



Food & Beverage

Event

1855 Concepts



5 Straits View
Marina One East Tower
#01-26/27
Singapore 018935



5 Straits View
Marina One West Tower
#04-02, The Heart
Singapore 018935



78 Airport Blvd
#02 - 248
Singapore 819666

Chef's Accolades



LOUIS LEE
THE SPOT

Honed his skills in Michelin-starred showcase restaurant Curate by RWS, Cure Singapore before leading JU95 as Head Chef

Chef Collaboration: Gallery by Chele
#72 AB50 Restaurants 2025



ANDREW WOON
WAKANUI

Trained in Michelin-starred showcase restaurant Curate and OCEAN Restaurant by RWS . Sous Chef at Path Dining (Modern Asian cuisine with french finesse) before helming Wakanui as the Head Chef



KELVIN KHOK
TONITO

OLA COCINA DEL MAR, SINGAPORE
Mentored by Chef Daniel Chavez, protégé of Chef Santi Santamaria (3*)

Chef Collaborations
Central #1 WB50 Restaurants 2023
Maido #6 WB50 Restaurants 2023
Gaggan Anand #5 AB50 Restaurants 2023
1 Michelin Star - Barrafinna

THE SPOT



Contemporary EU cuisine, SEA sauce-centric.

Located in Marina One, The Spot delivers a multi-concept dining experience through an all-day restaurant, bar, and outdoor dining area.



The various spaces are functionally interwoven so that diners can enjoy each activity on its own or in combination with that others, creating a seamless wining and dining experience.

AWARDS & FEATURES

Award Nominee of New Restaurant of The Year 2019
by World Gourmet Summit Awards

Featured in Singapore's Top Restaurants Guide in 2019 and 2020
by Wine & Dine Magazine

