

A BURST OF FLAVOURS

MARINA BAY SANDS®
**EPICUREAN
MARKET**

5TH ANNUAL FOOD & WINE FAIR

11 - 13 AUG 2017 • Sands Expo® and Convention Centre

— **EVENT GUIDE** —


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EPICUREAN MARKET 2017

CELEBRATING FIVE YEARS OF SENSORY INDULGENCES

Thanks to your amazing support, the Epicurean Market is now into its fifth year! We are pleased to present new and familiar highlights:

The inaugural **Singapore Street Food** experience will whet your appetite with local dishes presented by the newly refreshed **RISE® Restaurant**, Marina Bay Sands' international buffet restaurant. Together with the **Kampung Bar**, discover innovative hawker fare inspired cocktails infused with spices such as chilli, lemongrass and pandan.

Our mainstays never fail to delight with over **30 masterclasses**, tasting sessions from the **Connoisseur Series**, special appearances by our **celebrity chefs**, bespoke cocktails at the **World Class Bar**, and menu highlights from signature restaurants such as **Adrift**, **Spago**, and **Waku Ghin**, as well as other restaurants such as **Takumi Yamamoto**, **Seafood Paradise**, **Ippudo**, and more! Plus, get a sneak preview of **LAVO's** fine Italian cuisine, before it is set to open at Sands SkyPark®.

This year's **Farmer's Market** has expanded its range of gourmet products – all the more irresistible!

We wish you a delicious epicurean journey.

The Epicurean Market Team,
Marina Bay Sands



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CHART YOUR COURSE TO GREAT FLAVOURS



EPICUREAN CAMPUS

Discover the latest culinary tips from veteran chefs. Or upgrade your experience with a tasting session at the Connoisseur Series.



WINE WALK

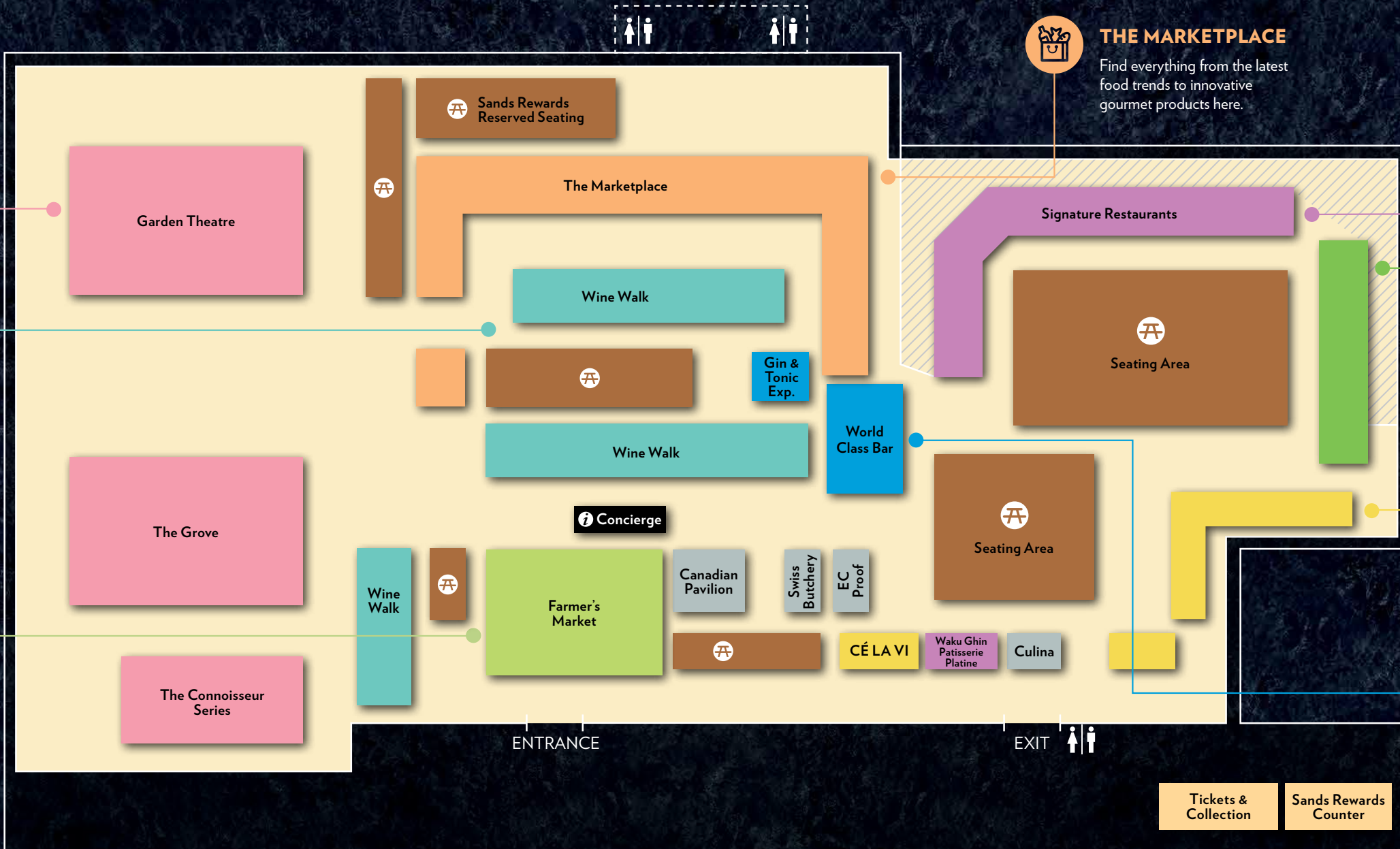
We sought out the world's most reputable cellars to present the best wines for your enjoyment here and at home.



