

Refreshed Cafe Oriental at Amara Singapore Presents Elevated Local Food and Interiors



(Interior of Cafe Oriental)

SINGAPORE, 4 June 2024: Amara Singapore has completed its revamp of Cafe Oriental, the dining destination that reimagines Singapore's beloved local favourites in a sophisticated setting offering lunch, high tea and dinners. With a refreshed menu and space, the venue invites guests to indulge in the rich flavours of the city's culinary heritage. Premium ingredients and a luminous atmosphere elevate the dining experience, making it a feast for the senses.

Developed by design firm Studio HBA, Cafe Oriental exudes a warm, inviting ambience that pays homage to traditional hawker centres. Tiled floor patterns intermingle with sleek stainless steel counters, while lush greenery creates an immersive, engaging atmosphere.

Under the guidance of Chef Danny Bong, the menu at Cafe Oriental celebrates Singapore's iconic dishes through a contemporary lens. Highlights include the aptly-named **CEO Laksa**, an indulgent offering featuring poached tiger prawns and squid-ink fish noodles bathed in an aromatic soya milk gravy, and the **Cafe Oriental Hainanese Chicken Rice**, infusing the beloved classic with a luscious collagen abalone chicken stock.



(L to R: CEO Laksa, Cafe Oriental Hainanese Chicken Rice)

Brimming with flavour is the **XO Fish Noodles Soup**, served with a teapot of rich brandy-infused broth for you to pour over the thick rice noodles and crispy Arctic halibut fillets. For seafood enthusiasts, the **Golden Collagen Seafood Pao Fan** includes it in droves, with juicy abalone, scallops, clams, and fish fillets doused in a pumpkin conpoy soup. Delivering a piquant kick is the **Silk Road Kitchen's Ma Po Tofu**, where silken tofu is cooked with minced pork and an intense spicy mala sauce, and served with a hearty Chinese soup of the day.

Amidst the rich tapestry of flavours at Cafe Oriental, beverages are equally enticing, offering authentic preparations of traditional brews. Guests can savour fragrant blends, from the robust local coffee to the smooth iced milk tea. Complementing the beverages is a selection of **assorted Nonya kuehs**, showcasing the craftsmanship of Singaporean desserts and rounding off the culinary adventure. For something cooler, guests can enjoy the **Mango Ice Kacang Bingsu** or the **Durian Chendol Bingsu**, quintessential Singaporean favourites that have been elevated by the delicate ice shavings and decadent mouthfeel of Korean bingsu.



(Food Spread at Cafe Oriental)

"We're excited to unveil the refreshed Cafe Oriental, paying tribute to our country's vibrant food heritage. We have reimagined local classics for the modern palate, creating an offering that is fresh yet nostalgic. We look forward to welcoming guests to the newly reinvigorated Cafe Oriental," says Dawn Teo, owner of Amara Hotel Singapore.

For booking enquiries, please call 6879 2626 or email dining@amarahotels.com. For more information, you may visit Amara Singapore's [website](#) or follow them on [Instagram](#).

You may find high-res images [here](#) and the menu [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](#).