



Gary's, a contemporary Italian restaurant opens at 41 Rochester Drive



Singapore, *Gary's Restaurant* founded by Singaporean Chef Gary Wu, has opened at 41 Rochester Drive, a rare standalone Italian restaurant in a colonial-style black and white bungalow nestled amidst the verdant surrounds of Rochester Park, away from the hustle and bustle of the city.

Chef Gary who has worked in restaurants both overseas and in Singapore, gained his own following as a celebrity chef after he won over who's who with his culinary prowess. Gary's captures that intimate and fine dining experience with a creative contemporary Italian menu designed around the freshest produce.

Serene surroundings where old world charm meets modern Italian

Gary's is all about amazing food in a picturesque heritage location. Step in from the greenery of Rochester Park to a juxtaposition of old world charm and modern fine dining. The historical black-and-white building on the outside transposes into a chic two-storey dining venue with an open-concept kitchen, a bar and alfresco dining area on the first floor, and private dining rooms and an air-conditioned balcony dining area on the second floor. Cool marble counters



are contrasted with warm wood panels and modern granite flooring. Whether you prefer to dine indoors or alfresco, Gary's rustic surroundings are matched by exquisitely plated garden themed dishes that are a feast for the eyes and Instagram-worthy. Whether you come to Gary's for an intimate dinner for two, or an end-of-the-week lunch with the bestie—you'll be immersed in a whole new world that will delight your senses.

A Taste of Italy, Reimagined

Chef Gary's reimagining of Italian fine dining with an Asian sensibility makes Gary's menu a tour de force. Surprising appetizers include the *Iconic Garden Salad* – giant asparagus with mushrooms, baby corn, black olives and mashed potato – and *Red Prawn Tartare*, featuring okra, ikura, cherry tomato and wakame. A warm and welcoming classic Italian soup is the *Signature Mediterranean Seafood Soup*.

The Pasta menu is hard to resist: Chef's *Lobster Risotto* is every bit as marvelous as his exotic *Bamboo Clam* with Squid Ink Pasta and his *Carbonara* featuring Iberico Chips.

For mains, Gary's boasts an enticing seafood menu as well as robust meat offerings. It's likely you will need more time with the menu.

A whole *Seabass* stuffed with Red Prawn and Spring Vegetables in a Spicy Tomato Sauce is guaranteed to win hearts. For crustacean lovers, the *Giant Mediterranean Red Prawn* in a Crustacean Sauce laced with Brandy or a *Boston Baked Lobster* with Gruyere, Parmesan and Uni Beurre Blanc are both excellent choices.

If meat's more your thing, there is a smorgasbord of beef done every way imaginable: *Wagyu OP Ribs*, *MBS 9 Striploin*, grass-fed *Tenderloin*, even a *Wagyu Beef Cheek* slow-cooked for 12 hours. Chef's specialities are the *Lamb Rack* with mushrooms, baby corn, asparagus and polenta purée, and the *Lamb Loin*, served with a polenta cake, artichoke, chips, Veal Jus and pistachios. Adventurous diners will not want to miss the *Quail Two Ways* with Jerusalem



Artichoke Variation, Spring Vegetables and Hazelnuts, or Chef's famed *Silver Hill Duck* or *Duck Breast*.

Chef Gary Wu's Passion

In his 28 years in the culinary world, Chef Gary Wu has bagged accolades including the Singapore Tatler Best Restaurant Award 2014, "Best of the Best, Fine Dining" award as well as "Best Western Restaurant" award from Epicurean Star Award 2016 and the "Best Chef" award by IBF Singapore in 2020.

An Economics graduate from the University of Southern California, Chef Gary pursued his passion in food, graduating top of his class at SHATEC before launching his culinary career. He was previously Group Executive Chef at Group Executive Chef for Tong Chiang Group, Senior Sous Chef at Buona Terra Italian Restaurant, and Executive Chef at Novus Restaurant & Bar.

When Chef Gary was in Brunei, he became private chef to illustrious clients including the royal family of Brunei, heads of state and ministers, the Commissioner for the People's Republic of China as well as well-heeled international clients and celebrities. Chef Gary was also an Ambassador for Mercedes Benz, Lexus and the Royal Brunei Yacht Club. For a number of years, Chef Gary has been a well-recognised consultant chef of Silver Hill Duck, headquartered in Dublin.

"Gary's is the culmination of a passion I have had for nearly three decades—a passion to bring what I believe is a perfect menu, to bring gastronomic delight to diners," says Chef Gary, whose mantra is "respectful manipulation of the freshest, most exotic ingredients". "Every item on the menu is the result of many years of learning to understand each ingredient, and finetuning the way each element comes together to create an unforgettable dining experience."



Created to introduce the delights of Italian fine dining to Singapore, beyond Chef Gary's private clientele, Gary's offers contemporary Italian fare at surprisingly modest prices. Prices range from \$16 for a classic Italian salad to \$98 for a Silver Hill Duck.

Everyday from 3pm to 7pm, patrons can enjoy Happy Hour and Chef Gary recommends the *Cheese Board* featuring 3 varieties of cheeses, the *Jamon De Bellota*, a pure iberico leg with gerkins and a bread basket as well as the cold cut platter to enjoy with your favourite choice of wine.

Chef Gary adds, "I believe that great food should not only be the privilege of a few, but it must be enjoyed by as many as possible. By creating an extensive menu and pricing it so, my desire is that diners will come back again and again to enjoy a new item and to share their favorites with their loved ones."

The restaurant opens daily and opening hours are as follows:

Lunch: 11.30am to 2.30pm (2.15pm last order)

Dinner: 6.00pm to 10.30pm (9.45pm last order)

Gary's is located at:
41 Rochester Drive
Singapore 138582

For table reservations, please call **89 200 200**.

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