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Marina Bay Sands presents The Signature Series at award- winning restaurants

*Week-long culinary festivities feature celebrity chef
masterclasses, exclusive menus and late night parties*

Singapore (12 March 2018) – Marina Bay Sands is set to kick off its eighth year anniversary celebrations next month with a week-long culinary spectacle from 9 to 15 April. Titled ***The Signature Series***, the epicurean adventure is marked by a series of in-restaurant dining experiences, including exclusive menus, late-night parties, and masterclasses helmed by a stellar cast of celebrity chefs.



Rub shoulders with award-winning chefs (from L to R): Wolfgang Puck (CUT and Spago), David Myers (Adrift), Tetsuya Wakuda (Waku Ghin), Christina Wilson (Gordon Ramsay Group, US division)

During the week-long event, guests will be able to get up close and personal with their favourite chefs, including culinary icons **Wolfgang Puck** and **Tetsuya Wakuda**, acclaimed Los-Angeles based gypsy chef **David Myers**, and for the first time ever, chef **Christina Wilson**, winner of *Hell's Kitchen* Season 10 and current executive chef of the US Division of Gordon Ramsay Group.

Ms Christine Kaelbel-Sheares, Vice President of Food and Beverage, Marina Bay Sands said “As we continue to grow our family of award-winning restaurants, it is important to remind ourselves

Press Release



of the roots of our success. When we conceptualized ***The Signature Series***, we asked our chefs to think about the people, places and events that inspired them on their culinary journey. The week-long series will shine the spotlight on these inspirations in their lives – whether it's celebrating the seasons of Australia, a country that embraced chef Tetsuya Wakuda when he was young, or remembering the legendary cuisine of the late Paul Bocuse who mentored chef Daniel Boulud, or reenacting the scenes of Hell's Kitchen, the series that discovered chef Christina Wilson, now a key member of the Gordon Ramsay Group."

Wolfgang Puck, the man behind the Oscar's Governor's Ball over the last 24 years, who also founded the award-winning CUT and Spago restaurants said, "I'm thrilled to be coming back to Singapore to celebrate Marina Bay Sands' eighth birthday. I've been part of the family since the beginning, and it is like coming home to cook for my loved ones. I enjoy bringing people who love food together, and look forward to playing host to our diners in Singapore."

Turn up the heat at Bread Street Kitchen

Fans of chef Gordon Ramsay's TV programme *Hell's Kitchen* will rejoice as Bread Street Kitchen will be holding an adrenaline-pumping cook-off on 13 April, styled in same spirit of the iconic TV show. Witness an epic culinary showdown between chef Christina Wilson, executive chef of the US Division of Gordon Ramsay Group, and Sabrina Stillhart, executive chef of Bread Street Kitchen (BSK), as both chefs lead the talented BSK team to present two different three-course menus. Guests can witness the live kitchen action via TV screens while enjoying the courses. Diners will then put in their scores to determine the winner of Bread Street Kitchen's first-ever ***Battle at BSK Singapore***.

Christina Wilson said, "This is my first time to Bread Street Kitchen Singapore, and I'm sure it will be a memorable one. I will bring my experience from Hell's Kitchen Season 10 to the dinner, and here's a shout-out to chef Sabrina – you're in for a tough fight! "

Chef Wilson will also be conducting two masterclasses alongside executive chef Sabrina Stillhart, as the power duo demonstrates the restaurant's signature Beef Wellington (12 April) and Sunday Roast (15 April).

Gastronomic journey for every palate

The Signature Series will open with an unprecedented pescatarian-themed 3 Chef's Dinner (9 April) put together by **CUT by Wolfgang Puck, db Bistro & Oyster Bar** and **Osteria Mozza**. The week-long event picks up with a Mozzaplex dinner (10 April) at Osteria Mozza, and an Australian summer themed A Taste of Tetsuya's dinner (10 -12 April) at **Waku Ghin**.

