

7 Best New Restaurants and Cafés in Singapore This April 2026

Description

From sizzling smash burgers to Michelin-recognised Japanese imports and a beloved Filipino bakery's first international outlet, Singapore's dining scene is buzzing this April 2026. Whether you're a dedicated foodie or simply looking for your next great meal, here are the best new restaurants and cafés to check out this month.

1. Smash Street – The Burger Joint Everyone's Talking About

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A classic smash burger with crispy caramelised edges and melted cheese – the signature style at

If you haven't heard of Smash Street yet, you will soon. Opened on 3 April 2026 by the team behind viral Amoy Street pasta bar Scarpetta, this 14-seat standing burger bar is already generating serious buzz. The concept is simple: premium smash burgers made à la minute, with beef patties pressed onto a scorching-hot griddle until the edges turn beautifully caramelised and crispy.

The menu is refreshingly focused – just two burgers (the Classic and the House, both at S\$14) and a handful of sides including twice-fried thin fries and chicken poppers with chilli crunch aioli. Wash it all down with a rotating selection of milkshakes, with the cornflakes flavour being a standout. The restaurant celebrated its opening by giving away 1,000 free burgers over two days – a move that had queues stretching down the street.

Address: 50 Amoy Street, Singapore 069876

Opening hours: Daily, 11.30am–2.30pm (lunch), 6pm–10.30pm (dinner)

Price range: From S\$14

2. Sabr Cocina Y Tapas – A Slice of Spain at CHIJMES

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A traditional Spanish paella – one of the star dishes on the menu at Sabar

Craving authentic Spanish cuisine? Sabar Cocina Y Tapas is the newest addition to the CHIJMES dining scene, having taken over the space formerly occupied by Privé. This 100-seater restaurant, which opened on 1 April 2026, offers both a contemporary glass-enclosed indoor dining area and a gorgeous alfresco courtyard – perfect for those balmy Singapore evenings.

Backed by the team behind Duomo Ristorante and helmed by Valencian-born Chef-Consultant Javier Vicente Rejas (co-founder of the London Paella School), SabÃ²r takes its tapas seriously. Think signature paellas, classic sharing plates, and a dedicated happy hour programme running from 4.30pm to 6.30pm all week. If youâ??ve been looking for a [great Spanish dining spot in Singapore](#), this one deserves a visit.

Address: 30 Victoria Street, #01-33 CHIJMES, Singapore 187996

Opening hours: Monâ??Thu 4.30pmâ??12am; Friâ??Sun 12pmâ??2pm, 4.30pmâ??12am

Price range: Mid-range to upscale

3. Tonkatsu Daiki â?? Osakaâ??s Michelin-Recognised Pork Cutlets

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A perfectly golden tonkatsu pork cutlet – crispy on the outside, tender and juicy within

Japan's beloved Tonkatsu Daiki has finally made its way to Singapore, and this is no ordinary pork cutlet restaurant. The Osaka original has earned a spot in the Michelin Guide for four consecutive years, and the Singapore outlet – its first overseas location – brings that same dedication to Ngee Ann City on Orchard Road.

What makes Tonkatsu Daiki special? The pork cutlets are coated in light, airy panko and slowly fried at precisely controlled temperatures, resulting in a shatteringly crispy golden shell encasing incredibly juicy, tender meat. But the real surprise is the restaurant's interior – designed to look like a Japanese train carriage, complete with cushioned train seats, handlebars, and a screen showing streets of Osaka passing by. It's an immersive dining experience that transports you straight to Dotonbori.

Address: Ngee Ann City, #05-33, 391 Orchard Road, Singapore 238873

Opening hours: Daily, 11.30am–2.30pm, 5.30pm–9pm

Price range: Mid-range

4. Sio Pasta – Tokyo's Michelin-Recognised Pasta at Raffles City

Another exciting Michelin import, Sio Pasta brings six consecutive years of Michelin recognition from Tokyo to its first international outpost at Raffles City. Chef Shusaku Toba's menu features over 10 handcrafted pasta dishes that beautifully marry Italian technique with Japanese sensibility – and the best part? Prices start from just S\$13.80.

