

ASIN Singapore Three Weeks On: What To Order, How To Book, And Why The Tasting Menu Is Filling Up

Description

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The **ASIN Singapore tasting menu** opened 6 May 2026, and three weeks in, the room is already harder to book than the launch reviews suggested. Chef Ace Tanâ??s 22-seat Progressive Asian restaurant has slipped neatly into the same conversation as the cityâ??s top tasting-menu rooms â?? and the early feedback gives a clearer picture than opening night could.

If you have been holding off, here is the post-launch shape of the menu, and what to do about it.

What The ASIN Singapore Tasting Menu Looks Like Now

The menu is an eight-course tasting experience, starting at $188++ per diner, with optional supplements available. The kitchen leans into Progressive Asian Cuisine with a strong Southeast Asian emphasis.

The Japanese and Korean influences are quieter than the launch press suggested â?? fermentation work and koji applications are present but restrained.



Source: ASIN

What To Order

The tasting format limits Ã la carte choices, but a few notes for first-timers:

- Wine pairings are reasonably priced for the tier â?? request the lower-intervention list if it appeals
- Skip dessert add-ons if you are saving room â?? the closing course is generous

The Booking Picture

Weekend dinner slots are now booked two to three weeks out. Lunch is easier â?? weekday lunch tables open up about ten days ahead. The kitchen pace at lunch is also slightly more relaxed, which is friendly for first-timers.

Group bookings of six or more should email directly rather than use the online system â?? the room layout works better with a custom arrangement.



Source: ASIN

Pricing Context

ASIN sits in the upper-fine-dining band â?? anniversary and celebration territory rather than a casual lepak lunch. The full pairing experience tracks similar Progressive Asian rooms in town, with the wine list pulling slightly lower-intervention than the median.

If the price tier is a stretch, hold for a special occasion. The menu rotates enough that the same room is a different meal six months apart.

How To Get The Most Out Of Your Visit

- Ask the team to walk you through the ingredient sourcing â?? it adds context to the menu
- Take the wine pairing if you can â?? it is calibrated to the menu progression
- Sit at the counter if you have a choice â?? the pace and theatre work better there
- Block 2.5 hours minimum â?? the tasting menu is not a rushed evening

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