

Fact Sheet



Waku Ghin

Introduction

Opened in 2010 to rave reviews, Waku Ghin showcases the brilliance of Chef Tetsuya Wakuda in his only establishment outside of his world-famous Sydney restaurant.

From the restaurant name, which reflects the use of silver in the kitchen, to the small wall niches that hold his works of art, the chef's personal imprint is found throughout Waku Ghin.

The award-winning restaurant's dining concept is based upon a multi-faceted use of space, where diners can move from room to room, luxuriating over a bespoke experience of refined cuisine and exemplary service. The 8,000 square foot restaurant features an intimate lounge at the entrance for aperitifs before guests head to the private dining rooms. Each private enclosure is helmed by a chef, bringing forward the season's best to the Chef's Table. Diners then move on to the main dining room or drawing room to relax over desserts, coffee and digestifs, while soaking in the sensational floor-to-ceiling view of the Singapore skyline.

Waku Ghin's European Japanese menu boasts new creations sourced from the freshest ingredients from the region and beyond. A 10-course degustation menu is available for dinner in this gastronomic gem of a restaurant with only 25 seats, promising a truly private and exclusive experience. Signature items include *Marinated Botan Shrimp with Sea Urchin and Caviar*, and *Ohmi Wagyu with Wasabi and Citrus Soy*. The restaurant also offers an exclusive five-course degustation lunch on Fridays comprising four savory dishes and one dessert. Diners can look forward to lunch-exclusive items, such as the *Pasta with Botan Shrimp, Oscietra Caviar and Sea Urchin*.

Since its debut, Waku Ghin has received wide critical acclaim and won many international and local accolades. After obtaining its first One Michelin Star in the Singapore Michelin Guide in 2016, Waku Ghin went on to clinch Two Michelin Stars in the 2017 edition, and retained its Two Star rating in 2018. Waku Ghin also achieved stellar rankings in the prestigious Asia's 50 Best Restaurants award, where it clinched the 23rd position in 2018, the 20th position in 2017, and the 6th position in 2016. The restaurant was also ranked 39th place on the coveted S. Pellegrino World's 50 Best Restaurants List in 2012, which was hailed as a "rare feat" by the organisers, a nod towards its debut on the list in just under two years.

The Team

Tetsuya Wakuda

Chef Tetsuya Wakuda grew up in the Japanese town of Hamamatsu. At the age of 22, with only a very limited grasp of English, his adventurous spirit led him to Australia. In 1982, Chef Tetsuya arrived in Sydney, with nothing more than a small suitcase and a love of food. From his humble beginnings as a kitchen-hand, it did not take Chef Tetsuya long to discover he had a flair for cooking.

In 1989, he opened his first restaurant, Tetsuya's, in a tiny shop-front in Sydney. The popular restaurant flourished and Chef Tetsuya's reputation grew. Always fully booked, Tetsuya's relocated to a larger space in 2000 and has consistently been included on the S. Pellegrino's World's 50 Best Restaurants list, as voted for by the culinary world's top food critics and chefs. Considered by many as Australia's finest chef, he ventured into Singapore in 2010 and has won critical acclaim for Waku

Fact Sheet



Ghin since then. Chef Tetsuya was the recipient of the prestigious Lifetime Achievement Award by Asia's 50 Best Restaurants 2015.

