



MARINA BAY SANDS  
SINGAPORE

FACT SHEET

# CUT BY WOLFGANG PUCK

## Introduction

CUT by Wolfgang Puck presents a contemporary twist on the classic steak restaurant by celebrated chef Wolfgang Puck.

Launched in 2010, CUT at Marina Bay Sands represents Puck's first venture into Asia, offering an elaborate menu featuring the finest cuts of beef, over 1000 selections of wines, as well as impeccable service. Designed by award-winning interior designer Tony Chi, CUT also features a bar and lounge offering hand-crafted cocktails and bites such as the mini wagyu beef "sliders" and foie gras "toast".

The restaurant caters to true steak connoisseurs, showcasing an exceptional selection that includes the prestigious Hokkaido "Snow" beef from Japan, Great Southern Australia Grassfed "Little Joe," Snake River Farms Wagyu/Angus, Earl Stonham Wagyu, and U.S.D.A. Prime corn-fed beef from Illinois. Diners can also look forward to a selection of rare and first-in-Singapore premium cuts such as the Kagoshima bone-in craft wagyu, exclusively available at CUT. Guests may also enjoy a wide array of signature dishes such as pan-roasted Maine lobster with black truffle sabayon and bone marrow flan, along with a large selection of house-made sauces including CUT's signature steak sauce and Argentinean chimichurri. Beyond its celebrated meats, the restaurant also features an extensive seafood menu curated exclusively for CUT by Wolfgang Puck at Marina Bay Sands, featuring an enticing selection of premium ingredients sourced from around the world, including sustainably sourced oysters from France, New Zealand and beyond; supersized Alaskan king crabs; hand-picked abalones from Jeju Island; and razor clams harvested from the deep seas of Scotland.

Since 2016, CUT has been awarded one Michelin Star in the Singapore Michelin Guide. The restaurant has also been consistently rated four stars by the Forbes Travel Guide since 2015.

## FACT SHEET

### The Team

#### Wolfgang Puck

Chef Wolfgang Puck began his formal training at the age of 14, training with his mother, a hotel chef. At 16, he moved to Paris and had the opportunity to hone his skills and work in some of France's greatest three-star restaurants. After moving to Los Angeles in 1975, he quickly caught the attention of the Hollywood elite as chef and eventually part owner of Ma Maison in West Hollywood. His excellent culinary skills and drive for perfection saw him opening his first restaurant, Spago, in 1982. The success of Spago led Wolfgang to open more than 50 restaurants and dining concepts across the United States and the world, each serving cuisine prepared with the freshest and finest ingredients.

Wolfgang has been the recipient of many awards and accolades including winning the prestigious James Beard Foundation Award for Outstanding Chef of the Year in 1991 and 1998. He is the only chef to have won this award twice. Additionally, Spago Beverly Hills won the James Beard Foundation Award for Restaurant of the Year in 1994. The 2008 Los Angeles Michelin Guide awarded Spago Beverly Hills two Michelin stars and CUT Beverly Hills received one star. In 2012, Chef Puck received the coveted Lifetime Achievement award from the James Beard Foundation.

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

Greg Bess serves as the Executive Chef of CUT and Spago by Wolfgang Puck at Marina Bay Sands, Singapore, where he leads two of the city's most celebrated dining destinations. His journey with Wolfgang Puck began in 2004 at the iconic Spago Beverly Hills, following his graduation from the prestigious Le Cordon Bleu in Pasadena, California.

At Spago, Greg refined his culinary skills under the mentorship of some of the industry's finest talents, mastering the principles of creativity, consistency, and excellence that define the Wolfgang Puck brand. His early years in Beverly Hills instilled in him a deep respect for ingredients, craftsmanship, and the importance of teamwork in achieving world-class dining experiences.



MARINA BAY SANDS  
SINGAPORE

## FACT SHEET

In 2010, Greg relocated to Singapore as part of the opening team for CUT, introducing Wolfgang Puck's modern American steakhouse concept to Asia. Under his leadership, CUT Singapore earned one Michelin star, a distinction that reflects Greg's precision, discipline, and unwavering commitment to quality. Building on that success, Greg later assumed leadership of Spago by Wolfgang Puck, where he continues to showcase a refined yet approachable approach to contemporary Californian cuisine.

Throughout his career, Greg has been guided by a philosophy centered on respect for produce, meticulous technique, and the joy of sharing exceptional food with others. His ability to balance innovation with authenticity has made him an integral part of Wolfgang Puck's global culinary vision.

Today, Greg continues to inspire his teams at CUT and Spago, ensuring that every guest experiences the artistry, hospitality, and excellence that have become synonymous with the Wolfgang Puck dining legacy in Singapore and beyond.

