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YOU'D LOVE TO MEET
(WHO WON'T JUDGE
YOUR FACE)**

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Marinated Botan Shrimp with Sea Urchin and Caviar



PERSONAL SPACE AND THEN SOME

WAKU GHIN

The Look: Waku Ghin is designed for one thing: intimacy. The front of the restaurant is completely shielded by frosted glass and despite its generous size it only seats 25 people per night. Along with a dedicated sake bar and caviar lounge, the restaurant also has four private rooms where the chefs prepare your dishes in front of you. The main dining room features a selection of striking contemporary art pieces and an impressive arcing display of the restaurant's 3,000-bottle wine collection.

The Vibe: If you've bemoaned the lack of good service on this island, don't expect to be treated anything less than dining royalty at Waku Ghin. For one, the chefs never allow their backs to face you and the discreet, but attentive staff have been said to magically appear out of thin air. Intrigued? Be prepared to wait, because the reservation list is several months long.

The Food: Waku Ghin is Tetsuya Wakuda's first establishment outside of Australia and offers his exquisite take on modern Japanese cuisine using the freshest of ingredients. The restaurant only serves a degustation menu (\$400) that features his signature Marinated Botan Shrimp with Sea Urchin and Caviar served in its own shell, Wagyu beef and an elaborate tea-brewing ceremony which marks the end of your meal (along with the check.)

Timothy Lim, Restaurant Manager: "I'm really looking forward to the opening of Justin Quek's The Sky on 57. From what he's told us, I think it'll be a great addition to the restaurants here. Sometimes when I need a break and a change of scene, I like going to Beanstro."

Level 2, above the Casino. Tel. 6688 8507

