

Fact Sheet



CUT by Wolfgang Puck

Introduction

CUT by Wolfgang Puck presents a contemporary twist on the classic steak restaurant by celebrated chef Wolfgang Puck.

Launched in 2010, CUT at Marina Bay Sands represents Puck's first venture into Asia, offering an elaborate menu featuring the finest cuts of beef, over 700 selections of wines, as well as impeccable service. Designed by award-winning interior designer Tony Chi, CUT also features a bar and lounge offering hand-crafted cocktails and bites such as the *mini wagyu beef "sliders"* and *foie gras "toast"*. The fine dining restaurant provides a main dining area with a seating capacity for 140 as well as a bar and lounge for 26 guests.

The restaurant caters to the true steak connoisseurs with the prestigious Kobe beef from the Hyogo Prefecture, Hokkaido snow beef from Japan, Snake River Farms Wagyu / Angus, U.S.D.A. Prime Illinois Corn Fed, 300-day grain fed Australian Angus from Rangers Valley, and rare beef from heritage breeds such as the Red Poll and Longhorn. Guests can also enjoy a wide array of signature entrees such as *pan-roasted Maine lobster with black truffle sabayon* and *bone marrow flan*, along with a large selection of house-made sauces including CUT's signature steak sauce and Argentinean chimichurri.

Since 2016, CUT has been awarded one Michelin Star in the Singapore Michelin Guide for four consecutive years.

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)

Executive Chef Greg Bess 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,

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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 has shown his culinary finesse by creating dishes such as *Japanese sea bream "Laksa"* and *buah keluak infused foie gras mousse* which pays homage to Singaporean flavours in a modern interpretation. In 2019, Greg was promoted to Executive Chef of CUT and Spago Singapore, where he manages a culinary team of 70 and oversees the daily operations of both kitchens.

Fast Facts on CUT by Wolfgang Puck

- CUT has a total capacity of 166 seats in the entire restaurant. There are 140 seats in the dining room (including 40 seats in the private room) and 26 seats in the bar and lounge.
- The restaurant is located next to Sands Theatre, at the Galleria Level of The Shoppes at Marina Bay Sands, Basement 1.
- At the entrance to CUT, visitors are greeted with a dramatic façade of four-metre high, lacquered bronze panels with a series of alternating flush frameless doors that open outward like shutters.
- The bar is lined by iconic Mario Bellini leather upholstered barstools. Custom-designed lounge seats are available along the open facade for guests to enjoy drinks and small bites.
- The main dining room, which features the same iconic Bellini armchairs and side chairs, also offers private dining booths, each seating up to five guests.
- The private room is a stunning display of glittering mirror glass walls and floor-to-ceiling glass and lacquer wine display cases. The three-metre wide leather and bronze panels swivel close to create a spectacular private dining room for up to 40 guests.
- CUT's opening hours:

Main dining room Sunday – Thursday 5:30pm – 10:00pm Friday – Saturday 5:30pm – 11:00pm	Bar & Lounge Daily 5:30 pm – 12 am
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- For reservations, call (65) 6688 8517 or email cutreservations@marinabaysands.com.
- CUT's accolades include:
 - Forbes Travel Guide 2015 to 2020: Four-Star Restaurant
 - Singapore Michelin Guide 2016 to 2019: One Michelin Star
 - Singapore Tatler T.Dining Singapore's Best Restaurants guide 2017/2018, 2019/20
 - G Restaurant Awards by The Peak Selections: Gourmet & Travel 2014, 2016, 2017, 2018: Award of Excellence
 - Black Pearl Restaurant Guide 2018: 2 Diamonds
 - Gastromonth Circle of Excellence Awards 2017: Favourite Restaurant Manager, Paul Joseph
 - Gastromonth Circle of Excellence Awards 2017: Favourite Restaurant Team, CUT by Wolfgang Puck
 - Meituan Dianping: Most Popular Restaurant Award 2017
 - Conde Nast India Readers' Travel Awards 2017: Favourite F&B in an Overseas Hotel (Runner-up)

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- TripAdvisor Traveller's Choice Award 2014 to 2016: Top 25 Favourite Fine Dining Restaurants in Asia
- Conde Nast India Readers' Travel Awards 2016: Favourite F&B in an Overseas Hotel
- Weekender Foodmania Awards 2016: Platinum (Steak category)
- Wine & Dine Singapore's Top Restaurants 2016: House of Stars (Two stars)
- Wine & Dine Singapore's Top Restaurants 2016: Wine List Award, Bronze
- World Gourmet Summit: Awards of Excellence 2016: Culina Old World Wine List of the Year
- Singapore's Best Restaurants 2015 by Singapore Tatler: The Hall of Fame award
- City Nomads Awards 2015: Best Restaurant in Singapore
- Wine & Dine Singapore's Top Restaurants 2015: House of Stars (Three stars)
- Restaurant Association of Singapore Epicurean Star Award 2015: Best Western Restaurant (Fine-Dining)
- Singapore's Best Restaurants 2014 by Singapore Tatler: Best Service Award