

Fact Sheet



Spago by Wolfgang Puck

Introduction

Spago is renowned chef and restaurateur Wolfgang Puck's critically acclaimed flagship restaurant, best known for its premier level of service, style and hospitality. Its opening in October 2015 marks its Asian debut and Chef Puck's second restaurant in Marina Bay Sands, following the success of his modern steak restaurant, CUT.

Located on the iconic Sands SkyPark, Spago offers an imaginative and seasonal menu of Californian cuisine with global accents. Spago has the look and feel reminiscent of a local colonial-style bungalow, 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 its signature starters such as *Big Eye Tuna Tartare Cones with Chili Aioli, Shaved Bonito, Scallions and Masago*. Signature mains include *The Pan Roasted "Laksa" Fish*, which is inspired by the rich flavours of Asia, 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" with Kewpie Togarashi Aioli and lemon*, 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

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 many restaurants across the United States (17 in total), 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

As of July 2019

Fact Sheet



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 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 further elevated his culinary finesse by creating dishes such as the Pan Seared Red Snapper 'Laksa' and Buah Keluak Infused Foie Gras Mousse, paying homage to Singaporean flavours in a modern interpretation. In 2019, Greg was promoted to Executive Chef of CUT & Spago Singapore, where he manages a culinary team of 70 and oversees the daily operations of both kitchens.

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 lunch, dinner and bar services.

Main Dining Room	Bar and Lounge
Lunch (Daily) 12pm – 2:30pm	Breakfast Buffet (Daily) 7am - 10:30am
Dinner Sunday - Thursday 6 pm – 10pm Friday and Saturday 6pm – 11pm	Lunch (Daily) 12pm – 2.30pm Bites (Daily) 12 pm – late Drinks (Daily) 7am - late

- For reservations, please call (65) 6688 9955 or email SpagoReservations@MarinaBaySands.com. For more information, visit www.marinabaysands.com/spago
- Accolades that Spago has received include:
 - Wine & Dine Singapore's Top Restaurants 2019 — House of Stars (Awarded One star)
 - Wine & Dine Singapore's Top Restaurants 2019 — Wine List Award, Bronze
 - Forbes Travel Guide 2019 (Four-Star Restaurant)
 - Wine Spectator's 2018 — Best of Award of Excellence

As of July 2019

Fact Sheet



- 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
- Forbes Travel Guide 2018 (Four-Star Restaurant)
- 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