

Press Release



FOR IMMEDIATE RELEASE

Marina Bay Sands to launch new F&B concept by David Myers *Acclaimed California Chef Myers to headline restaurant in 2015*

Singapore (09 September 2014) – David Myers, the award-winning Los Angeles chef and restaurateur marks his first foray into Singapore with a unique new concept premiering in early 2015 at Marina Bay Sands. Edgy, vibrant, and dynamic, the restaurant is curated to the very last detail by Myers, pairing modern ingredients with a handcrafted outlook at the intersection where California and Asia collide.

“I’m thrilled to be bringing this exciting new concept to Marina Bay Sands,” said Chef David Myers. “My new venture is inspired by the vibrant experiences I’ve encountered in my many travels. It’s a cocktail culture mashup from both sides of the Pacific, a merging of old and new—small plates you can toast to.”

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—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.

The menu at Marina Bay Sands juxtaposes clean flavors and smoky notes, blending playful bar snacks with raw items, and artisanal toasts with charcoal-grilled treats. Mix-and-match small plates, meant for sharing, feature dishes such as *Crispy Buckwheat Chicken* with Okinawan salt, *Big Eye Tuna* with a spicy mint-coconut salad, and *Scallops* with grapefruit and mustard seed. An array of toasts is topped with delicacies ranging from *Black Pepper Crab* with cucumber and coriander to *Steamed Pumpkin*, black sugar and goat cheese. Inspirations from Myers’ travels are evident in a section titled “Nomadic,” remixing cultural traditions.

The bar will also feature an East-meets-West approach to imbibing, perfectly mirroring Myers’ menu. The result: refreshing aperitifs like the *Pimms Imperial* with Pimms No 1, lemon, champagne and local market fruits to reinvented classics such as the *Stirred Sling*, a new take on the famed Singapore Sling 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 Caribbean rum drink.

“Marina Bay Sands is looking forward to welcoming David Myers into our family of award-winning chefs. His thought-provoking and travel-inspired menu will enhance our culinary offerings and deliver an unmatched dining experience to our guests,” said Tamir Shanel, Vice President of Food & Beverage, Marina Bay Sands.

David Myers will be participating in the upcoming Epicurean Market 2014, the three-day food and wine festival organised by Marina Bay Sands from 12-14 September at Sands Expo, Hall D and E. He will be presenting a Masterclass for ticket-holders as well as giving a sneak preview of his cuisine ahead of his restaurant debut. For more information, visit <http://www.marinabaysands.com/epicurean-market.html>

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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

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