

6 Exciting New Restaurants in Singapore This April 2026

Description

Singapore's dining scene never stands still, and April 2026 is proving to be one of the most exciting months for new restaurant openings in recent memory. From a Spanish tapas house in a heritage courtyard to a standing-only smash burger bar, here are six of the hottest new spots worth booking (or queuing for) this month.

Sabor Cocina Y Tapas - Spanish Tapas at CHIJMES

If you've been craving authentic Spanish flavours, Sabor Cocina Y Tapas is the place to be. This 100-seater restaurant opened on 1 April within the historic courtyard of CHIJMES, backed by the team behind Duomo Ristorante. The interior draws on Catalan design traditions, with deep reds and greens, coloured mosaic tiles crafted using the trencad s technique, and warm wood finishings.

Valencian-born Chef-Consultant Javier Vicente Rejas, co-founder of the London Paella School, leads the culinary direction. Expect classic tapas such as Croquetas Spicy Crab, Bikini Sobrasada with Honey and Cheese, and mains like Angus Beef Steak with Piquillo Peppers. Paellas start from \$32, and tapas from just \$4 - making it a surprisingly accessible option for Spanish dining in the CBD.

Address: 30 Victoria Street, #01-33, CHIJMES, Singapore 187996

Hours: Mon-Thu 4.30pm-12am; Fri-Sun 12pm-2pm & 4.30pm-12am

Smash Street - Standing Burger Bar on Amoy Street

The team behind viral pasta bar Scarpetta has done it again. Smash Street, a 14-seat standing burger bar, opened on 3 April just three doors down from Scarpetta on Amoy Street. The concept is simple: smashed beef patties cooked on a scorching hot griddle, stuffed into soft brioche buns, and served with no-frills efficiency.

The menu is refreshingly tight - a Classic double-patty burger goes for \$14, while the House triple-patty version costs \$17. Add-ons like Onion Relish (\$2) and Bacon (\$3) let you customise, while pickles and jalape os come free. Founded by Malaysian entrepreneur Aaron Yeunh of Open Concept Group, the concept was developed after months of testing across regional burger spots.

Address: 50 Amoy Street, Singapore 069876

Seoul & So - Modern Korean Steakhouse at National Gallery

Korean barbecue lovers, this one's for you. Seoul & So, the sister restaurant of the well-loved Seoul Restaurant at Conrad Singapore Orchard, has taken up residence on the fifth floor of the National Gallery Singapore. Unlike the original's buffet format, Seoul & So offers   la carte menus and

tasting sets designed for sharing.

What makes it stand out is the tableside service – there are no built-in grills. Instead, dedicated grilling stations are positioned around the dining room, with staff handling all the cooking before presenting beautifully plated cuts to your table. Premium meats include Japanese and Australian wagyu, USDA Prime, Iberico pork, and the recently approved-for-import Hanwoo and Handon (Korean beef and pork). Set meals start from \$35.

Address: 1 St Andrew's Rd, National Gallery, Level 5, Singapore 178957

rice. by The Meatmen – Asian Comfort Food at Rasa Space

If you've spent any time watching Singaporean [food](#) videos on YouTube, you'll know The Meatmen. The popular media group has now stepped into the physical dining world with rice., their debut restaurant concept housed within Rasa Space at Republic Plaza. As the name suggests, rice takes centre stage – think laksa seafood pao fan with a rich coconut broth and crispy rice puffs, smoky fish soup finished with charcoal oil, and savoury shrimp lempers.

Even dessert gets the Asian comfort treatment – the pulut hitam panna cotta is essentially your childhood dessert given a sophisticated twist. It's a solid lunch spot for the Raffles Place crowd and a welcome addition to the CBD's dining options.

Address: 9 Raffles Place, #02-01 Republic Plaza Tower 1, Singapore 048619

Hours: Lunch Mon-Fri from 11.30am; Dinner Tue-Sat 5pm-11pm

1887 by André Chiang – Heritage Fine Dining at Raffles Hotel

Chef André Chiang – the Michelin Lifetime Achievement recipient behind the legendary (and now-closed) Restaurant André – has made his permanent return to Singapore. 1887 by André opened on 31 March within the Raffles Hotel, occupying the former Raffles Grill space which has been transformed by designer Bill Bensley into a light-filled glasshouse of marble, wood, and tropical palms.

Named after the year Raffles Hotel first opened, the 42-seat restaurant serves contemporary heritage gastronomy interpreted through French cooking philosophies. The à la carte format is a deliberate nod to Victorian-era dining traditions, giving diners full choice over their meal. With a curated beverage list that includes bespoke alcohol-free creations inspired by Nanyang flavours, this is undoubtedly one of the most anticipated openings of the year. If you love fine dining, check out our round-up of the [latest dining experiences](#) in Singapore.

Address: Raffles Hotel Singapore, 1 Beach Road, Singapore 189673

Tonkatsu Daiki – Michelin-Recognised Tonkatsu From Osaka

Japanese tonkatsu fans, rejoice. Tonkatsu Daiki, whose Osaka outlet has been recognised in the Michelin Guide for four consecutive years, has opened its first overseas branch at Ngee Ann City on Orchard Road. Each premium pork cutlet is coated in panko breadcrumbs and fried slowly at precisely

controlled temperatures to achieve that perfect golden crunch.

The restaurant's design is an experience in itself - the hole-in-the-wall entrance is styled to resemble a Japanese train carriage, complete with seats and safety handles. If you're looking for a special meal on Orchard Road, this is well worth the visit. For more food recommendations, browse our [guide to the best dining credit cards](#) to maximise your savings.

Address: Ngee Ann City, #05-33, 391 Orchard Road, Singapore 238873

Where Will You Be Eating This April?

Whether you're in the mood for sizzling Korean wagyu, a quick-fire smash burger, or an intimate fine-dining experience at one of Singapore's most storied hotels, April 2026 has something for every palate. These new restaurants represent the best of what Singapore's ever-evolving food scene has to offer - so grab your friends, make those reservations, and eat well.

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