



Golden Peony hosts Conrad Bangkok's Chef Andy Fung for a two-week residency from 2 November

Description

Golden Peony at Conrad Singapore Marina Bay is hosting Chef Andy Fung, Executive Chinese Chef of Liu at Conrad Bangkok, for a two-week residency from 2 to 15 November 2026. Titled Cantonese Craft, with a Thai Accent, it pairs classical Cantonese technique with flavours from Thailand.



Image: Conrad Singapore Marina Bay

What Chef Andy Fung is cooking

Chef Andy brings nearly four decades of experience in Chinese kitchens across Hong Kong, China, the Philippines and Thailand. That shows in the menu, which includes a Sea Cucumber Spring Roll with Thai •Tom Yum• Sauce and Boston Lobster Three Ways.



Image: Conrad Singapore Marina Bay

The dishes are served at lunch and dinner, either À la carte or through four-, five- and six-course menus.

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Image: Conrad Singapore Marina Bay

A Meeting of Masters on 14 November

On Saturday, 14 November, Chef Andy joins Golden Peony's Executive Chinese Chef Ku Keung for A Meeting of Masters. The one-night, six-course four-hands dinner is paired with sake and starts at 6.30pm.

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Image: Conrad Singapore Marina Bay

The dinner is priced from S\$128++ per person, or S\$178++ with the sake pairing.

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Image: Conrad Singapore Marina Bay

Key details

- Chef Andy Fung residency: 2 to 15 November 2026, lunch and dinner
- A Meeting of Masters four-hands dinner: Saturday, 14 November 2026, 6.30pm, from S\$128++ per person (S\$178++ with sake pairing)
- Venue: Golden Peony, Level 3, Conrad Singapore Marina Bay, 2 Temasek Boulevard, Singapore 038982

More from Conrad Singapore Marina Bay

Golden Peony also featured in our look at the [Golden Peony 2026 Mid-Autumn Collection](#), and the hotel recently launched the seven-course show [7 Paintings: The Art of Dining](#).

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