



Golden Peony brings a Bangkok chef and a Thai accent to Cantonese cooking

Description

Golden Peony at Conrad Singapore Marina Bay hands its kitchen to Chef Andy Fung for two weeks from 2 November, and the menu he brings reads Cantonese with a Thai accent. Chef Fung runs Liu at Conrad Bangkok, and the residency puts his cooking beside the Cantonese kitchen of executive Chinese chef Ku Keung for 14 days of lunch and dinner. The run is titled [Cantonese Craft, with a Thai Accent](#), and it draws on nearly four decades of Chef Fung's work in Chinese kitchens in Hong Kong, China, the Philippines and Thailand.



Image: Conrad Singapore Marina Bay

What the guest kitchen cooks

Two dishes anchor the menu. A sea cucumber spring roll arrives with a Thai tom yum sauce, and Boston lobster is served three ways. Both sit in the a la carte list at lunch and dinner, and the kitchen builds four, five and six course menus around them for anyone who wants the full run of the guest chef's cooking.

The rest of the list leans on the same idea, taking Cantonese technique and moving the seasoning east. The cooking stays in the light, sauced style Golden Peony already works in, and the Thai side shows up in the sauces and the aromatics rather than in a separate Thai section of the menu.

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Image: Conrad Singapore Marina Bay

A single four-hands dinner

The two chefs cook together once, on Saturday 14 November at 6.30pm, for a six-course dinner with sake called A Meeting of Masters. It costs S\$128++ a person, and S\$178++ with the sake pairing. The rest of the fortnight runs as separate services, with Chef Fung's dishes alongside Golden Peony's own menu at both lunch and dinner.

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Image: Conrad Singapore Marina Bay

Where to find it

Golden Peony is on Level 3 of Conrad Singapore Marina Bay at 2 Temasek Boulevard. The residency runs from 2 to 15 November, and the four-hands dinner is a single sitting on the Saturday in the middle of it. Tables for the fortnight and for the 14 November dinner are booked with the hotel.

The room runs a long menu outside the residency too, so a table booked in the first half of November can sit either with Chef Fung's dishes or with the restaurant's own Cantonese cooking, or mix the two across courses. Six courses at the four-hands dinner is the one sitting where both kitchens plate the same meal.

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Image: Conrad Singapore Marina Bay

Both chefs keep their own kitchens running through the fortnight, Chef Fung at Liu in Bangkok and Chef Ku Keung at Golden Peony, so the guest dishes appear at the Marina Bay restaurant for 14 days and then leave with him. The run closes on Sunday 15 November.

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