Featured in Tatler Dining Best Restaurants in 2019 and 2020



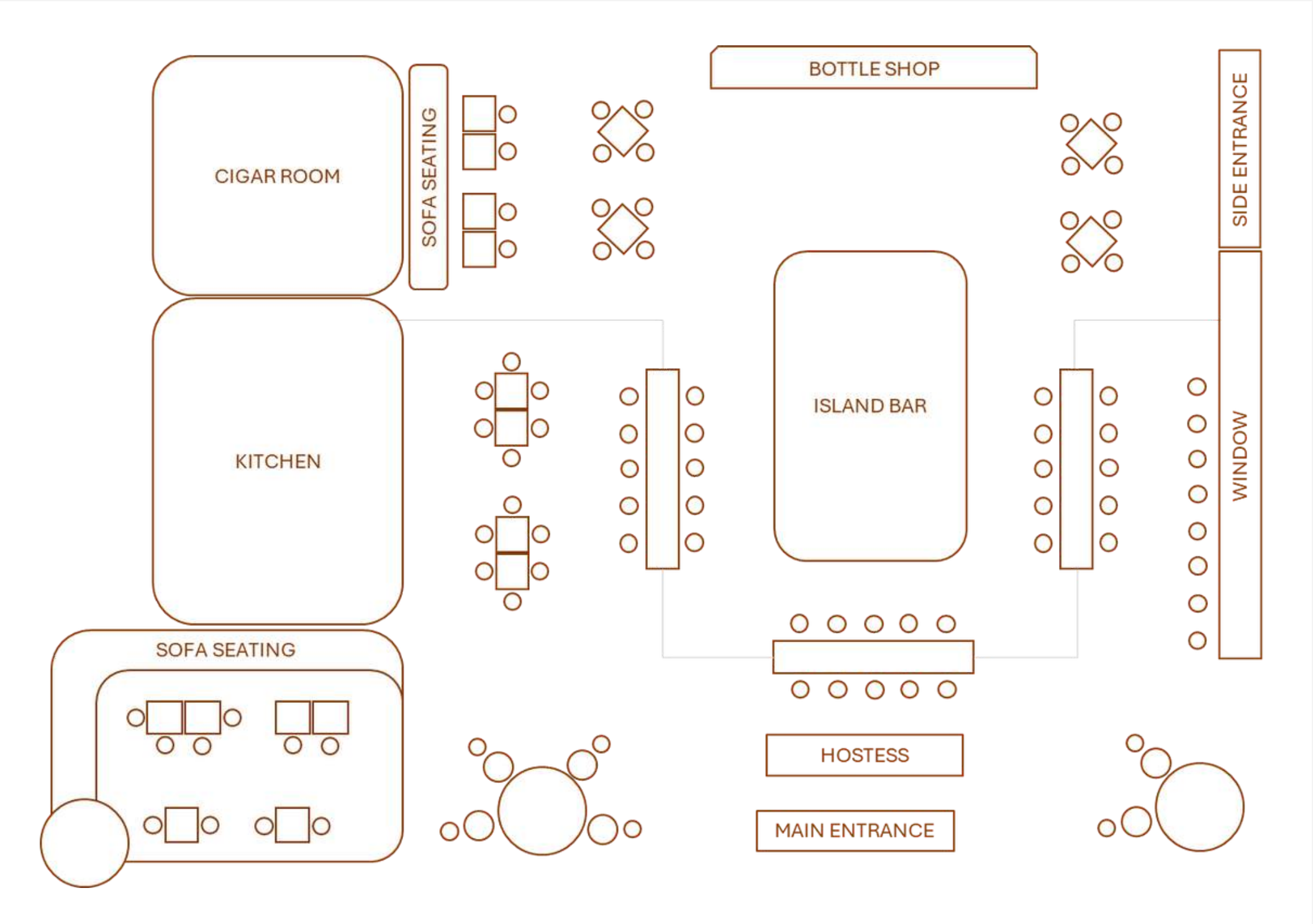
THE SPOT





THE SPOT



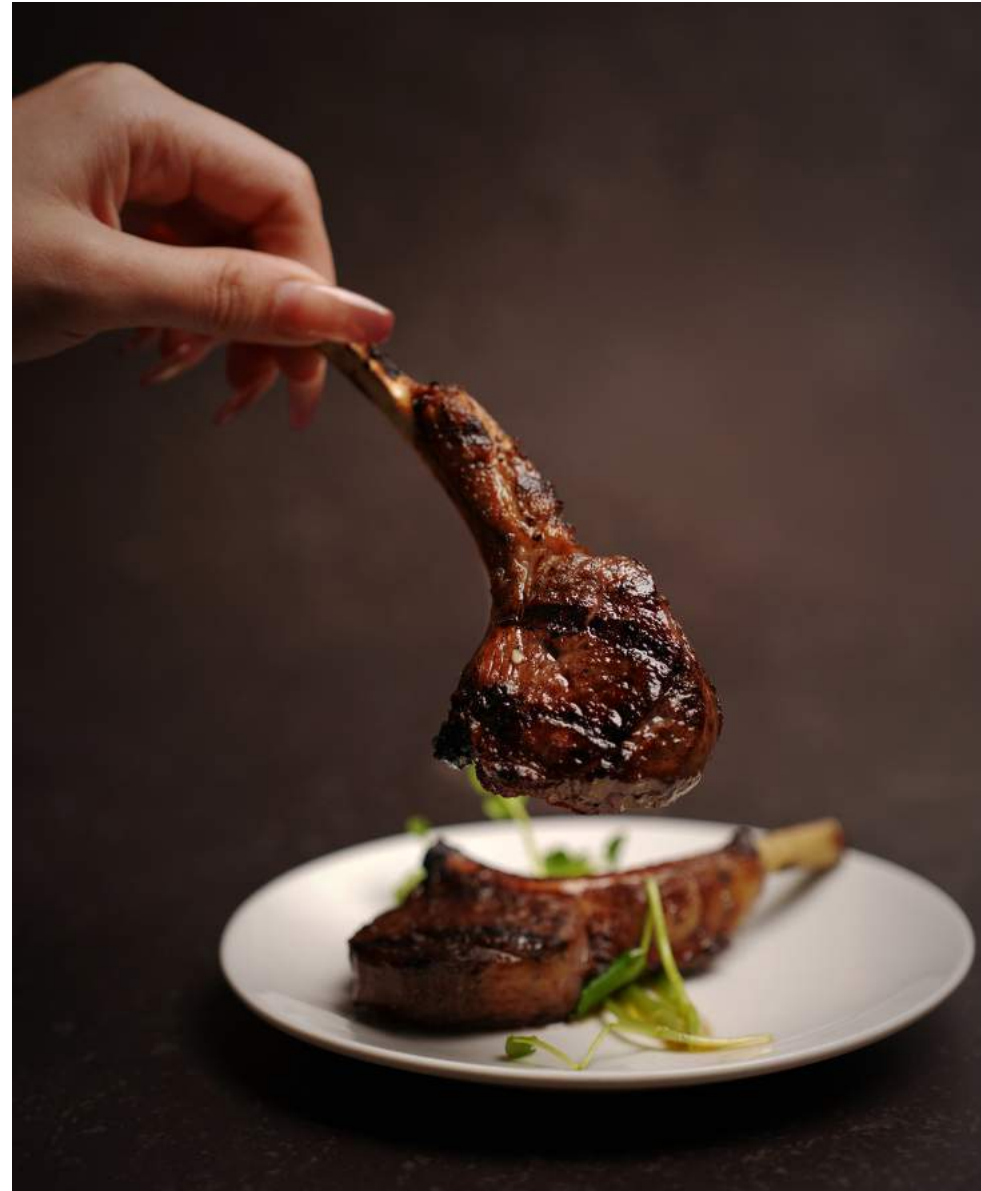


Capacity	
Indoor Seated	90
Indoor Seated & Standing	120
Indoor & Outdoor Seated & Standing	250

	Minimum Spend	
	Lunch	Dinner
Indoor Buyout		
Monday - Tuesday	\$6500++	\$10,000++
Wednesday - Sunday	\$8000++	\$11,000++
Full Buyout		
Monday - Tuesday	\$9000++	\$13,000++
Wednesday - Sunday	\$10,000++	\$16,000++

WAKANUI

GRILL DINING ■ SINGAPORE



The essence of WAKANUI Grill Dining lies in its signature items - New Zealand Ocean Beef and WAKANUI Spring Lamb, which are grilled over Japan-sourced Binchotan charcoal in the open central kitchen.

The restaurant also showcases the best of New Zealand and Japanese produce, including seasonal seafood and hand-picked wines from boutique wineries.



AWARDS

Two Stars by Singapore's Top Restaurants (2018-2021)
awarded by Wine & Dine Magazine

Best Service Award by Singapore's Top Restaurants
(2019/2020) awarded by Wine & Dine Magazine

Bronze Wine List Award by Singapore's Top Restaurants
(2019/2020) awarded by Wine & Dine Magazine

