

Press Release



FOR IMMEDIATE RELEASE

Marina Bay Sands sets stage for a grand culinary celebration at The World's 50 Best Restaurants 2019

World-renowned chefs and bartenders join hands with the integrated resort's culinary A-team in a series of four-hands collaborations and mixology showcases

Singapore (3 June 2019) – Asia's leading integrated resort Marina Bay Sands is rolling out the red carpet this June as official venue partner of The World's 50 Best Restaurants 2019. Marking its first Asian stop in Singapore, the prestigious culinary ranking and awards will see the most distinguished culinary names take centre stage from 22 to 26 June 2019, including the highly anticipated awards night at the Sands Theatre on 25 June.



Starting 23 June, Marina Bay Sands' celebrity chef and signature restaurants will be holding a series of special collaborations, such as four-hands dinners at **CUT by Wolfgang Puck**, **Spago by Wolfgang Puck**, as well as at **Waku Ghin** with the prolific chef Tetsuya Wakuda and Spanish-born guest chef José Andrés. The first-rate talent in mixology will also team up with **Bread Street**

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Kitchen and **LAVO** to showcase their finesse and award-winning cocktails, before the week-long celebration culminates in an exceptional whisky dinner at **db Bistro & Oyster Bar**.

Chef Tetsuya Wakuda of Waku Ghin will also be part of the #50BestTalks live discussion on 23 June with other global culinary icons, including the highly acclaimed Italian chef Massimo Bottura. Tickets to the event held at the Sands Expo & Convention Centre are available at MarinaBaySands.com/W50B.

Tetsuya Wakuda X José Andrés four-hands lunch (23 June, Sunday, 12pm, S\$700++)



Tetsuya Wakuda and José Andrés (picture credit to Scott Suchman) present an exclusive four-hands lunch at Waku Ghin. The guest chef will be joined by chef Rubén García of Minibar and chef Aitor Zabala of Somni

Experience the brilliance of chef Tetsuya Wakuda and the progressive cuisine of chef José Andrés as the two culinary maestros jointly present a four-hands lunch on 23 June at Waku Ghin. Winner of the 'American Express Icon Award' by The World's 50 Best Restaurants 2019, and twice named one of the world's most influential people by Time Magazine, Chef Andrés is an internationally-recognized a culinary innovator best known for his avant-garde cuisine and diverse gastronomic repertoire. Recognized by many as one of Australia's finest chefs, Chef Tetsuya of Waku Ghin stays true to his philosophy of simple and honest cooking using unadorned techniques. The four-hands lunch is inclusive of beverage pairing.

The lunch also comes days before Waku Ghin undergoes extensive renovations after nearly a decade in operations at Marina Bay Sands. The temporary closure will begin after its last service on 26 June 2019. More details on the refreshed Waku Ghin will be unveiled closer to its re-opening date.

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For reservations, email wakughinreservation@marinabaysands.com or call +65 6688 8507.

CUT X Quintonil four-hands dinner (23 June, 5.30pm onwards, S\$300++¹)



Brandon Galitz of CUT by Wolfgang Puck joins hands with Jorge Vallejo of Quintonil to present a bespoke dinner

CUT by Wolfgang Puck will be teaming up with award-winning Mexican restaurant Quintonil to present a bespoke menu on 23 June. A modern restaurant which prides itself in serving authentic Mexican cuisine, Quintonil has been bestowed with some of the world's most coveted culinary awards, including a No.11 ranking in The World's 50 Best Restaurants 2018.

CUT's chef de cuisine, Brandon Galitz, will be joined by chef-owner Jorge Vallejo of Quintonil to unveil an unforgettable gastronomic experience. Diners can opt to elevate the experience with a wine pairing menu.

For reservations, email cutreservations@marinabaysands.com or call +65 6688 8517.

¹ Price is not inclusive of beverage pairing.

