

Press Release



FOR IMMEDIATE RELEASE

Marina Bay Sands welcomes one of the world's most celebrated Greek restaurants estiatorio Milos

Debuting this Summer, Milos brings its elevated Greek cuisine to Asia for the first time



Estiatorio Milos, the epitome of Greek dining by visionary chef Costas Spiliadis, lands in Singapore at Marina Bay Sands this summer, following a successful string of restaurants around the world.

Singapore (28 May 2024) – Prepare to indulge in a gastronomic experience like no other as Marina Bay Sands proudly announces the arrival of estiatorio Milos, the epitome of Greek dining by visionary chef Costas Spiliadis. With a flourish of Greek flair, Singapore's dining scene welcomes a fresh luminary this coming summer, promising an affair that blends sophistication with the vibrant spirit of Greek hospitality.

With an illustrious 45-year legacy since its inauguration in Montreal in 1979, Milos stands as the pinnacle of Greek culinary excellence, captivating palates and hearts across the globe. Following the success of its nine locations in major cities worldwide such as Montreal, New York, Athens, Miami, Las Vegas, London, Los Cabos and Dubai, Milos is now poised to make its mark in Asia from its new abode at the iconic Marina Bay Sands.

Highly acclaimed for spotlighting Greek gastronomy and founded around the cherished Greek concept *philoxenia* – the sacred art of making a stranger feel like home – Milos continues to set the bar for its authentic preparation of quality ingredients with utmost care and emphasis on simple yet masterful techniques.

Milos curates an unparalleled seafood experience, showcasing a meticulously sourced array of fish and seafood flown in from the azure waters of the Mediterranean. Elevating the dining experience to new heights is Milos' unique and signature open seafood market display, where diners are escorted by attentive servers to personally select their catch, an exclusive ritual that epitomises Milos' dedication to bespoke excellence.

At the heart of Milos is its commitment to authenticity, simplicity, and purity in every dish. Guests can look forward to refined Greek highlights on the menu such as the Milos Special, a tower of crispy zucchini and eggplant paired with Kefalograviera cheese and creamy Tzatziki made from non-fat Greek yoghurt, whole fish baked in sea salt and lobster Athenian pasta.



The signature fish market, which features fresh seafood displayed whole on ice, is the crown jewel of Milos hospitality. (Pictured: Milos Las Vegas)

Founder Costas Spiliadis said, “As the pioneer of this concept, I am thrilled to bring the Milos experience to Singapore's vibrant dining scene. Singaporeans' openness to new flavours and experiences makes it the perfect place to showcase authentic Greek cuisine and our inter-generational hospitality. We can't wait to introduce our guests to the essence of Milos' Greek hospitality and share the finest Greek food with both loyal patrons and new enthusiasts alike.”

Paul Town, Chief Operating Officer at Marina Bay Sands, added, “As our belt of dining experiences on property continues to evolve, we are honoured to introduce chef Costas Spiliadis' world-famous concept to our guests. An esteemed brand like Milos brings together families, business guests, couples and culinary connoisseurs, adding on to the vibrancy of Marina Bay Sands as a place where many gastronomical delights await.”

Executive Chef Fotis Kokoshi – whose wealth of experience perfecting Mediterranean cuisine includes a stint at 1-Michelin-starred CTC Urban Gastronomy in Athens, Greece – will be leading the culinary team at Milos Singapore. The menu will embrace dining as an act of sharing for guests to indulge in nourishing food while immersing in a relaxing ambience that transports them to the Greek islands.

Synonymous with the design language of other Milos restaurants around the globe, its Singaporean restaurant will also feature elegant interior design reminiscent of Greek architecture. Intricately designed by Alain Carle Architecte, who also developed its restaurants at The Venetian Las Vegas and Hudson Yards, New York, Milos Singapore will incorporate elements such as Greek marble and wood amidst a serene setting of neutral colours to mimic the island homes in Greece.

Another highlight is its unique wine programme, which is focused on offering the finest Greek wines and varieties from across Greece, one of the oldest wine producing countries in the world. Milos is home to the widest variety of Greek wines in Singapore, presenting an extensive list of 350 to 400 wine labels – half of which are Greek wines from indigenous grape varieties such as Assyrtiko, Xinomavro and Agiorgitiko sourced from the volcanic terroir of Santorini to the mountainous slopes of the Peloponnese.

