

Fact Sheet



SANTI

Introduction

Modeled after the world renowned *Can Fabes*, *SANTI* combines Mediterranean culture with the authentic taste of the Catalan region in Spain. The cuisine is both basic and sophisticated, guided by a respect for seasonal ingredients and meticulous attention to the preparation of the food.

SANTI was the late Chef Santi Santamaria's first foray into Asia and has been warmly received by diners. The restaurant earned the coveted award of Best New Restaurant in the prestigious *Singapore Tatler Best Restaurants Guide 2011*.

Dressed in rustic dark woods and accented by custom artwork "graffiti" overlaying modern glass enclosures, *SANTI*'s décor reflects the warmth of *Can Fabes*, which is also the late chef's family home for the past two centuries. The restaurant comprises of a cosy tapas bar and lounge at the entrance and an 80-seat fine-dining section that offers a truly exquisite gastronomic experience.

The Founder

Santi Santamaria

Totally self-taught in the art of cooking, the late Chef Santi Santamaria was the first Catalan chef to receive the three Michelin star accolade for his restaurant *Can Fabes*. His award-winning restaurant, *Can Fabes*, was established in 1981 and evolved from an informal bistro to one of the greatest restaurants in Spain, consistently earning three Michelin stars since 1994. He was the president of Relais Gourmands and vice president of Relais & Chateaux from 2003 - 2006. In addition to these accolades, the late Chef Santamaria also established other restaurants in Spain.

Located in Madrid, *Santceloni* was awarded two Michelin stars and is currently one of the top restaurants in Madrid. Santi's third restaurant, *EVO Restaurant*, was opened in 2006 in Barcelona. Housed in a glass dome 105 meters above ground in the Hotel Hesperia Tower, *EVO Restaurant* has consistently been awarded one Michelin star. Another restaurant *Tierra*, located at a luxurious countryside hotel near Madrid, has also been bestowed with one Michelin star. Chef Santamaria was the first Spanish chef to receive a total of seven Michelin stars for his restaurants around Spain.

These acclaimed restaurants are now operated by his family, with the spirit of continuing his legacy and culinary philosophy that is marked by respect for tradition and product.

The Team

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 second level of the casino building; accessible from the casino and the mall.
- *SANTI* offers a tapas bar / lounge which seats up to 30 guests as well as a main dining area, with private rooms and a wine cellar, which seats up to 80 diners.
- 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 daily for dinner from 7:00pm to 10:30pm. The tapas bar and lounge is opened from 6:30pm to 11:00pm.
- *SANTI* has launched a special Catalan lunch menu on Sundays only, from 12 pm to 2 pm. For reservations, call 6688 8501 or email santi@marinabaysands.com
- *SANTI* earned the coveted award of Best New Restaurant in the prestigious *Singapore Tatler Best Restaurants Guide 2011*.