

# 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. Chef de Cuisine, 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**

The name Wolfgang Puck is synonymous with the best of restaurant hospitality and the ultimate in all aspects of the culinary arts. The famed chef has built an empire that encompasses three separate Wolfgang Puck entities: Wolfgang Puck Fine Dining Group, Wolfgang Puck Catering, and Wolfgang Puck Worldwide, Inc.

Puck began cooking as a child, at his mother's side. She was a chef in the Austrian town where he was born, and with her encouragement, Wolfgang started his formal training at fourteen years of age. As a young chef he worked in some of France's greatest restaurants, including Maxim's in Paris, the Hotel de Paris in Monaco, and the Michelin 3-starred L'Oustau de Baumanière in Provence. At the age of 24, Wolfgang took the advice of a friend and left Europe for the United

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States. His first job was at the restaurant La Tour in Indianapolis, where he worked from 1973 to 1975.

In 1975, Wolfgang came to Los Angeles and very quickly garnered the attention of the Hollywood elite as chef, and eventually part owner, of Ma Maison in West Hollywood. His dynamic personality and culinary brilliance that bridged tradition and invention made Ma Maison a magnet for the rich and famous, with Wolfgang as the star attraction. He had an innate understanding of the potential for California cuisine, and was pivotal in its rise to national attention during the late 1970s.

## 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 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 held the position of executive sous chef. In 2010, Brown moved to Singapore with his family to lead the kitchens of CUT at Marina Bay Sands. He added Spago to his portfolio in 2015.

## Greg Bess (Chef de Cuisine)

Greg Bess brings a wealth of experience to his role as Chef de Cuisine of Spago at Marina Bay Sands. 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 has shown his culinary finesse by creating dishes such as Pan Seared Red Snapper 'Laksa' and Buah Keluak Infused Foie Gras Mousse which pays homage to Singaporean flavours in a modern interpretation.

## Fast Facts on Spago

- Spago is located at Sands SkyPark on level 57 at 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.

<b>Main Dining Room</b>	<b>Bar and Lounge</b>
<b>Lunch (Daily)</b> 12pm – 2:30pm	<b>Breakfast Buffet (Daily)</b> 7am - 10:30am
<b>Dinner</b>	<b>Lunch (Daily)</b> 12pm – 2.30pm

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Sunday - Thursday 6 pm – 10pm Friday and Saturday 6pm – 11pm	<b>Bites (Daily)</b> 12 pm – late  <b>Drinks (Daily)</b> 7am - late
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- For reservations, please call (65) 6688 9955 or email [SpagoReservations@MarinaBaySands.com](mailto:SpagoReservations@MarinaBaySands.com). For more information, visit [www.marinabaysands.com/spago](http://www.marinabaysands.com/spago)
- Accolades that Spago has received include:
  - Wine Spectator's 2018 — Best of Award of Excellence
  - 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