



Food & Beverage

Where Family, Talent, and Growth Shape Every Concept



Events Kit



Restaurant, Bar and Lounge  
The Spot for Every Occasion

Events Kit



# The Spot

Restaurant, Bar and Lounge



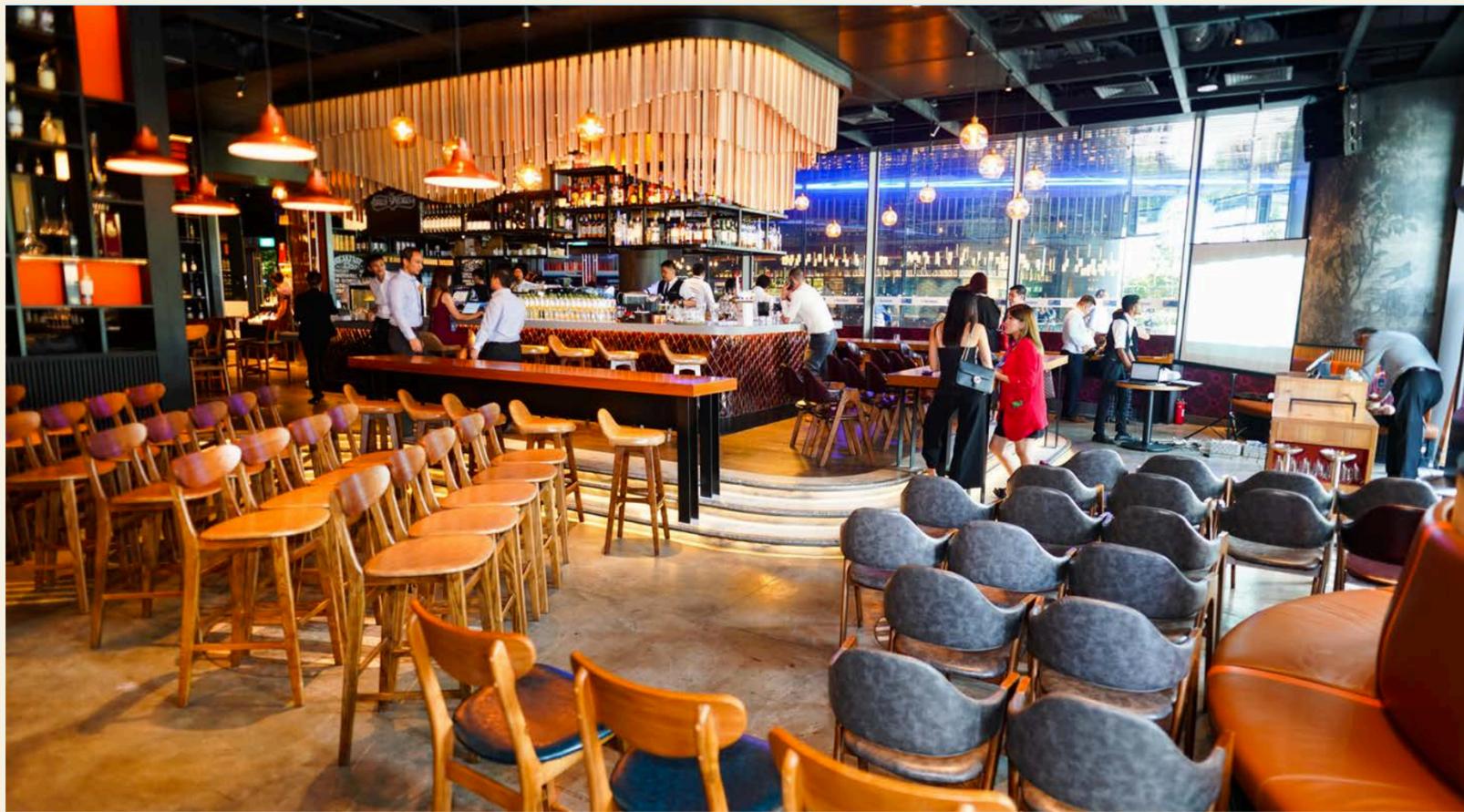
A multi-concept restaurant, bar and lounge located in Marina One, at the heart of Singapore's Central Business District (CBD), surrounded by leading corporate offices.

