

Asian Market CafÃ© Launches a Halal-Certified Peranakan Buffet From 1 September

Description

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Peranakan cooking takes centre stage at **Asian Market CafÃ©** in Fairmont Singapore, where a new buffet, *Peranakan Traditions: A Culinary Story*, runs from 1 September 2026 and, due to popular demand, has been extended until 31 October 2026. The limited-time menu folds heritage Nyonya recipes into the restaurantâ??s signature seafood buffet, and it is one of the few halal-certified Peranakan buffet experiences in Singapore.


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Assam pedas fish, the buffetâ??s shared centrepiece. Image: Fairmont Singapore

A New Claypot Hero: Assam Pedas Fish

The headline dish is **Chef Ariffâ??s Signature Assam Pedas Fish in Claypot**, the latest in the restaurantâ??s Claypot Series and the follow-up to his popular fish head curry. Served as a shared centrepiece (one claypot per table, per bill), it is included with both the lunch and dinner buffet. Fresh market fish head is simmered with okra, cabbage and eggplant in a housemade gravy of tamarind, dried red chillies, turmeric, lemongrass, galangal and belacan, with the tamarind tempering the heat for a bright, sweet-sour finish.

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Braised Duck in Red Curry Sauce. Image: Fairmont Singapore

Nyonya Flavours Meet the Seafood Buffet

Around the hero dish, the spread brings together Mixed Fruits Rojak, Traditional Oxtail Soup, Braised Duck in Red Curry Sauce and Green Curry Chicken with Basil. Asian Market CafÃ© staples stay in place too: seafood on ice, Singapore Chilli Crab with golden mantou, freshly grilled chicken and beef satay, and a broad Spice Corner selection.



Traditional Oxtail Soup. Image: Fairmont Singapore

Desserts lean nostalgic, from Warm Yam Coconut Soup with sweet potato and taro ball to Nyonya kueh, Putu Ayu Pandan and the cafÃ©â??s signature Durian Penyet, alongside tropical fruits, ice cream and pastries.

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Green Curry Chicken with Basil. Image: Fairmont Singapore

A Nod to Local Art: YENIDRAWS

Beyond the table, the restaurant is marking Singapore heritage through a collaboration with homegrown illustrator **YENIDRAWS**, known for her nostalgic drawings of shophouses, Peranakan tiles and local treats. A curated range of her illustrated keepsakes and merchandise is available throughout the promotion.

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Nyonya-inspired dishes across the buffet spread. Image: Fairmont Singapore

Pricing and Booking

Lunch runs at S$82++ per adult on weekdays and S$86++ on weekends (S$41++ to S$43++ per child aged 6 to 12). Dinner is S$98++ per adult Monday to Thursday and S$108++ Friday to Sunday (S$49++ to S$54++ per child). The claypot assam fish is included across lunch and dinner throughout the promotion.

Asian Market CafÃ© is on Level 2 of Fairmont Singapore, 80 Bras Basah Road. For reservations call +65 6431 6156 or email dining.singapore@fairmont.com. For more buffet ideas, see our looks at the Crossroads buffet promotion, the Nobu Singapore lunch buffet, and Peking Chamberâ??s refreshed menu.

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