This is pasta that feels both familiar and delightfully unexpected, with Japanese-influenced flavours elevating classic Italian preparations. Whether you're after a quick, affordable lunch in the City Hall area or a satisfying dinner, Sio Pasta delivers quality that punches well above its price point.

Address: 252 North Bridge Road, #B1-16 Raffles City, Singapore 179103

Opening hours: Daily, 11am–10pm (last order 9pm)

Price range: From S\$13.80

5. Café Mary Grace – A Filipino Favourite Lands in Tanjong Pagar

The Philippines' beloved bakery-café chain, Café Mary Grace, has opened its very first international outlet at 52 Tras Street in Tanjong Pagar – and it's been drawing crowds since day one. Founded in 1994 by Mary Grace Dimacali, the chain now boasts over 140 outlets across the Philippines, and the Singapore branch is managed by her daughter.

The star of the menu is undoubtedly the ensaymada – a soft, buttery Filipino brioche topped with cheese. Singapore gets its own exclusive creations too, including a salted egg ensaymada and kaya pandan cheese rolls that blend Filipino baking traditions with local flavours. Pair these with their renowned hot chocolate for the ultimate afternoon treat. If you're [always on the hunt for great café experiences in Singapore](#), add this one to your list.

Address: 52 Tras Street, Singapore 078991
Opening hours: Tue-Sun, 9am-6pm (closed Mondays)
Price range: Budget-friendly

6. Park Side by PS.Cafe - Botanical Brunch at Its Finest

The team behind PS.Cafe has launched a brand-new concept, and it might just be their most charming yet. Park Side sits within the Singapore Botanic Gardens at the Nassim Gate Visitor Centre, offering 3,800 square feet of bright, airy dining space with high white ceilings and plenty of natural light.

The menu leans into botanical elements, incorporating diverse herbs, fruits, and spices. Brunch dishes are served from 8am to 4pm, with an all-day menu (including a kids' selection) available from 11am till closing. The standout dish? The Luncheon Bun (S\$24), featuring house-made luncheon meat that's a far cry from the canned variety. Pet owners will be pleased to know that furry friends are welcome at the outdoor seating areas - making this the perfect weekend brunch spot for the whole family.

Address: Singapore Botanic Gardens, Nassim Gate Visitor Centre, 1 Cluny Road, Singapore 259569
Opening hours: Mon-Thu 8am-7pm; Fri-Sun 8am-9pm
Price range: Mid-range

7. 1887 by André Chiang - Fine Dining at Raffles Hotel

For those seeking a truly special dining experience, Chef André Chiang - the legendary force behind the former Restaurant André and a Michelin Lifetime Achievement recipient - has returned to Singapore with 1887 by André at Raffles Hotel. Named after the year Raffles Hotel first opened, this intimate 42-seat restaurant offers contemporary heritage gastronomy through a French lens, with locally sourced ingredients and nods to Victorian-era dining.

Famed designer Bill Bensley has transformed the former Raffles Grill into a light-filled glasshouse where marble and wood meet palm trees and traditional punkahs. Reservations start at S\$198++ per person, but for a once-in-a-lifetime experience in one of Singapore's most iconic settings, it's absolutely worth it.

Address: Raffles Hotel Singapore, 1 Beach Road, Singapore 189673
Opening hours: Check website for reservations
Price range: Fine dining (from S\$198++ per person)

Where Will You Eat Next?

April 2026 is shaping up to be one of the most exciting months for Singapore's food scene in recent memory. From wallet-friendly Japanese pasta to world-class fine dining, there's something for every palate and budget. Which of these new spots are you most excited to try? Let us know in the comments below!

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