



Little Farms, Later: Spanish Feasts, a Korean Table and a Good Graces Return This September

Description

After-hours dining at Little Farms gets a fresh line-up this September, as **Little Farms, Later** rolls out a month of guest chefs, producer-led dinners and special menus across its Singapore restaurants. The rotating evening series puts good ingredients (and the people behind them) at the centre of the table, and this month it does so in three very different ways.



Spanish small plates on the Eat Spain Drink Spain menu. Image: Little Farms

Eat Spain Drink Spain

The month opens with a celebration of Spanish produce, wine and cooking. On 4 and 5 September from 5pm, **Little Farms Bar + Grill at Serangoon Gardens** turns its menu over to Spain with dishes built for sharing. Expect Pan con Tomate (S\$14), JamÃ³n & Tomate (S\$24) with Montaraz Iberian ham, a Lightly Torched Gambero Rosso Carpaccio (S\$21) and a Grilled Ribeye Steak (S\$46) with romesco, patatas bravas and charred piparras. A Spanish Cheese & Charcuterie board (S\$26) rounds things off, best paired with a glass of Spanish wine.

default watermark



Spanish cheese and charcuterie at Little Farms. Image: Little Farms

The celebration moves to **Little Farms Market at Tanglin Mall** for a Spanish Food & Wine Fair on 5 and 6 September, 10am to 3pm, where producers such as Cava Marevia, Carlos Serres, Montaraz and Matsu offer tastings of artisan cheeses, jamón, seafood, olives and wines. Two of the Serangoon Gardens dishes, the Gambero Rosso Carpaccio and the Confit Artichoke Flower (S\$29), then run as monthly specials across all Little Farms restaurants from 7 September to 4 October.

At the Table: Chef Min Yohan's Korean Table

On 11 September, **Chef Min Yohan of Bibim Deli** takes over Little Farms Table at Tanglin Mall for a one-night-only edition of the At the Table series. Known as the "Side Dish Magnate" from Netflix's Culinary Class Wars and founder of the banchan brand Dosigotgan, Chef Min presents his Han-sang (한상), a balanced Korean spread priced at S\$108++ per person.

default watermark



Chef Min Yohan's Han-sang Korean table. Image: Little Farms

The meal opens with crispy seaweed chips topped with beef tartare, followed by five seasonal banchan and house kimchi. A Korean pancake trio of marinated beef, shiitake and shrimp comes next, before mains of grilled mackerel, Korean fried chicken or Korean-style steak (a S\$20++ supplement). Dessert

is yakgwa ice cream with omija punch tea made from Korea's five-flavour berry.

Grace Kee Returns at The Bloomhouse by Little Farms

Also on 10 and 11 September, **Grace Kee of Good Graces** returns for another collaboration, this time at the newly opened **The Bloomhouse by Little Farms** beside the National Orchid Garden. The two evenings tie in with the Singapore Botanic Gardens and Fort Canning Park Heritage Festival (5 to 13 September). At 483.2 square metres, The Bloomhouse is Little Farms's largest concept yet, sitting within Singapore's only UNESCO World Heritage Site.

default watermark



Grace Kee's local-inspired plates at The Bloomhouse. Image: Little Farms

Grace's menu leans into familiar local flavours: rojak with grilled pineapple and you tiao, smashed burger skewers with rendang sauce, sambal sotong, otak otak, and a free-flow nasi ulam at the centre of the table. Dessert is a brookie ice cream sandwich with coconut ice cream and a Valrhona chocolate and buah keluak cookie. Optional add-ons include grilled ribeye with buah keluak sauce or chilli crabmeat with mantou. The dinner is priced at S\$108++ per person from 5pm.

default watermark



A Good Graces plate from the Little Farms collaboration. Image: Little Farms

How to Book

Reservations are open at littlefarmscave.com, with events updated regularly on the Little Farms events page. For more dining ideas around the island, see our takes on [Peking Chamber's refreshed menu](#), the [Crossroads buffet promotion](#), and [Maison Marou at Changi T1](#).

Date Created

01/09/2026

Author

meichua

default watermark