

Press Release



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The Bar at Waku Ghin enhances offerings with extended menu *A taste of Chef Tetsuya Wakuda's brilliance*



Sea Urchin and Salmon Roe Set on Rice, Toasted Parma Ham and Black Truffle Sandwich

Singapore (21 June 2017) – The Bar at Waku Ghin, a bar experience by the award-winning Waku Ghin by Chef Tetsuya Wakuda, has unveiled an extended menu with new creations alongside its vast selection of cocktails, premium sake and spirits.

Staying true to Chef Tetsuya's philosophy of showcasing natural and seasonal flavours with the finest ingredients sourced from around the world, the dishes at The Bar at Waku Ghin are designed to be light on the palate with well-balanced flavours. Guests are encouraged to explore a variety of dishes in an elegant dining experience.

The new bar menu features a selection of dishes that are simple yet sophisticated, including Chef Tetsuya's favourites, such as the *Sea Urchin and Salmon Roe Set on Rice* (S\$38), and *Toasted Parma Ham and Black Truffle Sandwich* (S\$26). Many of the dishes feature seasonal vegetables and fresh produce from chef Tetsuya's hometown in Shizuoka, Japan. The menu also includes a selection of oysters, caviar, pasta and cheeses as well as a daily selection of exquisite petit cakes from *Patisserie Platine*, chef Tetsuya's pastry offshoot.

The *Sea Urchin and Salmon Roe Set on Rice* is a delightful assembly of creamy Murasaki Uni (sea urchin) from Hokkaido served with briny and sweet salmon roe on a bed of warm Japanese rice set atop slices of pickled ginger. The dish is complete with some freshly grated wasabi from Shizuoka.

Another highlight is the *Toasted Parma Ham and Black Truffle Sandwich*, which combines the pronounced yet well-balanced flavours of Parma ham, black truffle and cheese in a grilled sandwich.



Vegetable Salad with Bagna Càuda, Tasmanian Cape Grim Beef Tartare

Guests can also look forward to the *Vegetable Salad with Bagna Càuda* (S\$20) featuring fresh seasonal vegetables such as wild asparagus, tomatoes and sweet chillies from boutique farms in Shizuoka, served with a warm dipping sauce made with anchovies, garlic, butter and olive oil.

The *Tasmanian Cape Grim Beef Tartare* (S\$28) offers a lighter version of the traditional French style tartare with a lively acidity and clean flavours of the grass-fed and hormone free beef from Cape Grim.

At The Bar at Waku Ghin, guests can also enjoy over 85 handcrafted cocktails that feature the art of Japanese-style cocktail-making at its best. The bar is stocked with an equally impressive selection of premium whiskies from Japan, America, Canada, Ireland and Australia, and a well-curated selection of sake including the exclusive Waku Ghin Isojiman Junmai Daiginjo M label produced for Chef Tetsuya.

Chef Tetsuya Wakuda says, “When I see good, fresh ingredients, my imagination starts to grow. Many of the new dishes introduced to the bar menu are inspired by the quality ingredients that we bring in from small-batch producers in my hometown, Shizuoka. I enjoy simple food over a good cocktail and I hope The Bar at Waku Ghin will offer a great experience not only for our regulars, but also for those who have never visited Waku Ghin before.”

Dishes start from S\$20++ and oysters from S\$6++, while cocktails are priced from S\$20++ onwards. The Bar at Waku Ghin opens daily from 6pm till late with the last order at 11pm.

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