

MEDIA ALERT
For Immediate Release

Thanying ushers-in a new era of Royal Thai cuisine with new and refreshed culinary offerings

Honouring over three decades of Thai culinary tradition, Thanying unveils a refreshed menu with new creations under Head Chef Gust



Singapore, 30 October 2025 – Celebrated as a pioneer of Thai dining since 1988, **Thanying** at Amara Singapore begins a new culinary chapter in royal Thai cuisine with its **refreshed a la carte dishes and set menus, as well as** an all-new **Executive Set Lunch menu**, crafted under the direction of Head Chef Tamawat Itthipornwithool (Chef Gust).

Meticulously prepared to honour the culinary traditions of Thailand's royal courts, Thanying's menu refresh introduces **19 new dishes** alongside well-loved signatures, showcasing the balance of authenticity and modern culinary artistry that has defined the restaurant.

Refreshed a la carte menu: A celebration of tradition and innovation

At Thanying, every dish is prepared in the spirit of royal Thai cuisine, delicately balanced, beautifully plated, and crafted with care. The refreshed menu introduces new creations that pay homage to Thailand's diverse regional flavours while elevating them for today's discerning diners.



Miang Pla Tod (New)

An appetiser traditionally served with betel leaves, this dish is reimagined with delicate lotus petals as the wrapper for a refined presentation. Filled with crispy fried seabass, roasted coconut, peanuts, lime, and herbs, complemented by a sweet-savoury sauce, each bite delivers a delightful play of flavour and texture.

In a modern twist, Chef Gust introduced an additional spicy-sour sauce, offering diners a vibrant contrast to the classic version.



Massaman Kaeh (New)

The classic Thai Massaman curry finds new expression with slow-braised lamb shank, seared to lock in its juices before being simmered for six hours in a heady mix of Chinese five spice, cinnamon, cumin, and cloves. The result is a velvety, aromatic curry with tender, fall-off-the-bone meat.

Reflecting Middle Eastern and Malay influences, this dish embodies the depth and diversity of southern Thai cuisine.



Gaeng Poo Bai Hoorapha (New)

A southern Thai specialty, this golden curry is distinct from the more commonly known dry yellow curry or crab stir-fry, and is traditionally enjoyed with rice noodles. Chef Gust adds his own twist by incorporating fingerroot ginger, a slender, aromatic tropical variety also known as Chinese ginger, along with fresh turmeric to enhance the depth of flavour.

The dish is served elegantly with the rice vermicelli on the side, allowing diners to appreciate each component's texture and taste.

Signature dishes: Timeless icons of Thanying



Among Thanying's most cherished classics, **Peek Gai Sod Sai (Signature)** continues to embody the restaurant's dedication to royal Thai cuisine. Each boneless chicken wing is meticulously deboned, stuffed with minced chicken and Thai herbs, baked and deep-fried to order, resulting in a crisp exterior and tender, flavourful filling. The preparation takes a full day, exemplifying the discipline and artistry of traditional fine Thai cooking.

These dishes join an array of Thanying's most beloved recipes that exemplify Thanying's devotion craftsmanship and precision, where even the smallest seeds and piths are removed by hand to achieve smooth textures and balanced flavours, hallmarks of authentic royal Thai dining.

Vegetarian Menu

Thanying has long been celebrated for its extensive vegetarian menu, offering over 30 dishes thoughtfully crafted to capture the essence of authentic Thai flavours. Highlights include: **Keow Wahn Ma-Kua-Yaao** - Thai Green Curry with Deep-fried Beancurd and Potatoes, and **Yam Som Oh** - Pomelo Salad tossed with Roasted Coconut, Chilli Paste and Lime Sauce.



What's new at Thanying

Thanying's new era extends beyond its kitchen introducing a suite of new experiences that elevate the dining journey while remaining true to its roots.

Enhancing the culinary experience further, Thanying unveils a curated wine list developed in partnership with **Grand Vin**, presenting champagnes and premium wines thoughtfully selected to complement the layered spices and aromatics of Thai cuisine.

Beyond the table, guests can look forward to a new website and e-shop, integrating online reservations, takeaway and delivery, bridging the dine-in and home experience seamlessly.

As 2026 approaches, Thanying will continue its legacy of innovation through wine-pairing dinners with Grand Vin, weekend brunches, thematic weekday dinners, and bespoke celebration packages for weddings, solemnisations, and private events, reaffirming its place as Singapore's most enduring destination for authentic royal Thai cuisine.

About Head Chef Gust (Tamawat Itthipornwithool)

At just 34, Head Chef Gust, represents the next generation of Thai culinary talent. Hailing from Bangkok and a graduate in Food Science & Nutrition, his culinary journey began at the age of 16 at Dusit Thani Bangkok, where he honed his skills in the meticulous traditions of court-style cooking. His career later took him to Boracay, Philippines, before joining Thanying in Singapore.

Having risen through the ranks from Assistant Head Chef to his current role, Chef Gust now brings his signature blend of authentic flavour mastery and modern presentation to Thanying's kitchen. His debut menu refresh pays homage to the restaurant's legacy while revealing a youthful creative spirit, one that honours centuries of Thai culinary heritage with a distinctly contemporary voice.

"Every dish at Thanying is crafted with patience, precision and deep respect for heritage" shares Chef Gust. "Our refreshed menu celebrates the essence of royal Thai cuisine while reimagining it with fresh, modern touches to inspire and delight a new generation of diners."

An enduring heritage of Thai Fine-Dining

Founded in 1988 and later expanded to Shanghai in 2019, Thanying remains Singapore's pioneer of royal Thai cuisine, recognised for its authenticity, impeccable service, and dedication to craftsmanship. Its name is synonymous with the refinement of Thailand's court traditions, and its culinary philosophy has earned it numerous accolades, including Singapore Tatler's Best Restaurants and Thailand's official "THAI SELECT" seal of approval.



Located on Level 2 of Amara Singapore, Thanying offers a warm and elegant setting that seats 136 guests, including two private dining rooms (10 persons each, or 20 persons combined).

Address: 165 Tanjong Pagar Road, Level 2, Amara Singapore, Singapore 088539

Hours: 11:00 am – 3:00 pm (Last order 2:30 pm) | 6:30 pm – 11:00 pm (Last order 9:30 pm)

Reservations: Please call 6222 4688, WhatsApp +65 9383 1363 or visit

www.thanyingrestaurants.com

Rediscover the precision and delicacy of royal Thai dining at Thanying Restaurant, where every dish tells a story of tradition, craftsmanship, and culinary artistry. Be among the first to experience Thanying's refreshed menus that honour the timeless heritage of royal Thai cuisine, exclusively at Amara Singapore.

Explore the full menu and high-resolution images [here](#).

For media enquiries and interviews, please contact:

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About Thanying Restaurant

Thanying has been a cornerstone of fine Thai dining in Singapore since 1988. Located within Amara Singapore, it is renowned for delivering an authentic culinary experience rooted in royal Thai traditions and elevated with modern sophistication. Every dish is crafted with precision and artistry, honouring time-honoured recipes while ensuring a dining experience that is both elegant and unforgettable.