

Fact Sheet



Guy Savoy

Introduction

Guests of *Guy Savoy* can dine in its modernist dining room or choose to have a pre-dinner aperitif at the champagne bar. For a truly special occasion, such as a birthday party or wedding celebration, guests can reserve one of two private dining rooms that provide an intimate ambience. While the menu at Marina Bay Sands will mirror the Paris *Guy Savoy*, the Singapore restaurant will exclusively offer a tea degustation menu specially designed to be paired with teas from around the world.

Chef Savoy's unerring attention to detail and intimate knowledge of the very best ingredients guarantees that every dish coming out of his kitchen is an original. All these factors, together with the impeccable service, make dining at *Guy Savoy* an unforgettable culinary experience.

The Team

Guy Savoy

Award-winning Chef Guy Savoy is the youngest of the French legends credited with pioneering "Nouvelle Cuisine." His *Guy Savoy* restaurant in Paris is considered one of the finest haute-cuisine establishments in the world. Selecting only the finest ingredients, Chef Savoy prepares and serves with an uncompromising awareness of what makes a dining experience truly exceptional. This is what earned the prestigious *Guy Savoy* restaurant in Paris three Michelin stars. As one of France's most celebrated chefs, Chef Savoy has been awarded the Legion d'Honneur from the French Minister of Agriculture (2000) and the French President (2009) and was voted France's Chef of the Year by his peers, among his numerous honors.

Chef Savoy has profound respect for his carefully selected ingredients. Flavors are gently coaxed so that every bite of food makes a statement. His technique is best exemplified in his signature dishes. These exquisite dishes create an exquisite mix of aromas and flavors that will tantalize the sense of guests at *Guy Savoy*.

Eric Bost (Executive Chef)

Having been exposed to the restaurant industry at a young age, Chef Eric Bost developed a keen interest in cooking. Realizing that his dream was to be a chef, he attended a prestigious program in the New York based Culinary Institute of America and complemented his excellent performance by working in some of the best kitchens in New York. His passion to excel saw him travelling to Paris where he had the opportunity to work with one of the most renowned three Michelin star chefs, Alain Ducasse. Chef Bost joined the opening team at Restaurant Guy Savoy, Las Vegas, in 2006 and has played an important role in ensuring that the standard of food served in the restaurant is top notch.

Damien Le Bihan (General Manager)

Schooled in a traditional cooking school, Damien had several stints in the kitchens and worked in a Parisian two Michelin star restaurant before joining Guy Savoy in 2002. Through the years, he moved up the ranks, following the traditional path from “hot starter preparer” to “pantry supervisor”, “fish chef” and “meat chef”. Finally, his role as “expeditor” allowed him to understand and master the interconnections between the kitchen and the dining room and ensure smooth service. In *Guy Savoy* at Marina Bay Sands, Damien will be the heart and soul of the restaurant where he will bring the “Guy Savoy style” into the dining scene of Singapore.

Fast Facts on *Guy Savoy*

- Guests can either enjoy a pre-dinner aperitif at the champagne bar (capacity: 20 people) or move in to the main dining area (capacity: 70-80 people) upon arrival at *Guy Savoy*.
- Two private dining rooms cater to small and intimate dinners.
- Tea degustation menu features approximately 20 teas, to be paired with up to 15 desserts. Teatime is from 3 – 6 pm.
- In the main menu, one dish that exemplifies Chef Savoy’s style and philosophy is his signature soup: artichoke truffle puree with thick black truffle slices and parmesan cheese shavings paired with a flaky black truffle brioche slathered in truffle butter.
- Other signature dishes include crispy sea bass with delicate spices.
- *Guy Savoy* is available for dinner (6 – 10.30 pm) and reservations is needed
- For reservations, please call 6688 8513 or email guy.savoy@marinabaysands.com