

Ah Pui Teochew Porridge SG61 Buffet: Prices & Dates

Description

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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 collaboration introduces four National Day Specials prepared using Kwong Cheong Thyeâ??s signature heritage sauces, alongside more than 20 Teochew favourites.

Ah Pui Teochew Porridge SG61 prices

Day	Adult	Child	Published service pattern
Tuesday to Thursday	S$28.80++	S$15.80++	Lunch 12pmâ??3pm; dinner 6pmâ??9pm
Friday	S$33.80++	S$18.80++	Lunch 12pmâ??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 6pmâ??9pm

All listed prices use â??++â?•, 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 on the menu

The Savouring Singapore collaboration introduces four National Day Specials, each featuring Kwong Cheong Thyeâ??s signature heritage sauces.

- **Heritage Seafood Hong Kong Noodles** â?? Kwong Cheong Thyeâ??s signature Hong Kong Fine Noodles tossed in Superior Light and Dark Soy Sauces, paired with a generous medley of seafood.
- **Classic Steamed Chicken** â?? served with Kwong Cheong Thyeâ??s Chicken Rice Chilli Sauce and Superior Light and Dark Soy Sauces, a comforting take on one of Singaporeâ??s best-loved classics.
- **Teochew Style Steamed Squid** â?? complemented by Kwong Cheong Thyeâ??s Plum Sauce for a balance of sweetness and tang.
- **Riverside Steamed Seabass** â?? finished with Kwong Cheong Thyeâ??s Lemongrass Coconut Sambal Sauce, adding fragrant local flavours and a gentle kick of spice.

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Beyond the National Day Specials, the buffet features more than 20 Teochew favourites. Diners choose between traditional sweet potato porridge or brown rice porridge, then help themselves to signatures such as Chefâ??s Heritage Braised Duck, Braised Pork Belly and Steamed Muar Otah. Weekly specials â?? including Curry Chicken and Chye Poh Omelette â?? rotate the selection with every visit.

Exclusively for the Savouring Singapore period, a DIY Rojak Station lets guests customise their own serving using fresh ingredients and the classic sweet and savoury rojak dressing. The buffet closes with Durian Pengat, an exclusive festive dessert not served in the regular buffet line-up â?? a rare opportunity to enjoy one of the restaurantâ??s most sought-after desserts.

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 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 â??++â?• 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.

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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?

For broader comparisons, see Little Big Red Dotâ??s Singapore hotel buffet guide and current Food & Drinks coverage. Recheck every promotion because an older buffet guide may not reflect this eventâ??s dates or terms.

Primary sources and reporting note

Dates, prices, hours, address and contact details were checked against Four Points Eateryâ??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 Marriottâ??s official hotel dining page. Little Big Red Dot has not tasted this edition and received no compensation. Menu details are drawn from the official press release provided by Monogic and from the SevenRooms booking page. The featured event artwork is official and not AI-generated.

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