



Ah Pui Teochew Porridge SG61 Buffet: Prices & Dates

Description

The Ah Pui Teochew Porridge SG61 buffet runs at Four Points Eatery from 25 July to 31 August 2026, priced from S\$28.80++ per adult and S\$15.80++ per child. Friday-to-Sunday and public-holiday prices are higher, and some sessions use fixed seating times rather than a continuous arrival window.

Last checked: 15 July 2026. Prices, programmes, menus and opening details can change; confirm the linked official page before travelling, ordering or paying.

This National Day edition is a collaboration between Four Points by Sheraton Singapore, Riverview and local sauce maker Kwong Cheong Thye. The official booking page now publishes dates, prices and hours, but it does not publish a dish-by-dish menu. Claims about a "largest" carrot cake or named buffet items have therefore been removed until the venue confirms them publicly.

Ah Pui Teochew Porridge SG61 prices

Day	Adult	Child	Published service pattern
Tuesday to Thursday	S\$28.80++	S\$15.80++	Lunch 12pm–3pm; dinner 6pm–9pm
Friday	S\$33.80++	S\$18.80++	Lunch 12pm–3pm; dinner seatings 6pm and 7.30pm
Saturday and public holidays	S\$33.80++	S\$18.80++	Lunch 12pm and 1.30pm; dinner 6pm and 7.30pm
Sunday	S\$33.80++	S\$18.80++	Lunch 12pm and 1.30pm; dinner 6pm–9pm

All listed prices use "++", meaning service charge and GST are added. Ask Four Points Eatery for the current nett total, the age band for child pricing and whether public-holiday pricing replaces a weekday price. The public page does not define those child-age or special-date details.

What is actually confirmed about the menu?

The venue describes the event as a National Day edition of Ah Pui Teochew Porridge Buffet that uses Kwong Cheong Thye sauces and celebrates familiar Singapore flavours. That supports the format and collaboration; it does not establish every dish, station or refill policy.

Before booking for a specific favourite, ask whether it appears on the intended service. Buffet menus can differ between lunch and dinner and may rotate with supply. Also ask whether plain porridge, rice, vegetarian dishes, mild options and child-friendly items are consistently available. A heritage theme is not a dietary guarantee.

Teochew porridge is commonly eaten with several savoury dishes, so sodium and allergen exposure can accumulate across small portions. Diners managing allergies or dietary restrictions should ask about soy, wheat, seafood, shellfish, egg, peanuts, sesame and cross-contact. The buffet collaboration itself does not establish halal certification.

Which day offers the best value?

Tuesday to Thursday has the lowest published price: S\$5 less per adult and S\$3 less per child before GST than Friday through Sunday and public holidays. A family of two adults and two children saves S\$16 before service charge and GST by choosing a Tuesday-to-Thursday service instead of a higher-priced day.

Price is only one factor. Continuous three-hour service windows may offer more arrival flexibility, while fixed seatings can make the dining duration clearer. Confirm the table-return time for the 6pm or 7.30pm sittings; two listed start times do not mean a guest can remain across both.

For mixed-age groups, compare total party cost rather than adult price alone. A child who eats very little may not obtain the same value as an adult, while a fixed seating may be easier for families than an open-ended service. Ask about high chairs, stroller space and whether the venue can seat the entire party together before making a non-refundable payment.

Location, access and reservations

Four Points Eatery is at Four Points by Sheraton Singapore, Riverview, 382 Havelock Road, Singapore 169629. The official listing gives +65 6349 4872 and eatery@fourpointssingaporeriverview.com. Use the named SevenRooms experience rather than a generic restaurant reservation so the buffet, date and pricing are attached to the booking.

1. Select a date between 25 July and 31 August and check whether it falls on a public holiday.
2. Choose the exact lunch, dinner or fixed seating shown for that day.
3. Enter adult and child numbers and confirm the child age band.
4. Declare allergies and dietary needs before completing the reservation.
5. Read deposit, cancellation, late-arrival and table-duration conditions.
6. Save the confirmation and reconfirm any must-have dishes directly.

On the day, start with a small survey plate instead of piling up unfamiliar dishes. That lets diners identify favourites, reduces waste and leaves room for items replenished later. Use clean serving utensils, supervise children around hot food, and tell staff immediately if a label is missing rather than guessing from appearance.

Questions to ask before paying

- What is the nett adult and child price for my exact date?
- Which ages qualify for child pricing, and do younger children dine free?
- How long is my table allocated at a fixed seating?
- Is the menu the same at lunch and dinner?
- Which dishes can accommodate allergies or vegetarian requirements?
- Are beverages included, and are there any card or membership promotions?
- What happens if the party size changes after booking?

The page's lack of a detailed menu is a limitation, but it can also prevent false certainty. A responsible guide should not turn an event theme into an invented list of "must-eat" dishes. If the venue later publishes a menu, this article should be updated with the new source date and any lunch-versus-dinner differences.

For broader comparisons, see Little Big Red Dot's [Singapore hotel buffet guide](#) and current [Food & Drinks coverage](#). Recheck every promotion because an older buffet guide may not reflect this event's dates or terms.

Primary sources and reporting note

Dates, prices, hours, address and contact details were checked against Four Points Eatery's live [official SG61 experience page](#), which showed an update timestamp on 15 July 2026. The venue and regular dining context were cross-checked on Marriott's [official hotel dining page](#). Little Big Red Dot has not tasted this edition, received no compensation and has not inferred an unpublished dish list. The featured event artwork is official and not AI-generated.

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