



Chi Spacca Hilton Orchard: Osteria Mozza Becomes a Grill

Description

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Nancy Silverton, whose Mozza Restaurant Group is bringing chi SPACCA to Hilton Singapore Orchard in Q4 2026. Image: Hilton Singapore Orchard.

Osteria Mozza at Hilton Singapore Orchard has one year left under that name. Nancy Silverton is converting the Level Five restaurant into chi SPACCA, an Italian grill concept built around her wood-fired oven, and it opens in the fourth quarter of 2026.

The switch is a residency, not a permanent replacement. Andrew Ing, chief operating officer of OUE Restaurants, the group behind Osteria Mozza in Singapore, calls the one-year format a way to introduce Chi Spacca to Singapore in a very thoughtful and measured way before deciding on a permanent restaurant. Osteria Mozza itself is not closing: [it is moving to ION Orchard](#), opening to the public on 7 September 2026.

What Chi Spacca actually serves

Chi Spacca drops pasta and pizza entirely, which is the point of running it alongside rather than instead of Mozza's cooking. There will not be any pasta and there will not be any pizza at Chi Spacca, Silverton says. Expect meat dishes built for sharing and savoury pies filled with ingredients like lobster and bone marrow, plus the Focaccia di Recco carried over from the original Los Angeles restaurant.

Food is priced from around S\$50 to S\$100 a dish, with the average bill expected to land near S\$70 a person. That is a steakhouse-adjacent number for Orchard Road, closer to what [NoMad Grill's late-2026 opening](#) is expected to charge than to Mozza's current pasta-and-pizza pricing, so a diner choosing between the two concepts is choosing a different kind of night out, not a cheaper or pricier version of the same one.



Orecchiette with fennel sausage and Swiss chard, one of the pasta dishes Chi Spacca's menu will not carry over. Image: Hilton Singapore Orchard.

Who is running the kitchen

The 105-seat restaurant is headed by Ashley So, formerly head chef at Central Boulevard's Sospiri. That is a hand-off from Silverton's own brigade to a chef trained in a different Italian kitchen, a similar generational handover to the one at [Medusa Osteria Romana](#), and worth watching for how closely the Singapore menu tracks the Los Angeles original once it opens.

Why Osteria Mozza is moving at all

The relocation is partly a hardware problem. Silverton says the pizza dough she developed for Hilton “works best in a wood-fired oven,” and ION Orchard’s kitchen does not have one. Osteria Mozza’s new pizza alla pala there will be a longer, thinner style with fewer toppings, developed specifically because of that constraint rather than as a menu refresh for its own sake.

That leaves the Hilton wood-fired oven free for Chi Spacca to use, which is the practical reason the two moves are happening in the same quarter. It is the same hotel group that runs [DoubleTree by Hilton Robertson Quay](#), though that property is unrelated to this particular kitchen reshuffle.

Who should pay attention now

Good for readers who already rate Osteria Mozza and want to know whether to visit before the changeover, since the current Hilton menu and room disappear once Chi Spacca’s residency begins. Good for diners who track chef moves: Ashley So’s jump from Sospiri to a Silverton-branded kitchen is the more interesting story for anyone following Singapore’s Italian dining scene closely.

Not yet useful for anyone trying to book Chi Spacca itself. No opening date more specific than “fourth quarter 2026” has been published, and neither the menu in full nor reservation terms are out.

A one-year residency is also a hedge, not a commitment. If the “real-time operating data” Ing describes does not support a permanent restaurant, Chi Spacca could close as quietly as it opened, and that uncertainty is worth carrying into any decision to build a special occasion around it before more details land.

Details

chi SPACCA (opening),
Level 5, Hilton Singapore Orchard,
333 Orchard Road, Singapore 238867.

Opens Q4 2026. Mains from S\$50 to S\$100, average bill around S\$70 a person. 105 seats. Chef: Ashley So.

Osteria Mozza relocates to ION Orchard, opening to the public on 7 September 2026, with a new pizza alla pala menu.

The room, the exact opening date and the full Chi Spacca menu are still unpublished. We will update this once Hilton or Osteria Mozza confirm them.

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