive a complimentary drink.



⁴ Sign-ups begin at the booth on 14 December, 12pm, on a first come first served basis.

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Ticketing details

Epicurean Market will be held at Sands Expo and Convention Centre, Hall A to C, on 14 and 15 December. Tickets are priced at S\$49 per adult and S\$25 per child⁵ for a two-day pass. Each ticket-holder will also receive a complimentary 16 oz sustainable bamboo tumbler, decked in festive prints.

For a complete epicurean experience, sign up for the **Epicurean Market room package** and enjoy a deluxe holiday with convenient access to the 2-day gastronomic event. Priced from S\$528++ per room (valid for stay from 14 to 15 December only), the package is inclusive of the event tickets, S\$150 worth of welcome offers, and complimentary entry to Sands SkyPark Observation Deck and the world-famous infinity pool.

For room reservations, visit www.marinabaysands.com/deals/epicurean-market-offer.html.

Date	Event	Venue	Opening Hours
13 December, Friday	In-restaurant specials	Various restaurants/bars	Various timings
14 December, Saturday	Epicurean Market Day 1	Sands Expo, Halls A, B, C	12pm-10pm
	After-Party*	MARQUEE	10pm till late
15 December, Sunday	Epicurean Market Day 2	Sands Expo, Halls A, B, C	12pm-9pm

Sponsors for this event include Official Beverage Sponsor Coca Cola Singapore Beverage Pte Ltd, Lifestyle Sponsor Miele Pte Ltd, Sponsor Nestle Professional, and supported by Sincere Food Investment Pte Ltd.

Stay tuned to @marinabaysands and www.marinabaysands.com/epicureanmarket for a full line-up of special events and participating restaurants.

Join the conversation online with #EpicureanMarket and #MarinaBaySands.

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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, a theatre and an outdoor event plaza. 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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⁵ Children aged 6 to 12 years old.

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