

# EPICUREAN MARKET 2017

## MASTERCLASS SCHEDULE

### FRIDAY, 11 AUGUST 2017

TIMING	GARDEN THEATRE	THE GROVE	CONNOISSEUR SERIES
2:00pm-3:00pm		Stir-fried Chicken with Fresh Chili & Vinaigrette Sauce By Master Chef Huang Ching Biao Jin Shan	
3:30pm-4:30pm	Tea Appreciation By Siti Raudah, Assistant Training & Development Manager The Coffee Bean & Tea Leaf	Classic Bouillabaisse featuring pristine French & New Zealand Seafood By Chef Oliver Muller & Chef Jonathan Kinsella db bistro & Oyster Bar	
5:00pm-6:00pm		Street Food Named Desire - The Best Way to Experience a Culture By Chef Brandon Glitz CUT by Wolfgang Puck	Italy's Greatest Wines: An Introduction to Barolo & Brunello By Giacomo Pallesi Angra Wine & Spirit Importers
7:00pm-8:30pm		Japanese Aged Single Malt & Blended Whiskies - Experiencing Far East Whisky By Christian Leusder, owner of East Asia Company & Far East Whisky & Stephen Wager, Head of Marketing & Sales, East Asia Company	

### SATURDAY, 12 AUGUST 2017

TIMING	GARDEN THEATRE	THE GROVE	CONNOISSEUR SERIES
11:00am-12:00pm	Junior Pastry Academy By Mandy Pan, Executive Pastry Chef db Bistro & Oyster Bar		
12:00pm-1:00pm		Innovative Pan-grilled Indian By Chef Javed Punjab Grill	
1:30pm-2:30pm		Produce & Flavours with Chef Tetsuya Waku Ghin	Understanding Italian Wines - Going Beyond Chianti and Pinot Grigio By Looi Wan Teng, owner & Chan Wai Xin, Vinitaly Italian Wine Expert Luigi's Wines
3:00pm-4:00pm	Cocktails You Need To Know - Secret Cocktail Edition By Jason Williams, Creative Director Proof & Co Mimi Lorandova-Spitis Evangelist EC Proof		Spirits Tasting - An Adventure in the World's Finest Spirits. Cognac, Rum, Vodka & Whisky By Roderic Proniewski Asia Wine Network Pte Ltd
4:30pm-5:30pm	Explore the Beauty of Sake with Kirei & Sawanotsuru Sake Brewery By Akio Mimura Kirei Japanese Food Supply		Whiskies - Peated vs Unpeated By Lewis Mitchell, GCD - Institute of Brewing & Distilling (UK) Le Vigne Pte Ltd
6:00pm-7:00pm	Sommelier Blind Tasting Battle By Britt Ng Bread Street Kitchen	Cooking with Nancy: Big Flavours in Small Bites By Nancy Silverton Osteria Mozza	Japanese Whisky - Customised Yamazaki, Hakushu and Nikka from miniature Oak Barrels By Christian Leusder, owner & Stephen Wager, Head of Marketing & Sales East Asia Company & Far East Whisky

### SUNDAY, 13 AUGUST 2017

TIMING	GARDEN THEATRE	THE GROVE	CONNOISSEUR SERIES
12:00pm-1:00pm	How to Make Your Home Bar By William Pravda Bread Street Kitchen		90+ Points Club: Fine Wines of the World as judged by the World's Leading Experts By Sam Stephen, Penfolds Winemaking Ambassador Treasury Wine Estates
1:30pm-2:30pm		Traditional Sunday Roast By Chef Sabrina Stillhart & Chef Paul Shearing Bread Street Kitchen	Discovering Rhone Valley with M. Chapoutier By Edouard Payot, Export Director Culina Pte Ltd
3:00pm-4:00pm	Explore American Whisky By Joe Alessondroni & Jeremy Chua, Spirits Evangelists Proof & Co		Bubbles Beyond Champagne - An Exploration of World Class Sparkling Wines By Tan Ying Hsien, Master of Wine Analogue Wine Merchant
4:30pm-6:00pm	Explore the Beauty of Rice Shochu with Kirei & Sengetsu Shuzo Shochu Brewery By Atsuyuki Matsuda Kirei Japanese Food Supply	Redefining Modern Asian Cuisine By Executive Chef Joseph Sergentakis CÉ LA VI	Japanese Single Malts: Karuizawa 40 & Chichibu Japan Warrior Series Number One Single Cask 2369 By Christian Leusder, owner East Asia Company & Far East Whisky
7:30pm-8:30pm		Mystery Box Battle	

Class schedule is subject to change.

For the latest updated schedule, please visit:

[www.MarinaBaySands.com/EpicureanMarket](http://www.MarinaBaySands.com/EpicureanMarket)