

# Press Release



FOR IMMEDIATE RELEASE

## **World-famous Greek restaurant estiatorio Milos opens its first Asian location at Marina Bay Sands**

*Acclaimed for its exquisite seafood experience, Milos  
brings a taste of Greece to the shores of Singapore*



*The latest location joins the worldwide line-up of restaurants including Montreal, New York, London and Los Cabos.*

**Singapore** (25 July 2024) – estiatorio Milos, one of the most celebrated Greek restaurants in the world, officially opens its newest abode at Marina Bay Sands today, enhancing the rich tapestry of gourmet experiences at the integrated resort. Founded by chef and restaurateur Costas Spiliadis, Milos is set to become a Greek culinary gem at the heart of the city, promising an authentic and sophisticated dining experience rooted in the concept of *philoxenia* – the sacred art of making a stranger feel like home – while embracing quality ingredients and simple but masterful techniques.



*[From L to R] Guests at Milos' opening party included Chief Operating Officer of Marina Bay Sands, Paul Town, Chief Operating Officer of estiatorio Milos, Mario Zeniou, and H.E. Georgios Dogoritis, Ambassador of Greece to Singapore, along with invited guests from Malaysia and Indonesia. Guests were treated to signature dishes throughout the night.*

In celebration of its launch, over 250 guests were welcomed to the pristine interiors to journey through the unique showcases of Milos while delighting in the soiree accompanied by live music. The evening marked a significant milestone in the restaurant's 45-year-legacy as it makes its foray into Asia and 10<sup>th</sup> international location. Through a curation of signature dishes, live food stations, and a variety of handcrafted cocktails, the event immersed guests in an atmosphere reminiscent of homes in the Cycladic islands of Greece.



*The fish market showcases over 15 varieties of fish flown from Greece and the Mediterranean daily.*

Paul Town, Chief Operating Officer, Marina Bay Sands, said, "Milos stands at the pinnacle of Greek culinary excellence, with its one-of-a-kind experience across the globe. We are honoured to work with chef Costas Spiliadis to introduce Milos to this region, knowing his dedication to

quality and passion for staying true to his Greek heritage and culture. We are excited to embark on an odyssey with Milos to bring the best and most authentic experience to all our guests.”

Costas Spiliadis said, “Building the Milos brand has been my life’s work, and in my experience, a restaurant is remembered for two things: food and its people. Milos combines these two elements to curate a signature experience that exudes the ultimate Greek hospitality. I am proud of my culture, and it brings me joy to introduce this high-quality experience through one plate of Greek food at a time. In exploring a new frontier like Asia, it is an incredible opportunity to work with Marina Bay Sands, a like-minded partner who shares our values of delivering world-class experiences.”

### **Embark on a journey through Greece**

The menu at Milos consistently reflects Greek culinary traditions, presenting globally sourced ingredients and seafood from the Mediterranean in ways that respect its pure form for natural flavours to shine while exuding class and simplicity in every dish.

Guests are ushered to the restaurant’s spectacular fish market – the heartbeat of the restaurant – to select their choice pick of the day. Some 15 varieties of wild-caught fish air-flown daily from the Mediterranean, ranging from cherna (grouper), fagri (red sea bream) to lavraki (seabass) and alfonsino (the emperor), await to be prepared in various styles, whether sashimi, grilled, or baked in sea salt. Complemented by a raw bar and seasonal vegetable display, Milos offers a dining experience that highlights authenticity and purity.



*[From L to R] Signature dishes include the Milos Special, grilled fish, lobster pasta Athenian-style, whole fish baked in sea salt, grilled octopus, and tomato salad.*

The Milos experience, synonymous with the sharing of large plates at the table, starts with the Milos Special – a tower of lightly fried zucchini and eggplant layered into a tower of tzatziki dip and surrounded by pieces of Saganaki Kefalograviera cheese.

Continue the culinary voyage with a *Tomato Salad* featuring an ensemble of farm fresh, vine ripe beefsteak tomatoes, cucumber, green peppers, red onions and Kalamata olives, tossed in extra virgin olive oil and sea salt and served alongside barrel aged feta cheese, before indulging in the tender, grilled *Mediterranean Octopus (Xtapodi)* from Limnos island with Santorini fava.

Revel in the marvellous medley of tastes in *Astakomakaronada* – lobster pasta Athenian-style, featuring a hearty steamed lobster and linguine pasta covered in a savoury concoction of lobster bisque and authentic tomato sauce. Meanwhile, the *whole fish baked in sea salt* is presented to the table where a delicate process of breaking the salt casing, fillet and plating unfolds, ensuring that dining at Milos goes beyond to impress gourmands and loyal fans alike.