FARMER'S MARKET

From gourmet produce, fresh seafood and cheeses to boutique desserts and more, find them all here.

EXIT TO THE SHOPPES



THE MARKETPLACE

Find everything from the latest food trends to innovative gourmet products here.



SIGNATURE RESTAURANTS

Taste exquisite dishes and other surprising treats created by our award-winning chefs.



NEW! SINGAPORE STREET FOOD AND KAMPUNG BAR

Delight in the best of multi-cultural Singaporean delicacies, and pair them with cocktails infused with familiar spices and Asian ingredients.



RESTAURANTS AT THE SHOPPES

Providing even more variety for your palate with excellent renditions of the finest cuisines from renowned restaurants at The Shoppes.



WORLD CLASS BAR

Helmed by award-winning mixologists, chill with bespoke handcrafted cocktails and bottles at exclusive prices.

EPICUREAN MARKET – powered by our prestigious partners



SIGNATURE RESTAURANTS

- Adrift by David Myers
- Bread Street Kitchen by Gordon Ramsay
- CUT by Wolfgang Puck
- db Bistro & Oyster Bar by Daniel Boulud
- Long Chim by David Thompson
- LAVO
- Osteria & Pizzeria Mozza by Mario Batali & Nancy Silverton
- Singapore Street Food by RISE® Restaurant
- Spago by Wolfgang Puck
- The Bird Southern Table & Bar by John Kunkel
- Waku Ghin by Tetsuya Wakuda
- Waku Ghin Patisserie Platine



RESTAURANTS AT THE SHOPPES

- Angelina
- Beanstro
- CÉ LA VI
- Dallas Café & Bar
- Ippudo
- Jin Shan
- Punjab Grill
- Seafood Paradise
- Takumi Yamamoto



FARMER'S MARKET

- Avocado Global
- Cheese Artisans
- Épicerie Boulud
- Huber's Butchery
- Mozza2Go
- Seafood Corner
- SweetSpot®
- The Farmer's Bar



WINE WALK

- 1855 The Bottle Shop
- Ale N Cider
- Alfa International
- Angra Wine & Spirit Importers
- Asia Wine Network
- Bodegas Europa
- Cellar Master Wines Pte Ltd
- Cellar Seller
- Certain Cellars Company
- EA Enterprises
- East Asia Company
- East Wind Imports
- Epicurean Nomads
- Kirei Japanese Food Supply
- KOT Selections
- Le Vigne
- Luigi's Wines
- Merchants Wine Store
- Peccavi Wines
- Pinnacle Wine & Spirits
- POP! Wines
- Rubis International
- Singapore Beverages
- Singapore Straits Wine
- The Drinkery
- The Italian Wine List
- The Oaks Cellars
- TTG Wines
- VCT Group of Wineries Asia
- Water and Wine
- Wine Delivery



