

# Press Release



FOR IMMEDIATE RELEASE



## **Chef Wolfgang Puck debuts flagship Restaurant Spago at Marina Bay Sands**

*Spago's first venture into Asia is located at the iconic  
Sands SkyPark*



*Spago at Marina Bay Sands*

**Singapore (8 October 2015)** – Marina Bay Sands welcomes renowned chef and restaurateur Wolfgang Puck's critically acclaimed flagship restaurant, Spago. A concept best known for its premier level of service, style and hospitality, Spago's Singapore outpost promises diners an extraordinary culinary experience while enjoying the breathtaking view from the iconic Sands SkyPark.

Spago's arrival marks the brand's debut in Asia and Puck's second outpost in Marina Bay Sands following his successful steak restaurant CUT.

Located on level 57 of Marina Bay Sands Hotel Tower 2, Spago offers an imaginative and seasonal menu of Californian cuisine with global accents, in a sophisticated and inviting atmosphere. Featuring a fine dining restaurant and terrace lounge with an al fresco bar overlooking Marina Bay Sands' famous infinity pool, Spago boasts spectacular views of the city skyline and Gardens by the Bay.

“We have a long standing relationship with Marina Bay Sands so when they came to me to open a Spago on Sands SkyPark, I didn’t hesitate,” said Chef Wolfgang Puck.  
“Singaporeans are very savvy about food, style and hospitality and I’m excited to share the Spago experience with them.”

Tamir Shanel, Vice President of Food & Beverage, Marina Bay Sands said: “Spago’s opening caps an exciting year for us at Marina Bay Sands. With the launch of four celebrity chef restaurants this year, we have created more job opportunities for Singaporeans and broadened the culinary repertoire for diners. We will continue to evolve and enhance our standing as Asia’s Dining Destination.”

The original Spago opened in 1982 in West Hollywood, California and became an overnight success. Known for its Californian cuisine, the restaurant relocated to Canon Drive in Beverly Hills in 1997 and has continued to be a culinary phenomenon. Spago was the recipient of the AAA Four Diamond Award and two stars in The Michelin Guide-Los Angeles edition.

In Singapore, Chef Wolfgang Puck has appointed Joshua Brown to serve as the Executive Chef of Spago. Brown, who started his career with the brand nearly 15 years ago, came to Singapore in 2010 to open CUT by Wolfgang Puck. In addition to his new role at Spago, Brown will continue to oversee the culinary operations at CUT.



*(L-R): Spago at Marina Bay Sands, Wolfgang Puck, Big Eye Tuna Tartare*



*(L-R): Veal Filet Mignon Tartare, Pan Seared Striped Bass “Laksa”*



(L-R): Grilled Marcho Farm's Milk-Fed Veal Chop, Crispy Scale Black Sea Bass

### The Menu

Brown worked alongside Puck and Chef Lee Hefter, Managing Partner and Executive Corporate Chef of the Wolfgang Puck Fine Dining Group, to develop the menu, which offers Californian cuisine with global influences.

Guests can enjoy Spago's favourite starters such as **Late Harvest White Corn Agnolotti** pasta with Mascarpone and Alba White Truffles, **Big Eye Tuna Tartare Cones** with Chili Aioli, Shaved Bonito, Scallions and Masago as well as **Veal Filet Mignon Tartare** with smoked Mascarpone, Béarnaise, Grilled Sourdough and Smoked Sea Salt.

Signature mains include **Crispy Scale Black Sea Bass** with Littleneck & Bamboo Clams, Smoked Potato Purée, Garlic, Wild Oregano, Parsley, Lemon, **Grilled Colorado Lamb Chops** with Charred Eggplant Caviar, Falafel 'Macaroons', Tzatziki, Harissa Aioli, **Pan Roasted Organic Chicken 'Pastrami'** with La Ratt Potato Puree, Chicken Skin Cracklings, Toasted Rye as well as the **Grilled Marcho Farm's Milk-fed Veal Chop** with Kohlrabi-Orange Puree, Chinese Fermented Black Garlic, Nicoise Olives and Thyme Natural Juice. The **Pan Seared Striped Bass "Laksa"** with dry fried rice noodles, Vietnamese coriander, Thai basil, calamansi and curried coconut broth is inspired by the rich flavours of Asia.

