PAUL JOSEPH

LUXURY HOSPITALITY EXECUTIVE • GENERAL MANAGER

Singapore (PR) • Regional Mobility | +65 9431 1134 | paul@pauljoseph.cc | pauljoseph.cc

Senior hospitality executive with twenty-eight years of leadership across Singapore and Malaysia, including sixteen years as General Manager of CUT by Wolfgang Puck at Marina Bay Sands (holding one Michelin star continuously from 2016 to 2026). Operational background spanning multi-outlet hotel leadership (200+ staff), pre-openings across four international hotel brands, management of Singapore's second-largest cellar, and developing staff into General Manager roles.

EXECUTIVE LEADERSHIP EXPERIENCE

General Manager — AUGUST 2010 – AUGUST 2026 (16 YRS)

CUT by Wolfgang Puck | Marina Bay Sands, Singapore

- Full operational and commercial responsibility for Singapore flagship restaurant; sustained top-quartile gross operating profit and year-on-year revenue growth.
- Held **1 Michelin Star continuously for 10 years (2016–2026)** as Singapore's only Michelin-starred steakhouse throughout the decade.
- Sustained **Forbes Travel Guide Four-Star Restaurant** rating continuously from 2015 to 2026; Wine Spectator Best of Award of Excellence (2 Glasses).
- Pre-opening lead; designed service standards, recruitment, and retention programmes for a **70-person team** with industry-low attrition.
- Coordinated private dining for visiting state delegations, Fortune 500 chairmen, and international guest chef collaborations.

Assistant Food & Beverage Manager — JULY 2009 – JULY 2010

Hilton Singapore

- Operational oversight of **5 hotel outlets and 200+ personnel**: All-Day Dining, Wellness Café, Bakery, Poolside, and 24-hour In-Room Dining.
- Managed hotel-wide wine programme with sommelier team; restructured fine dining room and led pre-opening launch of *Il Cielo*.

Restaurant Manager (Pre-Opening) — SEPT 2007 – JUNE 2009

The St. Regis Singapore | LaBrezza & Brasserie Les Saveurs

- Pre-opening task force for 2 luxury restaurants; established opening schedules, operating equipment procurement, and standard operating procedures.
- Recruited and trained a **60-person team** to St. Regis luxury standards; curated wine lists and supported banquet and lounge operations.

Restaurant Manager (Jaan) & Complex Cellar Lead — 2001 – 2007 (6 YRS)

Equinox Complex | Swissôtel The Stamford, Singapore

- Pre-opening and management of **120-person team** across Equinox Restaurant (160 seats), Jaan (45 seats; currently 2 Michelin stars), and Private Dining (200 seats).
- Directed complex beverage operations including the **second-largest Champagne and spirits store in Singapore**; supported events on the 73rd-floor helipad.

Early Foundations in Luxury Service — 1997 – 2001

Compass Rose & Prego's (The Westin Stamford & Plaza, Singapore) • Peppino's (Shangri-La Golden Sands, Penang)

KEY DISTINCTIONS

1 Michelin Star — 2016–2026
Singapore's only starred steakhouse

Forbes Four-Star Restaurant — 2015–2026
Forbes Travel Guide

Wine Spectator (2 Glasses) — 2022–2026
Best of Award of Excellence

TripAdvisor Best of the Best — 2020–2025
Top 10 Fine Dining Singapore

Trip.Gourmet Diamond List — 2024, 2026
Global Restaurant Selection

La Liste Top 1,000 World — 2023–2025
Exquisite Awards Steakhouse

EXECUTIVE COMPETENCIES

Multi-Million P&L · 200+ Staff Operations · Luxury Pre-Openings · GM Mentorship · Cellar Management · VIP State Protocol · Labour & COGS Control · Forbes & Michelin Audits · Commercial Turnaround

WINE QUALIFICATIONS

WSET Level 2
Wine & Spirits Education Trust

Diploma in Wine
Bob Campbell, Master of Wine (MW)

CHEF COLLABORATIONS

Wolfgang Puck · Daniel Boulud · Tetsuya Wakuda · Mano Thevar · Yasuke Takada · Anton Mosimann · Jorge Vallejo

HIGH-PROFILE EVENTS

Formula 1 Singapore GP · IOC Summits · IMF Delegations · World Gourmet Summit · Vintners' Galas

EDUCATION & LANGUAGES

SPM (Malaysian Cert. of Education)
SMK St. Theresa, Malaysia

English (Fluent) · **Malay** (Fluent) · **Tamil** (Conversational)