Singapore's Top Restaurants (2020-2023)
awarded by Singapore Tatler Magazine

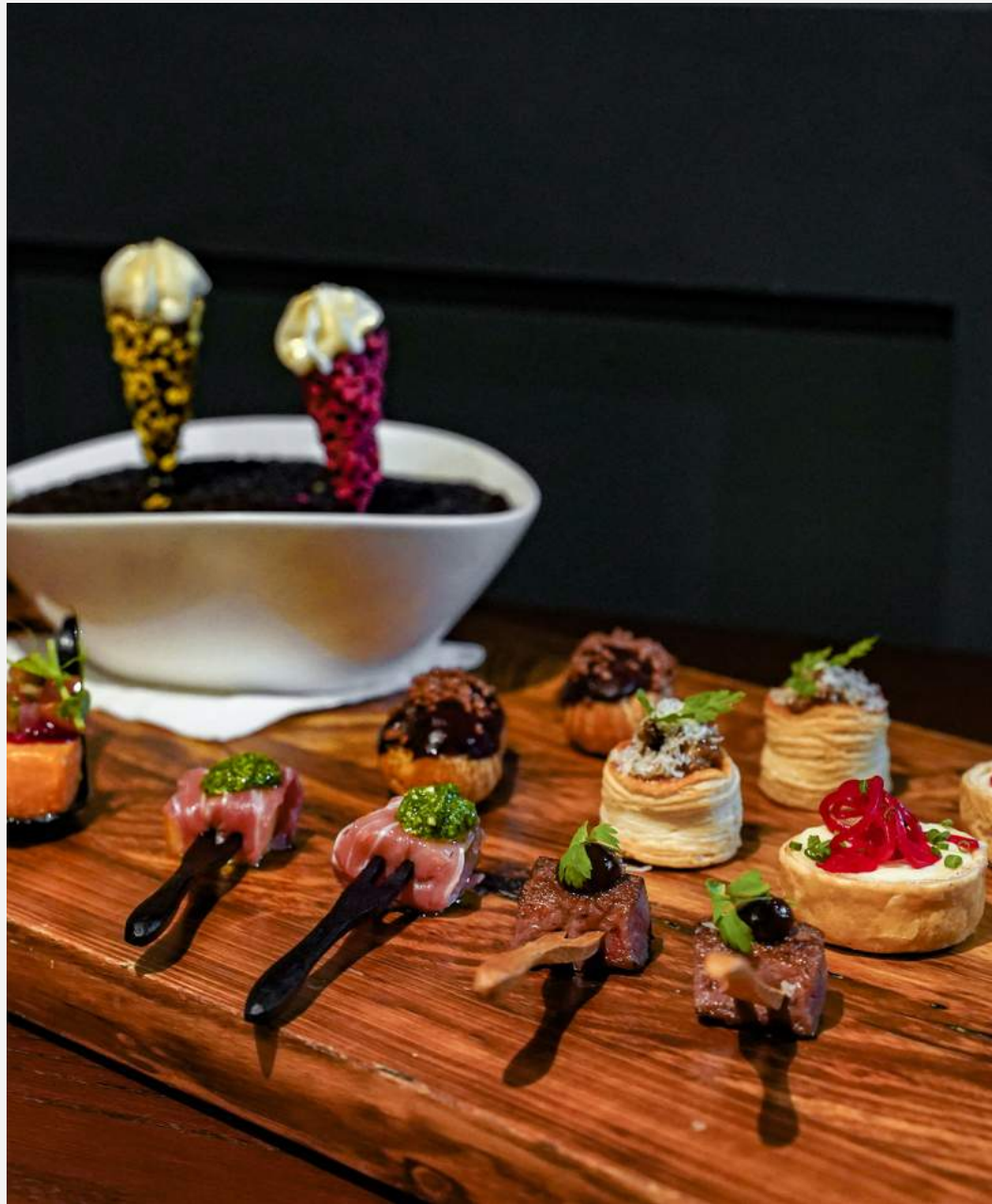
WAKANUI

GRILL DINING ■ SINGAPORE



WAKANUI

GRILL DINING ■ SINGAPORE



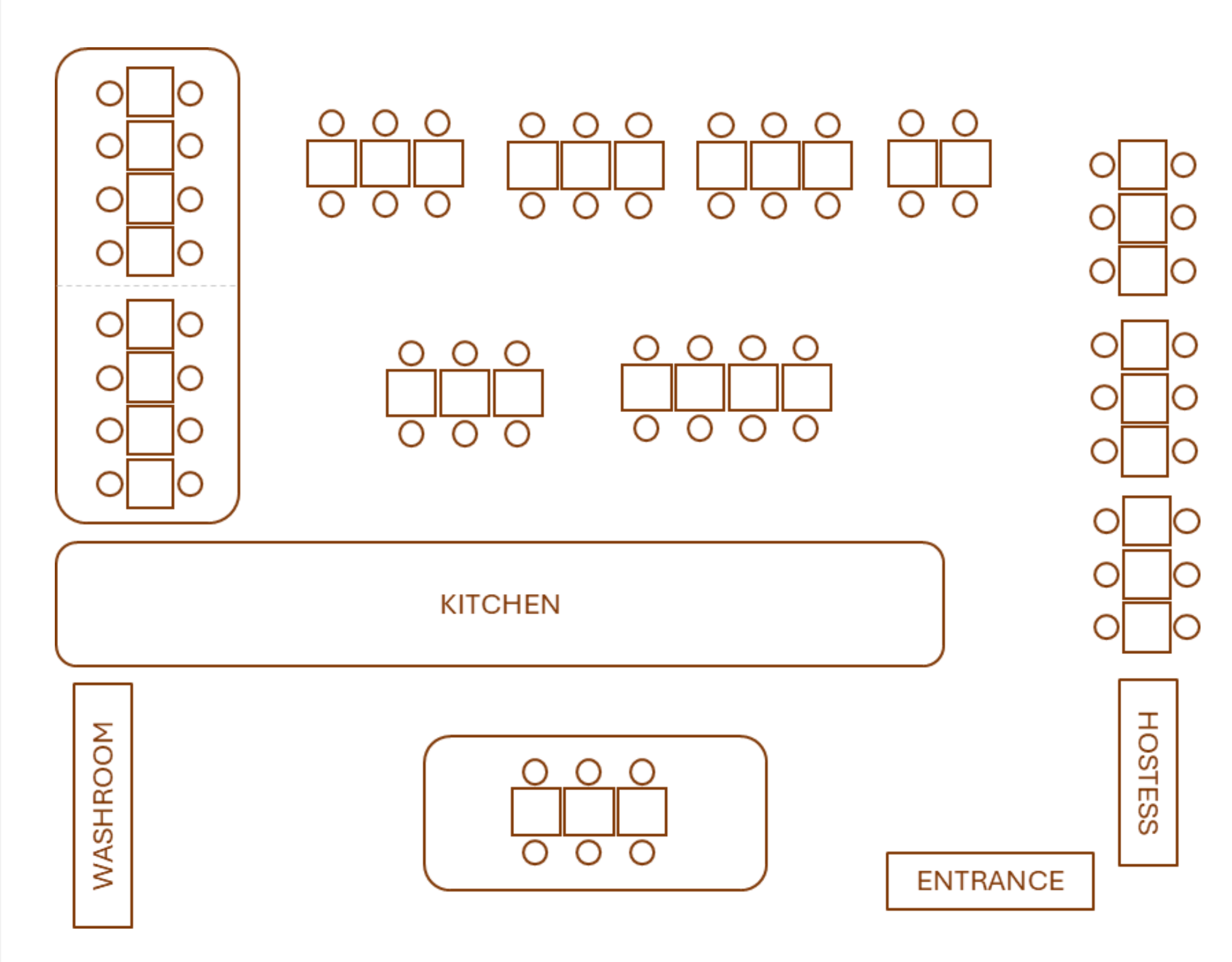
WAKANUI

GRILL DINING ■ SINGAPORE