Press Release



At mid-week, the event climaxes with a series of intimate masterclasses and late-night parties at the integrated resort's best bars and entertainment hotspots. **db Bistro & Oyster Bar** will also present a special Tribute to Paul Bocuse dinner (13 – 15 April) in memory of the late French master chef Paul Bocuse, who was a close mentor of celebrity chef Daniel Boulud. There will also be something special for the lunch crowd, as **The Bird Southern Table & Bar** and **Pizzeria Mozza** present all-week lunch menus (9 – 13 April).

With such an exciting line-up of activities, here are the top 8 events not to be missed:

1) **3 Chef's Dinner at CUT by Wolfgang Puck**



Enjoy a unique dining experience put together by executive chefs from three celebrity chef restaurants (L-R): Chef Joshua Brown of CUT and Spago by Wolfgang Puck, Chef Jonathan Kinsella of db Bistro and Oyster Bar, Chef Peter Birks of Osteria Mozza

The ongoing **3 Chef's Dinner** series, jointly prepared by the executive chefs of celebrity chef restaurants CUT by Wolfgang Puck, db Bistro & Oyster Bar and Osteria Mozza, will hold its third and most creative dinner to date on 9 April. Held at the one-Michelin starred CUT, the five-course pescatarian dinner takes an inventive spin by using fresh seafood to elevate seasonal greens such as English peas, Artichokes and Heirloom Beets. The dinner will showcase the culinary finesse of all three talented chefs as they get inspired by the purity of fresh ingredients to deliver remarkable dishes.

2) **A Taste of Tetsuya's at Waku Ghin**

Renowned celebrity chef Tetsuya Wakuda will be showcasing some of the supreme seasonal Australian produce in a nine-course degustation dinner series, A Taste of Tetsuya's (S\$450++). From 10 to 12 April, chef Tetsuya pays homage to Australia, a country that nurtured him and

Press Release



taught him new skills when he first ventured onto its shores with no more than just a suitcase. The dinner is inspired by the abundant gems from this vast country, such as the Pearl's meat, a precious adductor muscle of pearl oysters, and marrons, a distinctive freshwater crayfish indigenous to Australia, both of which are western Australia's signature produce.

Chef Tetsuya Wakuda of Waku Ghin said, "Good ingredients are the soul of our dishes – we want our guests to savour and appreciate the true flavours of nature. I'm really excited to bring some of my favourite Australian ingredients to Waku Ghin for all our guests to taste."

Guests can also get up close and interact with chef Tetsuya at his special masterclass and lunch on 14 April.

3) *Mozzaplex at Osteria Mozza*



Osteria Mozza Singapore presents the best of Mozzaplex with signature dishes (from L to R): Corzetti Stampati with tomato, eggplant, Taggiasche olives & ricotta and Grilled Colorado Lamb Chops with Sardinian pearl pasta, yogurt & mint.

On 10 April, Osteria Mozza brings the famous Mozzaplex (Osteria Mozza, Pizzeria Mozza and Chi Spacca) from Los Angeles to Singapore with a special one-night only dining experience. The five-course family-style dinner features fan-favourites of all three restaurants founded by celebrated chef, baker, and James Beard Foundation award recipient Nancy Silverton. From traditional pastas to hand stretched pizzas and gratifying meat dishes, guests can have a true authentic Italian dining experience with signature dishes such as **Corzetti Stampati with tomato, eggplant, Taggiasche olives & ricotta** and **Grilled Colorado Lamb Chops with Sardinian pearl pasta, yogurt & mint**.

Executive chef Peter Birks will also showcase the delicate craft of making fresh handmade pastas, and offer insider tips on pasta sauce-pairing at the *Mozza At Home* masterclass on 15 April. This is followed by a three-course sit-down dinner inspired by the home parties that Nancy Silverton hosts on the back porch of her house in Los Angeles. Guests can also take home Nancy's 'Mozza at Home' cookbook and a takeaway pasta dinner kit for two.

