

Press Release

ADRIFT

MARINA BAY  **Sands**[®]
SINGAPORE

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Adrift by David Myers opens at Marina Bay Sands

Discover Myers' modern Asian cuisine and Ginza-style cocktail bar in latest celebrity chef restaurant



Singapore (23 February 2015) – Marking his first foray into Singapore, award-winning chef and restaurateur David Myers unveils his newest creation, Adrift, located in the atrium of Marina Bay Sands. Inspired by Myers' wanderlust outlook, Adrift is a bespoke urban kaleidoscope anchored by the places, faces and flavours of his path, from California to Asia. Pairing a nostalgic spirit with a modern aesthetic, the restaurant is curated to the very last detail by Myers.

"I'm thrilled to join the Marina Bay Sands family, with its history of partnership with iconic chefs," said Chef David Myers. "Adrift is a personal ode to the vibrant experiences I've encountered in my many travels. It's a colourful food culture mashup from both sides of the Pacific, a merging of old and new—small plates you can toast to, and a modern way of dining."

Led by Executive Chef Dong Choi, the menu at Adrift blends playful snacks with raw items, and artisanal toasts with charcoal-grilled treats in a whimsical approach to East-meets-West. Cheeky nods to American classics take the form of *Caramel Popcorn with Togarashi* and a *King Crab Melt with pimento cheese*. Many of the mix-and-match small plates, meant for sharing, feature interpretations of Myers' most beloved dishes from his travels throughout Asia. More inspirations from Myers' travels are evident in a section titled "Nomadic," remixing

cultural traditions in dishes like the *Preserved Green Papaya Soup* with Maine lobster and sago, *Buckwheat Battered Chicken* with karashi honey mustard sauce and *Foie Gras Banh Mi* as well as the grilled *Lobster Mochi with Ginger Vinaigrette* and *Cod with Chili Crab Sauce*. A *Robata* section serves bincho-grilled items, from grilled yuba and miso-cured duck breast to *Wagyu beef with Onion Jam*.

The bar will also feature an East-meets-West approach, perfectly mirroring Myers' menu. For its launch, the restaurant has roped in bartender extraordinaire Sam Ross, who has made a mark on the New York bar scene with his venue Attaboy, as its consultant.

The result: refreshing aperitifs like the *Pimms Imperial* with Pimms No 1, lemon, champagne and local market fruits to reinvented classics such as the *Singapore Sling*, which interprets the famed drink with both aged and dark rum, benedictine, maraschino liqueur, and orange bitters. Playful travel tributes are referenced in a section of fruit cocktails, a nod to Tokyo's Ginza district of cocktail craft, as well as swizzles, dedicated to the notable Carribean rum drink.

"Marina Bay Sands is excited to collaborate with David Myers on our latest restaurant project. Adrift speaks to the travelers in all of us. With its diverse repertoire of innovative dishes and strong bar programme, Adrift looks set to enhance the celebrity chef programme at Marina Bay Sands. The décor is stunning and ambiance is inviting – Adrift is a must-visit for guests looking to be inspired and recharged, whether they are looking for a quick drink and small bites, or to linger over conversations and a longer meal," said Tamir Shanel, Vice President of Food & Beverage, Marina Bay Sands.

The intriguing space is designed by Blueplate Studios, Wilson Associates' specialty food and beverage design studio, to at once evoke the adventure of travel and the comfort of home. A unique sculptural enclosure that juxtaposes the larger-than-life atrium at Marina Bay Sands, Adrift unfolds from an illuminated wrapped wood and copper façade.

Once inside, the expansive 4,000 square foot restaurant houses a collection of spaces that cater to a myriad of dining experiences, from artisanal mixology and delectable snacks at the bar, to a convivial feast of shared plates within the restaurant, and intimate dinners with friends or business partners at the private dining room enclosure.

The centerpiece cocktail bar nostalgically recalls a vintage Ginza-style, with diffused lighting, leather bar stools, antiqued metal screens and charred timber accents. In the ethereal garden parlor, timber benches hang from the ceiling, while subtle floral accents allude to the wall of greenery outside. The private dining room houses a surrealist library with quirky objets d'art and vintage photographs that serve as an aperitif to intimate conversations. It's a collection of treasures that tell the story of cultures past and present, a fitting mirror to the narrative behind Chef Myers' cuisine.

Adrift is open for bar and dinner services till late every day. Lunch service will start next month. To make a reservation, please visit <http://www.marinabaysands.com/Adrift> or call +65 6688 5657 or +65 6688 5658.

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About David Myers

Through his nomadic travels, Chef David Myers has become a collector—and creator—of culinary experiences. With a career spanning nearly two decades and three continents, Myers has founded projects—Sona, Hinoki & the Bird, Comme Ça, Pizzeria Ortica and David Myers Café in Tokyo—that bridge geographical and cultural divides. Myers' hallmark resides in soulful, imaginative dishes inspired by sojourns across Asia, Europe, and especially his own bountiful backyard of California. His new company, Gypsy Chef, aims to build restaurant concepts that awe, inspire, and delight the senses. To learn more, please visit www.gypsychef.com

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

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