

# Fact Sheet



## **Guy Savoy**

### Introduction

The cuisine and philosophy of one of France's most celebrated chefs Chef Savoy arrived in Singapore's Marina Bay Sands in 2010, winning accolades for its refined cuisine and impeccable service.

For Chef Guy Savoy, fine dining is all about the senses. It is through his cuisine that this revered French chef expresses his sensitivity and passion for food. Selecting only the finest ingredients, prepared and served with an uncompromising awareness of what makes a dining experience truly exceptional, is what earned the prestigious *Guy Savoy* restaurant in Paris three Michelin stars.

Chef Savoy's unerring attention to detail and profound respect for his carefully selected ingredients are replicated in the Singapore restaurant. Guests can dine in its modernist dining room or choose to have a pre-dinner aperitif at the champagne bar. A degustation bar menu is available in the afternoon, allowing guests to enjoy wines from every part of France and beyond, paired with a tasting portion of the famous *Guy Savoy* cuisine.

### 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 early a keen interest in cooking. Realizing that his dream was to be a chef, he attended the prestigious New York based Culinary Institute of America. His passion to excel saw him travelling to Paris where he spent three years working in Michelin starred establishments, including Alain Ducasse aux Plaza Athénée and Les Ambassadeurs at the Hôtel de Crillon. Chef Bost joined the opening team at Restaurant Guy Savoy, Las Vegas, in 2006 and during his tenure the restaurant was awarded numerous accolades, among them two Michelin Stars, the AAA Five Diamond Award, and named one of the top 40 restaurants in the US by Gayot for five years straight. Since opening in Singapore, Guy Savoy has been voted part of Singapore's Best Restaurants by the Singapore Tatler, and has received rave reviews by both local and international press. The team of Guy Savoy continually

strives to provide the same refined cuisine and personal experience found at Restaurant Guy Savoy in Paris.

### **Alain Herber (Executive Pastry Chef)**

Chef Alain Herber hails from Thiais, France and has been interested in the art of pastry making since a young age. He worked as a pastry chef for 15 years before landing the opportunity for an apprenticeship with one of France's most decorated pâtissier, Pierre Hermé. Following that stint, Chef Herber worked alongside Philippe Conticini in creating artisanal pastry creations. In a quest to further hone his skills, Chef Herber joined St Regis, Bora Bora and was responsible for creating innovative pastries for the hotel. He came to Singapore in 2008, as Executive Pastry Chef of the then newly opened St Regis Singapore. In 2010, Chef Herber joined Guy Savoy as part of the opening team, and has since been responsible for creating the decadent and mouthwatering array of desserts that the restaurant offers.

## **Fast Facts on *Guy Savoy***

- Guests can enjoy a pre-dinner aperitif at the champagne bar before moving in to the main dining area, which seats up to 80 people.
- Two private dining rooms cater to small and intimate dinners, corporate functions, birthday and wedding celebrations.
- A bar dining menu, *Wine Moment with Guy Savoy*, comprising of the best wines from France and beyond, is available in the afternoon. The best wines and Champagnes are served alongside tasting portions of signature dishes. The menu is available from 3pm – 6pm.
- 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. Another dish that epitomizes the chef's culinary style is the "Seabass with Crisp Scales and Delicate Spices, accompanied by Swiss Chard, Black Trumpet Mushrooms, and a Vanilla and Spice Jus".
- *Guy Savoy* is available for bar dining (3 pm – 10.45pm) and dinner (6 pm – 10.45 pm). Reservations are needed.
- For reservations, please call 6688 8513 or email [guy.savoy@marinabaysands.com](mailto:guy.savoy@marinabaysands.com)