

Fact Sheet



Waku Ghin

Introduction

Opened in 2010 to rave reviews, *Waku Ghin* showcases the brilliance of Chef Tetsuya Wakuda in his only establishment outside of his world-famous Sydney restaurant.

From the restaurant name, which reflects the use of silver in the kitchen, to the small wall niches that hold his works of art, the chef's personal imprint is found throughout *Waku Ghin*.

The restaurant's dining concept is based upon a multi-faceted use of space, where diners can move from room to room, luxuriating over the dining experience. The 8,000 square feet restaurant features an intimate lounge at the entrance for pre-dinner drinks. Four unique dining rooms offer private enclosures for small parties to experience the art of skilled chefs preparing food for each group personally. Diners then move on to the main dining room or drawing room to relax over desserts, coffee and digestifs, while soaking in the sensational floor-to-ceiling view of the Singapore skyline.

Waku Ghin's European based yet Japanese influenced menu boasts new creations sourced from the freshest ingredients from the region and beyond. Signature items include *Marinated Botan Shrimp with Sea Urchin* and *Cavia and the Australian Wagyu with Wasabi and Citrus Soy*. A 10-course degustation menu is available for dinner in this gastronomic gem of a restaurant with only 25 seats, promising a truly private and exclusive experience.

The Team

Tetsuya Wakuda

Chef Tetsuya Wakuda grew up in the Japanese town of Hamamatsu. At the age of 22, with only a very limited grasp of English, his adventurous spirit led him to Australia. In 1982, Tetsuya arrived in Sydney, with nothing more than a small suitcase and a love of food. From his humble beginnings as a kitchen-hand, it did not take Chef Wakuda long to discover he had a flair for cooking.

In 1989, he opened his first restaurant, *Tetsuya's*, in a tiny shop-front in Sydney. The popular restaurant flourished and Chef Wakuda's reputation grew. Always fully booked, *Tetsuya's* relocated to a larger space in 2000 and has consistently been included on the S.Pellegrino's World's 50 Best Restaurants list, as voted for by the culinary world's top food critics and chefs. Considered by many as Australia's finest chef, his restaurant at Marina Bay Sands, *Waku Ghin*, is his only restaurant outside of Sydney.

Fast Facts on *Waku Ghin*

- *Waku Ghin* is located on the Level 2 of the casino building and is accessible from the casino and mall.
- The 8,000-square-foot restaurant seats 25 people at any one time, providing a truly bespoke experience.
- The restaurant has two seatings per night – at 6pm and 8.30pm
- The restaurant includes a sake bar and caviar lounge, a dining hall, private dining rooms, an extensive wine collection and a drawing room which serves desserts, coffees, teas and cognacs.
- *Waku Ghin's* interior was created by JZA+D and mirrors Chef Tetsuya's dynamic and multi-dimensional approach towards his dishes. The corridor walls are curving and sinuous, echoing the work of American minimalist sculptor, Richard Serra.
- *Waku Ghin* is opened seven days a week from 6:30pm to 10:30pm, for dinner only.
- Reservations are necessary. Please call 6688 8507 or email wakughinreservation@marinabaysands.com