WORLD CLASS BAR

- Concha Y Toro
- Don Julio
- Fever Tree
- Ketel One
- Lanson
- Pimm's
- Singleton
- Tanqueray



THE MARKETPLACE

- Appletiser
- Brewer's Coffee
- Canadian Pavilion
- Clessidra
- Crown Pacific Beverage
- Culina
- EC Proof
- Equatorial
- Global Oceanlink
- Indoguna
- Marukawa Trading
- Rubis International
- Swiss Butchery
- The Adriatic Pantry



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HIGHLIGHTS FROM SIGNATURE RESTAURANTS




Adrift by David Myers

 Dishes to try: *Crab Melt, Pimento Cheese, Pickle; Hanasaki Queen Crab; Live Hokkaido Scallop, Umeboshi Butter*



Bread Street Kitchen by Gordon Ramsay

 Dishes to try: *Fish and chips with tartar sauce; Pork crackling slider with BBQ sauce; Avocado on toast, poached egg*




LAVO

 Dishes to try: *LAVO Meatball with Ricotta; Prawn Fra Diavolo Chifferi pasta; 20-Layer Chocolate Cake*



Long Chim by David Thompson

 Dishes to try: *Chicken satay; Grilled lamb ribs; Green beef curry eggplant sweet basil with steamed rice*



CUT by Wolfgang Puck

 Dishes to try: *USDA Prime New York Sirloin, Creamed Spinach, House-made Steak Sauce & Onion Rings; Maryland Blue Crab Cake; Fried Chicken Mid Wing "Cánh Gà Chiên"*



db Bistro & Oyster Bar by Daniel Boulud

 Dishes to try: *Caviar Sandwich; Short rib slider with foie gras and black truffles; Seafood platter*



Osteria & Pizzeria Mozza by Mario Batali & Nancy Silverton

 Dishes to try: *Fresh Handmade Mozzarella with Tomato & Basil; Garganelli with Ragù Bolognese; Bianca Pizzette*



RISE® Restaurant

 Dishes to try: *Homemade Smoked Beef Brisket; Lobster Laksa; Israeli Couscous "risotto"*

HIGHLIGHTS FROM RESTAURANTS AT THE SHOPPES




Spago by Wolfgang Puck

 Dishes to try: *Lamb Ribs; Grilled Spanish Octopus; Kulfis Pops*




SweetSpot®

 Dishes to try: *Banana Walnut Bread; Ham and Cheese Croissant; Gluten-free Multi-grain Bread*




Angelina

 Dishes to try: *Mont Blanc; L'Africain Hot Chocolate; Macarons*



Beanstro

 Dishes to try: *Sautéed Prawn with chilli flakes, garlic & parsley, served with crispy bread; Mini Roasted Sirloin Burger; Crepe Suzette*



The Bird Southern Table & Bar by John Kunkel

 Dishes to try: *Mama's Chicken Biscuits; Pulled Pork Sandwich; Shrimp 'N' Grits Fritters*




Waku Ghin by Tetsuya Wakuda

 Dishes to try: *Ohmi Wagyu Roll with Fresh Wasabi; Sautéed Queensland Spanner Crab*




CÉ LA VI

 Dishes to try: *Tamarind Braised Short Ribs with ginger, carrot coulis & pickled lily bulbs; Duck & Pork Belly Buns; Rose & Watermelon Petite Gateau*




Dallas Café & Bar

 Dishes to try: *Jalapeño Croquettes with Green Chilli Mayo; Beef Sliders with Smokey BBQ Sauce; Salt & Pepper Calamari with Sweet Chilli Mayo*



Ippudo

 Dishes to try: *Maze Soba; Crispy corn; Chicken karaage*



Jin Shan

Dishes to try: *Golden Soup Noodles with Shredded Chicken and Duck Meat; Pan-fried Minced Pork and Chive Dumplings; Vegetarian Puff Pastry*



Punjab Grill

Dishes to try: *Gilawat Kebab Burger; Butter chicken; Dal Punjab Grill*



Seafood Paradise

Dishes to try: *Iconic Singapore Chilli Crab; Signature Creamy Butter Alaskan King Crab topped with Coconut Crumbs; Baked Pork Belly Ribs with Honey Pepper Sauce*



Takumi Yamamoto

Dishes to try: *Prawn & Assorted Vegetables Tempura; Tonkotsu Soy Ramen*



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Milano



THE WORLD CLASS BAR EXPERIENCE



At the **World Class Bar**, Diageo Reserve World Class Singapore 2017 winner Sin Kim Shin will be hosting a Mexicana themed after-party on Saturday evening ahead of representing Singapore at the World Class Finals held in Mexico later in the month.