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Bread Street Kitchen Bar Takeover (23 June, 8pm onwards)



Vojtech Bazant of Bread Street Kitchen will showcase his award-winning cocktail alongside guest bartenders from the Origin Bar and Tippling Club

Mixology wizards Chew Qing Ting from Origin Bar and Jon Lee from Singapore's very own Tippling Club will join hands with Bread Street Kitchen's head bartender Vojtech Bazant to present a one-night only bar showcase. All three mixologists, who were recently crowned top three winners at the Mediterranean Inspirations Singapore competition organized by Gin Mare, will present their award-winning cocktails, each priced at S\$19++. Guests can look forward to Vojtech's winning creation, the *Sundaze* – a relaxing tipple reminiscent of glistening sun rays on the Mediterranean sea, boasting notes of fresh pomegranate, thyme, and rosé.

The restaurant will also be serving signature bar snacks such as the *pork fennel flatbread*, *salmon ceviche*, and *pork belly sliders* for pairing with the delicious cocktails, which will be available for a week until 30 June.

For reservations, email BreadStreetKitchen.Reservations@MarinaBaySands.com or call +65 6688 5665.

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A Gastromixology Evening by Spago x Eat Me (24 June, 6pm onwards, S\$250++²)



Executive chef of Eat Me Tim Butler (left) & team at Spago by Wolfgang Puck present one-night only 4-hands dinner

On 24 June, excite your palate with a vibrant feast at Spago by Wolfgang Puck as part of The World's 50 Best Restaurants 2019 festivities. Chef de cuisine Greg Bess of Spago by Wolfgang Puck and executive chef Tim Butler of Eat Me, a sleek, modern fusion restaurant celebrated for its bold and innovative cuisine, will jointly present an exclusive menu enhanced with bespoke Gin Mare cocktails. Guests can also stop by the stylish Spago bar and lounge for more Gin Mare tipples by Eat Me's Head Bartender Buntanes "Pop" Direkrittikul to cap a perfect night.

For reservations, email SpagoReservations@MarinaBaySands.com or call +65 6688 9955.

LAVO Italian Restaurant & Rooftop Bar Takeover (24 June, 9pm onwards)

Come 24 June, contemporary Italian-American restaurant LAVO will play host to three international award-winning mixologists for an exclusive bar takeover, 57 stories above ground.

Andrew Loudon, head bartender from Tippling Club and newly crowned Singapore winner of the The Dalmore Decadent Digestif cocktail competition 2019, will share the stage with two other winners of the same competition in the UK and France respectively – Giovanni Bruno from The Blue Bar at the Berkeley Hotel, and Francois Xavier from the Ritz, Paris – to showcase their unique creations. Each prized concoction is S\$18++.

² Price is not inclusive of beverage pairing.

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LAVO will play host to three international award-winning mixologists for an exclusive bar takeover on 24 June

For reservations, email lavo.reservations@marinabaysands.com or call +65 6688 8591.

db Bistro & Oyster Bar X The Dalmore whisky dinner (26 June, 7pm, S\$188++)



Executive chef of db Bistro & Oyster Bar Jonathan Kinsella will be accompanied by global whisky specialist Stephen Martin at a one-night only whisky dinner with The Dalmore

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Chef Daniel Boulud's db Bistro & Oyster Bar will present another of its signature whisky pairing dinners with renowned Scottish distillery, The Dalmore on 26 June. The dinner will commence with a toast over the prized *Dalmore King Alexander III*, followed by a five-course pairing menu featuring the restaurant's signature seafood and soulful dishes prepared using classic French techniques. Guests can enjoy the star of the dinner – a main of *Maple Leaf Farms duck trio*, with the widely-lauded *Dalmore Cigar Malt*, a luscious gem of a whisky that combines notes of sweet butter and toffee with rushes of smokiness and spice.

Stephen Martin, global whisky specialist from Whyte and Mackay, will also make a special guest appearance to journey guests through the world of whisky.

For reservations, email dbreservations@marinabaysands.com or call +65 6688 8525.

For more information on The World's 50 Best Restaurants 2019, visit MarinaBaySands.com/restaurants/events/worlds-50-best-restaurants.html.

For full line-up of exclusive menus and collaborations, click [here](#).

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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, a theatre and an outdoor event plaza. 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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