

# Press Release



FOR IMMEDIATE RELEASE

## Waku Ghin presents new executive lunch on Fridays

*Two Michelin-starred Waku Ghin also introduces beverage pairing specials and a brand-new dessert menu at The Bar*

**Singapore** (21 August 2018) – Witness the all-rounded culinary finesse of award-winning Waku Ghin by Tetsuya Wakuda, as the restaurant expands its offerings and presents new menus and beverage specials.



*Experience a one-of-a kind dining experience at the two Michelin-starred Waku Ghin*

The two-Michelin starred restaurant will launch a new executive lunch on Fridays starting 7 September. The brand new five-course executive lunch (S\$180++), available every Friday from 12pm to 2pm, will feature the finest and freshest seasonal produce sourced from all over the world, presented in the same format as the dinner service.

The five-course menu comprises of four savory dishes and one sweet treat. Guests can have a taste of lunch-exclusive creations, such as the **Pasta with Botan Shrimp, Oscietra Caviar and Sea Urchin**. A delightful assembly of creamy Murasaki Uni from Hokkaido, briny pearls of Oscietra Caviar and sweet botan shrimps is lightly tossed with al dente pasta for an indulgent

# Press Release



mid-day treat. Advance reservations are recommended. Please email [wakughinreservation@MarinaBaySands.com](mailto:wakughinreservation@MarinaBaySands.com) or call +65 6688 8507.

## Monthly specials at The Bar at Waku Ghin



Savour the signature dishes of The Bar at Waku Ghin with a perfect beverage pairing (from L to R): **Grilled Ohmi Wagyu Beef Set on Rice**, **WG "Yakiniku Don"**, **Bloody Mary**, and **WG Marinated Fried Chicken**

The Bar at Waku Ghin has also rolled out a new series of monthly beverage pairing promotions, perfect for after-work drinks with friends or a romantic date. This month, The Bar will be offering the **Tengumai Gorin (Ishikawa) sake** paired with a bowl of **Marinated Toro Tuna Set on Seasoned Rice** for a special price of S\$42++.

Wine lovers can look forward to special wine pairings for the months of September and October. Pair a glass of full-bodied **Powell & Son Shiraz** red wine with a bowl of **Grilled Ohmi Wagyu Beef Set on Rice**, **WG "Yakiniku Don"** (S\$48++; usual price S\$60++) — generous slices of well-marbled premium Ohmi Wagyu lightly seasoned with Sansho are grilled over sizzling charcoal and set atop a bowl of fluffy Japanese rice for a satisfying treat. In October, relish in the **Toasted Parma Ham & Black Truffle Sandwich** with a glass of **Pierro Chardonnay** from Western Australia (S\$40; usual price S\$51++).

In November and December, sip on signature cocktails at The Bar at Waku, starting with a pairing of **WG Highball** and **WG Marinated Fried Chicken** (S\$30++; usual price S\$38++). In December, rejoice in the year-end celebrations with a delightful plate of **Spaghetti with Lobster, Tomato, Chilli and Basil** and a classic **Bloody Mary**. Smirnoff Black vodka is infused with spices, shaken with a tomato concentrate flavoured with clam broth, and served in a glass rimmed with Tetsuya's truffle salt for a savoury and smooth concoction.

# Press Release



Guests can also elevate the bar experience with additional dishes from The Bar at Waku Ghin's a la carte menu, and take their pick from over 80 signature handcrafted cocktails.

## **Indulge in a five-course dessert menu (Every Sunday and Monday in October)**



*Satisfy your sweet tooth with a five-course dessert menu by executive pastry chef Yasushi Ishino*

For the first time ever, The Bar at Waku Ghin will be serving up a five-course dessert set menu (S\$68++), available on all Sundays and Mondays in the month of October. The dessert menu features five new and exclusive plated creations, highlighting the sublime quality of Japanese desserts - light on the palate, with the perfect balance of texture and flavours.

Each component is made in-house using premium ingredients sourced from all over the world, carefully handcrafted by the pastry team led by Executive Pastry Chef Yasushi Ishino. A veteran with almost 20 years of experience in the art of pastry, chef Ishino was part of opening team of Waku Ghin in 2010, and has since helmed the pastry programme of Waku Ghin, The Bar at Waku Ghin, and Patisserie Platine as its executive pastry chef.

## **'Behind the Bar' with Kazuhiro Chii (3 November 2018)**

Experience the art of Japanese-style cocktail making at its best with an intimate masterclass titled *Behind the Bar with Kazuhiro Chii* (S\$88++) on 3 November, 4pm. Discover the intricacies behind each tipple, which incorporates Japanese mixology customs and techniques with prized spirits and ingredients. Hosted by award-winning head bartender Kazuhiro Chii, the 90-minute masterclass is capped at six seats for the optimal learning experience. Guests can try their hands at re-creating three of The Bar's signature cocktails - **Gin & Tonic**, **Martini**, and **Sidecar**, after a personal demonstration by Chii.

# Press Release



Mark your calendar for a cocktail masterclass at The Bar at Waku Ghin with **Kazuhiro Chii** (left), head bartender of Waku Ghin, and learn to make classic cocktails like the timeless **Ghin Martini** (right)

Waku Ghin opens for lunch on Fridays from 12 noon to 2pm, and offers two dinner seatings daily at 5.30pm and 8pm. The Bar at Waku Ghin opens from 5.30pm till late with last order at 11pm. For more information, please visit <https://www.marinabaysands.com/wakughin>.

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