WAKANUI

GRILL DINING ■ SINGAPORE



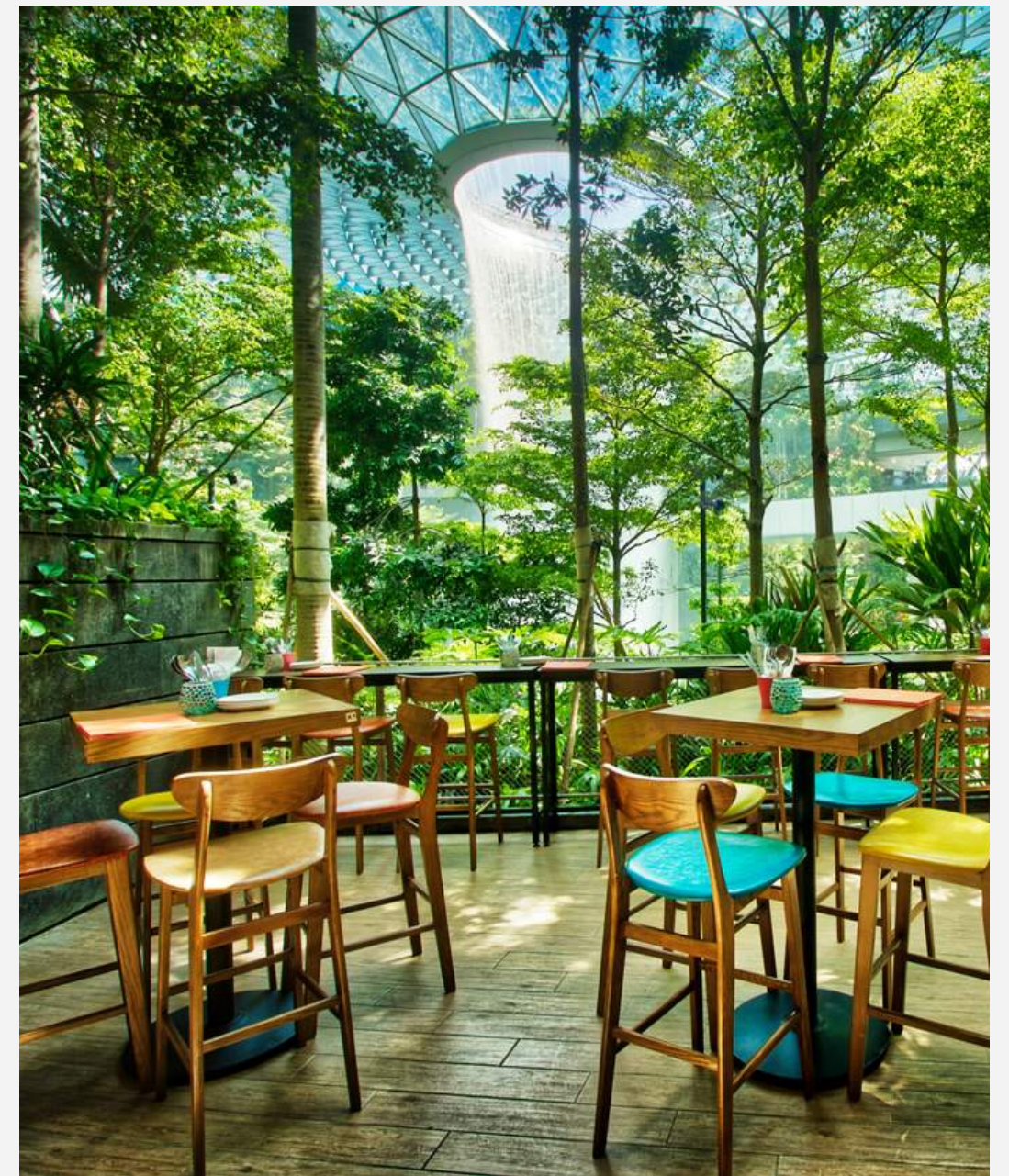
Capacity		
Seated	70	
Seated & Standing	100	
Minimum Spend		
	Lunch	Dinner
Monday - Thursday	\$8,500++	\$13,000++
Friday - Sunday	\$10,000++	\$15,000++



From the sizzle of grilled meats in tacos to the refreshing punch of Peruvian ceviches, our menu has something for everyone. Sip on a refreshing mojito, relax and enjoy a journey through the flavours of Latin America, against the beautiful panorama of the Rain Vortex.