The Spot has hosted a wide range of events, from cocktail receptions and corporate dinners to large-scale networking sessions for MICE groups. With flexible indoor, outdoor and bar spaces, the venue can be configured for both standing and seated formats to suit different event styles and group sizes.

Menus are fully customizable, offering canapés, buffet spreads or personalized set menus. The cuisine offered is a combination of modern European with Southeast Asian influences, centered on bold, ingredient-driven dishes that are well suited for sharing and event-led dining.

## Highlights

- Conveniently located in the CBD
- A contemporary venue with flexible spaces for 18 – 250pax
- Choice of 3 distinctive spaces for exclusive hires
- Tailored menus & Full-fledge bar
- Suitable for a wide range of event formats





# Culinary Team

Head Chef Louis Lee

## Head Chef

Chef Louis Lee leads the restaurant's culinary direction with a focus on innovation, seasonality, and balance.

He began his career at Curate Cucina Pisana at Resorts World Sentosa, where he trained under celebrated chefs and built a strong foundation in modern European gastronomy. He later refined his skills under award-winning Chef Andrew Walsh at the Michelin-starred Cure Restaurant, deepening his culinary philosophy and techniques.

Before joining The Spot, he helmed JU95, a modern Japanese-fusion izakaya where he was known for his inventive dishes and seamless blend of Asian flavours with contemporary techniques.



