

# Press Release



FOR IMMEDIATE RELEASE

## **Double victory for Marina Bay Sands' celebrity chef restaurants at inaugural "Asia's 50 Best Restaurants" awards** *Waku Ghin and Osteria Mozza placed 11 and 35 respectively*

**Singapore (26 February, 2013)** – Celebrity chef restaurants Waku Ghin and Osteria Mozza have been successfully placed on the inaugural ["Asia's 50 Best Restaurants"](#) list. Their wins were announced at a gala gathering of acclaimed chefs, restaurateurs, gourmands and industry experts at the Marina Bay Sands Expo & Convention Centre last night.

With its 11<sup>th</sup> spot placing, this marks the second time Waku Ghin has emerged among the region's best, following its debut entrance into the coveted "World's 50 Best Restaurants" last year. Osteria Mozza's 35<sup>th</sup> spot marks its debut landing in the list, which is dominated by restaurants in China, Singapore and Japan, with 16, 10 and 9 restaurants listed respectively.

Tamir Shanel, Vice President of F&B at Marina Bay Sands, said: "To have not one but two of our restaurants on the inaugural 'Asia's 50 Best Restaurants' list is an incredible success. To kick off these awards at Marina Bay Sands is a huge honour, and we are very proud to be part of the culinary magic that Asia brings to the table."

For Waku Ghin, this award also comes at the back of a recent accolade – a number two ranking on The Miele Guide's Top 20 Restaurants in Asia 2013.

"Asia is a colourful culinary haven where cultures meet. To be able to emerge as one of the best restaurants right here where all the action is happening is indeed a great honour for Waku Ghin. It would not be possible without my talented team at Waku Ghin as well as the incredible support from Marina Bay Sands," said Chef Tetsuya Wakuda. "This is a delightful encouragement as we continue to deliver only the best to our guests from all over the world."

Will Simon, General Manager of Mozza, said: "Since Osteria Mozza opened its doors at Marina Bay Sands in 2010, we have worked hard to present our guests with the delicious authentic Italian dining with an American touch that is the hallmark of Mozza's owners: Mario Batali, Joe Bastianich and Nancy Silverton. This award is such great recognition of the team's efforts and great feedback that the concept has been well-received in Asia, our first Mozza location outside the United States."

Earlier this month, Waku Ghin unveiled a full bar menu showcasing delectable dishes complemented by exquisite cocktails. The Bar at Waku Ghin is the pinnacle of refined Japanese-style cocktail making, serving over 85 handcrafted cocktails punctuated by hand-

carved ice and the precision associated with Japanese mixology customs. With this, The Bar at Waku Ghin now presents a unique new epicurean experience for both regular customers as well as guests new to Waku Ghin to enjoy. At Mozza, guests can look out for its new spring/ summer cocktail menu to be released this April.



*From left: Damian Olivares, Associate Director Banquet Operations Marina Bay Sands; Chef Tetsuya Wakuda; Marina Bay Sands executive chef Christopher Christie and Marina Bay Sands F&B Vice President Tamir Shanel*



*From left: Will Simons, General Manager; Ariana Flores, executive pastry chef and David Almany, executive chef of Osteria Mozza*

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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 theaters 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](http://www.marinabaysands.com)

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