



MARINA BAY SANDS
SINGAPORE

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WAKUDA SINGAPORE UNVEILS REIMAGINED MENU AND LUXURIOUS WEEKEND BRUNCH

The menu remains true to Chef Tetsuya's renowned culinary style while offering diners an extended experience of modern Japanese cuisine



WAKUDA Singapore's reimagined menu offers a masterful blend of precision, innovation and the finest ingredients

Singapore (28 November 2024) – WAKUDA Singapore is excited to unveil a bold, reimagined à la carte menu alongside a luxurious weekend brunch, designed to deliver new dimensions of flavour and creativity. Staying true to Chef Tetsuya Wakuda's legendary culinary style, this refreshed experience is a masterful blend of precision, innovation, and the finest ingredients—crafted to captivate even the most discerning palates.

Driven by a passion for culinary artistry, Chef Tetsuya Wakuda, alongside Executive Chef Pavel Nigai, presents an inspired lineup of dishes that push the boundaries of traditional Japanese dining. "Innovation is the soul of WAKUDA," says Chef Tetsuya Wakuda. "This new menu is about reimagining what's possible in Japanese

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cuisine, transforming every dish into an unforgettable experience. I'm fortunate to have a team that brings my vision to life so precisely."

Guests can expect a journey through remarkable flavours, beginning with the Hokkaido Scallop Carpaccio, a luxurious dish featuring fresh scallop topped with umami-rich uni and premium caviar for a refined taste of the ocean. The Tempura Corn Crunch Roll offers a surprising combination of land and sea with angel prawn, sweet Japanese corn, and creamy avocado wrapped in a satisfying crunch. The Carabinero Prawn with Japanese Risotto unites succulent Carabinero prawn with smooth Japanese risotto, elevated by hints of tarragon and parsley.



The Carabinero Prawn with Japanese Risotto (\$\$78++) is not to be missed

WAKUDA is also firing up the grill and adding more sizzling Yakimono options. For meat lovers, the Wagyu Beef Tenderloin is grilled to perfection, served with seasonal vegetables, vibrant Shiso Chimichurri, and garlic butter, bringing the revered Wagyu to new heights. Rounding out this selection is the Grilled Unagi, delicately brushed with eel sauce and seasoned with kinome and sansho pepper, delivering a harmonious blend of sweet and smoky flavours. Adding to this is an inventive twist on gyozas, with offerings like the Wagyu Gyoza paired with a savoury black garlic ponzu and Truffle Edamame Gyoza garnished with fresh truffle slices.

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WAKUDA 'Daifuku' offers diners a reinterpretation of the traditional Japanese dessert

Those with a sweet tooth will rejoice as WAKUDA's dessert section welcomes a few new additions as well. From the WAKUDA 'Daifuku', a reinterpretation of the traditional Japanese dessert with Japanese premium seasonal fruits, Adzuki, Vanilla and Amazake Gelato, softly enveloped by a mochi blanket, to Earth, an intricate creation with Fromage Blanc, a smoky Porcini Gelato slowly drizzled with a rich 70% Valrhona sauce and aged balsamic topped with fresh truffle slices.

An Exclusive Weekend Brunch Experience Awaits



Head Sushi Chef Daniel Tan will prepare sushi at the live sushi station for guests indulging in WAKUDA's new weekend brunch menu

WAKUDA will soon be debuting its weekend brunch, a curated experience designed to showcase the restaurant's signature offerings in a new light. Guests will be treated to a live sushi station led by Head Sushi Chef Daniel Tan, with premium ingredients flown in from all over Japan, alongside iconic dishes like WAKUDA's Flan and a mix salad with soy honey vinaigrette. The brunch will also include a main course and a bespoke dessert crafted by the in-house pastry chef.



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To elevate the brunch, WAKUDA will also be offering two-tiered free-flow beverage buffets, where guests can enjoy a curated selection of sake, Asahi beer, and house wines, or add on a little more to include glasses of Champagne Duval Leroy Brut NV and handcrafted international cocktails. Non-alcoholic options will feature refreshing iced teas and freshly squeezed juices with flavours like yuzu and musk melon.

WAKUDA's reimagined menu is available now, and more details on the weekend brunch will be announced soon at www.marinabaysands.com/restaurants/wakuda-singapore.html. For enquiries, email wakuda.reservations@marinabaysands.com. Stay tuned to more exciting restaurant specials and updates via @wakudasingapore and #WorldofWAKUDA.

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About Marina Bay Sands Pte Ltd

Since its opening in 2010, Marina Bay Sands has stood as an architectural marvel and the crown jewel in Singapore's skyline. Home to the world's most spectacular rooftop infinity pool and approximately 1,850 rooms and suites, the integrated resort offers exceptional dining, shopping, meeting and entertainment choices, complete with a year-round calendar of signature events.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com

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