# Awards & Features

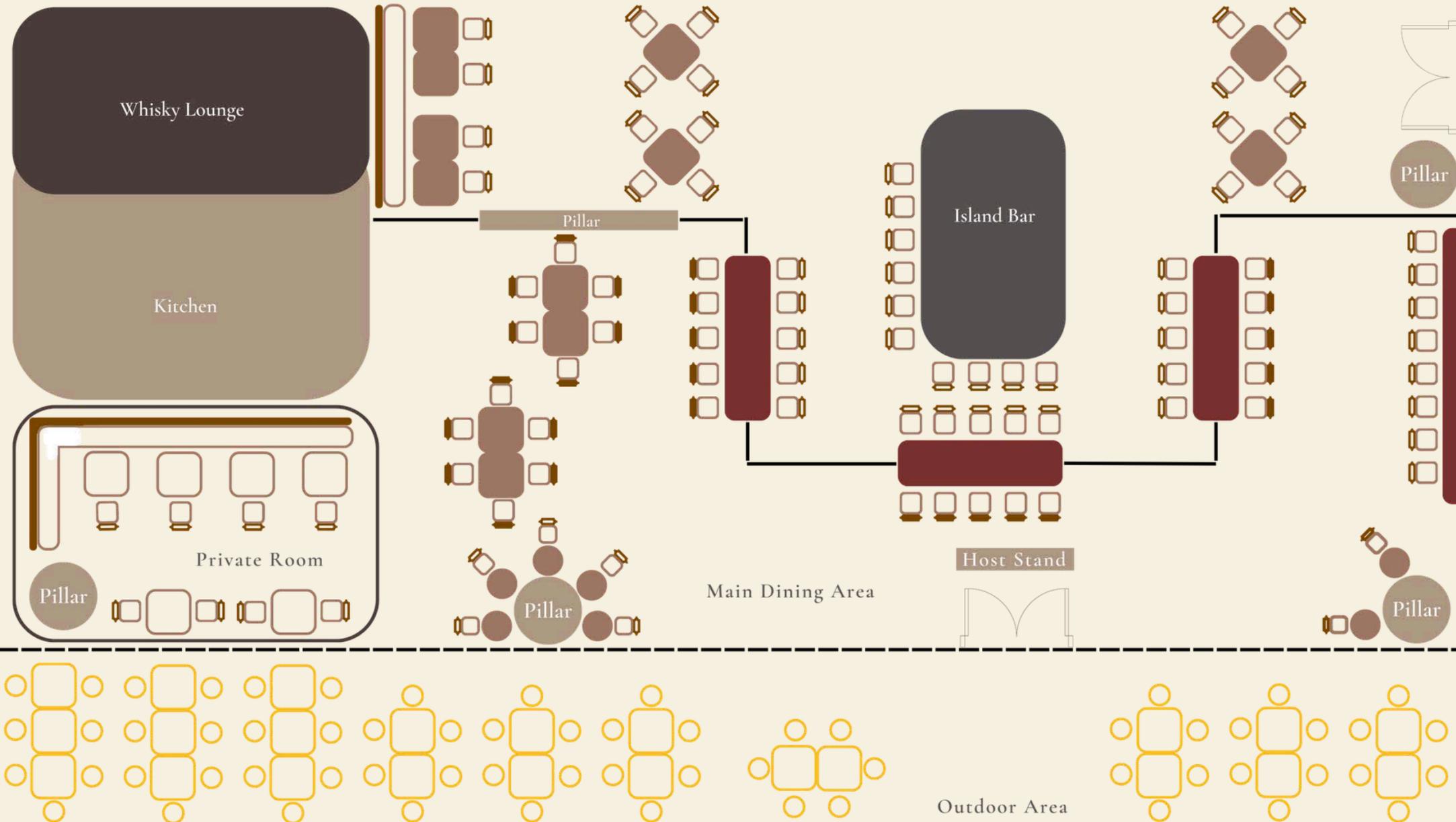
Past and Present



- 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 - 2025

# The Space

## Floorplan & Factsheet



### Capacity

|                                    |     |
|------------------------------------|-----|
| Indoor Seated                      | 90  |
| Indoor Seated & Standing           | 120 |
| Indoor & Outdoor Seated & Standing | 250 |

Alternative set-up may be arranged upon request

### Amenities

Versatile multi-concept space  
AV support system

### Available for Events

Mon - Sun | 11am-3pm, 6pm -10pm

# Cuisine

Modern European with Southeast Asian Flavours

At the heart of the experience is a cuisine that combines modern European technique with vibrant Southeast Asian influences, resulting in bold, ingredient-led dishes crafted for sharing.

Menus can be tailored to each occasion, with formats ranging from elegant canapés to abundant buffet spreads and bespoke set menus



# The Space

## Main Dining Room



### Flexible, Customisable Space

The interior blends modern design with versatile layouts, allowing you to personalise and style the space to suit your event. Whether for branded setups, themed décor, or collaborative activations, the venue adapts effortlessly to your vision.

### Highlights

- Recommended for groups of 50–90 guests for a seated set menu, or up to 120 guests for a cocktail reception.
- Features a full-fledged bar, ideal for networking or celebrations
- Equipped with a full AV system and projector for presentations

# The Space

## Private Dining Room

- Recommended for group size of up to 18pax
- Private enclave for perfect for intimate get-togethers and special occasions



# The Space

## Outdoor



### Versatile Outdoor Space

- An open-air setting perfect for relaxed gatherings, casual drinks, or alfresco celebrations
- With flexible layouts and styling options, the space can be tailored for networking events, private celebrations, or curated experiences
- This area can host up to a capacity of 130pax



