



# A CELEBRATION OF SHEER INDULGENCE

# WAKU GHIN



Singapore Michelin Guide 2017 –  
Two Michelin Stars

Pamper your guests with an extravagant 10-course degustation menu featuring the signature *Marinated Botan Shrimp with Sea Urchin and Caviar* at this renowned two-Michelin-starred restaurant. Explore an extensive collection of sake, including Chef Tetsuya's own sake label, *Isojiman Junmai Daiginjo M*, produced exclusively for Waku Ghin.

Waku Ghin is also available for exclusive lunch bookings and buyout events, and accommodates special requests such as floral arrangements and AV setup.



*Marinated Botan Shrimp with Sea Urchin and Caviar*



*Roasted Scampi Seasoned with Tea*



*Anago*

“When I see good, fresh ingredients, my imagination starts to grow.”

*Chef Tetsuya Wakuda*

### **Chef Tetsuya Wakuda**

Arriving in Sydney with nothing more than a suitcase and a love for food, Chef Tetsuya started out as a kitchen hand and went on to become one of the finest chefs in the world.

For enquiries, please call **+65 6688 8507** or email [WakuGhinReservation@MarinaBaySands.com](mailto:WakuGhinReservation@MarinaBaySands.com)

### **Choose from:**

- Grill Room (12 seated)
- Drawing Room (12 seated)

*Grill Bar*