## Fast Facts on CUT by Wolfgang Puck

- The restaurant is located next to Sands Theatre, at the Galleria Level of The Shoppes at Marina Bay Sands, Basement 1.
- At the entrance of CUT, visitors are greeted with a dramatic façade of four-metre high, lacquered bronze panels with a series of alternating frameless doors that open outward like shutters.
- The restaurant houses a custom-built seasonal showcase featuring a stunning display of oceanic treasures and rare cuts unique to CUT that greets guests upon arrival.
- The bar is lined with iconic Mario Bellini leather upholstered barstools. Custom-designed lounge seats are available along the open façade for guests to enjoy drinks and small bites.
- The private room is a stunning display of glittering mirror glass walls and floor-to-ceiling glass and lacquer wine display cases. The three-metre wide leather and bronze panels swivel close to create a spectacular private dining room.
- CUT is open from 5:00pm daily, with the last seating at 9:45pm. Drinks are available at the



MARINA BAY SANDS  
SINGAPORE

FACT SHEET

bar from 4 pm onwards and the last order for drinks is at 11:45pm daily.

- For reservations, visit [marinabaysands.com/restaurants/cut.html](https://marinabaysands.com/restaurants/cut.html). Follow the conversations on social [@cutbywolfgangpucksg](https://twitter.com/cutbywolfgangpucksg).
- CUT's accolades include:
  - Singapore Michelin Guide 2016 to 2025 – One Michelin Star
  - Wine Spectator Awards 2022 to 2025 – Best of Award of Excellence
  - Forbes Travel Guide 2015 to 2026 – Four-Star Restaurant
  - Listed in Tatler Dining Guide 2017 to 2025
  - La Liste Top 1000 Restaurants 2025
  - Trip.Best Gourmet Award 2024 and 2026 – Fine Dining Diamond
  - La Liste Top 1000 Restaurants 2024
  - Favourite Restaurant – Exquisite Reader's Choice by Exquisite Awards 2024
  - Star Wine List – California Wine List of the Year Asia 2023 (Silver); Listed as White Star Venue
  - Tatler Dining Guide 2022 – The Tatler Dining 20
  - Ctrip F&B Awards 2023 – Platinum Award
  - Tripadvisor Travellers' Choice Awards 2024 (Best of the Best Awards) – Top 10 Fine Dining Restaurants (Ranked 1st)
  - Tripadvisor Travellers' Choice Awards 2023 (Best of the Best Awards) – Top 10 Fine Dining Restaurants (Ranked 2nd)
  - Tripadvisor Travellers' Choice Awards 2022 (Best of the Best Awards) – Top 10 Fine Dining Restaurants (Ranked 6th)
  - Tripadvisor Travellers' Choice Award 2021 (Best of the Best Awards) – Best Fine Dining Restaurants in Singapore (Ranked 8th)
  - Tripadvisor Travellers' Choice Award 2020 (Best of the Best Awards) – Best Fine Dining Restaurants in Singapore (Ranked 10th)
  - World's 50 Best Discover 2021 – CUT by Wolfgang Puck
  - G Restaurant Awards by The Peak Selections: Gourmet & Travel 2014, 2016, 2017, 2018: Award of Excellence
  - Wine & Dine Singapore's Top Restaurants 2020/21: House of Stars (One Star)
  - Black Pearl Restaurant Guide 2018: 2 Diamonds
  - Gastromonth Circle of Excellence Awards 2017 – 'Favourite Restaurant Manager' (Paul



**MARINA BAY SANDS**  
SINGAPORE

FACT SHEET

- Joseph) and 'Favourite Restaurant Team' (CUT by Wolfgang Puck)
- Meituan Dianping: Most Popular Restaurant Award 2017
- Conde Nast India Readers' Travel Awards 2017: Favourite F&B in an Overseas Hotel (Runner-up)
- TripAdvisor Traveller's Choice Award 2014 to 2016: Top 25 Favourite Fine Dining Restaurants in Asia
- Conde Nast India Readers' Travel Awards 2016: Favourite F&B in an Overseas Hotel
- Weekender Foodmania Awards 2016: Platinum (Steak category)
- Wine & Dine Singapore's Top Restaurants 2016: House of Stars (Two Stars) and Wine List Award (Bronze)
- World Gourmet Summit: Awards of Excellence 2016: Culina Old World Wine List of the Year
- Singapore's Best Restaurants 2015 by Singapore Tatler: The Hall of Fame Award
- City Nomads Awards 2015: Best Restaurant in Singapore
- Wine & Dine Singapore's Top Restaurants 2015: House of Stars (Three Stars)
- RAS Epicurean Star Award 2015: Best Western Restaurant (Fine-Dining)
- Singapore's Best Restaurants 2014 by Singapore Tatler: Best Service Award