



Aro Opens on Mohamed Sultan Road: What Is Verified Before 25 September

Description

Aro has four facts a diner can plan around: 25 September 2026, 15 Mohamed Sultan Road, 26 seats and a S\$268 tasting menu. These details are stated in [The Peak’s current opening report](#). The rest of the booking decision should wait for direct terms. A small restaurant can fill quickly, but urgency is not a reason to guess service charge, GST treatment, dietary accommodation or cancellation policy.

The [first detailed look at Aro in The Peak](#) describes the restaurant as chef Johanne Siy’s debut solo project after leading Lolla. Its focus is “creators’ cuisine”, built around lesser-known ingredients and the people who produce them.

Verified versus still to obtain

Item	What is verified	What still needs a direct check
Opening	25 September 2026	First available public reservation and service days
Location	15 Mohamed Sultan Road	Arrival instructions and accessibility
Capacity	26 seats	Counter, table and private-booking configuration
Menu	Tasting format at S\$268	Number of courses, supplements, beverage options and final charges
Dietary requests	Not a universal promise in the cited coverage	Which allergies or exclusions can be accommodated with notice
Cancellation	Not assumed	Deposit, change, late-arrival and no-show terms

A reader should not fill blank cells with industry norms. The restaurant’s own booking confirmation should control.

What the S\$268 figure does and does not buy

For two diners, the published base menu amount is S\$536. That is the only safe arithmetic before Aro states whether the price is subject to service charge, GST or other supplements. Adding a standard-looking percentage without the restaurant's terms creates a false final bill.

Planning line	Amount
One tasting menu	S\$268
Two base menus	S\$536
Service charge	Confirm directly
GST treatment	Confirm directly
Beverage or supplements	Optional and unverified until selected

The table is useful precisely because it refuses to manufacture a total.

The ingredient story is the point, not proof of a dish

Published reporting describes Siyâ's research trips to farms and makers in the Philippines, France and Spain, and a menu intended to foreground underused artisanal ingredients. That signals a producer-led narrative. It does not confirm that every ingredient mentioned in an opening story will appear on every service date.

The [Business Times profile of Siyâ's path to Aro](#) adds context on the work of building the restaurant. Use these reports to understand the concept, then use the live menu and booking note for the meal actually offered.

Who should book early?

Aro is a strong fit for diners who value a chef-led tasting sequence, ingredient provenance and a small room. It is a weaker fit for a group that needs a la carte choice, a short meal, a strict unconfirmed dietary adaptation or a fixed all-in bill before the booking terms are available.

Five questions before a deposit

1. Is the requested date a confirmed service date after 25 September?
2. What is included in S\$268, and what charges are added?
3. Can the kitchen accommodate each declared allergy or restriction?
4. How long should the tasting menu take?
5. What happens after cancellation, a late arrival or a reduced party size?

Ask through the booking channel, and keep the response with the confirmation. A social-media reply from an unverified account is not the reservation contract.

Compare the format, not the hype

Singapore has other intimate chef-led rooms. Our guide to [ASIN's 22-seat format](#) offers a useful comparison of scale and progressive tasting. Diners looking for one-off chef collaborations rather than a new permanent room can check the [Little Farms Later September programme](#).

The booking conclusion

Do not book Aro because it's new has been mistaken for reviewed. Book because the verified concept, tasting format and S\$268 base price suit the occasion, and because the live terms answer the practical questions. Until those terms are public, the honest plan is a S\$536 two-person base with the rest marked confirm.

Choose the occasion before the opening date

A first week can suit diners who enjoy a new room finding its rhythm. A milestone meal may be better scheduled after service patterns and dietary handling are proven. Neither choice is more adventurous or sophisticated; they carry different execution risk.

Reservation evidence

Field	Record
Date and seating time	Confirmed by the official booking channel
Party size	Accepted by the restaurant
Price basis	Menu price and added charges
Dietary request	Exact response, not noted alone
Cancellation	Deposit, notice period and no-show consequence

Budget beverages separately

A tasting-menu price rarely establishes the cost of wine, non-alcoholic pairing or water. Decide a beverage ceiling before the meal and ask what options exist. This protects a celebration budget without reducing the restaurant to a price comparison.

Review after eating, not before

Opening coverage can report a chef's concept, sourcing and room. It cannot honestly review pacing, consistency, hospitality or value before service. Diners should distinguish a preview from a meal review, and publishers should do the same.

Access and timing

Confirm stairs, seating, toilet access and the expected meal duration when those affect the guest. Mohamed Sultan Road transport and parking should be planned separately. A 26-seat dining room may

have little flexibility for a very late arrival.

A fair expectation

Expect an ingredient-led tasting menu shaped by Siyâ??s reported producer relationships. Do not expect a specific dish unless it appears on the confirmed menu for the booking date. That narrower expectation respects both the reporting and the kitchenâ??s ability to change.

Opening-week fact check

Reconfirm the opening date, menu price, service charge, GST, address and booking terms on the restaurantâ??s official channel before travelling. If opening moves or a preview menu changes, use the confirmed booking information rather than this advance report. A current confirmation matters more than an early announcement.

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