# Sample Set Menu

## 3-Course | \$78++

1 Apps, 1 Main, 1 Dessert

## 5-Course | \$98++

1 Snack, 2 Apps, 1 Main, 1 Dessert

## 7-Course | \$118++

2 Snacks, 3 Apps, 1 Main, 1 Dessert



THE SPOT

## Snacks

### Smoked Trout

Bonito Mayo, Wasabi Avocado

### Crispy Pork

Thai Aioli, Pickle, Betel Leaf

## Main

### Truffle Stuffed Chicken Breast

Grilled Broccolini, Broccoli Puree,  
Hazelnut & Truffle Jus

### Grilled Japanese Sawara

Textures of Zucchini, Coriander  
Cream, Fragrant Herbs

### Wagyu Rump Cap MB7

Harissa, Grilled Maitake & Shishito  
Pepper, Sancho Pepper Jus

### Spiced Iberico Pork Loin

Burnt Cauliflower, Crispy Kale,  
Burnt Scallion Salsa, Gochujang Jus

## Appetiser

### Wagyu Tartare

Yuzu Kosho, Yolk, Rice Cracker

### Hay Smoked Hamachi

Grilled Radicchio, Confit Beetroot, Berry Sauce

### Spanish Octopus

Preserved Green Papaya Slaw, Mint, Peanut  
Aka Miso Emulsion

## Dessert

### Chocolate "Tart" 2.0

Bulldog Vinegar, Dark Chocolate Soil, Rum &  
Caramel Banana Ice Cream

### Texture of Rice

Black Rice Pudding, Roasted Rice  
Ice Cream, Rice Ball

### Olive Oil & Strawberry

Strawberry Chutney, Tarragon  
Syrup, Olive Ice Cream

# Sample Canapé Menu

6 items | \$58++

8 items | \$68++

10 items | \$78++

12 items | \$85++



THE SPOT

## Cold

Prawn Toast (DF)

Wagyu Beef Tartare

Beetroot Cured Salmon (GF)

House Whipped Ricotta (V)

Smoked Hamachi Taco (DF | GF)

Hay Smoked Trout (GF)

Prosciutto Ham with Rock Melon (DF | GF)

## Hot

Thai Chicken Skewer (DF | GF)

Braised Golden Coin Beef Taco (DF)

Spiced Chicken Bao (DF)

Angus Short Rib Pastrami Bao

Crispy Iberico Pork Belly (DF | GF)

Westholme Wagyu Petite Tender Skewer

Potato Pave (V)

Sweet Corn and Cheese Croquetas (V)

Bacon Wrapped Dates & Stuffed Cheese (GF)

## Sharing Snacks

Truffle Fries (V | GF)

Salmon Nachos

Vegetable Crudites (V | DF | GF)

Potato Chip (GF)

Corn Ribs with House Seaweed Spice (V | DF)

Deep Fried Baby Squid

Crispy Fish Skin

Salt & Pepper Chicken Mid Wings

## Dessert

Double Fudge Chocolate

Matcha

Tiramisu Mousse

Assorted Les Chouchous

# Sample Buffet Menu

**Starting price from \$98++**

*4 Small Bites, 2 Hot Items, 1 Seafood,  
2 Pasta, Rice and Risotto, 1 Side, 1 Dessert*

## Premium Add-Ons

Full Blood Blackmore Wagyu Tomahawk MB5 | 100g/\$22++

Kaviari Oscietre Prestige Caviar | 500g/\$178++

Whole Jamon Iberico Ham | 1kg/\$168++



THE SPOT

## Small Bites

House Whipped Ricotta (V)

Prawn Cocktail

Salmon Tartare

Prosciutto Ham with Rock Melon

Spiced Chicken Bao

Crispy Iberico Pork Belly

Potato Pave (V)

Bacon Wrapped Dates & Stuffed Cheese

## Hot Items

Whole Roasted Heritage Chicken

Westholme Wagyu Petite Tender

Spiced Duck

Premium Korea Jeju Pork Collar

## Seafood

Pan-Fried Golden Snapper

Grilled Japanese Sawara

## Pasta, Rice and Risotto

Vegetarian Aglio Olio (V)

Crab Bucatini Pasta

Truffle & Mushroom Carbonara (V)

Crispy Silver Fish Rice

## Sides

Grilled Cauliflower (V)

Crispy Brussels Sprout (V)

Mesclun Salad (V)

