

Fact Sheet



Santi

Introduction

Modeled after the world renowned *Can Fabes*, *Santi* combines Mediterranean culture and taste with Santi Santamaria's Catalan roots. This modern restaurant serves up culinary masterpieces with the influence of different Asian cultures and at the same time maintains Chef Santamaria's quest for excellence and intricacy. The cuisine is both basic and sophisticated, guided by a respect for seasonal ingredients and meticulous attention to the preparation of the food.

Guests at *Santi* can either enjoy tapas and a drink at the lounge area or have dinner in the main dining area. For a more intimate setting, private dining rooms are available, and the restaurant also offers a wine cellar for wine connoisseurs. This is Chef Santamaria's first foray into Asia. His first restaurant outside of Spain is in The Atlantis, Dubai.

The Team

Santi Santamaria

Totally self-taught in the art of cooking, Santi Santamaria is the first Catalan chef to receive the 3 Michelin star accolade. His award-winning restaurant, *Can Fabes*, was established in 1981 and has evolved from an informal bistro to one of the greatest restaurants in Spain, consistently earning 3 Michelin stars since 1994. Santamaria was the president of Relais Gourmands and vice president of Relias & Chateaux from 2003 - 2006. Adding to his accolades, Santamaria also operates another restaurant, *Santceloni*. Since its opening, the restaurant has been awarded 2 Michelin stars and is one of the top restaurants in Madrid.

Daniel Chavez (Executive Chef)

After concluding his studies, Daniel Chavez, who hails from Peru, started a stint in the 1 Michelin-starred *La Sucursal* in Valencia where he had an opportunity to hone his culinary skills. Joining Santi Santamaria's team of chefs, Chavez rose through the ranks to become a chef de partie in two years. After working in *Can Fabes* for several years, Chavez joined Les Amis where he worked with local chefs such as Gunther Hubrechtsen. Chavez returned to work with Santi in 2007 as part of the opening team of Santamaria's new restaurant, *OSSIANO* in Dubai as its chef de cuisine. In 2010, he joined the team of *Santi* at Marina Bay Sands® as the executive chef where he plays a key role in ensuring the quality of the food.

Fast facts on *Santi*

- *Santi* is located on the mezzanine level of the casino building and is accessible from the casino and from the retail mall.
- *Santi* will offer a tapas bar and lounge area which seats 20–30 people as well as a main dining area, with private rooms and a wine cellar, which seats 70–80 people
- The restaurant is decorated with cool grey stones and soft white linen, set within a warm envelope of rustic-hued leathers and fabric.
- Artwork 'graffiti', created by *Santi* himself overlays glass enclosures and plaster walls, linking the space to the chef and to Barcelona.
- *Santi* is available for dinner from 7:00pm to 10:30pm. The tapas bar and lounge area is opened from 6:30pm to 11:00pm. Reservations are needed.
- For reservations, please call 6688 8501 or email santi@marinabaysands.com