

MEDIA ALERT
For Immediate Release

Amara Singapore's "Local Legends" returns at Cafe Oriental featuring homegrown Taiwanese dining brand Abundance

The latest edition of the series runs from 16 to 26 July 2026 and features a specially curated menu showcasing exclusive collaborative dishes



PHOTO CREDIT: Amara Singapore

Singapore, 18 June 2026 – Amara Singapore presents the latest edition of "Local Legends" at Cafe Oriental, this time in collaboration with Abundance, a locally owned Taiwanese dining brand. Founded in 2021, Abundance was born out of a single bite at a Taiwanese night market that convinced its founders Singapore was missing out. What started as a hole-in-the-wall has since grown into a three-outlet destination for modern Taiwanese comfort eats islandwide.

Running from **16 to 26 July 2026**, this limited-time only collaboration is the latest chapter that aims to partner chefs and dining institutions to offer guests a flavour of Singapore and Southeast Asian cuisine.

A celebration of heritage, culture and community

The collaboration brings together two brands with a shared belief that heritage is best honoured not by preserving it, but by making it relevant, accessible and modern. Abundance has earned its following by bringing authentic Taiwanese cuisine and culture to Singapore diners through food rooted in tradition and a hospitality ethos built on storytelling

and community. Together, the collaboration shares a commitment to authenticity, community and creating connections through food.

"At Amara Singapore, we believe the community is best celebrated through the stories, culture and experiences that bring people together," said **Gordon Aeria, General Manager of Amara Singapore**. "Local Legends was created to offer guests a flavour of Singapore and Southeast Asian cuisine. Abundance is a natural choice for this collaboration with its dedication to cultural storytelling and creating memorable dining experiences that foster community connection. We are excited to bring this collaboration to Cafe Oriental and share these flavours with our guests."

The collaboration menu



12-Hour Braised Beef Soup with Hand-Pulled Noodles
PHOTO CREDIT: Amara Singapore

The menu brings together Abundance signatures and exclusive dishes developed in partnership with Amara Singapore's Executive Chef, Andrew Tharm, celebrating Taiwanese culinary heritage through tradition, craftsmanship and nostalgic flavour.

Guests will be able to savour the two dishes created exclusively for this collaboration. The **Crispy Fried Chicken with Fermented Bean Paste Bao** reimagines a Taiwanese street food staple, pairing the crunch of golden-fried chicken with the deep, savoury complexity of fermented bean paste, tucked into a pillowy steamed bun. The **12-Hour Braised Beef Soup with Hand-Pulled Noodles** is a deeply flavoured broth simmered for 12 hours, paired with braised beef and freshly hand-pulled noodles, drawing on the craft of traditional Taiwanese beef noodle soup.



Left to right: Signature Gua Bao, Crispy Fried Chicken with Fermented Bean Paste Bao
PHOTO CREDIT: Amara Singapore

Rounding out the menu are a mix of Abundance signatures and Cafe Oriental's specialties that have earned each restaurant's loyal following, the **Signature Gua Bao**, **Dark-plings**, and **Herbal Braised Pork Rice**. Desserts carry the same spirit of comfort and craft, with the **Roasted Peanut Mochi**, **Aiyu Jelly with Juicy Mango Chunks**, and **Peanut Ice Cream Roll** rounding out the meal on a playful, nostalgic note.

"Taiwanese food has always been about comfort, craft and the people who make it," said **Tan Yuan Xin, Co-founder of Abundance**. "Collaborating with Amara Singapore on this collaboration has been an exciting creative process, and the two exclusive dishes are a true reflection of that. We cannot wait for guests to experience Taiwanese flavours in a way they have not quite seen before."

All dishes are available for order as part of the Set Menu, priced at S\$28++ per person or individually on an a la carte basis. For pricing details and more information, please refer to Annex A.

Experience Local Legends: Cafe Oriental x Abundance

Since its launch, the "Local Legends" series has spotlighted the stories, people, and flavours woven into the fabric of Singapore's dining scene. Past editions have featured heritage chef Damian D'Silva, century-old confectionery Chin Mee Chin, home chef Christina Hunter and beloved zi char institution Keng Eng Kee Seafood.

Available daily between 12pm to 2.30pm for lunch and 6pm to 9pm for dinner at Cafe Oriental from 16 to 26 July 2026. Reservations for Local Legends: Cafe Oriental x Abundance can be made [here](#).

High-resolution photographs can be found [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 Abundance

Born in 2021, Abundance is Singapore's home for bold Taiwanese flavours, ranging from iconic bites like Gua Bao and Beef Noodle Soup to lesser-known gems that deserve the spotlight. Celebrating Taiwan's rich food culture with a modern twist, the menu pairs satisfying comfort eats with craft beers and cocktails that hit all the right notes. Fun, casual, and a little bun-derful, the team delivers great food and good vibes across three outlets islandwide—spreading joy, one bao at a time.

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 [Linkedin](#).

Annex A

Menu	Description
	Signature Gua Bun (Left) - S\$9.90++ Steamed buns filled with slow-braised pork belly, pickled mustard greens, fresh coriander and crushed peanuts
	Crispy Fried Chicken with Fermented Bean Paste Bun (Right) - S\$9.90++ <i>*(Exclusive collaboration dish)</i> Golden-Fried fermented bean paste chicken nestled in a steamed bun with fresh leafy greens and coriander
	Dark-plings - S\$9.90++ Delicate pork and shrimp dumplings with scallion oil and in-house dark sauce, served with aromatic chilli oil
	Herbal Braised Pork Rice - S\$24++ Herbal braised pork belly, sesame egg, Taiwanese garlic sausage, house pickles, served over fragrant steamed rice
	12-Hour Braised Beef Soup with Hand-pulled Noodles - S\$24++ <i>*(Exclusive collaboration dish)</i> A deeply flavoured broth simmered for 12 hours, paired with braised beef and freshly hand-pulled noodles



Peanut Ice Cream Roll - S\$8++

Ice cream, crushed peanut and fresh coriander wrapped in a delicate crepe



Roasted Peanut Mochi - S\$8++

Glutinous rice mochi finished with crushed peanut



Aiyu Jelly with Juicy Mango Chunks - S\$8++

Refreshing aiyu jelly complemented by sweet mango and a hint of citrus