## Dessert

Original Fudge Brownie

Tiramisu Mousse

Assorted Les Chouchous

Matcha

Miso Panna Cotta

*Mix Fruit Plate*

# Beverage

## Free-flow Packages

| Beverage Options (per head)  | 2 Hours | 3 Hours |
|--|---------|---------|
| <ul style="list-style-type: none"><li>• Soft drinks, juices and water (still and sparkling)</li></ul>                              | \$29++  | \$39++  |
| <ul style="list-style-type: none"><li>• Soft drinks, juices, water (still and sparkling), beer, house red and white wine</li></ul> | \$73++  | \$93++  |
| <ul style="list-style-type: none"><li>• Soft drinks, juices, beer, house wines and spirits (whisky, gin and vodka)</li></ul>       | \$89++  | \$119++ |
| <ul style="list-style-type: none"><li>• Soft drinks, juices, beer, house wines and 2 cocktails</li></ul>                           | \$99++  | \$129++ |

\*Additional hours available upon request

# Get In Touch

## Address

5 Straits View, #01-26/27  
Marina One East Tower, Singapore 018985

## Operating Hours

Mondays to Fridays  
11.30am to 10.30pm

## Contact

[events@1855fnb.com.sg](mailto:events@1855fnb.com.sg)



WAKANUI  
GRILL DINING ■ SINGAPORE

Binchō-tan Charcoal Grill Steakhouse  
Nestled within Marina One's iconic  
cantilevered glass capsule

Events Kit



# Wakanui

## Binchō-tan Charcoal Grill Steakhouse



Surrounded by greenery within Marina One's glass capsule, WAKANUI offers a private venue for weddings, corporate gatherings, and celebrations. Natural light, considered design, and an atmosphere of quiet elegance make it a space where moments feel significant.

While we're known for our Binchō-tan charcoal-grilled steaks, our event menus offer much more. From premium meats to a wide selection of dishes that complement any occasion, every menu is fully customisable to suit your event. Our team works with you to create something that feels right, whether that's a multi-course dinner or a more relaxed celebration.

### Highlights

- Conveniently located in the CBD
- A contemporary venue with flexible spaces for 16 - 100pax
- Choice of 3 distinctive spaces for exclusive hires
- Bespoke menus
- Suitable for a wide range of event formats





# Culinary Team

Head Chef Andrew Woon

## Head Chef

With a passion for culinary excellence and more than 15 years of industry experience under his belt, Chef Andrew Woon is the appointed head chef at WAKANUI. Combining expertise in grilling and premium New Zealand meat, he curates unforgettable dining experiences.

Trained in esteemed Michelin-starred showcase restaurants, Curate and OCEAN Restaurant by RWS, Andrew infuses creativity and precision into every dish. From classic favourites to innovative creations, he elevates the craft of WAKANUI to new heights.



