



Four Seasons Singapore Group Dining: Nobu to One-Ninety

Description



Executive Chinese Chef Alan Chan, who built Jiang-Nan Chun’s new Taste of Hong Kong sharing menu. Image: Four Seasons Hotel Singapore.

Four Seasons Hotel Singapore has put three of its restaurants on the same brief: stop plating for one, start building the meal around a table of people. [Nobu](#), Jiang-Nan Chun and One-Ninety each launched a new sharing-format menu in August 2026, and the prices run from S\$45 to S\$188 a head depending on how much of the room you want to yourself.

None of these are new restaurants. They are new formats inside kitchens that already have a track record, which changes the question from “is this any good?” to “is this format worth booking over the usual menu.” It is a different approach to group dining than the set menus at [Raffles Courtyard](#), which prices by individual course rather than by format.

Nobu’s Sunday Sushi Social: is S\$88 reasonable for a sushi spread

Sunday Sushi Social runs every Sunday from noon to 2.30pm at S\$88 per person, minimum two people. It bundles premium sashimi, hand-pressed nigiri, maki and grilled dishes such as Chilean sea bass and beef anticucho into one sharing format rather than an à la carte order.

S\$88 for a Nobu spread undercuts an equivalent à la carte sashimi-and-nigiri order at most Japanese restaurants of this calibre on Orchard Road, where individual premium nigiri alone can run S\$8 to S\$15 a piece. The trade-off is fixed timing and a minimum of two diners, so it suits a couple or small group with a free Sunday early afternoon rather than a solo lunch.



The Sunday Sushi Social format at Nobu Singapore, S\$88 per person, minimum two.
Image: Four Seasons Hotel Singapore.

Taste of Nobu Saturday Brunch: what the S\$168 actually buys

The Saturday brunch runs noon to 3pm at S\$168 per adult, S\$84 per child aged five to 12. It is a full buffet with a live cooking station, covering hot dishes like F1 Japanese beef steak and Jospé charcoal-grilled spring chicken alongside a dedicated dessert room, a richer spread than the set-course brunch at [Fairmont Singapore's National Day dining line-up](#).

An optional add-on, After Brunch at Nobu Bar, extends the sitting by 90 minutes from 3pm to 4.30pm at S\$45 per person, with free-flow cocktails, spirits and wine for guests who already booked brunch on a Classic or Luxe beverage package. Stack both and a couple is looking at roughly S\$426 before service charge and GST, which puts this squarely in special-occasion territory rather than a routine weekend brunch.

Jiang-Nan Chun's Taste of Hong Kong: a dim sum and noodle menu, not a buffet

At the Michelin-selected Cantonese restaurant, Executive Chinese Chef Alan Chan has built a sharing menu around his own Hong Kong repertoire: dim sum, congee, and dishes including steamed pork dumpling with laksa sauce and Hong Kong noodle soup with beef rib fingers and tendon. Four Seasons has not published a set price for this menu, unlike the other three formats here, so a diner needs to call ahead rather than assume it prices like a standard set lunch.

One-Ninety's Chef's Table: S\$188 for a room of 6 to 14

This is the most restrictive of the four formats. The Chef's Table runs 6pm to 10.30pm at S\$188 per adult, S\$84 per child, and only for groups of six to 14 people booking the semi-private space overlooking the open kitchen. Chef de Cuisine Valerio Pierantonelli's six-course Italian tasting menu includes a wild scallop carpaccio antipasto and a 32-yolk tagliolini cacio e pepe, with the wine pairing customisable for the group.



The semi-private Chef's Table space at One-Ninety Restaurant, booked for groups of 6 to 14. Image: Four Seasons Hotel Singapore.

Good for a birthday or work celebration where someone is already planning to book a private space; a bad fit for anyone hoping to join as a walk-in pair, since the six-person floor rules that out entirely.

Convivio Weekend Brunch: the cheapest of the four

One-Ninety's other new format, Convivio Weekend Brunch, runs Saturday and Sunday noon to 3pm at S\$78 per adult, S\$39 per child. It is a semi-buffet of Italian cold cuts, seafood and salads with a tableside secondo course such as braised Angus beef short rib or gnocchi alla Sorrentina, plus a dessert buffet, priced closer to [Verandah's SG61 brunch buffet](#) than to Nobu's Saturday spread. At less than half the Nobu brunch price, this is the format worth trying first if the goal is simply a long Italian lunch rather than a headline event.



The semi-buffet spread at One-Ninety's Convivio Weekend Brunch, from S\$78 per adult.
Image: Four Seasons Hotel Singapore.

Details

Four Seasons Hotel Singapore,
190 Orchard Boulevard, Singapore 248646.

Reservations: call +65 6831 7653, WhatsApp +65 9455 3466, or email dining.singapore@fourseasons.com.

All prices are subject to prevailing government tax and service charge.

Of the five formats, Convivio Weekend Brunch is the easiest yes at S\$78 a head, and the One-Ninety Chef's Table is the one to save for a group booking rather than a regular night out. We will update this once Jiang-Nan Chun's Taste of Hong Kong pricing is published.

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