Fast Facts on *Waku Ghin*

- Waku Ghin is located on Level 2 of the casino building and is accessible from the casino and mall.
- The 8,000-square-foot restaurant seats 25 people at any one time, providing a truly bespoke experience.
- The restaurant includes a sake bar and caviar lounge, a dining hall, private dining rooms, an extensive wine collection and a drawing room which serves desserts, coffees, teas and cognacs.
- The Bar at Waku Ghin offers guests a different dining experience to the degustation menu—a unique selection of *a la carte* dishes conceptualized by Chef Tetsuya.
- In September 2015, Chef Tetsuya launched Patisserie Platine, offering a series of intricate pastries and petit cakes from the pastry team at Waku Ghin. This concept is available at Renku, located at Hotel Lobby Tower 1.
- Waku Ghin's interior was created by JZA+D and mirrors Chef Tetsuya's dynamic and multi-dimensional approach towards his dishes. The corridor walls are curving and sinuous, echoing the work of American minimalist sculptor Richard Serra.
- Waku Ghin is opened daily from 5:30 p.m. to 10:30 p.m., for dinner. There are two seatings per night — at 5:30 p.m. and 8 p.m.
- Waku Ghin is also opened for executive lunch from 12pm to 2.30pm on Fridays.
- The Bar at Waku Ghin is opened daily from 5:30pm till late for bites and drinks.
- Dinner reservations are necessary. Please call (65) 6688 8507 or email wakughinreservation@marinabaysands.com or book online at MarinaBaySands.com/WakuGhin
- Accolades that Waku Ghin has received include:
 - Singapore Michelin Guide 2018 – Two Michelin Stars
 - Asia's 50 Best Restaurants 2018 — No. 23
 - G Restaurants Awards 2018 — Awards of Excellence
 - The Straits Times and Lianhe Zaobao's Best Asian Restaurants Awards — Silver Award
 - Forbes Travel Guide 2018 (Five-Star Restaurant)
 - Singapore Tatler T Dining Singapore's Best Restaurants 2017/2018 – Best Service Award
 - Meituan Dianping Most Popular Restaurant Award 2017
 - Wine & Dine Singapore's Top Restaurants 2017 – House of Stars (Awarded Three Stars)
 - Singapore Michelin Guide 2017 – Two Michelin Star
 - Asia's 50 Best Restaurants 2017 – No. 20
 - Awards of Excellence—G Restaurant Awards 2017 by The Peak Selections: Gourmet & Travel
 - Ctrip Food Awards 食美林 2016/ 2017 – Awarded Three Stars
 - Singapore Michelin Guide 2016 –One Michelin Star
 - G Restaurant Awards 2016 – Awards of Excellence
 - Wine & Dine Singapore's Top Restaurants 2016 - House of Stars (Awarded Three stars)
 - Asia's 50 Best Restaurants 2016 – No. 6
 - World Gourmet Summit: Awards of Excellence 2016: Chope Asian Restaurant of the Year
 - S.Pellegrino's Asia's 50 Best Restaurants 2015– No. 9
 - Lifetime Achievement Award to Tetsuya Wakuda by S.Pellegrino's Asia's 50 Best Restaurants 2015
 - Forbes Travel Guide 2015 (Five-Star Restaurant)
 - House of Stars (Awarded three stars) - Wine & Dine Singapore's Top Restaurants 2015
 - Restaurant Association of Singapore Epicurean Star Award 2015 - Best of the Best Fine-Dining

As of January 2019

Fact Sheet



- Restaurant Association of Singapore Epicurean Star Award 2015 - Best Japanese Restaurant (Fine-Dining)
- S.Pellegrino's Asia's 50 Best Restaurants 2014– No. 7
- S.Pellegrino's World's 50 Best Restaurants 2014– No. 50
- Hall of Fame Award–Singapore's Best Restaurants 2014 by Singapore Tatler
- Elite 100 Restaurants 2014–No. 37
- Award of Excellence–G Restaurant Awards 2014 by The Peak Selections: Gourmet & TravelBest Service (Asia)–Top Restaurants 2014 by Wine and Dine
- S.Pellegrino's Asia's 50 Best Restaurants 2013—Debuting at No. 11
- The Miele Guide to Asia's Top 20 Restaurants 2013—Debuting at No. 2
- Vismark Asian Restaurant of the Year Award—World Gourmet Series Awards of Excellence 2013
- The Peak Selections: Gourmet & Travel- G Restaurant Awards 2013 Award of Excellence
- S.Pellegrino's World's 50 Best Restaurants 2012—Debuting at No. 39
- Restaurant of the Year—G Awards 2011
- Best Celebrity Restaurant (Asian) —G Awards 2011
- Best New Restaurant—/S Readers' Choice Award 2011