

# Press Release



FOR IMMEDIATE RELEASE

## **David Thompson joins stellar cast of celebrity chefs at Marina Bay Sands**

*New restaurant Long Chim to draw inspiration from the streets of Bangkok; debuts in last quarter of 2014*

**Singapore** (26 September 2014) – Marina Bay Sands is set to unveil a new chapter in its world-class dining repertoire with the debut of Long Chim in the last quarter of this year.

Thai Street food has some of the best cooking around and Long Chim will bring this to Singapore. Long Chim literally means come and sample in Thai, and is an invitation for people to come and try some great Thai street food. And on the menu will be dishes such as grilled mussels with turmeric and coconut, beef stir fried with holy basil, prawns roasted with vermicelli, green curry of beef with roti and of course, a fine rendition of pat thai.

President and Chief Executive Officer of Marina Bay Sands, Mr. George Tanasijevich said, “Marina Bay Sands is looking forward to welcoming David Thompson’s Long Chim to our stellar lineup of celebrity chef restaurants. With his success in the region and culinary expertise in authentic Thai cuisine, David Thompson’s upcoming restaurant will further enhance the world-class dining options available to our guests at Marina Bay Sands.”

Located on Atrium 2 at The Shoppes at Marina Bay Sands and spanning over 6,500 square feet, the 150-seater restaurant will feature a casual and exclusive dining space with a main dining area and three private dining rooms.

“We are excited to launch Long Chim in Singapore at Marina Bay Sands. Long Chim is all about producing authentic, great tasting street food that is affordable and accessible. We hope Singapore will enjoy what we have to offer,” said David Thompson.

With Long Chim’s debut, David Thompson will join the cast of celebrity chefs and restaurateurs at Marina Bay Sands, namely Daniel Boulud (db Bistro Moderne), Justin Quek (Sky on 57), Mario Batali (Osteria & Pizzeria Mozza), Tetsuya Wakuda (Waku Ghin), Wolfgang Puck (CUT by Wolfgang Puck) and Gordon Ramsay (Bread Street Kitchen).

### ***The Chef***

David Thompson is an Australian chef and restaurateur known for his culinary expertise in Thai cuisine. The award-winning chef began honing his unique Thai cuisine skills with his first visit to Thailand in 1986. He opened Sydney restaurant Darley Street Thai in 1991 and later Sailors Thai in 1995. In 2001, he launched Nahm in London. Nahm quickly made a name for itself as the first Thai restaurant to obtain a highly coveted Michelin star.

In 2010, David Thompson opened Nahm in Bangkok. The fine dining restaurant has consistently received rave reviews, most recently clinching the top spot on San Pellegrino's Asia's 50 Best Restaurants 2014 and was ranked 13<sup>th</sup> on World's 50 Best Restaurants 2014.

David has also written two books, Thai Food and Thai Street Food, which are considered classics.

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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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