Over at the **Kampung Bar**, Diageo Reserve World Class Singapore 2016 winner Boo Jing Heng presents four cocktails inspired by some of our most iconic local savoury and sweet dishes. Have fun at this mixology playground with brands such as Tanqueray, Ketel One, Bulleit Bourbon, and the Singleton.

BE YOUR OWN BARTENDER

Try your hand at mixing your own concoction, alongside experienced bartenders. Pick from Ron Zacapa Rum, Singleton Whisky, Tanqueray Gin, Bulleit Bourbon, and Don Julio Tequila.

Daily, 12pm-4pm
\$15 for each drink

3 MUST-TRY LOCAL FLAVOURS AT KAMPUNG BAR



Singleton Milo Peng

The Singleton 12YO, Milo, vanilla, distilled water

ABC One

Ketel One, beetroot, clear apple juice, elderflower, citrus



Kaya Sour

Bulleit Bourbon, Frangelico, pandan, kaya paste

TANQUERAY GARDEN

Making its debut at Epicurean Market this year, the Tanqueray Garden invites you to craft your own Gin & Tonic within an immersive garden environment. Discover the botanicals that go into the creation of the award-winning gin, and try your hand at crafting your very own Tanqueray & Tonic – selecting everything from your desired gin to preferred tonic, as well as citrus fruits and exotic spices for garnish.



SINGLETON SENSORIUM

Back by popular demand, the Singleton Sensorium (VR Experience) this year will be hosted on a one-of-a-kind custom made distillery trolley. Uncover the secrets behind this perfectly balanced, rich and smooth single malt, and get a tasting of The Singleton of Glen Ord 12 Years Old.

MASTERCLASS SCHEDULE

FRIDAY, 11 AUGUST 2017

TIMING	GARDEN THEATRE	THE GROVE
2:00pm - 3:00pm		Stir-fried Chicken with Fresh Chilli & Vinaigrette Sauce By Master Chef Huang Ching Biao Jin Shan
3:30pm - 4:30pm	Tea Appreciation By Siti Raudah, Assistant Training & Development Manager Beanstro	Experiencing Vietnam Through CUT By Chef Brandon Galitz CUT by Wolfgang Puck
5:00pm - 6:00pm	Past, Present & Future with Remy Martin Cognac By Richard Gillam, Brand Ambassador Remy Cointreau	Classic French Cooking By Chef Olivier Muller & Chef Jonathan Kinsella db Bistro & Oyster Bar
6:30pm - 7:30pm	Sanpellegrino presents: Mixing and Pairing By Waku Ghin	The Future of Adrift By Chef David Myers Adrift

SATURDAY, 12 AUGUST 2017

TIMING	GARDEN THEATRE	THE GROVE
11:00am - 12:00pm	Junior Pastry Academy: Trolls By Mandy Pan, Executive Pastry Chef db Bistro & Oyster Bar	
12:00pm - 1:00pm	Octomania by Bruichladdich By Richard Gillam, Brand Ambassador Remy Cointreau	Innovative Pan-grilled Indian Cuisine By Chef Javed Ahamad Punjab Grill
1:30pm - 2:30pm	Loose but Tight - How To Create An Epic Bar Experience By Gibran Baydoun, General Manager and Voltech Bazant, Bartender Adrift	Produce & Flavours By Chef Tetsuya Wakuda Waku Ghin
3:00pm - 4:00pm	Cocktails You Need To Know - Secret Cocktail Edition By Jason Williams, Creative Director Mimi Lorandova, Spirits Evangelist EC Proof	
4:30pm - 5:30pm	Explore the Beauty of Sake with Kirei & Sawanotsuru Sake Brewery By Akio Mimura Kirei Japanese Food Supply	Flavours of Singapore By Chef Greg Bess, Chef de Cuisine Spago
6:00pm - 7:00pm	Sommelier Blind Tasting Battle By Britt Ng, Sommelier Bread Street Kitchen	Cooking with Nancy: Big Flavours in Small Bites By Chef Nancy Silverton Mozza
7:30pm - 8:30pm	The Singleton Sensorium Journey By Mike Soldner, Whisky Evangelist Singapore Beverages Pte Ltd	Authentic Traditional Kobachi (3 kinds) By Chef Hide Yamamoto Takumi Yamamoto

