

Fact Sheet



Adrift

Introduction

Adrift is a bespoke urban kaleidoscope anchored by the places, faces and flavours of celebrity chef David Myers' path from California to Asia.

The menu at Adrift blends playful snacks with raw items, and artisanal toasts with charcoal-grilled treats in a whimsical approach to East-meets-West. Cheeky nods to American classics take the form of *Caramel Popcorn with Togarashi* and *King Crab Melt with pimento cheese*. Many of the mix-and-match small plates, meant for sharing, feature interpretations of Myers' most beloved dishes from his travels throughout Asia. These include dishes like the *Preserved Green Papaya Soup* with Maine lobster and sago, *Buckwheat Battered Chicken with karashi honey mustard sauce* and *Foie Gras Banh Mi*.

The bar will also feature an East-meets-West approach. The result: refreshing aperitifs like the *Pimms Imperial* with Pimms No 1, lemon, champagne and local market fruits to reinvented classics such as the *Singapore Sling*, which interprets the famed drink with both aged and dark rum, benedictine, maraschino liqueur, and orange bitters.

The expansive 4,000 square foot restaurant houses a collection of spaces that cater to a myriad of dining experiences, from artisanal mixology and delectable snacks at the bar, to a convivial feast of shared plates within the restaurant, and dinners with business partners at the private dining room.

The Team

David Myers

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, Pizzeria Ortica and David Myers Café in Tokyo — 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. His new company, Gypsy Chef, aims to build restaurant concepts that awe, inspire, and delight the senses.

Dong Choi (Executive Chef)

Born in Seoul and bred in acclaimed American kitchens, Choi was destined to return home to Asia as the chef of a restaurant that spans both cultures. The language of Choi's cuisine is rooted in his Korean heritage as much as his classical fine dining training, providing the glossary of Choi's gastronomic choices. A longtime member of David Myers' culinary team, Choi spent several years with Myers at his ground-breaking Los Angeles restaurant, Sona, and later led the kitchen at Comme Ca, his modern brasserie. At Adrift, Choi and Myers together translate nostalgic flavours and modern techniques from both sides of the Pacific.

Fast Facts on *Adrift*

- Adrift is located at the Lobby of Marina Bay Sands Hotel, Tower 2
- The restaurant has a capacity of 143, including seating at the Lounge, the Bar, the Dining Room, and Private Dining Room.
- Full bar with an emphasis on signature cocktails created by consultant mixologist Sam Ross; 120 wines by the bottle and 18 by the glass.
- Adrift is opened seven days a week for dinner and bar services. The opening hours are as follows:
 - 6pm to 10pm on Sundays to Thursdays for dinner
 - 6pm to 11pm on Fridays and Saturdays for dinner
 - 12pm to 2am at the bar daily
- Reservations are recommended and can be made at (65) 6688 5657 / (65) 6688 5658
<http://www.marinabaysands.com/Adrift>