



Johanne Siyâ??s Å•rÅ• prices its tasting menu at S\$268++, while Tanicaâ??s weekday lunch starts at S\$48++

Description

Chef Johanne Siyâ??s debut restaurant, Å•rÅ•, prices its Chefâ??s Tasting Menu at S\$268++ a head at 15 Mohamed Sultan Road, while over at The Singapore EDITION on Cuscaden Road, Tanica charges S\$48++ for a three-course weekday lunch. Å•rÅ•â??s cooking is Creatorâ??s Cuisine, built on lesser-known ingredients from across Asia-Pacific. [Tanica](#) cooks Southeast Asian food over a Jospier grill and in the wok, meant for sharing.



Photo: ÅrÅ•

The two sit at opposite ends of a night out near Orchard and River Valley, one a counter-led tasting room and the other a hotel dining room open from breakfast. Further out on Dempsey Hill, [Petra opens its Mediterranean dining room on 24 October](#).

Arro on Mohamed Sultan Road

The name joins two words: arro, Latin for "to plough", and jiro, "love" in the dialect of the chef's hometown. The room is small, with a counter for 10, two tables of four and a private dining room holding four tables of two. Keiji Ashizawa Design worked it in walnut, rattan, stone and bronze, and the art on the walls comes from Siyâ's own collection.

default watermark



Photo: ÅrÅ•

For now there is one menu, the Chef's Tasting Menu at S\$268++. A shorter tasting menu is marked as coming soon, without a price yet.

Ã•rÃ• opens Thursday to Monday, with lunch from 12pm to 3pm and dinner from 6pm to 10pm, and closes on Tuesdays and Wednesdays. Bookings go through SevenRooms, and the restaurant also takes enquiries at info@arosingapore.com.

Tanica at The Singapore EDITION

Tanica is the EDITION's all-day restaurant at 38 Cuscaden Road, organised around herbs, spices and fire. Breakfast runs from 6.30am to 10.30am and lunch from 12pm to 2.30pm. Dinner is 6pm to 10pm from Monday to Thursday, and to 10.30pm from Friday to Sunday.



Photo: Tanica

The weekday set lunch, Monday to Friday, is three courses for S\$48++ with coffee or tea, served within 60 minutes. Booking through SevenRooms comes with three hours of complimentary parking. A wagyu hanger steak main adds S\$10, a glass of wine S\$15 and a Saicho osmanthus sparkling tea S\$12.

On Sundays the restaurant runs Sunday Table at S\$98 a person, S\$168 with wines, or S\$198 with Louis Roederer Collection 246 champagne.

What the Tanica menu costs

The À la carte menu leans on hawker classics reworked for the grill and wok. Hokkaido sea urchin pie tee is S\$30. Char kway teow, Singapore laksa noodles and Hainanese chicken rice are S\$28 each. The char kway teow contains pork, and other dishes on the menu do too.

default watermark



Photo: Tanica

The larger plates climb quickly. An asam pedas seafood risotto and Iga Bakar Kicap, a 72-hour wagyu short rib, are S\$58 each. A one-kilogram grilled grouper is S\$138, the XO mapo tofu with lobster S\$128, and a 500g rib eye S\$178.

Prices at both restaurants carry a 10 per cent service charge and GST.

Tanica takes reservations on +65 6329 5000 as well as SevenRooms.

Date Created

18/10/2026

Author

meichua

default watermark