

FOR IMMEDIATE RELEASE

Amara Singapore Celebrates SG60 with the Return of its “Local Legends” Series at Cafe Oriental in Collaboration with iconic homegrown brands Chin Mee Chin Confectionery and Keng Eng Kee Seafood



Cafe Oriental x Chin Mee Chin Confectionery
13 to 29 June 2025



Cafe Oriental x KEK Seafood
5- 31 August 2025

Singapore, 12 June 2025 – In celebration of Singapore's 60th birthday, Amara Singapore proudly presents the next installation of its Local Legends dining series featuring two of Singapore's most beloved culinary institutions: **Chin Mee Chin Confectionery (真美珍)** and **Keng Eng Kee (KEK) Seafood**.

Taking place at Cafe Oriental in two distinct delicious phases, the collaboration pays tribute to Singapore's rich hawker and food heritage, bringing together nostalgic flavours and inventive *zi char* classics that resonate across generations.

This SG60 edition is part of Amara Singapore's ongoing efforts as a homegrown hospitality icon to honour local culture through meaningful culinary partnerships that celebrate Singapore's evolving food identity.

"At Amara Singapore, celebrating our local identity goes beyond flavour- it's about preserving the rich stories and culinary traditions that make up our heritage," says **Gordon Aeria, General Manager of Amara Singapore**. "With *Local Legends*, we shine a light on the people and places that have shaped Singapore's food culture. Collaborating with Chin Mee Chin and KEK Seafood allows us to share not just nostalgic dishes but also the deeper craft and cultural roots of Singaporean and Southeast Asian cuisine with our guests."

Local Legends: Cafe Oriental x Chin Mee Chin Confectionery (13-29 June 2025)



Marking its 100th anniversary this year, Chin Mee Chin Confectionery is a cherished Katong institution that has stood the test of time with its handmade buns, pastries, and enduring kopitiam spirit. In this special edition of Local Legends, Amara Singapore celebrates a century of tradition with a spread that pays homage to Chin Mee Chin's signature offerings, many of which remain unchanged since the 1920s.

Guests can look forward to an exclusive Chin Mee Chin x Cafe Oriental creation - the Durian Horn Pastry, a playful nod to local tastes with a bold twist. Other highlights from Chin Mee Chin include:

- Kaya Toast with Soft-Boiled Eggs
- Chocolate Cupcake
- Chicken Rendang Puff (Mini)
- Laksa Bun

These iconic treats are complemented by Cafe Oriental's own signature dishes, including:

- Signature Curry Chicken
- Mee Siam
- Char Kway Teow
- Chicken Congee

Paired with Nanyang-style *kopi*, *teh*, and *Milo*, the menu evokes the charm of nostalgic *kopitiam* mornings and celebrates the legacy of one of Singapore's oldest bakeries.

Available daily between 12pm to 5.30pm, at S\$28++ per adult and S\$12++ per child (6–11 years old) for an ala carte buffet at Cafe Oriental. Reservations for Local Legends: Cafe Oriental x Chin Mee Chin Confectionery can be made [here](#).

Local Legends: Cafe Oriental x KEK Seafood (5- 31 August 2025)



A stalwart of Singapore's *zi char* scene, KEK Seafood began as a humble stall in Old Havelock Road Hawker Centre in the 1970s. Today, it has grown into a must-visit establishment for both locals and international visitors, renowned for its bold wok-fried flavours and comforting Hainanese fare, subtly infused with Cantonese influences across its extensive menu.

In this special culinary collaboration, Chef Wayne Liew- who helms the kitchen at KEK Seafood, joins forces with the culinary team at Amara Singapore to present a series of exclusive dishes that reimagine heritage flavours - classic yet inventive, celebrating Singapore's vibrant food culture with a fresh, modern twist.

Paul Liew, third generation owner, Keng Eng Kee Seafood said, "At KEK, we've always believed in honouring our roots while evolving with the times. This collaboration with Amara Singapore is a chance for us to share the flavours we grew up with, reimaged for a new generation, but still true to the soul of *zi char*. "

In addition to KEK Seafood's Signature Moonlight Hor Fun, Cafe Oriental X KEK Seafood presents an exclusive collaboration including:

One-Dish Creations:

- Prawn Paste Chicken Burger, served with sweet potato fries
- Lala Pot, served with thick rice vermicelli
- Chilli Crab Pasta
- Butter Cereal Fish, served with Jasmine rice

Sharing Dishes:

- Bak Kut Teh
- Black Pepper Angus Beef
- Marmite Pork Chop
- Spiced Tiger Prawns, served with fried mantou

Available daily between 12pm to 2.30pm for lunch and 6pm to 9pm for dinner at Cafe Oriental. Reservations for Local Legends: Cafe Oriental x KEK Seafood can be made [here](#).

For high-resolution images to the Local Legends series, 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 Chin Mee Chin Confectionery (真美珍)

Chin Mee Chin Confectionery is one of Singapore's oldest traditional heritage coffee shops, cherished for its local breakfast fare, freshly baked buns and classic pastries. Established in 1925 in the heart of Katong, it has been a gathering place for all generations of Singaporeans. After a thoughtful revival by Ebb & Flow Group in 2021, Chin Mee Chin continues to serve the community with time-honoured favourites such as kaya toast and kopi, while introducing a wider variety of contemporary flavours to complement classic tastes. Celebrating its 100th anniversary in 2025, the beloved cultural institution remains a cornerstone of Singapore's rich culinary heritage and enduring local traditions.

About Keng Eng Kee Seafood

Keng Eng Kee (KEK) Seafood is a third-generation family-run Zi Char institution that has been serving bold, wok-fired flavours since the 1970s. From its humble beginnings at Old Havelock Road Hawker Centre, KEK has grown into a beloved household name, celebrated for its authentic Singaporean heritage cuisine, signature dishes like Moonlight Hor Fun and Coffee Pork Ribs, and its unwavering commitment to heartfelt service. Over the decades, KEK has been featured in international food documentaries, earned recognition in the Michelin Guide, and collaborated with renowned chefs and brands — all while staying true to its roots. Today, KEK continues to reimagine tradition through contemporary expressions of Zi Char, bringing people together through the universal language of food.