At the lounge, light bites are headlined by **Spicy Tuna Tartare Cones**, **Roasted Bone Marrow Toast**, **Crispy Kataifi Wrapped Langoustine** with garlic chili ponzu, chives and shaved bonito and **Kumamoto Oysters on the Half Shell** with calamansi citrus ponzu.

### The Design

Internationally-acclaimed, New York-based designer Tony Chi has once again collaborated with Wolfgang Puck and Marina Bay Sands on the design of Spago.

Envisioned as a "garden in the sky", the restaurant is built on colours, textures and materials that complement the spectacular view of Singapore from the Sands SkyPark and its prized poolside location.

Designed to resemble a verdant country garden home, Spago has the look and feel reminiscent of a local colonial-style bungalow. The restaurant features a warm palette of materials, such as brick, fumed oak, basalt stone and shimmering nickel alloy alpaca to create an elegant, serene and comfortable indoor/outdoor dining experience.

The restaurant offers two distinct spaces. On one side, guests can experience a more intimate fine dining environment with an extensive wine cellar, bar and seating for 90. A door away, the casual lounge terrace beckons with its laid-back vibe for 200 guests. Little cabanas, plush cushions and low tables are set aside for small groups of diners to gather and socialise amid a centrepiece bar offering views of the famous infinity pool. Both spaces also feature open kitchens that serve as a staging area for the culinary team, providing diners with an up close view of the dynamic celebrity chef kitchen.

Guests can enjoy drinks late into the night in the alfresco terrace with over 14 original cocktails, or relax at the lounge with over 600 bottles of international wines and an extensive champagne list.

Spago is now open for dinner and bar services daily. Lunch will begin later this year. To make a reservation, please visit [www.marinabaysands.com/spago](http://www.marinabaysands.com/spago) or call (+65) 6688-9955.

With its official opening, Spago joins a stellar cast of nine celebrity chef restaurants in Marina Bay Sands, including Adrift by David Myers, Bread Street Kitchen by Gordon Ramsay, CUT by Wolfgang Puck, db Bistro & Oyster Bar by Daniel Boulud, Long Chim by David Thompson, Osteria and Pizzeria Mozza by Mario Batali, Sky on 57 by Justin Quek and Waku Ghin by Tetsuya Wakuda.

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

#### **About Wolfgang Puck Fine Dining Group**

The name Wolfgang Puck is synonymous with the best of restaurant hospitality and the ultimate in all aspects of the culinary arts. The award-winning restaurants in the Wolfgang Puck Fine Dining Group include Chinois (Santa Monica); Cucina by Wolfgang Puck (Las Vegas); CUT (Bahrain Bay, Beverly Hills, Dubai, Las Vegas, London, and Singapore); Five Sixty (Dallas); Spago (Beaver Creek, Beverly Hills, Istanbul, Las Vegas, Maui and Singapore); The Source by Wolfgang Puck (Washington, DC); Trattoria del Lupo (Las Vegas); Wolfgang Puck at Hotel Bel-Air (Los Angeles); re Asian Cuisine (Bahrain Bay); Wolfgang Puck American Grille (Atlantic City); Wolfgang Puck Bar & Grill (Las Vegas, Summerlin and Los Angeles); Wolfgang Puck Pizzeria & Cucina (Detroit); Wolfgang Puck Steak (Detroit); and WP24 (Los Angeles). For more information, please visit [www.wolfgangpuck.com](http://www.wolfgangpuck.com) or follow us on [Facebook](#), [Instagram](#) and [Twitter](#).

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