

Press Release



FOR IMMEDIATE RELEASE

Celebrity chefs at Marina Bay Sands recognized in Asia's 50 Best list *Waku Ghin and Osteria Mozza placed 9th and 45th respectively while Chef Tetsuya Wakuda wins the Lifetime Achievement Award*

Singapore (10 March 2015) – Marina Bay Sands' culinary finesse was recognized as the best in the industry as its celebrity chef restaurants took home prized accolades in the annual Asia's 50 Best Restaurants ranking yesterday.

Waku Ghin by Tetsuya Wakuda was awarded at the 9th place on the list while Osteria Mozza by Mario Batali was placed at 45th. Chef Tetsuya Wakuda was also the recipient of the Lifetime Achievement Award for his life-long dedication to the industry. The listing was announced at a gala gathering of acclaimed chefs, restaurateurs, gourmards and industry experts last night.

This marks Waku Ghin's third consecutive time on this list and Osteria Mozza's re-entry into the prestigious ranking, which was launched in 2013 and published by William Reed Business Media, which also publishes The World's 50 Best Restaurants.

The list is created by the Diners Club® Asia's 50 Best Restaurants Academy, an influential group of over 300 leaders in the restaurant industry across Asia, each selected for their expert opinion of Asia's restaurant scene.

Tamir Shanel, Vice President of F&B at Marina Bay Sands said, "Winning three awards at the coveted Asia 50 Best Restaurants awards is an incredible accomplishment by our celebrity chef restaurants. We are honoured to be able to place Singapore on the international culinary stage and will continue to deliver exceptional dining experiences to our guests."

Chef Tetsuya Wakuda of Waku Ghin said, "My culinary journey has been nothing short of amazing since I first stumbled into cooking at the age of 22 in Sydney. This is a great honour and recognition for the talented team at Waku Ghin. I am humbled and thankful for the support from my team, our friends and Marina Bay Sands. We look forward to continue delivering the finest experience to our guests."

David Almany, Executive Chef of Osteria Mozza, said, "I am very grateful and humbled by this prestigious win alongside many outstanding restaurants in Asia. To be cooking in a beautiful country like Singapore where different cultures meet, I'm honoured to represent the

food of Mario Batali, Nancy Silverton and Joe Bastianich in Asia. This award is a great recognition and encouragement to the team’s hard work in presenting delicious Italian cuisine.”

For the celebrity chef restaurants at Marina Bay Sands, this win comes shortly after Forbes Travel Guide 2015 recognized Waku Ghin, Osteria Mozza and CUT by Wolfgang Puck as the top restaurants in Singapore.



*Chef Tetsuya Wakuda receiving the The Diners Club® Lifetime Achievement Award, Team from Osteria Mozza (David Almany – Executive Chef, Ariana Flores – Executive Pastry Chef, Owen Edson - General Manager)
Photo credit: Asia’s 50 Best Restaurants*

About Waku Ghin

Opened in 2010 to rave reviews, Waku Ghin showcases the brilliance of Chef Tetsuya Wakuda in his only establishment outside of his world-famous Sydney restaurant. Waku Ghin’s dining concept is based upon a multi-faceted use of space, where diners can move from room to room, luxuriating over a bespoke experience of refined European/Japanese cuisine and exemplary service. The 8,000 square foot restaurant features an intimate lounge at the entrance for aperitifs before guests head to the private dining rooms. Each private enclosure is helmed by a chef, bringing forward the season’s best to the Chef’s Table. Diners then move on to the main dining room or drawing room to relax over desserts, coffee and digestifs, while soaking in the sensational floor-to-ceiling view of the Singapore skyline.

The Bar at Waku Ghin features the art of Japanese-style cocktail making at its best, serving over 85 handcrafted cocktails including well-loved classics like the Martini, Moscow Mule, Mojito and Chef Tetsuya’s all-time favorite, the Gimlet, made with Gordon’s Gin, fresh lime juice and sugar syrup. It is also stocked with an equally impressive selection of whiskies that include single malt and blended Scotch whiskeys as well as whiskeys from Japan, America, Canada, Ireland and Australia. Guests can also expect a well curated selection of sake, including the exclusive Waku Ghin Isojiman Junmai Daiginjo M label produced for Chef Tetsuya, the first Sake Ambassador to be appointed outside of Japan.

About Osteria Mozza

Located in Los Angeles and now Singapore, Osteria Mozza is the creation of celebrity chefs Mario Batali and Nancy Silverton as well as acclaimed winemaker Joe Bastianich. The heart of the restaurant, which opened in December 2010, is a free-standing fresh mozzarella bar, where a wide array of dishes— highlighting imported bufala mozzarella, burrata and burricotta cheese—is prepared nightly. The extensive menu features artisanal salumi, fresh homemade pastas, and seafood, meat and game dishes cooked on a wood-burning grill.

Osteria Mozza's wine list boasts over 1,000 selections from across Italy, including offerings from Joe and Mario's wineries in Friuli and Tuscany, while The Amaro Bar sets the evening scene with its creative cocktail concoctions featuring fresh seasonal herbs and fruits. Savour classic cocktails such as Negroni and the famed Singapore Sling – prepared with a decidedly Italian twist.

The Sunday Bellini Brunch menu features a twist on the champagne brunch with original dishes from Nancy Silverton, Los Angeles “Queen of Brunch” and recipient of the 2014 James Beard’s ‘Outstanding Chef’ award. Recommended dishes include the fragrant and crispy Roasted Pork alla Toscana, which along with a side of Cranberry beans and Cavolo Nero, captures perfectly the spirit of a Tuscan country breakfast.

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit www.marinabaysands.com

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Osteria Mozza: <https://www.hightail.com/download/UIRRYUp5eFVYSHpWUThUQw>

Award ceremony: <https://www.hightail.com/download/UIRRYUowdVU4NVVVV01UQw>