Milos Singapore will feature an open kitchen and private dining rooms for groups of different sizes. Located at B1-48 of The Shoppes at Marina Bay Sands - directly opposite Sands Theatre - the 155-seater restaurant will be open for lunch and dinner daily. For details and latest updates, visit www.marinabaysands.com/Milos and follow [@estiatoriomilossg](https://www.instagram.com/estiatoriomilossg) on Instagram.

Estiatorio Milos: About its Founder

Credited with elevating Greek cuisine and showcasing it on the world's stage, Costas Spiliadis is the founder and restaurateur behind the acclaimed and beloved estiatorio Milos restaurant group that includes locations in Montreal, New York, Athens, Miami, Las Vegas, London, Los Cabos and Dubai.

Originally from Patras, Greece, Spiliadis moved to the United States and then eventually to Canada to pursue his studies, where he earned his degree at Concordia University. Yearning for community and the Greek culture and cuisine he grew up with and was nostalgic for, Spiliadis opened his first restaurant, estiatorio Milos, in Montreal in 1979. Inspired by his culture, his mother's innate hospitality and quality ingredients, Spiliadis effectively rewrote the rules to bring a new perspective to Greek gastronomy. Large plates to share at the table, open kitchens, and fish markets on display where guests could choose their seafood - the list of his innovations is long and his influence is wide.



Costas Spiliadis is highly regarded as the pioneer of the Hellenic food scene, and for elevating Greek cuisine on the world stage.

Although his empire has travelled across continents, Milos is proud to continue to be a family-run enterprise, with Spiliadis more passionate than ever in his mission to uphold Greek culture and cuisine within the realm of fine dining.

Spiliadis still resides in Montreal with his children and grandchildren. And with pride, authenticity, and elegance, he welcomes his guests to Milos, where the tables are tended to with care, set with elevated dishes and surrounded by friends and family - signature hallmarks of the Milos experience.

Fun Facts About estiatorio Milos:

- Milos boasts the largest display of seafood among its peers, offering guests a visually stunning and immersive dining experience.
- Milos is famous for buying the best of the best tomatoes, which they stack in pyramids. Guests are assured of their exemplary ripening sliced to Mr. Spiliadis' specifications served in the Greek Salad.
- Milos uses full-fat Greek yoghurt, adding richness and authenticity to its cuisine.
- Costas Spiliadis' passion for music is translated into the ambience at Milos with his curated playlist.
- Milos has attracted a plethora of A-listers, from celebrities to international icons, becoming a favourite dining destination amongst stars for its impeccable service.
- Beyond its extensive wine list, Milos also offers cocktails made with Greek produce such as olives, lemons and seasonal fruits.
- Milos harvests three key main ingredients from Kythira, an obscure and idyllic Greek island between the Aegean and Ionian Seas: sea salt harvested by hand in an ancient way known as 'afra'la', thyme honey from small apiaries on the island, and extra virgin olive oil cold-pressed from centuries-old Koroneiki trees.



Left: Grilled seabass with Ladolemono sauce and capers. Right: Lobster Athenian pasta



Left: Milos Special, a tower of crispy zucchini and eggplant paired with Kefalograviera cheese and creamy Tzatziki made from Greek yoghurt. Right: Grilled sashimi-grade Mediterranean octopus with Santorini fava

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with approximately 1,850 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs over 11,500 Team Members across the property. 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

About Milos

Estiatorio Milos is the family-owned and internationally acclaimed Greek restaurant empire founded in 1979, by Greek-born-and-raised restaurateur Costas Spiliadis. Rooted in the culture and traditions of Greece, Milos offers a premier and authentic Greek culinary experience, with a focus on simply prepared, exceptionally sourced ingredients from local fishermen and farmers throughout Greece and the Mediterranean, and each of the local markets in which they operate.

Since Costas opened the first Milos location in Montreal in 1979, the restaurants have become globally renowned for attentive hospitality and preeminent dining experiences. After four decades, Costas still remains at the helm of the Milos brand, working with his children and running the restaurants with a meticulous eye for detail and perfection, putting his deep commitment to preserving Greek culture at the forefront of the business. Estiatorio Milos has locations in Montreal, New York, Miami, London, Athens, Dubai, Los Cabos, and Miami, and is opening in Los Angeles, Palm Beach, Toronto, and Singapore in the coming year. Also living under the Milos brand is Milos Wine Bar located in New York City's Hudson Yards, Xenodocheio Milos, the 5-star gastronomy-forward hotel in Athens, Greece, and Milos at Sea, a small fleet of yachts in the Greek islands that bring Milos' renowned hospitality to Costas's home, where it all started.

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