

Fact Sheet



CUT by Wolfgang Puck

Introduction

CUT by Wolfgang Puck presents a contemporary twist on the classic steakhouse menu from master chef Wolfgang Puck. Exclusively featuring Snake River Farms American “Kobe Style”, U.S.D.A. Prime Illinois Corn Fed and 300-day grain fed Australian Angus from Rangers Valley, *CUT* caters to true steak connoisseurs. Guests can also enjoy a wide array of signature entrees such as the Kobe Beef Short Ribs “Indian Spiced” and Pan-Roasted Maine Lobster with black truffle sabayon, together with a large selection of house-made sauces including CUT’s signature Steak Sauce and Argentinean Chimichurri.

CUT at Marina Bay Sands is Puck’s first venture into Asia and offers an elaborate menu featuring the finest cuts of beef, more than 500 selections of wines as well as impeccable service. Designed by award-winning interior designer Tony Chi, CUT also features an exclusive menu of hand-crafted cocktails at the bar & lounge, accompanied by light bites such as Mini Kobe “Sliders” and Maine Lobster “Louis” Rolls. The fine dining restaurant provides a main dining area that has a seating capacity for 114 and a bar and lounge area for 24 guests.

The Team

Wolfgang Puck

Chef Wolfgang Puck began his formal training at the age of 14, training with his mother, a hotel chef. At 16, he moved to Paris and had the opportunity to hone his skills and work in some of France’s greatest three-star restaurants. After moving to Los Angeles in 1975, he quickly caught the attention of the Hollywood elite as chef and eventually part owner of Ma Maison in West Hollywood. His excellent culinary skills and strive for perfection saw him opening his first restaurant, *Spago*, in 1982. The success of *Spago* led Wolfgang to open many restaurants across the United States (17 in total), each serving cuisine prepared with the freshest and finest ingredients.

Wolfgang has been the recipient of many awards and accolades including winning the prestigious James Beard Foundation Award for Outstanding Chef of the Year in 1991 and 1998. He is the only chef to have won this award twice. Additionally, *Spago Beverly Hills* won the James Beard Foundation Award for Restaurant of the Year in 1994. The 2008 Los Angeles Michelin guide awarded *Spago Beverly Hills* two Michelin stars and *CUT Beverly Hills* received one star.

Joshua Brown (Executive Chef)

Born and raised in Southern California, Joshua Brown embarked on a culinary career in 1997 to develop his passion for cooking. From a prep cook at a restaurant in his home town of Los Angeles, Brown quickly rose through the ranks after he joined Wolfgang Puck’s flagship restaurant *Spago* in Beverly Hills in 2001 as a line cook. Brown was promoted to sous chef and eventually kitchen manager of the James Beard Award-winning restaurant. After six years of developing and fine-tuning his culinary skills at *Spago*, Brown became part of the opening team at *CUT Beverly Hills*, where he most recently held the position of executive sous chef. In 2010, Brown moved to Singapore with his family to lead the kitchens of *CUT* at Marina Bay Sands.

Adam Crocini (General Manager)

Adam Crocini has been working with Chef Puck and the Wolfgang Puck Fine Dining Group since 2001 and has been instrumental in the opening of many of Puck's new restaurants. He has travelled to places such as Las Vegas, Hawaii and Washington, D.C. to be part of the opening teams. Upon completion of his two years at the Culinary Institute of America, Crocini began working with Chef Puck as he saw it as an opportunity for long-term growth. Since then, he has been a key member of Chef Puck's core team. With CUT in Singapore, Crocini will oversee the operations of the restaurant to ensure that the standards are comparable to Chef Puck's restaurants in America.

Fast Facts on *CUT by Wolfgang Puck*

- CUT has a total capacity of 138 seats in the entire restaurant. There are 114 seats in the dining room (including 40 seats in the private room) and 24 seats in the bar & lounge.
- The restaurant is located next to the theaters, at the Galleria Level of The Shoppes at Marina Bay Sands, Basement 1.
- Internationally acclaimed designer Tony Chi has once again collaborated with Wolfgang Puck on the interior design of CUT. Both have produced award-winning venues such as Wolfgang Puck Bar & Grill in Las Vegas and in Los Angeles at L.A. Live, Wolfgang Puck American Grille in Atlantic City, Wolfgang Puck Grille in Detroit and Spago at The Ritz-Carlton, Bachelor Gulch, Colorado.
- At the entrance to CUT, visitors are greeted with a dramatic façade of four-meter high, lacquered bronze panels with a series of alternating flush frameless doors that open outward like shutters.
- The bar is lined by iconic Mario Bellini leather upholstered barstools. There also are custom-designed swiveling lounge seats along the open facade for guests to enjoy drinks and small bites.
- The main dining room, which features the same iconic Bellini armchair and side chairs, also offers private dining booths, each seating up to five guests.
- The private room is a stunning display of glittering mirror glass walls and floor-to-ceiling glass and lacquer wine display cases. The three-meter wide leather and bronze panels swivel closed to create a spectacular private dining room for up to 40 guests.
- The opening hours for CUT are:

Main Dining Room

- Sunday through Thursday 6:00 p.m. - 10 p.m.
- Friday and Saturday 6:00 p.m. - 11 p.m.

CUT Bar & Lounge

- Monday through Sunday 5:30 p.m. - 12 a.m.

- For reservations, please call 6688 8517 or email cutreservations@marinabaysands.com
Reservations are recommended.