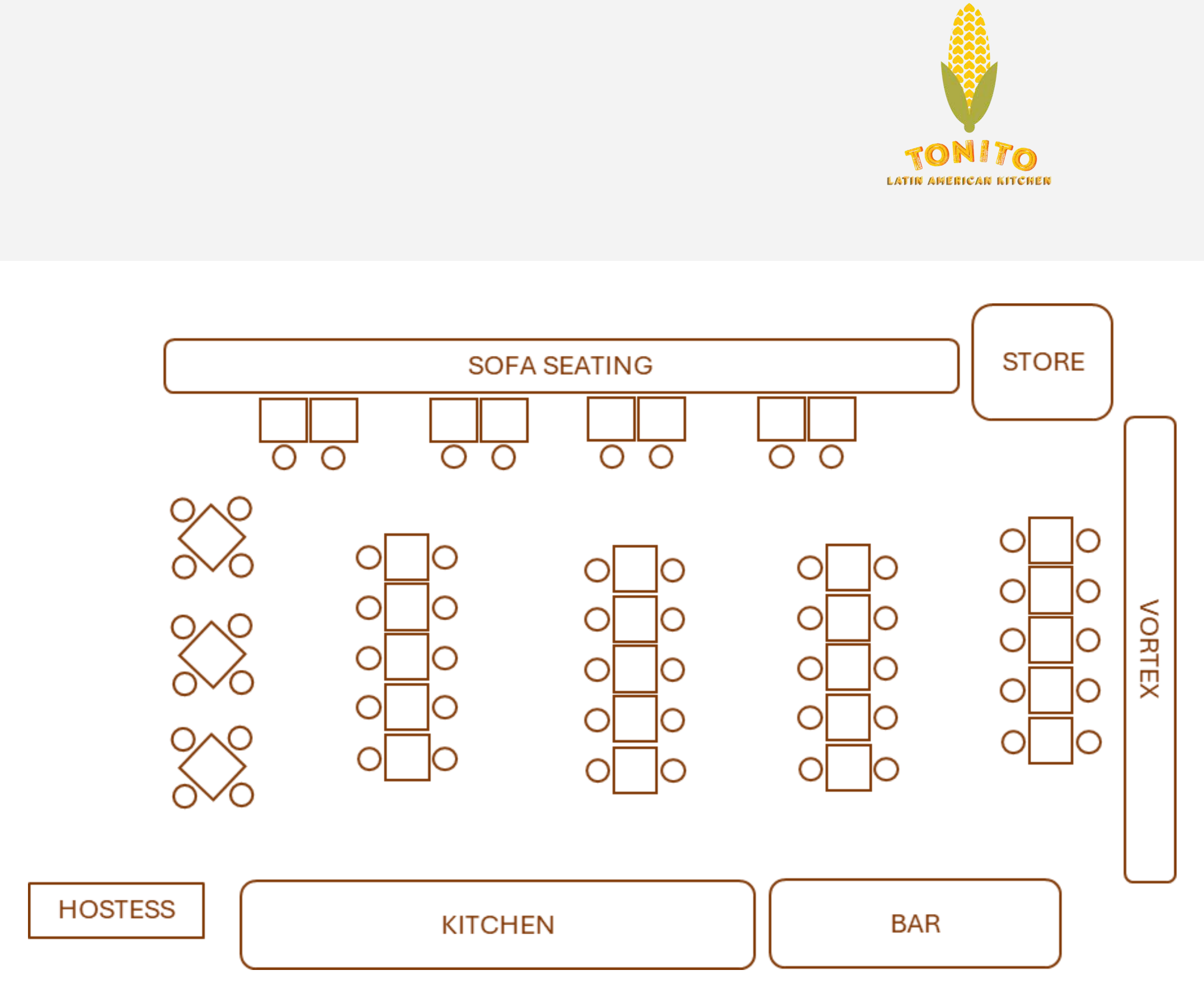
Bienvenidos, amigos and amigas! TONITO is all about the heart and soul of Latin America, unpretentious comfort food and zesty vibes; all in one cozy spot.

Vamos a comer!









Capacity		
Seated	72	
Seated & Standing	100	
Minimum Spend		
	Lunch	Dinner
Monday - Thursday	\$4000++	\$5000++
Friday - Sunday	\$7000++	\$10,000++

Tailored To Your Request

Our services are tailored to your needs, preference and budget.

From curated menu selections to event styling, we create customized solutions to make your event a unique and unforgettable one.

Speak with us. Allow us to assist you on planning your event.

1855

Thank You.