

# Press Release



FOR IMMEDIATE RELEASE

## ***Introducing The Bar at Waku Ghin*** *Chef Tetsuya Wakuda launches a new epicurean experience in Singapore*



(L-R) *Salad of Sea, Aburi Ocean Trout*

**Singapore (8 February, 2013)** – Fresh from debuting in second place on The Miele Guide’s Top 20 Restaurants in Asia 2013, Waku Ghin has unveiled a full bar menu showcasing delectable dishes complimented by exquisite cocktails. 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.

Based on his philosophy of using only the freshest produce available, Chef Tetsuya Wakuda’s food menu for **The Bar at Waku Ghin** features dishes like *Aburi Ocean Trout*, a grilled loin of ocean trout with soy, chili, yuzu and olive oil, and the aptly named *Salad of Sea*, a combination of shellfish and marinated, seasoned and raw fish served with vinegar-flavoured rice. Guests can also savour dishes like the *Ghin Wagyu Beef Open Sandwich*, *Grilled Canadian Lobster Open Sandwich*, pastas, cheese platters, and a fine selection of oysters and *Oscietra Caviar*.

**The Bar at Waku Ghin** features the art of Japanese-style cocktail making at its best, serving over 85 handcrafted cocktails including well-loved classics like the Martini, Moscow Mule, Mojito and Chef Tetsuya’s all-time favorite, the Gimlet, made with Gordon’s Gin, fresh lime juice and sugar syrup. It is also stocked with an equally impressive selection of whiskies that include single malt and blended Scotch whiskeys as well as whiskeys from Japan, America, Canada, Ireland and Australia. Guests can also expect a well curated selection of sake, including the exclusive Waku Ghin *Isojiman Junmai Daiginjo M label* produced for Chef Tetsuya, the first Sake Ambassador to be appointed outside of Japan.

Dishes start from S\$38++ with cocktails priced from S\$20++ onwards. **The Bar at Waku Ghin** opens daily from 6pm until late - no reservations are required. For enquiries, contact the restaurant on +65 6688 8507 or [wakughinreservation@marinabaysands.com](mailto:wakughinreservation@marinabaysands.com).

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