



MARINA BAY SANDS  
SINGAPORE

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# JIN TING WAN SOARS ABOVE THE CITY: MARINA BAY SANDS UNVEILS SINGAPORE'S HIGHEST FINE DINING CANTONESE RESTAURANT

Perched 55 storeys above the city in Tower 1 of the iconic Marina Bay Sands, Jin Ting Wan will deliver an unparalleled fine dining Cantonese experience

JIN  
TING  
WAN  
金艇湾



**Singapore** (10 February 2025) – Marina Bay Sands shares a first look at Jin Ting Wan (金艇湾), its first and only fully owned and operated authentic Cantonese fine dining destination, set to debut in Summer this year. The brand new concept is exclusively developed, branded, and managed by Marina Bay Sands, which marks a bold new chapter in its culinary legacy. Located on Level 55 of Hotel Tower 1, it will be Singapore's highest Cantonese fine dining restaurant, offering panoramic dual views of the city skyline and the sea.

"Our sights have always been set on elevating dining in a way that defines us as the world's leading integrated resort," said Tane Picken, Senior Vice President and Chief Hospitality Officer at Marina Bay Sands. "Jin Ting Wan brings us closer to this vision, and we have ambitions to deliver unparalleled dining experiences that will set new industry benchmarks in Singapore and beyond."



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The opening of the fine-dining concept is part of the ongoing transformation at the integrated resort. Jin Ting Wan is expected to elevate guest experiences across all dimensions, promising innovative culinary offerings and exceptional service.

Jin Ting Wan will feature a highly refined Cantonese dining experience, including a specially designed in-house tea and spirits programme. The restaurant is also expected to house one of the largest collections of Chinese fine wines in Singapore and some of the rarest vintages, exclusively available at the restaurant.

**A brand inspired by timeless Chinese artistry and design**



*Jin Ting Wan will offer panoramic views of the Singapore city skyline from its main dining area and private dining rooms and suites*

The restaurant's name, Jin Ting Wan (金蜓湾), directly translates to Golden Dragonfly in Mandarin and is a poetic nod to Marina Bay Sands' location. "Jin", or gold in Mandarin, is a direct reference to the first character of Marina Bay Sands, while "Ting" refers to dragonfly, which is often sighted around the Bay, with hopes that the restaurant embodies the graceful flight of the creature. Finally, "Wan", meaning bay, signifies water, an element associated with luck and prosperity and one that is synonymous with the Marina Bay area.

The restaurant's bespoke interior design will pay homage to its name, with intricate dragonfly motifs, as well as a blend of contemporary themes with refined oriental details. Jin Ting Wan also recreates the exquisite tradition of ornamental jewellery boxes with its art programme. In keeping with the tradition of jewellery boxes as vessels of precious memories, a tradition deeply rooted in China's imperial and aristocratic past, Jin Ting Wan transforms into a space for the highest expressions of heritage and artistry. A curated selection of fine artefacts, ceramics inspired by traditional Chinese forms and custom art commissions will be on display throughout the restaurant.

### Taking culinary experiences to new heights



*The private dining suite, designed for up to 14 guests, will offer an enhanced dining experience with a dedicated service station and service staff*

Capping the dining experience will be the spectacular views from level 55 of Hotel Tower 1. Spanning the entire floor, the 166-seater restaurant will include two private dining rooms, two private dining suites, and a Chef's table for special occasions. Dual panoramic views of the city and sea will be a crucial element of the fine dining experience, alongside the cuisine.

In the spirit of true Cantonese cuisine, Jin Ting Wan will showcase the finest seasonal ingredients, delicate flavours, and time-honoured cooking techniques. Guests will be able



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to complement their dining experience with Jin Ting Wan's curated selection of Chinese teas or choose from an exclusive collection of Chinese fine wines and rare vintages.

More details will be shared in the months ahead. In the meantime, please visit <https://www.marinabaysands.com/restaurants/jin-ting-wan.html> for updates.

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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](http://www.marinabaysands.com).

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