[From L to R] The beverage programme at Milos features signature cocktails such as the *Martini of the Gods* and *Tomata Kai Rigani*, in addition to an extensive list of Greek wines.

Inspired by the Grecian paradise, the beverage programme highlights seven cocktails that capture the essence of the islands.

Greek flair also turns up a notch with three cocktails exclusive to Singapore. A rendition of the dirty martini's timeless sophistication, *Martini of the Gods* combines vodka from Greece, umami bitters and olive brine, all shaken for ice crystals to form on top of the glass. The *Demeter Sour* executes a special interpretation of the classic whisky sour, with a robust mix of bourbon, pistachio syrup, creamy Greek yoghurt, fresh lemon juice and Angostura bitters, topped with eye-catching pistachio dust. The *Santorini Sunrise* embraces an alluring blend of grapefruit gin and Campari, complemented by freshly-squeezed grapefruit juice, honey from Kythira and mint leaves.

Home to the widest variety of Greek wines in Singapore, Milos presents a unique wine programme of Greek wine labels from indigenous grape varieties such as Assyrtiko, Xinomavro and Agiorgitiko sourced from the volcanic terroir of Santorini to the mountainous slopes of the Peloponnese.

### **An orchestra of Greek design elements**

Designed by Alain Carle Architecte, who also developed its restaurants at Las Vegas and New York, the concept of Milos Singapore embodies the simplicity in Greek architecture. From the monumental marble entrance made from Pendelikon marble, whose origin from Athens dates back to the Parthenon, to the cylindrical portico that evokes the iconic windmills of the Cycladic islands of Greece, the elevated entrance acts as a transition into a world of dining excellence.



*[From L to R] The concept Milos Singapore is inspired by the landscapes of the Cyclades, incorporating elements such as European oak wood, the Kalami ceiling and artefacts from Greece amidst unique showcases such as the fish market, raw bar, seasonal vegetable display as well as the open kitchen and bar.*

Similar to the architecture found in the island of Milos, the restaurant showcases a sense of exteriority and breeziness that brings together the sophisticated outdoors with a sense of brightness. A highlight is the Kalami ceiling, evoking the feeling of dining underneath a giant pergola on a coastal terrace, while overlooking the fish market. The open kitchen highlights a celebration of taste and the cohesiveness of the culinary team, bringing a theatrical event alive for guests to observe from afar.

Throughout the restaurant, European oak lends warmth while decorations of large urns and artefacts from various regions of Greece, including Thessaloniki and Crete, are used to enhance the sculptural qualities, set in dialogue with the purity of the white canvas of the space. Frameworks from Costas Spiliadis' daughter, who is a photography artist, are located in dedicated areas to emphasise light and geometry in Greek landscape.

Located at B1-48 of The Shoppes at Marina Bay Sands, directly opposite Sands Theatre, Milos Singapore is a 155-seater restaurant open for lunch and dinner daily.

### Opening Hours

#### **Lunch**

Mon – Fri: 11.30am – 2.30pm

Sat & Sun: 11.30am – 3pm

#### **Dinner**

Sun – Thu: 5pm – 10.30pm

Fri – Sat: 5pm – 11pm

For details, visit [www.marinabaysands.com/Milos](http://www.marinabaysands.com/Milos) and follow [@estiatoriomilossq](https://www.instagram.com/estiatoriomilossq) on Instagram.

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#### **About Marina Bay Sands Pte Ltd**

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with approximately 1,850 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as

cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs over 11,500 Team Members across the property. 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)

#### **About Milos**

Estiatorio Milos is the family-owned and internationally acclaimed Greek restaurant empire founded in 1979, by Greek-born-and-raised restaurateur Costas Spiliadis. Rooted in the culture and traditions of Greece, Milos offers a premier and authentic Greek culinary experience, with a focus on simply prepared, exceptionally sourced ingredients from local fishermen and farmers throughout Greece and the Mediterranean, and each of the local markets in which they operate.

Since Costas opened the first Milos location in Montreal in 1979, the restaurants have become globally renowned for attentive hospitality and preeminent dining experiences. After four decades, Costas still remains at the helm of the Milos brand, working with his children and running the restaurants with a meticulous eye for detail and perfection, putting his deep commitment to preserving Greek culture at the forefront of the business. Estiatorio Milos has locations in Montreal, New York, Miami, London, Athens, Dubai, Los Cabos, and Miami, and is opening in Los Angeles, Palm Beach, Toronto, and Singapore in the coming year. Also living under the Milos brand is Milos Wine Bar located in New York City's Hudson Yards, Xenodocheio Milos, the 5-star gastronomy-forward hotel in Athens, Greece, and Milos at Sea, a small fleet of yachts in the Greek islands that bring Milos' renowned hospitality to Costas's home, where it all started.

#### **Media Enquiries**

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