



MARINA BAY SANDS  
SINGAPORE

FACT SHEET

# ESTIATORIO MILOS

## Introduction

One of the most celebrated Greek restaurants in the world, estiatorio Milos made its debut in Asia at Marina Bay Sands on 25 July 2024, marking its 10th international location. Founded in Montreal in 1979 on the Greek concept *philoxenia* – the sacred art of making a stranger feel like home – Milos unites elegant fine dining with Greek hospitality, featuring quality ingredients and seafood air flown daily from the Mediterranean prepared using simple and masterful techniques.

Heralded for spotlighting Greek cuisine on the world stage, Milos welcomes diners to a contemporary seafood experience through its signature fish market at the heart of the restaurant. Displaying over 15 different varieties of fishes that can be prepared in different ways, ranging from sashimi to grilled or baked in sea salt, the signature fish market is among three unique showcases in the restaurant. Together with the raw bar and seasonal vegetable display, guests are invited to explore a bespoke experience where the Captains introduce the Milos menu of Greek dishes centred on authenticity, simplicity and purity.

## The Menu and Interior Design

Milos' signature dishes include the *Milos Special*, a tower of thinly sliced zucchini and eggplant paired with Kefalograviera saganaki cheese and creamy Tzatziki, *whole fish baked in sea salt*, *whole fish sashimi* and *Astakomakaronada* – lobster pasta Athenian-style. Milos also has an exceptional wine selection and home to the widest variety of Greek wines in Singapore, half of which are Greek wines from indigenous grape varieties such as Assyrtiko, Xinomavro and Agiorgitiko.

Designed by Alain Carle Architecte, Milos Singapore embodies the simplicity in Greek architecture while mimicing island homes in Cyclades through elements such as Greek marble and wood, along with a serene setting of neutral tones. A combination of other elements such as the Kalami ceiling, European oak, Greek artefacts and frameworks from Spiliadis' daughter, who is a photography artist,



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pays homage to Greece, creating a pristine atmosphere that sets the stage for the open kitchen – the essential identity of Milos.

## The Team

### Costas Spiliadis, Founder

Originally from Patras, Greece, Spiliadis moved to the United States and 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.

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.

### Fotis Kokoshi, Executive Chef

Born in Albania and raised in Kythira, Greece, Chef Fotis Kokoshi began his culinary journey at Le Monde Institute of Hotel & Tourism Studies in Athens. His practical experience spanned a few cities and islands in Greece since 2010, starting off at Aldemar Resorts in Olympia, followed by Paneretos Restaurant in Kythira, where he mastered the art of authentic Greek cuisine focusing on classic meat and seafood dishes. Fotis' creativity flourished when he joined Vassilenas, a modern Greek restaurant with a 100-year history located in Piraeus, known for its innovative seafood offerings. In 2014, the young protégé was scouted by chef and owner Alexandros Tsiotinis to join 1-Michelin-



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starred CTC Urban Gastronomy in Athens, a restaurant that nurtured his knowledge on the significance of quality ingredients in crafting exceptional dishes.

In 2015, Fotis moved to Singapore to be a part of the opening team at Alati Divine Greek Cuisine, one of the city’s pioneer Greek restaurants. Honing his culinary craft over the years, he took on the kitchens of Summerlong, Fat Prince and California Republic, further expanding his knowledge in Mediterranean, Middle Eastern and Italian cuisine. His wealth of experience comes full circle in May 2024, as he brings refined Greek cuisine to the table at Milos, upholding the high standards of the brand.

### Fast Facts on estiatorio Milos

- estiatorio Milos is located at B1-48 of The Shoppes at Marina Bay Sands.
- Designed by Alain Carle Architecte, the 155-seater restaurant features an open kitchen, the signature fish market, raw bar and seasonal vegetable display as well as private dining rooms for groups of different sizes.
- estiatorio Milos offers lunch and dinner daily. The opening hours are as follows:

<b><u>Lunch</u></b> Mon – Fri 11.30am – 2.30pm (2.15pm last seating) Sat & Sun 11.30am – 3pm (2.45pm last seating)	<b><u>Dinner</u></b> Sun – Thu 5pm – 10.30pm (10.15pm last seating) Fri & Sat 5pm – 11pm (10.45pm last seating)
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- For reservations, visit [www.marinabaysands.com/Milos](http://www.marinabaysands.com/Milos). Follow the conversations on Instagram at [@estiatoriomilossg](https://www.instagram.com/estiatoriomilossg).
- Milos’ accolades include:
  - One Diamond by Meituan’s Black Pearl Restaurant Guide 2026
  - RAS Epicurean Star Award 2025 – Best Seafood Restaurant (Winner)
  - RAS Epicurean Star Award 2025 –Best Customer Service (Fine Dining) (Runner-up)
  - Tripadvisor Travellers’ Choice | 2025
  - Wine Spectator 2025 – Award of Excellence