

## IAG ACADEMY IR AWARDS 2024 – BEST OVERALL F&B OFFERING BY AN IR

### HOME TO WORLD-LEADING DINING EXPERIENCES

Despite being a small city-state, Singapore has become one of the most exciting multi-gastronomical hubs in the world. Located in the heart of Singapore's Central Business District, Marina Bay Sands is not only iconic for its distinctive architecture that has transformed the city's skyline, but is home to an ensemble of world-class dining experiences spanning celebrity chef restaurants to waterfront cafés and sky-high rooftop bars to please every palate.

Since its opening in 2010, Marina Bay Sands has revolutionised Singapore's dining scene by pioneering new-to-market F&B concepts. Through collaborations with culinary icons and leading hospitality groups, the resort continues to build on its portfolio of fine and casual dining concepts to satisfy its diverse customer base. Today, guests can enjoy [over 45 globally acclaimed and Michelin starred restaurants](#), including:

- Celebrity chef restaurants helmed by Daniel Boulud (New York), Wolfgang Puck (Los Angeles), Tetsuya Wakuda (Sydney), Gordon Ramsay (London) and Costas Spiliadis (Montreal).
- World-renowned concepts such as **Black Tap**, **LAVO Italian Restaurant & Rooftop Bar**, **Mott 32** and **Yardbird Southern Table & Bar**.
- New concepts, including **KOMA Japanese Restaurant & Sushi Bar** in collaboration with Tao Group Hospitality, and **Miracle Coffee Singapore**, offering signature brews that are available at JJ Lin's chain outlets in China and Taiwan and Singapore-inspired cakes by Marina Bay Sands' pastry team.
- The Shoppes at Marina Bay Sands' tapestry of gourmet experiences with award-winning restaurants such as fine dining restaurant **Imperial Treasure** and international Chinese hotpot chain **Hai Di Lao**, modern bistros such as **Le Noir**, and premium food marketplace, **Rasapura Masters**.

Marina Bay Sands has also built its own signature concepts, including [RISE](#), crowned 'Best Buffet' by the Restaurant Association of Singapore's Epicurean Star Award 2023 for offering over 100 sumptuous delicacies from around the world, as well as [Origin + Bloom](#), a European-inspired patisserie that unveiled its flagship in 2019 at the hotel lobby and has since expanded to offer its signature bakes, cakes and brews at five locations across the property.

To-date, the resort has received close to 400 Food & Beverage awards for its holistic excellence in culinary, drinks and hospitality, including Asia's 50 Best and World's 50 Best Restaurants, Forbes Travel Guide, La Liste, Meituan Dianping, MICHELIN Guide, World Culinary Awards, and most recently, in August, Trip.Gourmet.

First introduced in 2016, Trip.Gourmet has been a definitive resource for culinary travel enthusiasts, offering comprehensive global restaurant rankings and curated food-related content, among other features. Six of our restaurants were crowned at the awards ceremony:

- Black Diamond List – Waku Ghin
- Diamond List – CUT by Wolfgang Puck
- Platinum List – LAVO Italian Restaurant & Rooftop Bar, Maison Boulud, Spago Dining Room by Wolfgang Puck, and WAKUDA Restaurant & Bar

**SATIATING A GROWING APPETITE WITH NEW DINING CONCEPTS**

In 2024, Marina Bay Sands introduced two new international dining concepts, enhancing the rich tapestry of gourmet experiences at the integrated resort.



In February, Marina Bay Sands welcomed [Maison Boulud](#), Michelin-starred chef Daniel Boulud’s second concept to be offered at the integrated resort following a successful 13-year run with db Bistro & Oyster Bar from 2010-2023. Celebrated for its exquisite and artful presentation since its first flagship in Montreal over a decade ago, Maison Boulud has earned a distinguished reputation in the world of fine dining with its interpretation of soulful French cuisine steeped in culinary tradition, grounded in the rhythm of the seasons and inspired by chef Daniel’s travels. Over six months of operations, the Singapore outpost has already been recognised for its culinary excellence by being ‘MICHELIN Selected’ by the Singapore MICHELIN Guide 2024, and for its deep commitment to fine wines with the ‘Best of Award of Excellence’ by the Wine Spectator Awards 2024. It also made the Platinum List for the Trip.Gourmet awards.



In July, world-famous Greek fine dining restaurant [estiatorio Milos](#) celebrated its 45-year-legacy by opening its 10<sup>th</sup> international location and first Asian outpost at Marina Bay Sands, 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. Founded by chef and restaurateur Costas Spiliadis, Milos offers a menu that 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. It is also home to the widest variety of Greek wines in Singapore, featuring 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.

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### **STRATEGIC PARTNERSHIPS WITH LEADING BRANDS**

In July, Marina Bay Sands signed a memorandum of understanding with China's Black Pearl Restaurant Guide, a prestigious annual guide that recognises culinary excellence and is committed to promoting the development of the food and beverage industry.

The long-term partnership, which marks the first time Black Pearl is collaborating with a hotel or integrated resort in Singapore, signifies a mutual commitment from both parties in promoting culinary arts and enriching the dining experiences offered at Marina Bay Sands.

It will also see both parties working closely together on cross-collaborative and co-branded events, including seminars and workshops focused on the culinary arts and led by thought leaders, restaurateurs, wine makers and distinguished chefs within the food and beverage industry, from Asia and beyond.

Founded in 2018, the Guide was founded by Chinese tech-driven retail company Meituan to recognise the best in fine-dining fare in Asia with a Chinese perspective in mind. The prestigious annual guide evaluates restaurants based on culinary skills, innovation, legacy and customer experience through anonymous voting by a panel of judges with expertise in China's dining sector.