# Awards & Features

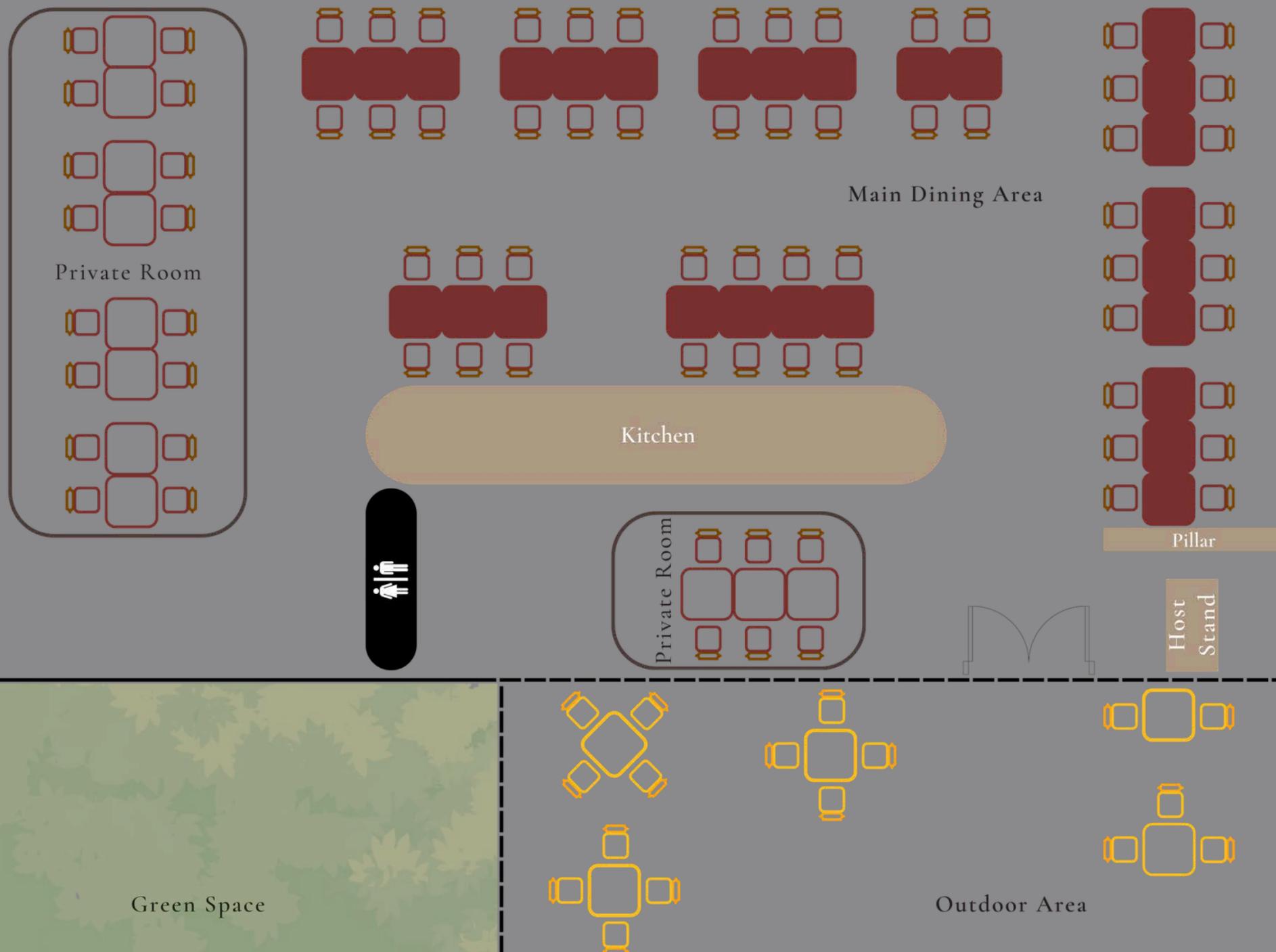
Past and Present



- 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 (2020-2025) awarded by Singapore Tatler Magazine

# The Space

## Floorplan & Factsheet



### Capacity

|                          |     |
|--------------------------|-----|
| Indoor Seated            | 70  |
| Indoor Seated & Standing | 100 |

Alternative set-up may be arranged upon request

### Amenities

Multi-concept space  
AV support system

### Available for Events

Mon - Sun | 11am-3pm, 6pm -10pm

# Cuisine

## Premium Binchō-tan Grilled Steakhouse



Our menus are fully customisable to your event's requirements, offering canapés, buffet spreads or personalised set menus.

WAKANUI specialises in Binchō-tan charcoal grilling. Each cut is carefully selected to showcase its natural flavour and texture, reflecting our commitment to quality, authenticity, and precise technique.





# The Space

## Dining Room

### Elegant, Customisable Space

The interior features timeless design and flexible layouts, offering a refined setting that can be tailored to your event. From branded installations and curated styling to collaborative activations, the space adapts seamlessly to your vision.

### Highlights

- Recommended for up to 70 guests for a seated set menu, or up to 120 guests for a cocktail reception.
- Well suited for networking events, product launches, and celebrations.
- Fully equipped with an integrated AV system and basic projector for presentations.



