

Fact Sheet



ADRIFT by David Myers

Introduction

ADRIFT by David Myers showcases modern Asian cuisine inspired by the elegant simplicity of Japanese cooking philosophy and Myers' sojourns across Asia. Located in the heart of the Marina Bay Sands hotel lobby, the expansive restaurant houses a collection of spaces for a myriad of dining experiences, from convivial nightcaps in the eclectic lounge and sensational feasts in the dining hall, to intimate get-togethers in the private dining room.

ADRIFT's flavour-forward menu draws references from Myers' love for thoughtfully sourced seasonal produce, featuring artfully composed dishes such as the locally farmed *barramundi*, *organic chicken*, and sustainable *Spencer Gulf prawns*. Savour the *butcher steak* grilled over wood fire or enjoy a selection of over 30 *yakitori*. ADRIFT also offers unique brunch creations on the weekends, where diners can look forward to dishes such as *goat's curd waffle* and *sauce vierge egg*, along with other well-loved brunch staples and beverages.

ADRIFT also offers a remarkable beverage list of over 400 selections, ranging from fine wines and spirits to innovative handcrafted cocktails. Among the labels are sustainable wines such as *NV Jacques Selosse, Grand Cru, Initial, Avize, France* and *2015 William Downie, Pinot Noir, Mornington Peninsula, Australia*, as well as rare Japanese whiskies such as *Hibiki 17* and *Suntory Yamazaki 12*.

The Team

David Myers

Nicknamed 'Gypsy Chef' for his insatiable hunger for travel and food, chef and restaurateur David Myers began his career under the mentorship of culinary icons including Charlie Trotter, Gerard Boyer and Daniel Boulud, before cementing his own legacy through numerous TV appearances and culinary accolades. Recognised for his unique ways of marrying his two greatest passions - food and travel - Chef David curates and innovates new, captivating dining experiences. In each of his restaurants, Chef David draws upon the indigenous flavours and ingredients discovered through his travels to create a collection of truly engaging concepts.

Since opening his eponymous concept, David Myers Café, in Tokyo in 2010, Chef David went on to adopt Asia as his culinary epicentre for the next decade with concepts including 72 Degrees Juicery & Café, Saltwater, Saltwater Kitchen, and ADRIFT at Marina Bay Sands in Singapore in 2015. In 2017, he launched his first three ventures in the Middle East, which went on to win him accolades by leading titles including Time Out, BBC Good Food and Shortlist. He was also named Best New Chef by Food & Wine magazine in 2003, and has continued to receive numerous accolades since then, including the 2017 Esquire Man At His Best – Chef of the Year award.

Peter Smit (Executive Chef)

Australia-born Peter Smit honed his skills in kitchens all over Australia and New Zealand, including the five-star luxury Capella Lodge, Leonards Mill, and Wharekauhau Country Estate.

Fact Sheet



In 2016, Smit moved to England, where he helmed renowned barbecue restaurant Pitt Cue, and later One Michelin-starred Rogan & Co as Head Chef. Smit was appointed as Executive Chef of ADRIFT in 2019. With a strong commitment to creating harmony in flavours and maintaining a sustainable kitchen, Smit is excited to be working closely alongside Chef David Myers and the team at ADRIFT.

Fast Facts on ADRIFT

- ADRIFT is located at the Lobby of Marina Bay Sands Hotel, Tower 2
- The restaurant has a capacity of 150, including seating at the Lounge, the Bar, the Dining Room, and Private Dining Room.
- ADRIFT is opened seven days a week, from 11:30am to 3:00pm for weekday lunch and weekend brunch, as well as 5:30pm to 10:30pm for dinner service. For reservations, call (65) 6688 5657 or email Adrift.Reservations@MarinaBaySands.com.
- ADRIFT's accolades include:
 - Wine & Dine Singapore's Top Restaurants 2019 – House of Stars (One star)
 - Wine & Dine Singapore's Top Restaurants 2018 – House of Stars (One star)
 - TripExpert Experts' Choice Awards 2017 – Best of Singapore Award
 - Singapore Tourism Awards 2016 - Best Customer Service for Food & Beverage
 - G Restaurant Awards 2016 – Award of Excellence
 - Wine & Dine Singapore's Top Restaurants 2016 – House of Stars (One star)