

# DAVISON

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CIGARETTE RACING  
NEED FOR SPEED

GTA SPANO . CIGARETTE RACING . BMW M2 . PATRICK DEMPSEY . JAGUAR E-TYPE LIGHTWEIGHT . ADRIFT . VYRUS  
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# WANDERLUST, PLATED

Celebrity chef David Myers dishes on Adrift, his Gypset menu, secret ingredients for cooking and what he loves about Singapore

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A restaurant with a name like Adrift is a curious one. It sparks intrigue about the establishment, what's on the menu, and the dining experience on offer within a 4,000sqft spaced designed like a traveller's enclave.

Deciphering the name, restaurateur and Michelin-starred chef David Myers explains that is better to get lost in paradise then arrive at mediocrity. Hosting us to a 13-course Gypset Dinner at his 160-seater restaurant in Marina Bay Sands, his appearance is at once serious and passionate, with a twinkle in his eyes hinting at playfulness. He says that Adrift with a notable backward "D" is intended to give off a feeling of relaxed, fun, buzzy, playful experience, something that this writer is keen to bite into.

#### Gastronomic Highlights

Undeniably tantalising, the Maguro Tataki sees bluefish tuna, baby shrimp, uni, and caviar all laid out on a mint leaf and finished with Sakura sauce. Paired with SOU, a mix of Hibiki Japanese Harmony, limo juice, sake syrup and fever tree ginger tea, the refreshing combination will whet any foodie's appetite.

Another to look out for is the platter of 4 glazed sushi drops: Akami Zuke, Chutoro, Binchotan, Toro Aburi and Murasaki Uni. The most delectable, had to be the seared fatty tuna belly. The manner in which it just melts away the moment it rests in your mouth, releases the robust flavours of the marinade, which consists of a handmade soy and yuzu mix. Paired with HANA – a cocktail special of Meikyoshisui Taruhi Junmai, Mancino Vermouth Rosso, and Campari, it's a heavenly combination.

Another highlight is the Foie Gras Macaron that is paired with IKI, a cocktail of choice that blends the Hibiki 17 years, Meikyoshisui Taruhi Junmai and Bob's lavender bitters. Fans of matcha green tea and a fine foie gras paste will find this an interesting choice. Crispy and chewy, with notes of strawberry, it is more savoury than sweet - like a creamy Japanese biscuit.

A fusion of Easts and West cuisine, the 13-course meal has been made into a real epicurean journey with Daiki Kanetaka of D. Bespoke fame complementing Myers' creations with his own cocktail blends.

Especially with items like such as French truffle, Hokkaido crab, mushi awabi (steamed abalone) and fruits procured from Japan it's exceptionally difficult to pick out specifics when the experience is so much greater than the sum of its parts.



**The Gypset Dinners were an experience to remember. What inspired it?**

The idea of Gypset is the notion of wanderlust amongst people who love travelling around the world, and how they want to explore and unravel new findings in a luxurious way but may go off the beaten path.

What really inspired me in the Gypset Dinner is the collaborations between myself and other great talents. I partnered Chef Masakazu Ishibashi from Sushi Ichi and Daiki from D.Bespoke to really highlight "Tokyo Nights". In Tokyo, this is what I would do. I would want to go to a bar like D.Bespoke, I want to have sushi like the ones at Sushi Ichi and I thought that it would be great fun to work together for this special event. Masa does his sushi, we do our Californian-Japanese inspired cuisine and Daiki does what he knows best: curate a whole experience with his cocktails.

**As a Chef who travels a lot, how would you describe your style of cooking?**

I am named the Gypsy Chef for one reason – I love to travel. And, my inspiration truly comes from every journey that I embark on. Be it coming from the fresh foods market, going to different restaurants and experiencing new flavours and

techniques required within each trip. I don't limit myself to just one style of cooking but that doesn't mean that I am not focused. I would say that the focus at Adrift is to create a great experience of taste.

**There's a strong Japanese influence on the menu. Can you tell us more?**

I love Japan, the food is definitely a big draw. There are so many styles of cooking – you have the yakiniku, teppanyaki, sushi and even tempura. I love the passionate mentality and commitment that they have for something they stand for. There is also this incredible warmth and hospitality.

**Speaking of focus, what is the singular focus that you have for Adrift?**

Our focus is really in the experience. At the end of the day, we are all going in for a great time. It isn't just about how the bar looks, how the food tastes and how the service is like. It is about a great experience that encompasses all of these. This can be broken down into three things.

Firstly, I would say that our food – the new dishes we create and place on our menu every month is reflective of us. In season and also for what is exceptional.

Secondly, we focus on our service. How we treat and cultivate our guests is what makes them want to come back.

Lastly, the final one is really our ambience. I take pride in knowing that all of my flowers are fresh off the blooms, I want the music to cater to the menu, the temperature just right. The right aromas are also important.

**Do you have a secret ingredient for your dishes?**

Our secret ingredient is in trying to find the best ingredient. I do have a few favorite seasonings, though. One is Yuzukosho, a blend of yuzu peel and Kosho chilli pepper. It is cured with salt and blended together into an incredible paste. It can be very intense but this works great with grilled chicken and a few other things. I love that sometimes we just add a little lemon to it and it makes the whole dish better.

**What do you think of Singapore?**

I travel to Singapore so frequently that these days, it feels more like home than in Los Angeles. I love that Singaporeans are such foodies – and you have so much; ranging from the hawkers to the high end. The array of ingredients that you get are unique and I am really just enjoying this whole melting pot of flavours and culture. **D**