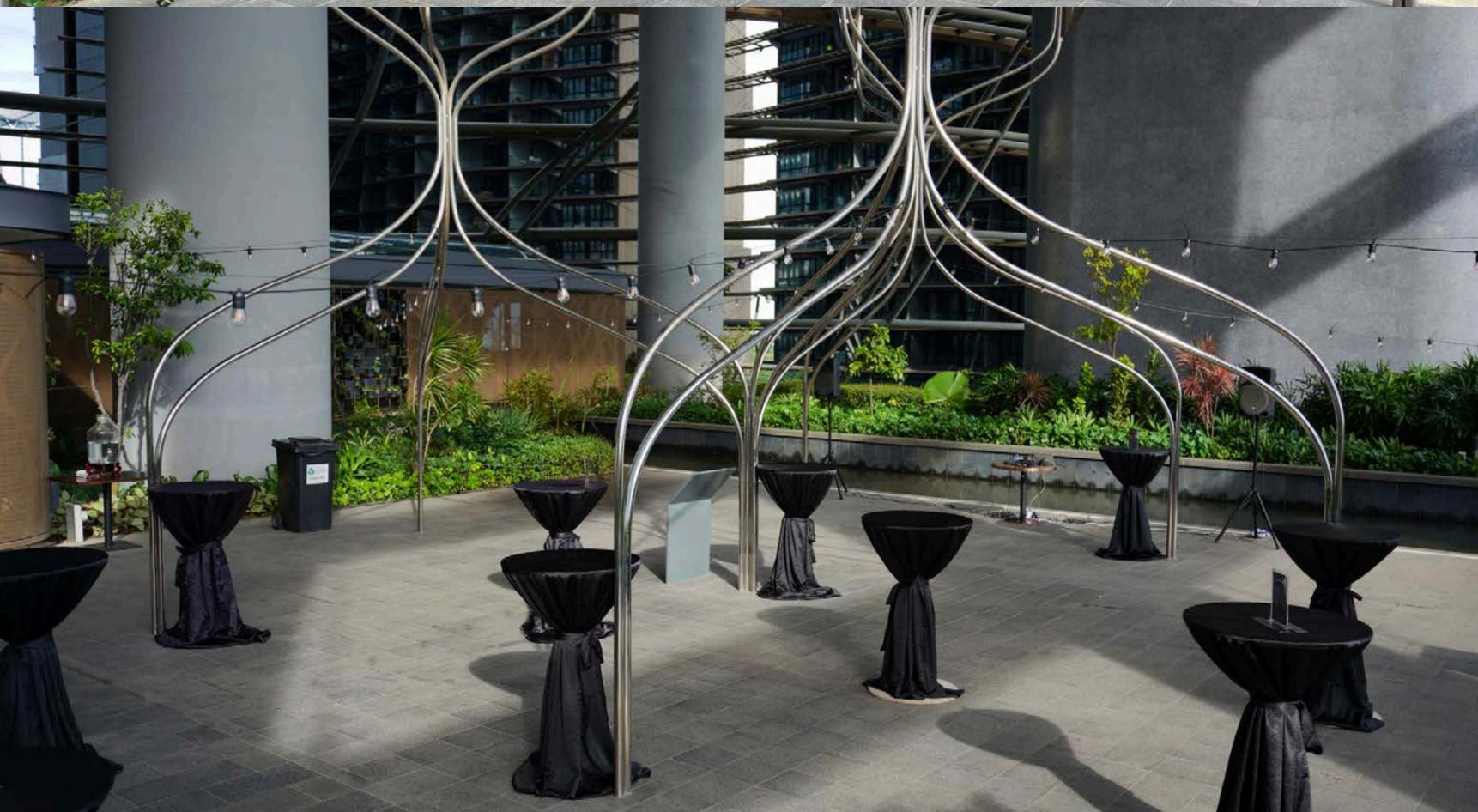
# The Space

## Outdoor



### Charming Outdoor Space

- A bright and airy setting, perfect for relaxed gatherings, alfresco dining, or celebrations under the open sky. Enjoy lush greenery, stunning sunset views, and sweeping view of Marina South's waters.
- The space can be customised with styling, décor, and layouts to suit your event, creating a memorable experience in a naturally inviting environment.