Press Release



4) *A Tribute to Paul Bocuse dinner at db Bistro & Oyster Bar*



Pay tribute to French culinary icon Monsieur Paul Bocuse at db Bistro & Oyster Bar

db Bistro & Oyster Bar pays homage to legendary French master chef Paul Bocuse with a three-night special menu from 13 to 15 April. Referred to as the “Lion of Lyon”, Monsieur Paul Bocuse was the father of contemporary French nouvelle cuisine and a respected giant figure in the international culinary scene. Monsieur Paul had also been an inspirational mentor to many notable chefs, include celebrity chef Daniel Boulud who founded db Bistro & Oyster Bar.

Executive chef Jonathan Kinsella will be offering a taste of Monsieur Paul’s signature classics, offering a three-course menu featuring iconic dishes such as **Soup with Truffles**, Monsieur Paul’s famous creation that was served at a presidential event at the Élysée Palace in 1975, **Pigeon, Truffle and Foie Gras Pithivier**, and the simple but beautiful **Apple Tart Tatin**.

5) *A Taste of the South lunch menu at The Bird Southern Table & Bar*

From 9 to 13 April, The Bird Southern Table & Bar will serve up the best classic American dishes with an exclusive four-course set lunch menu (S\$38++). Take a mid-day break and savour highlights such as **Louisiana Char-Grill Oysters** with black pepper, Parmesan Cheese, garlic and butter, as well as the restaurant’s signature **Southern Fried Chicken**, accompanied with Cauliflower Mashed & Collard Greens.

6) *First-ever tea blending master class at Renku*

Marina Bay Sands’ premium bar and lounge Renku will be hosting its first tea blending master class on 11 and 14 April. Guests will be able to gain a better understanding about the health benefits of drinking tea, and learn to blend special wellness teas. Founder and tea maker of ETTE

Press Release



tea company Victor Koh, who co-created exclusive blends for Marina Bay Sands, will also be sharing interesting insights on unique tea blends and recommend food pairings.

7) Masterclass by celebrity chef David Myers

On 12 April, celebrity chef David Myers will be conducting a seafood-themed master class, where he demonstrates some of his favourite dishes such as **Tuna with tosa soy and black truffle**, as well as **Hokkaido Scallops with finger lime and yuzu honey**. Chef David will also impart his swift knife skills as he transforms a tuna fillet into delicate slices of sashimi, and offer tips on some of the best ways to plate fresh ocean catch.

Apart from enjoying light bites and drinks served during the masterclass, guests can also live vicariously through chef David Myers' travels. He said, "Tokyo is one of my favourite cities in the world. I am inspired every time I travel there for work or play. This masterclass will offer guests a slice of the Tokyo that I love, one that continues to amaze and inspire me with its hidden gems, dedication to craftsmanship and culinary finesse."

8) Late-night parties

Linger late into the night and watch the integrated resort transform into a glitzy night spot. From 11 to 13 April, groove to snazzy beats at Adrift by David Myers, and have a glass or two of the restaurant's signature handcrafted cocktails at the bar alongside Tokyo-inspired bites such as **Binchotan Bottle Squid with yuzu kosho and lardo** and **Amai ebi taco's with sea urchin butter**.

The party peaks on 14 April, as Spago by Wolfgang Puck and LAVO Singapore jointly launch one of the biggest parties of the year at the iconic Sands SkyPark. Titled **LAVO & Spago present: A Party in the Sky**, this party marks the first-ever collaboration between the two signature restaurants, and will be held at LAVO, South Garden at Sands SkyPark, and Spago bar and lounge. From 11pm till 3am, revellers can make merry all night with live DJ sets and free flow bites and drinks, set against the spectacular backdrop of the city skyline.

Draw a close to the week of events with the **Sundowner Party** at The Bird Southern Table & Bar on 15 April. Guests can unwind and savour free flow cocktails and southern canapes while enjoying live music by the scenic waterfront promenade.

For more details on **The Signature Series**, please visit <https://www.marinabaysands.com/restaurants/signature-series.html> . Guests who want to make reservations or curate their own epicurean journey can call +65 6688 8501 or email signatureseries@marinabaysands.com .

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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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