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CUT by Wolfgang Puck

Introduction

CUT by Wolfgang Puck presents a contemporary twist on the classic steak restaurant by celebrated chef Wolfgang Puck.

Launched in 2010, CUT at Marina Bay Sands represents Puck's first venture into Asia, offering an elaborate menu featuring the finest cuts of beef, over 580 selections of wines, as well as impeccable service. Designed by award-winning interior designer Tony Chi, CUT also features a bar and lounge offering hand-crafted cocktails and bites such as the *mini wagyu beef "sliders"* and *foie gras "toast"*.

The restaurant caters to the true steak connoisseurs, offering the exclusive Kagoshima bone-in craft wagyu, prestigious Hokkaido "Snow" beef from Japan, Snake River Farms Wagyu / Angus, U.S.D.A. Prime corn-fed beef from Illinois, 300-day grain-fed Australian Angus from Rangers Valley, and heritage breeds such as Red Poll and Longhorn. Diners can also look forward to savour prized beef such as the Kagoshima bone-in craft wagyu, exclusively available at CUT. Guests may also enjoy a wide array of signature dishes such as *pan-roasted Maine lobster with black truffle sabayon* and *bone marrow flan*, along with a large selection of house-made sauces including CUT's signature steak sauce and Argentinean chimichurri. Beyond its celebrated meats, the restaurant also features an extensive seafood menu curated exclusively for CUT by Wolfgang Puck at Marina Bay Sands, featuring an enticing selection of premium ingredients sourced from around the world, including sustainably sourced oysters from New Zealand, supersized Alaskan king crabs, handpicked abalones from Jeju Island as well as razor clams caught from the deep seas of Scotland.

Since 2016, CUT has been awarded one Michelin Star in the Singapore Michelin Guide. The restaurant has also been consistently rated four stars by the Forbes Travel Guide since 2015.

The Team

Wolfgang Puck

Chef Wolfgang Puck began his formal training at the age of 14, training with his mother, a hotel chef. At 16, he moved to Paris and had the opportunity to hone his skills and work in some of France's greatest three-star restaurants. After moving to Los Angeles in 1975, he quickly caught the attention of the Hollywood elite as chef and eventually part owner of Ma Maison in West Hollywood. His excellent culinary skills and drive for perfection saw him opening his first restaurant, Spago, in 1982. The success of Spago led Wolfgang to open more than 50 restaurants and dining concepts across the United States and the world, each serving cuisine prepared with the freshest and finest ingredients.

Wolfgang has been the recipient of many awards and accolades including winning the prestigious James Beard Foundation Award for Outstanding Chef of the Year in 1991 and 1998. He is the only chef to have won this award twice. Additionally, *Spago Beverly Hills* won the James Beard Foundation Award for Restaurant of the Year in 1994. The *2008 Los Angeles Michelin Guide* awarded Spago Beverly Hills two Michelin stars, and CUT Beverly Hills received one star. In 2012, Chef Puck received the coveted Lifetime Achievement award from the James Beard Foundation.

Greg Bess (Executive Chef of CUT & Spago by Wolfgang Puck)

Executive Chef Greg Bess began his culinary training at the prestigious Le Cordon Bleu culinary school Pasadena California before joining the original Spago in Beverly Hills in 2004. Under the mentorship

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of Chef Lee Hefter, Greg was quickly promoted to Sous Chef in three years. In 2010, Greg moved to Singapore as part of the opening team of CUT by Wolfgang Puck at Marina Bay Sands where he served as Executive Sous Chef. During his five years at CUT in Singapore, Greg gained a deep understanding of local cuisine which inspired him to introduce dishes with local flavours. In 2019, Greg was promoted to Executive Chef of CUT and Spago Singapore, where he manages a culinary team of 70 and oversees the daily operations of both kitchens.

