

FOR IMMEDIATE RELEASE

Amara Singapore Announces Second Edition of “Local Legends” in Collaboration with Chef Damian D’Silva from 2 to 17 April 2025



Clockwise from top-right: Kedondong Salad, Eurasian Lamb Dhalcha, Eurasian Grilled Snapper, Brinjal Pacheree, Chi Pow Kai, Ayam Buah Keluak, Assorted Kueh Platter, and Homemade Acar.

Singapore, 20 March 2025 – **Amara Singapore** is delighted to present the second installment of Local Legends at **Cafe Oriental** featuring renowned **Chef Damian D’Silva** of **Rempapa**. As part of the hotel’s efforts to foster meaningful connections through Singapore’s gastronomic heritage, the collaboration will run from **2 April to 17 April 2025**. Chef Damian will offer a special menu at Amara Singapore’s Cafe Oriental, a restaurant which reimagines Singapore’s beloved local favourites, inviting guests to indulge in the rich flavours of the city’s culinary heritage.

For the past 39 years, Amara Singapore has been a cornerstone of Tanjong Pagar’s hospitality scene, dedicated to fostering a sense of community and connection through meaningful experiences. As Singapore marks its 60th birthday in 2025, the Local Legends series looks to celebrate Singapore’s multicultural history, shining a light on chefs who uphold deep-rooted traditions, cherished heirloom recipes, and iconic homegrown dining establishments stemming from generational family businesses.

“As a homegrown brand, we take pride in celebrating our Singaporean identity and culinary heritage. Local Legends is our way of honouring the chefs, home cooks, and generational dining establishments that have shaped our food culture, while offering guests a deeper appreciation of the craftsmanship and traditions behind Singaporean and Southeast Asian cuisines.” said **Dawn Teo, Chief Operating Officer** of **Amara Holdings Limited**.



Chef Damian D'Silva of Rempapa

Widely regarded as the Grandfather of Heritage Cuisine, Chef Damian's illustrious career spans decades, marked by an unwavering commitment to exhibiting the depth and complexity of his family's recipes. Chef Damian has become an ambassador of Singapore Heritage Cuisine—a philosophy that bridges the flavours of Singapore's multicultural past with modern culinary sensibilities.

"Spreading Singapore Heritage Cuisine which has lasted more than 300 years is daunting. It requires an understanding to be flexible, to appreciate the different cultural challenges that have brought the different ethnicities together" said **Chef Damian D'Silva**.

Over the two weeks in the heart of the city, Chef Damian will bring his fresh perspective on nostalgic flavours to Cafe Oriental through specially curated dishes available for both lunch and dinner. The special menu features dishes that draw from a wealth of cultural influences, marked by Chef Damian's roots in both Peranakan and Eurasian lineage. Diners can choose from dishes that were specially created by Chef Damian for Amara Singapore, namely the *Ayam Buah Keluak*, *Eurasian Lamb Dhalcha*, *Brinjal Pacheree*, *Chi Pow Kai* (paper-wrapped chicken) and *Eurasian Grilled Snapper*. A favourite from Rempapa's menu, the *Kedondong Salad*, and assorted Kuehs will also be available.

Chef Damian says, "I believe Singapore Heritage Cuisine is the culmination of shared diversity, showcasing the complexity, depth and breadth of Singapore Cuisine. I am proud and happy to showcase this cuisine to guests at Cafe Oriental."

Guests may enjoy a set menu of three or five sharing plates, complete with homemade Acar and Kueh platter at S\$60++ and S\$70++ per person respectively with a minimum of two diners. These exclusive dishes are also available for a la carte orders.

Reservations for **Local Legends: Cafe Oriental x Rempapa by Chef Damian D'Silva** can be made [here](#).



Diners can enjoy 15% savings on set menus with a minimum of four persons for bookings by **30 March 2025**.

As part of Local Legends, Amara Singapore will unveil more exciting collaborations with stalwart names in the coming months. The series continues with a partnership featuring renowned restaurant **Keng Eng Kee Seafood (KEK Seafood)**, a local third-generation 'Zi Char' establishment dating back to the 1970s; as well as Chin Mee Chin Confectionery (真美珍), a century-old heritage coffee shop, known for their local breakfast fare, freshly baked buns with thick spreads of iconic house-made kaya and kopi.

For high-resolution images, please find them [here](#).

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About Amara Singapore

Strategically located in the city's Central Business District in the heart of Tanjong Pagar, Amara Singapore is the brand's flagship hotel. In addition to 389 thoughtfully appointed guest rooms and suites, the hotel provides a diverse range of onsite dining options, wellness facilities and versatile meeting spaces. The Club rooms and suites offer exclusive privileges, including access to the Club Lounge, for an enhanced stay. Adjoined to the vibrant 100AM retail mall and office tower, Amara Singapore has a plethora of dining, retail and entertainment options at its doorstep and provides the perfect base to explore the city. For more information, visit singapore.amarahotels.com and follow on [Instagram](#).

About Amara Hotels & Resorts

Amara Hotels & Resorts is a regional hospitality group offering a fresh approach to modern travellers by creating tailored experiences and cherished memories. With a portfolio in Singapore, Bangkok and Shanghai, each Amara hotel is thoughtfully designed to its locale while embodying the brand philosophy of 'Always Amara', a commitment to sincere service and meaningful moments. For more information, visit amarahotels.com and follow on [Instagram](#).



About Rempapa

The name Rempapa comes from 'rempah', Malay for 'spice paste' -- the aromatic seasoning at the base of all Singaporean ethnic cuisines, and 'papa', in honour of Chef Damian D'Silva's reputation as 'the grandfather of heritage cuisine'. Rempapa is a restaurant that showcases Singapore heritage food and extols its place in our national identity. In addition to the treasure trove of multi-cultural heritage recipes, Chef Damian introduces his 'Singapore New Heritage Cuisine', in which recipes drawn from the soul of tradition are reinvented with elements of different ethnicities, to create flavour profiles that resonate with today's diner. Rempapa is not just a restaurant. It is the place where Chef Damian elevates Singapore heritage food to a status among the great cuisines of the world. And where 'cultural sustainability' is nurtured through engaging the next generation of diners and mentoring fresh talent, seeing them take pride in Singapore cuisine and driving it to the next level.