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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 and enjoy Asian inspired signature dishes such as the "Kaya Toast" and Japanese sea bream "Laksa", as well as classics such as handmade *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 vibes. 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. Breakfast spotlights an exquisite array of à la carte breakfast classics and signatures, from beloved local flavours in "Curry & Waffle", or continental classics such as *French Omelet*, served with sauteed wild mushrooms and generously sprinkled with Emmental Cheese. Light bites are headlined by "Laksa" spring rolls, Japanese fried chicken "karaage", as well as a Spago sushi selection. Enjoy



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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

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



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ingredients, craftsmanship, and the importance of teamwork in achieving world-class dining experiences.

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 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 of over 1,000 selections and a premium whiskey bar. Meanwhile, the casual Spago Bar & Lounge offers indulgent bar bites and a handcrafted cocktail menu.
- 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 daily for lunch, bar bites and dinner.
- For reservations, visit [marinabaysands.com/restaurants/spago.html](https://www.marinabaysands.com/restaurants/spago.html) or [marinabaysands.com/restaurants/spago-bar-and-lounge.html](https://www.marinabaysands.com/restaurants/spago-bar-and-lounge.html). Follow the conversations on social [@spagosingapore](https://www.instagram.com/spagosingapore).



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- Spago's accolades include:
 - The World of Fine Wine World's Best Wine List Awards – 2 Star Accreditation
 - Listed in the Tatler Dining Guide 2020 – 2025 (Spago Dining Room)
 - Forbes Travel Guide 2018 to 2026 (Four-Star Restaurant)
 - Expat Living Readers' Choice Awards 2024 – Best Restaurant & Bar with Best Views (Silver)
 - Trip.Best Gourmet Award 2024 to 2026 – Fine Dining Platinum
 - The Straits Times Singapore's Best Service 24/25 – Rank 2 (Catering, Restaurants and Leisure Category)
 - Wine Spectator 2022 to 2025 – Best of Award of Excellence
 - Ctrip F&B Awards 2023 – Gold Award (Spago Dining Room)
 - Restaurant Association of Singapore Epicurean Star Award 2023 – Best Western Fine Dining Restaurant (Runner-up) (Spago Dining Room)
 - Expat Living Readers' Choice Awards 2023 – Best Restaurant & Bar with Best Views (Bronze)
 - Tatler Dining Guide 2022 – The Tatler Dining 20 (Spago Dining Room)
 - Expat Living Readers' Choice 2022 – Best Romantic Dining Venue (Silver) & Best Restaurant & Bar with Best Views (Silver)
 - Tripadvisor Travellers' Choice Awards 2025 (Best of the Best Awards) – Top 10 Fine Dining Restaurants (Ranked 17th)
 - Tripadvisor Travellers' Choice Awards 2024 (Best of the Best Awards) – Top 10 Fine Dining Restaurants (Ranked 5th)
 - Tripadvisor Travellers' Choice Awards 2023 (Best of the Best Awards) – Top 10 Fine Dining Restaurants (Ranked 6th)
 - Tripadvisor Travellers' Choice Awards 2022 – Spago Dining Room; Spago Bar & Lounge
 - Asia's Best Awards 2022: Best of Singapore – Best Special Occasion Restaurants in Singapore (Ranked 5th)
 - World's 50 Best Discover 2021 – Spago Dining Room and Spago Bar & Lounge
 - World Gourmet Awards 2021 – Specialist Bar of the Year
 - TripAdvisor Traveller's Choice Award 2020 (Best of the Best Awards) – Best Fine Dining Restaurants in Singapore (Ranked 9th)
 - TripAdvisor Travellers' Choice Awards 2020 – Spago Bar & Lounge



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- Expat Living Readers' Choice Awards 2020 – Best Business Lunch (Finalist)
- Wine & Dine Singapore's Top Restaurants 2019 – House of Stars (Awarded One star)