SUNDAY, 13 AUGUST 2017

TIMING	GARDEN THEATRE	THE GROVE
12:00pm - 1:00pm	How to Make Your Home Bar By William Pravda, Bar Manager Bread Street Kitchen	Thai Street Food: Crab noodle from Jantaburi By Chef David Thompson Long Chim
1:30pm - 2:30pm	All About Tequila By Eli Atias El Optimista Tequila	Traditional Sunday Roast By Chef Sabrina Stillhart & Chef Paul Shearing Bread Street Kitchen
3:00pm - 4:00pm	Explore American Whisky By Joe Alessondroni & Jeremy Chua, Spirits Evangelists EC Proof	Art of Pairing By Chef Daniel Chavez & Mitch Walles Sanpellegrino
4:30pm - 5:30pm	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
6:00pm - 7:00pm	Understanding Prosecco with Nino Franco By Giovanni Oliva Ewineasia.com/Alfa	
7:30pm - 8:30pm		MYSTERY BOX CHALLENGE Chef Jonathan Kinsella (db Bistro & Oyster Bar) VS Chef Sabrina Stillhart (Bread Street Kitchen)

CONNOISSEUR SERIES SCHEDULE

FRIDAY, 11 AUGUST 2017

5:00pm - 6:00pm	<p>Italy's Greatest Wines: An Introduction to Barolo & Brunello</p> <p>By Giacomo Pallesi Angra Wine & Spirit Importers</p>	\$58	Join us on a journey to discover Italy's greatest wines, Barolo and Brunello. Identify the significance and differences of each wine region, understand the characteristics of each indigenous grape and wine-making process. Enjoy a tasting of six wines from top wineries from Tuscany and Piedmont.
7:00pm - 8:30pm	<p>Japanese Aged Single Malt & Blended Whiskies - Experiencing Far East Whisky</p> <p>By Christian Leusder, Founder & CEO, and Stephen Wager, Head of Business Development East Asia Whisky Company</p>	\$88	Experience aged Hibiki, the world's best blended whisky, aged Yamazaki, aged Hakushu, and aged Nikka Yoichi, as well as Hanyu and Chichibu Malt Whiskies as East Asia Whisky Company takes you on a tour of Japanese rare malt whiskies.

SATURDAY, 12 AUGUST 2017

12:00pm - 1:00pm	<p>Fresh Summer Truffles: An Introduction and Hands-On Cooking Demo</p> <p>By Ivan Karlič, Karlič Tartufi & Zoran Svetlicic The Adriatic Pantry Pte Ltd</p>	\$78	Exclusively at this year's Epicurean Market, Ivan Karlič, third-generation truffle hunter from the Buzet region of Istria, widely known as the 'City of Truffles', will share with you his stories about truffles, cheese, and truffle tasting.
1:30pm - 2:30pm	<p>Understanding Italian Wines – Going Beyond Chianti and Pinot Grigio</p> <p>By Looi Wan Teng, Owner, Luigi's Wines Pte Ltd & Chan Wai Xin, Vinitaly Italian Wine Expert</p>	\$38	A guided tasting of six Italian wines, explore aspects such as the different types of Trebbiano; the rediscovery of nearly extinct wine grapes like Pecorino; the characteristics of one of Italy's most popular grapes, Sangiovese, the constant debate of traditional versus modern wine-making; and Italy's love and proclivity for making 'passito' wines.
3:00pm - 4:00pm	<p>Spirits Tasting - An Adventure in the World's Finest Spirits. Cognac, Rum, Vodka & Whisky</p> <p>By Roderic Proniewski Asia Wine Network Pte Ltd</p>	\$48	Learn about the different types of alcohol, what they are made from, the different methods of processing, and the main characteristics and classification. Enjoy a tasting including Generous Gin, The Arcane Rum Cane Crush, Hardy XO Rare, and more.
4:30pm - 5:30pm	<p>Whiskies – Peated vs Unpeated</p> <p>By Lewis Mitchell, GCD - Institute of Brewing & Distilling (UK) Le Vigne Pte Ltd</p>	\$58	Expand your understanding of peated and unpeated whiskies using very rare and old whiskies to demonstrate the influence of peat and the effects of cask ageing on peat flavours. We reveal the merits of both unpeated and peated whiskies through tastings of several quality whiskies 25 years and over.
6:00pm - 7:00pm	<p>Japanese Whisky - Customised Yamazaki 12, Hakushu 12 and Hibiki 12 from miniature American charred White Oak Barrels</p> <p>By Christian Leusder, Founder & CEO, and Stephen Wager, Head of Business Development East Asia Whisky Company</p>	\$98	Experience four very rare and exclusive Japanese Single Malt Whiskies that have been aged for an additional eight years equivalent in miniature one-litre oak barrels pre-cured with Sherry, Port, Bourbon, and Rum. East Asia Whisky Company is proud to exclusively be the first company in Singapore to provide this experience.
7:30pm - 8:30pm	<p>Louis XIII Masterclass</p> <p>By Chris Kwek, Private Client Director, South East Asia Remy Cointreau International Pte Ltd</p>	\$78	Participants will get an insight into how and why Louis XIII is an extremely exquisite and exclusive cognac, as well as an opportunity to taste and experience the King of Cognacs.

