

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:

- New and original concepts, such as **Jin Ting Wan**, Marina Bay Sands' authentic Cantonese restaurant that celebrates the diversity and soul of Cantonese cuisine through seasonal ingredients, refined techniques and a curated tea, wine and spirits programme.
- Celebrity chef restaurants helmed by Tetsuya Wakuda (Singapore), Daniel Boulud (New York), Wolfgang Puck (Los Angeles), and Gordon Ramsay (London).
- World-renowned concepts such as **Black Tap**, **estiatorio Milos**, **LAVO**, **Mott 32** and **Yardbird Southern Table & Bar**.
- Marina Bay Sands continues to elevate its culinary landscape by refreshing existing concepts to stay ahead of evolving tastes, including the unveiling of an elevated lounge experience at **KOMA Singapore**, the renovation of **LAVO Coastal Italian Restaurant & Rooftop Bar**, and the evolution of **Maison Boulud's** culinary storytelling to further elevate its soulful French cuisine and refined hospitality.

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. Adding to this portfolio is [Jin Ting Wan](#), a visionary concept that reimagines Cantonese cuisine through a contemporary lens. Guests are invited on a culinary journey that explores the full spectrum of Cantonese flavors, guided by seasonal ingredients, time-honored techniques, and the cultural richness of Chinese tea, wine and spirits. Set within an environment that celebrates artistry and tradition, Jin Ting Wan offers a refined dining experience where heritage meets innovation.

To date, Marina Bay Sands has garnered **over 450 Food & Beverage awards**, a testament to its unwavering commitment to excellence in cuisine, drinks and hospitality. These accolades span globally respected platforms including Asia's 50 Best and World's 50 Best Restaurants, Forbes Travel Guide, Black Pearl, La Liste, Meituan Dianping, MICHELIN Guide, World Culinary Awards, and Trip.Gourmet.

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In 2025, the resort's culinary distinction was further underscored by new accolades across leading guides:

- Black Pearl Restaurant Guide 2025:
 - One Diamond – Waku Ghin
- Forbes Travel Guide 2025:
 - Five-Star Restaurant – Waku Ghin
 - Four-Star Restaurant – CUT by Wolfgang Puck and Spago Dining Room by Wolfgang Puck
 - Recommended Award – Mott 32
- MICHELIN Guide 2025:
 - One Michelin Star – CUT by Wolfgang Puck and Waku Ghin

SATIATING A GROWING APPETITE WITH NEW DINING CONCEPTS

In 2025, Marina Bay Sands unveiled Jin Ting Wan, the highest authentic Cantonese restaurant in Singapore, fully conceptualised and developed by the integrated resort.



Jin Ting Wan marks a significant milestone in the resort's culinary evolution. Conceptualised, developed and operated entirely in-house, the restaurant reflects Marina Bay Sands' deepening expertise and growing confidence in delivering original dining experiences that resonate with both local and international guests.

From its richly diverse menu showcasing the breadth and depth of Cantonese cuisine, to its curated selection of Chinese teas and wines, every detail at Jin Ting Wan reflects a commitment to excellence. Guests are welcomed with impeccable service in a stunning setting on Level 55, where dual panoramic views of the city skyline and the sea create an unforgettable backdrop. Jin Ting Wan sets a new benchmark for elevated Cantonese hospitality – refined, immersive, and truly exceptional.

STRATEGIC PARTNERSHIPS WITH LEADING BRANDS

In 2025, Marina Bay Sands deepened its commitment to culinary excellence through a landmark partnership with China's Black Pearl Restaurant Guide, a prestigious annual guide that recognizes outstanding achievements in the Food and Beverage industry.

Following the signing of a memorandum of understanding in 2024, the integrated resort proudly hosted the Black Pearl Restaurant Guide 2025 Awards Ceremony for Hong Kong, Macao, Taiwan and

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Overseas Regions. Held for the first time outside of China, the ceremony brought together top chefs, industry leaders and culinary enthusiasts from across Asia to celebrate the richness of Chinese gastronomy and foster meaningful cross-cultural exchange.

The partnership also includes a series of co-branded initiatives, such as seminars and workshops led by thought leaders, restaurateurs, wine makers and distinguished chefs from the region and beyond. These efforts reflect a shared vision to elevate culinary standards and enrich the dining landscape at Marina Bay Sands.