

MEDIA UPDATE

**Marina Bay Sands launches Craft to Taste masterclass series**



*Beef Wellington (Bread Street Kitchen), Hamachi Shabu Shabu (Adrift), Chef David Myers (Adrift), Seafood Platter (db Bistro & Oyster Bar)*

**Singapore** (17 Feb 2016) - Cook up a storm with top chefs and learn to mix cocktails from head bartenders as Marina Bay Sands launches a new masterclass series “Craft to Taste, A Culinary and Mixology Series”.

The new masterclass series, which will be held on Saturdays starting 12 March 2016, offers an intimate and personal experience where Executive Chefs and Head Bartenders of celebrity chef restaurants reveal their secrets and techniques for participants to master their dishes or cocktails at home.

Each workshop highlights a different dish or cocktail recipe to master. The session will begin with an introduction and tour of the respective celebrity chef restaurant, followed by an interactive demonstration in an intimate group within the restaurant. After the class, participants will get to enjoy a delicious lunch (for food demonstration classes) or cocktails with bar snacks (for mixology classes).

Highlights of the masterclass series include a cooking session at Gordon Ramsay’s Bread Street Kitchen, where a group of eight participants will receive personal guidance from Executive Chef Sabrina Stillhart on preparing Gordon Ramsay’s famed Beef Wellington.

At California izakaya restaurant Adrift, pick up tips from Chef David Myers on making Japanese-inspired small bites such as gyoza and Hamachi shabu shabu as he guides you through the use of Japanese ingredients and cooking techniques. Over at db Bistro & Oyster Bar, executive chef Jonathan Kinsella will teach guests how to build the perfect Seafood Plateau at home, complete with tips on how to cook, clean and prepare the crustaceans.



*Kazuhiro Chii (Head Bartender of Waku Ghin), Martini (Waku Ghin), Malacca Mojito (Flight)*

At The Bar at Waku Ghin, learn more about the craft of Japanese bartending from Kazuhiro Chii, head bartender from Waku Ghin in this masterclass for only eight participants. Watch Chii's elegant and refined moves as he shows how to create perfectly balanced classics such as the Martini, Sidecar and Gin & Tonic, the Japanese way.

The masterclass series will be held every Saturday starting from 12 March to 9 April, followed by a second series in October to November. Ticket sales are available from 17 February 2016 at [www.marinabaysands.com/CraftToTaste](http://www.marinabaysands.com/CraftToTaste) or any Marina Bay Sands Box Office. Prices stated below excludes S\$4 booking fee per ticket.

**Schedule of Craft & Taste, A Culinary and Mixology Series**

Date	Time	Outlet	Masterclass content	Price	Capacity
12 Mar	10am – 2pm	Bread Street Kitchen	<b>British Classics by Executive Chef Sabrina Stillhart</b> Learn to make Gordon Ramsay's famed Beef Wellington at this masterclass followed by a 3-course lunch with wine pairing.	S\$276	8
12 Mar	4 – 6pm	CUT	<b>Classic Cocktails by Head Bartender Carmichael Rubiano</b> Learn to mix 3 classic cocktails (Cosmopolitan, Margarita, Manhattan) using the shake or stir techniques. Thereafter, enjoy the cocktails with bar snacks at CUT.	S\$97	10
19 Mar	4 – 6pm	Waku Ghin	<b>Shin-Gi-Tai: Techniques of Japanese Bartending by Head Bartender Kazuhiro Chii</b> Dive deep into the art of Japanese bartending and learn about the philosophy and techniques behind making the perfect classic cocktails, the Japanese way. Create the Gin & Tonic,	S\$89	8

			Martini and Sidecar and enjoy the cocktails with bar dishes from The Bar at Waku Ghin.		
26 Mar	1 – 3pm	Mozza	<b>Bringing Mozza Home by Executive Chef Karla Mendoza</b> Master the unique flavours of Mozza with Executive Chef Karla Mendoza as she reveals the techniques for stretching pizza dough, adding pizza toppings, preparing fresh pasta and the secrets to seasoning pasta sauces. Participants will also learn how to cook a proper pasta butter sauce and the crostada, a delicious Italian pastry with the recipe from chef Nancy Silverton. After the class, enjoy a family-style lunch of Mozza Caprese, Garganelli with ragu Bolognese, Aglio e Olio Pizzette and Salume Piccante with red chilies Pizzette.	\$142	20
26 Mar	3 – 5pm	Spago	<b>How to Set Up a World Class Cocktail Bar in Your Home by Bar Manager Rico Deang</b> This masterclass guides participants on how to set up a world-class cocktail bar at home and impress your guests by mixing up the well-loved Mojito and rum punch bowls for parties. Thereafter, enjoy cocktails while you unwind at the bar at Spago, boasting views of the city and the Infinity pool at the Sands SkyPark.	S\$89	16
2 Apr	10am – 2pm	Adrift	<b>Tsumami: Japanese-inspired Bites by Chef David Myers</b> Learn to make Japanese-inspired small bites such as gyoza, Hamachi shabu shabu and wing bean okra salad as well as master Japanese ingredients and cooking techniques at Adrift, a California izakaya restaurant. A lunch comprising of salads, sharing plates of Tsumami and the signature French toast will be served after the class.	S\$111	30
2 Apr & 9 Apr	4 – 6pm 4-6pm	Flight	<b>From Garden to Glass by Property Mixologist Lucas Swallows</b> Discover the many ways of utilizing and preserving fresh herbs, vegetables and fruits for use in cocktails and mocktails. Try your hand in muddling fruits and herbs and prepare homemade lemongrass and mint syrups. These ingredients will help you create the creative cocktails such as the Malacca Mojito, Ginger Raspberry Daiquiri and Lemongrass Spritz mocktail. Bar bites will be provided to pair with the drinks after the class.	S\$109	20

9 Apr	10am – 2pm	db Bistro & Oyster Bar	<p><b><i>The Perfect Plateau by Executive Chef Jonathan Kinsella</i></b> Build the perfect Seafood Plateau at home. In this class, participants will learn to cook, clean and prepare seafood such as lobsters, prawns, clams, crabs, oysters and make tartares and ceviches. Enjoy a seafood lunch after the class with Champagne, fresh seafood and Chef Daniel Boulud's signature items.</p>	S\$215	20
9 Apr	10am – 2pm	Long Chim	<p><b><i>The Combination of Thai Flavours by Head Chef Yingyod 'Ommo' Raktham</i></b> Learn from the experts in Thai cuisine and cook healthy and delicious Thai food to surprise your family and friends at home. Participants will get to prepare popular dishes with fresh ingredients such as green papaya salad, green curry chicken and Prin's noodle. A sumptuous Thai feast over lunch is included in this class.</p>	S\$165	15
9 Apr	4 – 6pm	Adrift	<p><b><i>Classic and Modern Cocktails by Head Bartender Anandha Ruben</i></b> Understand the difference between a classic and modern cocktail in this masterclass and pick up tips on how to work with ingredients and bartending techniques to create one classic cocktail (Negroni) and one modern Champagne-based cocktail (Love is Strange) that is sure to impress for parties and celebrations.</p>	S\$89	30

Classes are subject to change. Please visit [www.marinabaysands.com/CraftToTaste](http://www.marinabaysands.com/CraftToTaste) for updates.

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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](http://www.marinabaysands.com)

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