SUNDAY, 13 AUGUST 2017

12:00pm - 1:00pm	<p>90+ Points Club: Fine Wines of the World as judged by the World's Leading Experts</p> <p>By Sam Stephens, Penfolds Winemaking Ambassador Treasury Wine Estates</p>	\$160	Be guided through a flight of exceptional wines as judged by the world's top wine critics and publications, including the perfectly awarded 100 point Grange from leading Australian winemaker Penfolds, and 99 point rated Rarity Cabernet Sauvignon from the Napa Valley's Beaulieu Vineyards.
1:30pm - 2:30pm	<p>Discovering Rhone Valley with M. Chapoutier</p> <p>By Edouard Payot, Export Director Culina Pte Ltd</p>	\$50	Embark on a journey to discover the distinctive character of M. Chapoutier wines, one the most magnificent domains in the Rhone Valley – a stature that Robert Parker describes as “the world's greatest wine estate”.
3:00pm - 4:00pm	<p>Bubbles Beyond Champagne - An Exploration of World Class Sparkling Wines</p> <p>By Tan Ying Hsien, Master of Wine Analogue Wine Merchant</p>	\$58	A tutored tasting of eight world-class sparkling wines from four different countries led by Tan Ying Hsien MW. This will be the inaugural tasting of some of the rarest and highly sought after wines.
4:30pm - 6:00pm	<p>Japanese & Taiwanese Cask Strength Whisky - Experience the winner of the World Whisky Awards for Best Single Malt Whisky</p> <p>By Christian Leusder, Founder & CEO East Asia Whisky Company</p>	\$188	Discover the winner of the 2015 WWA for world's best single malt whisky, as well as the highly acclaimed and very limited Hakushu Sherry Cask 2012. Experience two very rare and distinct Single Malt Whiskies from Japan and Taiwan, bottled at different cask strengths (48% and 56.3% respectively) and matured in different climates, to discover the different range of flavours that aging conditions and alcoholic strength can impart.

5 MUST-DOS



Get a First Taste of LAVO

Don't miss the Asian debut of LAVO! The multi-concept restaurant hailing from New York will delight your taste buds with its signature Italian fare.



Have a whole new Singapore Street Food experience

The newly refreshed RISE restaurant will present the best of multi-cultural Singaporean delicacies, set in a traditional two-storey shophouse. Some highlights are: *Teochew Png Kueh*, *Roti Prata*, *Rendang Pipi Daging* (braised wayu beef cheek rendang with turmeric ginger rice).



Mystery Box Battle

Witness the highly-anticipated battle between reigning champion & 3-time winner Chef Jonathan Kinsella of db Bistro & Oyster Bar and Chef Sabrina Stillhart of Bread Street Kitchen.



World of fine food at the Farmer's Market

Premium produce and seafood at the peak of freshness, delectable pastries and cheeses, fresh-pressed fruit juices and beers. Sample and take home all these and more from the Farmer's Market – expanded due to popular demand!



Look out for signatures from our Michelin-starred restaurants!

Must-try dishes are 2-star Waku Ghin's *Grilled Ohmi Beef* and 1-star CUT's *USA Prime New York Sirloin*.



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