

Fact Sheet



CUT by Wolfgang Puck

Introduction

CUT by Wolfgang Puck presents a contemporary twist on the classic steakhouse menu from master chef Wolfgang Puck. *CUT* caters to the true steak connoisseurs by featuring 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, together with a large selection of house-made sauces including CUT's signature Steak Sauce and Argentinean Chimichurri.

CUT at Marina Bay Sands is Puck's first venture into Asia and offers an elaborate menu featuring the finest cuts of beef, more than 700 selections of wines as well as impeccable service. Designed by award-winning interior designer Tony Chi, CUT also features an exclusive menu of hand-crafted cocktails at the bar and lounge, accompanied by light bites such as Wagyu / Angus "Sliders" and Alaskan King Crab Roll. The fine dining restaurant provides a main dining area that has a seating capacity for 140 as well as a bar and lounge for 26 guests.

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 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.

Joshua Brown (Executive Chef)

Born and raised in Southern California, Joshua Brown embarked on a culinary career in 1997 to develop his passion for cooking. From a prep cook at a restaurant in his home town of Los Angeles, Brown quickly rose through the ranks after he joined Wolfgang Puck's flagship restaurant Spago in Beverly Hills in 2001 as a line cook. Brown was promoted to sous chef and eventually kitchen manager of the James Beard Award-winning restaurant. After six years of developing and fine-tuning his culinary skills at Spago, Brown became part of the opening team at CUT Beverly Hills, where he most recently held the position of executive sous chef. In 2010, Brown moved to Singapore with his family to lead the kitchen of CUT at Marina Bay Sands. He added Spago to his portfolio in 2015.

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Under his leadership, CUT by Wolfgang Puck clinched One Michelin Star at the inaugural Michelin Guide Singapore 2016, and went on to retain its One Michelin Star status in 2017.

Brandon Galitz (Chef de Cuisine)

Armed with a Le Grand Diploma in Culinary Arts from the prestigious California Culinary Academy, Brandon Galitz joined the Wolfgang Puck Fine Dining Group at the award-winning Spago in Beverly Hills in 2007. Galitz refined and developed his culinary techniques over a course of five years, and was promoted to Sous Chef of the two-Michelin starred restaurant. When celebrity chef restaurant CUT by Wolfgang Puck opened at Marina Bay Sands in 2011, Galitz was appointed Sous Chef of the restaurant. Since then, he has played a key role in maintaining the high standards that the Wolfgang Puck Group is known for. In 2016, Galitz was appointed Executive Sous Chef of CUT by Wolfgang Puck, and together with Executive Chef Joshua Brown, the duo led the restaurant to win its first Michelin Star at the inaugural Michelin Guide Singapore 2016. A year later, Galitz advanced to become Chef De Cuisine, while CUT went on to retain its One Michelin Star status.

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 the theatres, at the Galleria Level of The Shoppes at Marina Bay Sands, Basement 1.
- Internationally acclaimed designer Tony Chi has once again collaborated with Wolfgang Puck on the interior design of CUT. Together they have produced award-winning venues such as Wolfgang Puck Bar & Grill in Las Vegas and at L.A. Live in Los Angeles, Wolfgang Puck American Grille in Atlantic City, Wolfgang Puck Grille in Detroit and Spago at The Ritz-Carlton, Bachelor Gulch, Colorado.
- 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 closed to create a spectacular private dining room for up to 40 guests.
- The opening hours for CUT are:

Main Dining Room

- Sunday through Thursday 5:30 p.m. – 10:00 p.m.
- Friday and Saturday 5:30 p.m. - 11:00 p.m.

CUT Bar & Lounge

- Monday through Sunday 5:30 p.m. - 12:00 a.m.

- For reservations, please call 6688 8517 or email cutreservations@marinabaysands.com
- Accolades that CUT has received include:
 - Forbes Travel Guide 2018 (Four-Star Restaurant)
 - 2018 Black Pearl Restaurant Guide – 2 Diamonds

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- Singapore Tatler Dining Singapore's Best Restaurants 2017/2018
- Gastronomth Circle of Excellence Awards 2017 – Favourite Restaurant Manager, Paul Joseph
- Gastronomth 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)
- Singapore Michelin Guide 2017 – One Michelin Star
- Awards of Excellence–G Restaurant Awards 2017 by The Peak Selections: Gourmet & Travel
- Forbes Travel Guide 2017 (Four-Star Restaurant)
- Forbes Travel Guide 2016 (Four-Star Restaurant)
- TripAdvisor Traveller's Choice Award 2016 - Top 25 Favourite Fine Dining Restaurants in Asia
- Conde Nast India Readers' Travel Awards 2016 - Favourite F&B in an Overseas Hotel.
- Singapore Michelin Guide 2016 –One Michelin Star
- G Restaurant Awards 2016 – Award of Excellence
- Weekender Foodmania Awards 2016 – Platinum (Steak category)
- Wine & Dine Singapore's Top Restaurants 2016 - House of Stars (Awarded Two stars)
- Wine & Dine Singapore's Top Restaurants 2016 – Wine List Award, Bronze
- TripAdvisor Traveller's Choice Award 2015 - Top 25 Favourite Fine Dining Restaurants in Asia
- Restaurant Association of Singapore Epicurean Star Award 2015 – Best of the Best Western Fine Dining)
- World Gourmet Summit: Awards of Excellence 2016: Culina Old World Wine List of the Year
- Forbes Travel Guide 2015 (Four-Star Restaurant)
- The Hall of Fame award for Best Restaurants Guide 2015 by Singapore Tatler
- Best Restaurant in Singapore - City Nomads Awards 2015
- House of Stars (Awarded three stars) - Wine & Dine Singapore's Top Restaurants 2015
- Restaurant Association of Singapore Epicurean Star Award 2015: Best Western Restaurant (Fine-Dining)
- TripAdvisor Traveller's Choice Award 2014 - Top 25 Favourite Fine Dining Restaurants in Asia
- Award of Excellence - G Restaurant Awards 2014 by The Peak Selections: Gourmet & Travel
- Best Service Award - Singapore's Best Restaurants 2014 by Singapore Tatler