

ASIN Singapore Opens 6 May: Chef Ace Tanâ??s 22-Seat Progressive Asian Restaurant

Description

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ASIN Singapore opens on 6 May at 38 Carpenter Street, and the small scale is the first thing to note. Chef Ace Tanâ??s new restaurant seats just 22 diners, with a counter, main dining area and private room. That makes it a focused opening rather than a broad crowd-pleaser, and it gives diners a clearer sense of what the restaurant is trying to be.

The name ASIN plays on Asian identity and the idea of salt, which is a useful clue to Chef Ace Tanâ??s stated direction. This is progressive Asian cuisine, not a safe greatest-hits menu. The opening coverage lists an eight-course tasting menu at S$188++ per person, with optional supplements, placing the restaurant firmly in the special-occasion and serious-dining lane.

Why The 22-Seat Format Matters

A 22-seat restaurant changes the dining equation. It limits availability, but it also gives the kitchen more control over pacing, plating and guest interaction. For a chef-led tasting menu, that control can be part of the value.

The counter is especially important because it lets diners watch decisions happen. In a cuisine style that plays with familiar Asian references, seeing the work can make the meal easier to understand.

The trade-off is that expectations rise. A small restaurant cannot hide behind atmosphere alone. Service rhythm, explanation and consistency have to be sharp from the start.

Progressive Asian Cuisine Needs Clarity



ASINâ??s Ngor Hiang 6.0 dish reflects Chef Ace Tanâ??s progressive Asian approach.

Progressive Asian cuisine can be exciting, but it can also become vague if the menu only signals cleverness. ASINâ??s early dish names suggest that the restaurant is working with recognisable regional ideas, then rebuilding them through technique and presentation.

That approach works best when diners can still taste the anchor. A reworked ngor hiang, oyster omelette or Southeast Asian flavour reference should feel transformed without losing the emotional memory that made it worth reworking.

For Singapore diners, this is a demanding but promising lane. The city understands both hawker comfort and fine-dining technique, so the audience can be generous but also exacting.

Who Should Book First



Chef Ace Tan leads ASIN after years of developing progressive Asian cuisine.

ASIN is likely to appeal to diners who enjoy tasting menus, chef counters and restaurants with a point of view. If you prefer large portions, casual ordering and flexible sharing, this may not be the right first-week booking.

The S$188++ price point means expectations should be set around craft, pacing and originality rather than value in the usual dollar-per-portion sense. Optional supplements can also change the final bill, so diners should check the menu carefully before confirming.

For couples or small groups, the intimate format could make sense for a birthday, anniversary or food-focused night out. Larger groups will need to look at the private room capacity and booking conditions.

Why Carpenter Street Is Interesting

Carpenter Street puts ASIN near the Singapore River, Clarke Quay and the CBD fringe, which gives the restaurant access to both local diners and visitors staying or working nearby. It is central without feeling like a hotel dining room.

That location can help a small restaurant build dinner traffic, but it also places ASIN among many nearby options. The restaurant will need its tasting-menu identity to be clear enough that diners choose it deliberately.

For people planning a night out, the area is convenient for drinks before or after dinner. The main consideration is timing because tasting menus require more patience than a quick a la carte meal.

What To Watch After Opening

The first few weeks will show how the restaurant handles pacing, dietary requests, wine or beverage pairing, and the balance between explanation and interruption. Fine dining often succeeds in the small details.

Diners should also watch how the menu evolves. A restaurant built around progressive cuisine needs room to change, but early signatures help people understand what the kitchen stands for.

If ASIN can make its Asian references feel personal rather than decorative, it could become one of the more interesting new openings in Singaporeâ??s 2026 dining calendar.

ASIN Location

Address: ASIN, 38 Carpenter Street, Singapore
Opening hours: Opening from 6 May 2026; check reservation channels for seating times
Nearest MRT: Clarke Quay
Open in Google Maps | Open in Apple Maps

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Opening Lens

ASIN is worth watching because Chef Ace Tan is opening a small, precise restaurant with a clear progressive Asian premise. Book only if the tasting-menu format and price fit your expectations, then check official reservation details before heading to Carpenter Street.

Mei Chuaâ??s Opening Take

I would not treat ASIN as a casual walk-in dinner. A 22-seat tasting-menu restaurant needs the right mood: time, curiosity and a willingness to let the kitchen lead. The dishes sound most interesting when they keep a clear Asian memory, such as ngor hiang or oyster omelette, while changing the form through technique. For a first visit, I would choose the counter if available, because Chef Ace Tanâ??s cooking makes more sense when you can watch the details and hear how the menu is being framed.

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Official links: ASIN opening coverage with official ASIN images.

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