Fast Facts

- The restaurant is located next to Sands Theatre, at the Galleria Level of The Shoppes at Marina Bay Sands, Basement 1.
- At the entrance of CUT, visitors are greeted with a dramatic façade of four-metre high, lacquered bronze panels with a series of alternating frameless doors that open outward like shutters.
- The restaurant houses a custom-built seasonal showcase featuring a stunning display of oceanic treasures and rare cuts unique to CUT that greets guests upon arrival.
- The bar is lined with iconic Mario Bellini leather upholstered barstools. Custom-designed lounge seats are available along the open façade for guests to enjoy drinks and small bites.
- The private room is a stunning display of glittering mirror glass walls and floor-to-ceiling glass and lacquer wine display cases. The three-metre wide leather and bronze panels swivel close to create a spectacular private dining room.
- CUT is open from 5:00pm daily, with the last seating at 10:00pm from Sundays to Thursdays and 10:45pm on Fridays and Saturdays. The last order for drinks is at 11:45pm daily.
- For reservations, visit marinabaysands.com/restaurants/cut.html. Follow the conversations on social [@cutbywolfgangpucksg](https://twitter.com/cutbywolfgangpucksg).
- CUT's accolades include:
 - La Liste Top 1000 Restaurants 2024
 - Singapore Michelin Guide 2016 to 2023 – One Michelin Star
 - Forbes Travel Guide 2015 to 2024 – Four-Star Restaurant
 - Star Wine List – California Wine List of the Year Asia 2023 (Silver); Listed as White Star Venue
 - Wine Spectator Awards 2022 to 2023 – Best of Award of Excellence
 - Listing in Tatler Dining Guide 2017 to 2024
 - Tatler Dining Guide 2022 – The Tatler Dining 20
 - Ctrip F&B Awards 2023 – Platinum Award
 - Tripadvisor Travellers' Choice Awards 2023 (Best of the Best Awards) – Top 10 Fine Dining Restaurants (Ranked 2nd)
 - Tripadvisor Travellers' Choice Awards 2022 (Best of the Best Awards) – Top 10 Fine Dining Restaurants (Ranked 6th)
 - Tripadvisor Travellers' Choice Award 2021 (Best of the Best Awards) – Best Fine Dining Restaurants in Singapore (Ranked 8th)
 - Tripadvisor Travellers' Choice Award 2020 (Best of the Best Awards) – Best Fine Dining Restaurants in Singapore (Ranked 10th)
 - World's 50 Best Discover 2021 – CUT by Wolfgang Puck
 - G Restaurant Awards by The Peak Selections: Gourmet & Travel 2014, 2016, 2017, 2018: Award of Excellence
 - Wine & Dine Singapore's Top Restaurants 2020/21: House of Stars (One Star)
 - Black Pearl Restaurant Guide 2018: 2 Diamonds
 - Gastronomh Circle of Excellence Awards 2017 – 'Favourite Restaurant Manager' (Paul Joseph) and 'Favourite Restaurant Team' (CUT by Wolfgang Puck)
 - Meituan Dianping: Most Popular Restaurant Award 2017

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- Conde Nast India Readers' Travel Awards 2017: Favourite F&B in an Overseas Hotel (Runner-up)
- TripAdvisor Traveller's Choice Award 2014 to 2016: Top 25 Favourite Fine Dining Restaurants in Asia
- Conde Nast India Readers' Travel Awards 2016: Favourite F&B in an Overseas Hotel
- Weekender Foodmania Awards 2016: Platinum (Steak category)
- Wine & Dine Singapore's Top Restaurants 2016: House of Stars (Two Stars) and Wine List Award (Bronze)
- World Gourmet Summit: Awards of Excellence 2016: Culina Old World Wine List of the Year
- Singapore's Best Restaurants 2015 by Singapore Tatler: The Hall of Fame Award
- City Nomads Awards 2015: Best Restaurant in Singapore
- Wine & Dine Singapore's Top Restaurants 2015: House of Stars (Three Stars)
- Restaurant Association of Singapore Epicurean Star Award 2015: Best Western Restaurant (Fine-Dining)
- Singapore's Best Restaurants 2014 by Singapore Tatler: Best Service Award