

Fact Sheet



Spago by Wolfgang Puck

Introduction

Located on the iconic Sands SkyPark with a spectacular view of the world-renowned infinity pool, Spago offers an imaginative and seasonal menu of Californian cuisine with global accents. Its opening in October 2015 marked its Asian debut and Chef Puck's second restaurant in Marina Bay Sands, following the success of his modern steak restaurant, CUT.

Featuring the look and feel reminiscent of a local colonial-style bungalow, Spago is designed to resemble a verdant country garden home. The restaurant offers two distinct spaces, featuring a fine dining restaurant and a terrace lounge that overlook Marina Bay Sands' famous infinity pool and boast spectacular views of the city skyline and Gardens by the Bay.

Spago Dining Room by Wolfgang Puck

At Spago Dining Room, guests can experience a more intimate fine dining environment with seating for 70. Guests at Spago Dining Room can enjoy Asian inspired signature dishes such as the "kaya toast" and Japanese sea bream "Laksa", as well as classics such as *hand-made agnolotti* with seasonal fillings. Executive Chef Greg Bess also prepares a daily dinner tasting menu, which is a form of his culinary expression using globally sourced ingredients.

Spago Bar and Lounge by Wolfgang Puck

Adjacent to Spago Dining Room is the casual Spago Bar and Lounge, which beckons with its laid-back vibe for 200 guests. Little cabanas, plush cushions and low tables are set aside for small groups of diners to gather and socialise amid a centrepiece bar offering views of the famous infinity pool. Light bites are headlined by "Laksa" spring rolls, Japanese fried chicken "karaage", as well as a Spago sushi selection. Enjoy these popular bites from the Lounge menu alongside Spago's innovative cocktails such as *Garden of Eden* and *Love You Long Time*.

The Team

Wolfgang Puck

The name Wolfgang Puck is synonymous with the best of restaurant hospitality and the ultimate in all aspects of the culinary arts. The famed chef has built an empire that encompasses three separate Wolfgang Puck entities: Wolfgang Puck Fine Dining Group, Wolfgang Puck Catering, and Wolfgang Puck Worldwide, Inc.

Puck began cooking as a child, at his mother's side. She was a chef in the Austrian town where he was born, and with her encouragement, Wolfgang started his formal training at 14 years of age. As a young chef he worked in some of France's greatest restaurants, including Maxim's in Paris, the Hotel de Paris in Monaco, and the Michelin 3-starred L'Oustau de Baumanière in Provence. At the age of 24, Wolfgang took the advice of a friend and left Europe for the United States. His first job was at the restaurant La Tour in Indianapolis, where he worked from 1973 to 1975.

In 1975, Wolfgang moved to Los Angeles and very quickly garnered the attention of the Hollywood elite as chef, and eventually part owner, of Ma Maison in West Hollywood. His dynamic personality

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and culinary brilliance that bridged tradition and invention made Ma Maison a magnet for the rich and famous, with Wolfgang as the star attraction. He had an innate understanding of the potential for California cuisine, and was pivotal in its rise to national attention during the late 1970s.

Greg Bess (Executive Chef of CUT & Spago by Wolfgang Puck)

Executive Chef Greg began his culinary training from the prestigious Le Cordon Bleu culinary school Pasadena California before joining the original Spago in Beverly Hills in 2004. Under the mentorship of Chef Lee Hefter, Greg was quickly promoted to Sous Chef in three years. In 2010, Greg moved to Singapore as part of the opening team of CUT by Wolfgang Puck at Marina Bay Sands where he served as Executive Sous Chef. During his five years at CUT in Singapore, Greg gained a deep understanding of local cuisine which inspired him to introduce dishes with local flavours in his next role. As Chef de Cuisine at Spago since 2015, Greg has shown his culinary finesse by creating dishes such as *Japanese sea bream "Laksa"* and *buah keluak infused foie gras mousse* which pays homage to Singaporean flavours in a modern interpretation. In 2019, Greg was promoted to Executive Chef of CUT and Spago Singapore, where he manages a culinary team of 70 and oversees the daily operations of both kitchens.

Chef Justin Katsuno (Chef de Cuisine, Spago by Wolfgang Puck)

Driven by his passion for food and hospitality, Chef Justin Katsuno started his culinary career as the Assistant Baker at American-based Japanese supermarket chain Mistuwa Corporation in 2003. Two years later, he went to college at the University of California, Berkeley and graduated with a bachelor's degree with honours in Business Administration in 2007. In the same year, Chef Justin continued to pursue his passion in culinary arts and joined celebrity chef Wolfgang Puck's flagship restaurant Spago at Beverly Hills. He honed his craft and gained exposure to various culinary styles under the mentorship of Chef Lee Hefter, and gradually rose to become the restaurant's Executive Sous Chef in 2013. After 12 dedicated years at Spago Beverly Hills, Chef Justin joined Spago at Marina Bay Sands in 2019 as the restaurant's chef de cuisine. In his current role, Chef Justin leads the culinary team in daily operations and menu development to maintain the high quality of food and service Spago is known for.

Fast Facts on Spago

- Spago is located at Sands SkyPark on level 57 at Marina Bay Sands Hotel Tower 2, offering majestic views of the infinity pool, the city skyline and Gardens by the Bay.
- Spago Dining Room provides guests with an intimate fine dining environment, equipped with an extensive wine cellar and a premium whiskey bar, and has a total seating of 70 pax.
- The casual Spago Bar & Lounge offers bar bites and a handcrafted cocktail menu for 200 guests.
- Both spaces also feature open kitchens that serve as a staging area for the culinary team, providing diners with an up close view of the dynamic celebrity chef kitchen.
- Spago is opened seven days a week for breakfast, lunch and dinner.

Main Dining Room	Bar and Lounge
Lunch 12:00pm – 2:30pm daily	Breakfast 7:00am - 10:30am daily
Dinner Sunday - Thursday 6:00pm – 10:00pm Friday and Saturday	Lunch 12:00pm – 2:30pm daily
	Afternoon and Evening

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6:00pm – 10:30pm	Sunday - Thursday 2:30pm – 11:00pm (Food & alcoholic beverages until 10:00pm only) Friday and Saturday 2:30pm – 11:30pm (Food until 10:30pm, and alcoholic beverages until 10:00pm only)
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- For reservations, call (65) 6688 9955 or email SpagoReservations@MarinaBaySands.com.
- Spago's accolades include:
 - Forbes Travel Guide 2018 to 2021 (Four-Star Restaurant)
 - TripAdvisor Traveller's Choice Award 2020: Best Fine Dining Restaurants in Singapore
 - Expat Living Readers' Choice Awards 2020 - Best Business Lunch (Finalist)
 - Wine & Dine Singapore's Top Restaurants 2019 — House of Stars (Awarded One star)
 - Shanghai Traffic Radio Broadcasting Station's annual food award 'Savour' <行味> - Top 100 Restaurants
 - Wine Spectator's 2018 — Best of Award of Excellence
 - G Restaurant Awards 2018 — Awards of Excellence
 - Wine & Dine Singapore's Top Restaurants 2018 — House of Stars (Awarded One star)
 - Wine & Dine Singapore's Top Restaurants 2018 — Wine List Award, Bronze
 - Wine & Dine Singapore's Top Restaurants 2017 - House of Stars (Awarded Two stars)
 - Wine & Dine Singapore's Top Restaurants 2016 - House of Stars (Awarded Two stars)
 - Wine & Dine Singapore's Top Restaurants 2016 - Wine List Award, Silver