

# Press Release



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## ***Indulge in a contemporary cocktail experience at Waku Ghin***

*Award-winning celebrity chef restaurant introduces a new epicurean experience to guests*



(L-R) *Gimlet, Mojito, Jamaican Martini, Moscow Mule*

**Singapore (3 September, 2012)** – The bar at *Waku Ghin* has always served as the first point of welcome on the culinary journey that awaits guests stepping through the restaurant's plush doors. Now, Chef Tetsuya Wakuda offers yet another dimension of *Waku Ghin* to the discerning cocktail guest.

The *Waku Ghin* bar features the art of Japanese-style cocktail making at its best. This method incorporates Japanese mixology customs such as presenting the bottles of spirits used to make the cocktails, carving immaculate ice shapes for drinks and a technique incorporating a butterfly-like motion of shaking up a cocktail.

The bar at *Waku Ghin* is manned by award-winning bartenders Kazuhiro Chii and Akihiro Eguchi. Born and raised in Yokohama, Eguchi was classically trained in Japan for five years before moving to Singapore to further hone his knowledge of cocktail making. He is also the two-time Singapore Champion in the renowned Diageo Reserve World Class competition. Similarly, Kazuhiro Chii has gained recognition in another acclaimed bartending competition, the 18<sup>th</sup> Golden Cup Bartending Competition in Taiwan, where he edged out several bartenders from the region to be awarded second runner up.

Eguchi said: “Chef Tetsuya’s culinary philosophy emphasizes pure, clean flavors that are decisive yet refined, and this extends to the type of cocktails he personally favors- the classics. These cocktails are often the most complex to put together, as they require absolute precision.”

Well-loved classics featured on the cocktail menu include the Martini, Moscow Mule, Mojito and Chef Tetsuya’s all-time favorite, the Gimlet, made with Gordon’s Gin, lime juice and sugar syrup. Some of the classics are served up with a twist- for example, the Jamaican Martini. This stomach-warming cocktail consists of what Ron Zacapa rum, Lustau Px sweet sherry and is garnished with orange zest and a single delectable baby truffle peach.

Eguchi also points out that the perfect cocktail is not just about the balance of flavors in the drink, but also about pairing it with the right kind of ice. *Waku Ghin* uses four different shapes of ice: square, iceball, diamond and crushed. The first three are all hand carved, with the iceball taking the longest to create. Over a two-day period, the iceball is initially chiseled into shape, then left to harden and become dense overnight, then chiseled once more before being frozen overnight a final time for use the next day .

Eguchi explains: “The general rule with ice is that the less surface area it has, the slower it will melt and dilute the drink it is in. That is why the single iceball works well to preserve a drink of fine whiskey.”

This works the opposite way for a cocktail like the Mojito, where fast-melting crushed ice keeps the drink cold while infusing the ideal amount of water into the cocktail as the ice melts. Diamond ice provides a great aesthetic to a drink served up in a rocks glass. The *Waku Ghin* bar has a beautiful collection of glassware to compliment its concoctions, including handmade crystal glasses from France and Japan.

The bespoke nature of the *Waku Ghin* experience is also evident in its bar nibbles. Offerings are seasonal and based on the freshest produce available. Dishes start from S\$35++ and could feature caviar, oysters, cheese or meat platters. *Waku Ghin’s* extensive bar menu features over 85 cocktails priced from S\$20++ onwards, with an equally impressive selection of whiskeys that include single malt and blended Scotch whiskeys as well as whiskeys from Japan, America, Canada, Ireland and Australia. The bar opens daily from 6pm until late- no reservations are required. For enquiries, contact the restaurant on +65 6688 8507 or [wakughinreservation@marinabaysands.com](mailto:wakughinreservation@marinabaysands.com) .

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