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JIN TING WAN JOINS CUT AND WAKU GHIN WITH MICHELIN STAR HONOURS

Jin Ting Wan also makes history as its sommelier receives the MICHELIN Guide Singapore Sommelier Award, the first time the accolade has been awarded to a Chinese restaurant in Singapore

Singapore (4 August 2026) — Marina Bay Sands celebrates an outstanding showing at this year's MICHELIN Guide Singapore, led by Jin Ting Wan, which has earned its first MICHELIN Star within a year of opening while also securing the prestigious MICHELIN Guide Singapore Sommelier Award. The integrated resort also celebrates the continued success of CUT by Wolfgang Puck and Waku Ghin, both of which retained their one-MICHELIN-Star distinction.

The double recognition marks a remarkable milestone for Jin Ting Wan, Marina Bay Sands' authentic Cantonese restaurant, which has rapidly established itself as one of Singapore's leading Chinese dining destinations since opening in July 2025. Rooted in the culinary traditions of the Greater Canton region, the restaurant is recognised for its refined execution, exceptional ingredients and unwavering respect for Cantonese heritage.



From left to right: General Manager Andrew Lo, Head Sommelier Joe Yang and Executive Chef Albert Li of Jin Ting Wan

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The restaurant also made history as Head Sommelier Joe Yang received the MICHELIN Guide Singapore Sommelier Award, marking the first time the accolade has been awarded to a sommelier from a Chinese restaurant in Singapore.

“This is an incredible honour for Jin Ting Wan and a testament to the passion, dedication and craftsmanship of our entire team,” said John Sloane, Vice President of Food & Beverage, Marina Bay Sands. “From day one, our ambition was to create a new benchmark for refined Cantonese dining. Every detail, from the cuisine and service to our tea programme and wine collection, has been thoughtfully considered to deliver an exceptional guest experience. Receiving a MICHELIN Star within our first year, together with Joe’s MICHELIN Guide Sommelier Award, is a proud milestone that motivates us to continue raising the bar.”

A Pioneering Chinese Wine Programme at Jin Ting Wan



From left to right: Executive Chef Albert Li and Head Sommelier Joe Yang of Jin Ting Wan

At the heart of Jin Ting Wan’s award-winning beverage programme is Head Sommelier Joe Yang, who hails from Guangdong, China. Drawing on years of experience in luxury hospitality and fine dining, Joe has curated one of Singapore’s most distinctive wine collections, including the country’s largest selection of premium Chinese wines.

Featuring labels from Ningxia, Hebei, Yunnan, Shandong, Shanxi and Xinjiang, the collection offers guests a rare opportunity to discover the diversity, craftsmanship and



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growing international reputation of China's leading wine regions alongside acclaimed producers from around the world. The thoughtfully curated programme reflects Jin Ting Wan's commitment to celebrating Chinese culinary culture through both food and wine.



*From left to right: Executive Chef Greg Bess and Chef Kelvin Teo of CUT by Wolfgang Puck;
Chef Alan Sim and Chef Tetsuya Wakuda of Waku Ghin*

Alongside Jin Ting Wan's debut MICHELIN Star, CUT by Wolfgang Puck also retained its one MICHELIN Star, maintaining its position as Singapore's only MICHELIN-starred steakhouse and a benchmark for world-class steak dining. Waku Ghin also successfully retained its one MICHELIN Star distinction, reaffirming its reputation for exceptional Japanese dining defined by meticulous technique, seasonal produce and enduring excellence.

"These recognitions reflect the strength, diversity and continued evolution of Marina Bay Sands' dining portfolio," Sloane added. "They are a testament to the passion, talent and dedication of our culinary and service teams, and reinforce Marina Bay Sands' position as one of Asia's leading dining destinations. As we look ahead, we remain committed to investing in exceptional talent, distinctive concepts and unforgettable gastronomic experiences that continue to elevate Singapore's global culinary reputation."

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About Marina Bay Sands Pte Ltd

Since its opening in 2010, Marina Bay Sands has stood as an architectural marvel and the crown jewel in Singapore's skyline. Home to the world's most spectacular rooftop infinity pool and approximately 1,850 rooms and suites, the integrated resort offers exceptional dining, shopping, meeting and entertainment choices, complete with a year-round calendar of signature events.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com

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For hi-res images, please click [here](#). (Credit as indicated in the captions)

Annex

Restaurant Press Kits & Assets

- CUT by Wolfgang Puck – [Factsheet](#), [Images](#)
- Jin Ting Wan – [Factsheet](#), [Images](#)
- Waku Ghin – [Factsheet](#), [Images](#)

<i>Attributed to Joe Yang Chaobin, Head Sommelier of Jin Ting Wan</i>	"I am deeply honoured to receive the MICHELIN Guide Singapore Sommelier Award. This recognition reflects not only my personal passion for wine and hospitality, but also the dedication of the entire Jin Ting Wan team. Our philosophy has always been that Cantonese cuisine takes centre stage, and every element of the dining experience, whether wine, tea or service, should support and elevate what is on the plate. We have worked hard to build a Chinese wine programme that showcases the depth and artistry of Chinese winemaking while creating thoughtful pairings that bring new dimensions to the cuisine. The greatest reward is seeing guests discover these connections and leave with a deeper appreciation of both the food and the wines that accompany it."
<i>Attributed to Executive Chef Albert Li of Jin Ting Wan</i>	"To receive a MICHELIN Star within our first year of operations is an extraordinary honour and a defining milestone for Jin Ting Wan. From the very beginning, we set out to create a restaurant that celebrates the depth, heritage and artistry of Cantonese cuisine while setting new benchmarks for world-class dining and hospitality. This recognition belongs to every member of the team whose passion, discipline and craftsmanship have brought that vision to life. While we are immensely proud of this achievement, it is also a reminder to keep learning, innovating and striving for even greater excellence. We are deeply thankful to

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	our guests for their trust and support, and we look forward to continuing this journey with the same passion and commitment every day."
<i>Attributed to Chef Tetsuya Wakuda of Waku Ghin</i>	"Retaining our MICHELIN Star is an honour that reflects our unwavering commitment to excellence and innovation in delivering exceptional dining experiences rooted in Japanese culinary craftsmanship. At Waku Ghin, we continually strive to refine every detail of the guest experience while remaining true to the philosophy of seasonality, precision and hospitality that defines our cuisine. This achievement would not have been possible without the extraordinary dedication of our team and the continued support of our esteemed guests. We are deeply humbled by this recognition and remain committed to pushing the boundaries of creativity while honouring the traditions that inspire us."
<i>Attributed to Head Chef Greg Bess of CUT by Wolfgang Puck</i>	"We are deeply honoured to once again be recognised by MICHELIN this year. To be acknowledged among the city's finest dining destinations is a true testament to the team's relentless dedication, passion and pursuit of excellence. Every day, we strive to deliver a memorable experience through exceptional ingredients, warm hospitality and the bold spirit of Chef Wolfgang Puck's cuisine. This recognition inspires us to continue raising the bar as we welcome guests from Singapore and around the world, sharing the quality and consistency that have become hallmarks of the CUT experience."