



4 Elements Immersive Dining Debuts at ANTI:DOTE, Fairmont Singapore From 4 November

Description

The **4 Elements immersive dining** experience makes its Singapore debut at ANTI:DOTE, Fairmont Singapore, from 4 November 2026. Part dinner, part theatre, it pairs projection mapping and interactive challenges with a five-course menu inspired by Earth, Fire, Water and Air.



Image: InterDine

A dinner set in the Kingdom of Hoshena

Produced by immersive dining specialist InterDine, 4 Elements follows runs in Hong Kong and Edmonton, Canada. It sits in the same fantasy universe as Banquet of Hoshena, which has been staged in Singapore before.

The story unfolds in the Kingdom of Hoshena, ruled by Queen Serena, where the four elements have lived in harmony until her mischievous sister Nyxara escapes from imprisonment. Animated characters, tabletop projections and interactive challenges turn diners into participants, with each course opening a new chapter.



Image: Fairmont Singapore / InterDine

The five-course menu

Fairmont Singapore’s Director of Culinary, Nicholas Issel, created the menu. It opens with Parmesan and rosemary popcorn and an amuse-bouche of dried beef, heirloom tomato and Queen olive.

Earth arrives as an edible garden of petite vegetables, rainbow roots and greens from the hotel’s rooftop aquaponics farm, with heirloom carrot dressing. Fire brings Wagyu beef fillet with potato espuma, truffle crunch and ANTI:NOTE’s steak sauce. A lemongrass elixir, guava sorbet and drunken plum interlude follows, before Water serves roast black cod, Hokkaido scallop, scallop cracker and XO fried rice.

Air closes the evening with a Grand Cru cocoa dessert featuring fruit orchard, woody vanilla cocoa fruit, almond sable tart and fruit fluid gel, alongside an Earl Grey chocolate drink. The Premium menu adds shaved black truffle and lobster tail, and vegetarian and children's menus are available.

Cocktail flight from ANTI:DOTE

ANTI:DOTE Head Mixologist Adonis Endozo Reyes has created an optional four-cocktail flight, one for each element. Earth combinesCodigo 1530 tequila, mezcal, cherry and blood orange. Fire uses Jura 12 whisky, lemon myrtle, Moscato, sage and honey, and is finished with flames. Water pairs Glenfiddich 12 with almond milk, salted apple and peat smoke, while Air is a lighter mix of cucumber-infused Bacardi white rum, berries and citrus, finished with edible air.

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Image: Fairmont Singapore / InterDine

Prices, timings and booking

Menus are priced at S\$188++ per person for Classic and Vegetarian, S\$248++ for Premium, and S\$108++ for the Children's menu, which is open to children aged six and above and includes free-flow orange and apple juice. The cocktail flight is an extra S\$88++ per person. Diners also get 15% off drinks at ANTI:NOTE before and after their meal.

Shows run on selected dates through April 2027. Performances are on Wednesdays and Thursdays at 7pm, Fridays and Saturdays at 7pm and 9pm, and Sundays at 1pm and 7pm, with extra timings on selected dates over the festive period. The experience takes roughly two hours. Reservations are handled by InterDine at booking.4elements.dinner.com/Singapore.

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Image: Fairmont Singapore / InterDine

ANTI:NOTE is on Level 1 of Fairmont Singapore, Singapore 189560, a short walk from City Hall and Esplanade MRT stations. Looking for other splurges this season? See our guide to [early-bird Christmas turkey takeaways at hotels](#), or how [Aro prices its tasting menu](#).

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Image: Fairmont Singapore / InterDine

Date Created

20/10/2026

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