# Sample Set Menu

**4-Course | \$138++**

2 Apps, 1 Main, 1 Dessert

**6-Course | \$178++**

1 Amuse Bouche, 3 Apps, 1 Main, 1 Dessert



**WAKANUI**  
GRILL DINING ■ SINGAPORE

## Amuse Bouche

**WAKANUI Signature Lamb Chop**

## Appetiser

### **Snow Crab**

Snow Crab Flake, Tomato Jelly,  
Pickled Cucumber, Crouton

### **Scallop**

Topinambur Puree, Preserved Lemon,  
Duck Rilette

### **Smokey Tomato Soup**

Spinach Prawn Ravioli, Basil Oil

## Main

### **Beef**

Ocean Ribeye, Truffle Mash, Mixed  
Salad, Jus Au Naturel

### **Fish**

Black Cod, Miso, Eringe Mushroom,  
Ice Plant

### **Pork**

Iberico Pork Secreto, Potato  
Terrine, Grilled Brocollini

## Dessert

### **Hazelnut Mousse**

Chocolate Brownie, Burnt Honey Cream

# Sample Canapé Menu

5 items | \$88++

8 items | \$118++



**WAKANUI**  
GRILL DINING ■ SINGAPORE

## Cold

Muskmelon with J5 Parma Ham

Cherry Tomato (V)

Tuna Tartare

Crab Tartlet

Lobster Tartlet

Hybrid Caviar, Blinis

## Hot

Black Pepper Chicken Pie

Mushroom Vol-au-vent

Nasu, Miso Praline

Hot Smoked Salmon

Grilled Tiger Prawn

Signature WAKANUI Lamb Chop

A4 Tenderloin

Red Curry Short Rib

Chipotle BBQ Pork Rib

Grilled Octopus

## Dessert

Assorted Choux Puff

Yuzu Meringue Tart

Guanaja Mousse

# Sample Buffet Menu

Basic Buffet Dishes, with choice of:

1 White Meat/Seafood & 1 Red Meat | \$88++

2 White Meat/Seafood & 1 Red Meat | \$118++

2 White Meat/Seafood & 2 Red Meat | \$148++



**WAKANUI**  
GRILL DINING ■ SINGAPORE

## Basic Buffet Dishes (Included)

Tomato & Mini Mozzarella Salad

Classic Truffle Mushroom Soup

Smoked Cheddar Mashed Potato  
*OR* Parmesan Truffle Wedges

Cauliflower Gratine

Assorted Fresh Fruit

Assorted Ice Cream

## White Meat/Seafood

Grilled Iberico Pork Loin

Whole Baked Salmon Trout

St Louise Chipotle BBQ Pork Rib

Roast Whole Chicken

Grilled Barramundi

Grilled Tiger Prawn

Grilled Octopus

## Red Meat

Signature WAKANUI Whole Rack of Lamb

Canterbury Fillet Medallion

Whole Roast Canterbury Ribeye

Braised Red Wine Wagyu Beef Cheek

# Beverage

## Free-flow Packages

| Beverage Options (per head)                           | 2 Hours | 3 Hours |
|---|---------|---------|
| • Soft drinks and juices                              | \$25++  | \$38++  |
| • Soft drinks, juices, beer, house red and white wine | \$79++  | \$99++  |

\*Additional hours available upon request

# Get In Touch

## Address

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

## Operating Hours

Mondays to Fridays  
11.30am to 3pm, 5.30pm to 10.30pm

Saturdays & Sundays  
5.30pm to 10.30pm

## Contact

[events@1855fnb.com.sg](mailto:events@1855fnb.com.sg)



# Past Clients

We have hosted weddings, product launches, brand activations, and corporate celebrations for leading brands and discerning clients across Singapore. We're proud to have worked with exceptional partners, and we look forward to creating something exceptional for you too.

