

Fact Sheet



Sky on 57

Introduction

Helmed by Singaporean chef Justin Quek, *Sky on 57* presents a modern take on traditional Asian and local cuisine – using premium ingredients, refined techniques and served with a hearty dose of Asian hospitality. Located at the highest point of Marina Bay Sands on the stunning Sands SkyPark, *Sky on 57* offers guests an unparalleled vista while they dine in a relaxed and sophisticated setting that transforms from morning to night.

With this restaurant, the classically-trained Quek returns to his Asian roots, where his palate was awakened at an early age to the hot, sour, salty, sweet hallmarks of the local cuisine. At *Sky on 57*, Quek will present Modern Asian cuisine at its best as he gives new interpretations to traditional favorites, resulting in *Nordic Crab Vermicelli*, *Maine Lobster Hokkien Mee* and *Wagyu Beef “Cheek” Rendang*. The acclaimed chef – who was responsible for putting Singapore on the jet-setting gourmand’s map – will display his usual finesse and creativity at his latest venue, showcasing the best of Singapore and Asia to the world. Other must-tries include the *Lobster “Marco Polo”*, created using fresh egg pasta and lobster in a slightly spicy, home-made XO sauce; and JQ’s signature *Foie Gras Xiao Long Bao*, which infuses the favorite Asian dumpling with the silky-smooth goose liver. The restaurant’s signature macaroons, made with Pandan and Gula Java (coconut blossom sugar from Java, Indonesia), are a must-try.

The 12,000 sq ft restaurant contains a bar and lounge that greets guests upon arrival, a main dining area with four private corners for power lunches and private dinners, and outdoor terraces that offer amazing ocean and city views – till late into the night.

The Team

Justin Quek

From his humble beginnings as a young merchant ship cook, Justin Quek ruled the fine-dining scene in Singapore for a decade with his creative interpretations of French cuisine at Les Amis, which he founded. Having trained in some of France’s top kitchens, including that of Roland Mazere’s Le Centenaire in Perigord, Jean Bardet in Tours, L’Oasis in Cote d’Azur and Hotel de Crillon in Paris; Quek was appointed the personal chef of the French Embassy in 1992, making him the first Singaporean to be given such a grand opportunity. When the *World Gourmet Summit Awards Of Excellence* was first introduced, he was the recipient of the first-ever Chef Of The Year award. Venturing overseas in 2004, Quek founded La Petite Cuisine (renamed as Justin’s Signatures), considered one of Taipei’s best French restaurants. The chef and restaurateur also founded fine-dining establishments in Shanghai: La Platane, Villa du Lac and Fountain in Shanghai. Returning back to Singapore after six years abroad, the culinary force will once again demonstrate his ability to bring his unique touch to classic dishes, pushing the Republic’s dining scene up another notch.

Fast Facts on *Sky on 57*

- *Sky on 57* has a total capacity of 240 seats in the entire venue. This includes 150 seats in the main restaurant and 90 seats at the outdoor terrace.
- The restaurant is located at Sands SkyPark, Hotel Tower 1, Level 57.
- *Sky on 57*’s interior was created by JZA+D, which uses modern, flowing forms to create a dynamic and open environment that offers unobstructed views of the skyline.
- *Sky on 57* is open from 7 a.m. to midnight daily.

- Reservations are highly recommended. Please call 6688 8857 or email skyon57@marinabaysands.com