

Press Release



FOR IMMEDIATE RELEASE

CUT by Wolfgang Puck expands repertoire with exclusive seafood dishes

Michelin-starred restaurant unveils next chapter in its 13th year of operations with an all-new raw bar to spotlight prized produce sourced from around the world

Singapore (20 September 2023) – **CUT by Wolfgang Puck**, a distinguished culinary landmark in Singapore renowned for its unparalleled steak offerings, has recently expanded its culinary repertoire to introduce an array of Singapore-exclusive seafood dishes. In a bold and innovative move, the one-Michelin-starred restaurant has also welcomed the addition of a brand-new seasonal showcase featuring an enticing selection of premium ingredients sourced from around the world that extend beyond CUT's celebrated meats, providing diners with even more choices to savour.



A brand-new seasonal showcase of oceanic treasures and rare cuts unique to CUT Singapore; (L-R) Executive Chef Greg Bess, Chef Wolfgang Puck and his son Byron-Lazaroff Puck

Opened in 2010, CUT at Marina Bay Sands remains the first and only Asian outpost for celebrated chef Wolfgang Puck, whose dining empire spans all corners of the world, from Las Vegas and Beverly Hills to Budapest and Saudi Arabia.

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It follows CUT Washington DC and Las Vegas and Spago Maui to house a seasonal showcase in-restaurant – a bountiful picture-worthy display that greets guests upon arrival. This enhancement not only marks a significant milestone for CUT Singapore in its 13th year of operations, it is also an extension of Chef Wolfgang Puck’s vision to keep reinventing the dining experience by melding tradition with innovation, while celebrating ingredients from the best purveyors from around the world.

Complementing the sophisticated and contemporary interiors of the restaurant, the custom-built installation features a stunning display of oceanic treasures including sustainably sourced oysters from New Zealand, supersized Alaskan king crabs, abalones handpicked by the haenyeo divers in Jeju Island as well as razor clams caught from the deep seas of Scotland, creating a feast for the senses. Diners will also get to witness up close a symphony of rare cuts unique to CUT, such as the Hokkaido snow beef and the Red Poll Heritage beef, as a prelude to their culinary adventure.



Chef Wolfgang Puck was in town to unveil CUT Singapore’s newest installation and seafood dishes

“It has been more than 13 years since CUT by Wolfgang Puck has called Marina Bay Sands home and delighted diners in Singapore and the region at this iconic landmark. The introduction of the seasonal showcase and the new menu signifies an evolution of our well-loved steak restaurant and how we are continuously looking for ways to celebrate great cuisine and service,” said Chef Wolfgang Puck.

Curated exclusively for CUT by Wolfgang Puck at Marina Bay Sands, the enhanced menu of more than 10 new seafood dishes showcases Executive Chef Greg Bess and his team’s superior culinary mastery and refined cooking techniques to bring out the best oceanic flavours.

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(L-R) Tsarkaya oyster duo; king crab leg gratin with Kaluga caviar



(L-R) Grilled jumbo prawns; binchotan grilled jade abalone, razor clam, uni and guanciale

“Being in Singapore puts us in an advantageous position with vast access to the freshest produce from amazing sources from around the world. This gives us the opportunity to explore new horizons in the culinary world. As the only Michelin-starred steak restaurant in Singapore, we are thrilled to elevate CUT by Wolfgang Puck to the next level by presenting unique creations through the best produce from the region,” Chef Bess added.

The expanded menu is starred by the Tsarkaya oyster duo featuring two succulent sustainably sourced oysters from New Zealand, seasoned with a citrusy concoction of ponzu vinegar, tapioca and shiso oil, and a refreshing blend of green apple granita, apple cider and horseradish. The king crab leg gratin elevates the exceptional texture and sweetness of Alaskan king crab with a luscious layer of avocado and glistening Kaluga caviar, topped with yuzu kosho for an added fiery kick. Celebrating the ocean’s bounty is a symphony of Hokkaido uni atop jade abalone and razor clam grilled over binchotan, served in a decadent, velvety potato cream base, a testament of the team’s artistry in delivering culinary excellence in both meat and seafood dishes.

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