

Press Release



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***Waku Ghin* debuts at 39th spot on “The World’s 50 Best Restaurants” List**

From 4 May, Waku Ghin expands into lunch service on Fridays

Singapore (08 May, 2012) *Waku Ghin* has made an impressive entrance into the coveted 2012 edition of “The World’s 50 Best Restaurants” list – landing a 39th spot among the industry’s best.

The internationally acclaimed annual listing honors the best restaurants around the world through the opinions and experiences of over 800 international restaurant industry experts. Organised by Restaurant magazine and sponsored by S. Pellegrino & Acqua Panna, the listing lauded *Waku Ghin*’s debut as a ‘rare feat’, given that it is less than two years in business.

“I am extremely honored that *Waku Ghin* is listed in this globally recognized restaurant guide. It is a joyous and humbling experience to be given this accolade when we are still so young. It would not be have possible without the dedication and efforts of my talented team at *Waku Ghin*. I’m also grateful to Marina Bay Sands for its strong commitment and support from Day One,” said Chef Tetsuya Wakuda, “This also marks another phase for us, as we build on our plans for the restaurant and continue to delight our guests from around the world.”

For a start, *Waku Ghin* is pleased to announce that it is extending into lunch service every Friday from 4 May 2012. Guests will be served a six-course degustation lunch comprising signature dishes and brand new creations bearing the hallmark of the elegant European/Japanese cuisine at *Waku Ghin*. Lunch will be priced at S\$250++ per person, and available from 12:00pm – 2:00pm. Reservations are recommended and can be made at +65 6688 8507 or wakughinreservation@marinabaysands.com

Opened to rave reviews in July 2010, *Waku Ghin* showcases the brilliance of Chef Tetsuya Wakuda in his only establishment outside of his world-famous Sydney restaurant. The restaurant’s dining concept is based upon a multi-faceted use of space, where diners can move from room to room, luxuriating over the intimate and personalised experience. The 8,000 square feet restaurant features a lounge/bar for aperitifs and cocktails; four private dining rooms headed by its own chef, and the main dining room where desserts, coffee and digestifs are served amid a sensational floor-to-ceiling view of the Singapore skyline.

For dinner, the gastronomic gem of a restaurant offers two 25-seatings – at 6pm and 8.30pm – with a 10-course degustation menu showcasing the best available seasonal produce. Signature items include *Marinated Botan Shrimp with Sea Urchin and Caviar* and the *Australian Wagyu with Wasabi and Citrus Soy*.

Waku Ghin also houses an impressive range of wine and sake in its extensive cellar. Sake, in particular, holds a special place for Chef Tetsuya, appointed the first Sake Samurai out of Japan since 2006. To heighten the art of sake appreciation, Chef Tetsuya recently invited 10 renowned sake masters from Japan to host an exclusive MasterClass and luxurious dinner at the Sands Expo and Convention Center in Marina Bay Sands. The Sake Samurai Dinner on 28 April 2012 also saw the launch of *Waku Ghin's* exclusive sake label, *Waku Ghin Isojiman Junmai Daiginjo M* by *Isojiman Shuzo Corporation*– this premium sake can now be savored at the restaurant's bar and dining rooms.

The award-winning restaurant is also gradually building its cocktail bar concept, with a focus on Japanese-styled cocktails, which are lighter, more refined and delicate. Staffed by bartenders Akihiro Eguchi and Kazuhiro Chii, the cocktail bar at *Waku Ghin* will also offer a bar menu that comprise of new dishes, when formally launched in the coming months.

“While we celebrate our recent “World’s 50 Best” accolade, we are also mindful that we need to keep pushing the envelope to create memorable experiences for our guests to return again and again. Drinking aperitifs completes the whole culinary experience and we’re excited to see the bar concept evolve and take on a bigger place in the dining experience at *Waku Ghin*,” said Chef Tetsuya.

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For Media Enquiries

Venetia Chung (+65) 6688 0269 / venetia.chung@marinabaysands.com

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