

NoMad Singapore opens bookings for its four Orchard Road venues, from a level-19 steakhouse to a soft-serve bar

Description

default watermark

NoMad Singapore, the Orchard Road hotel from the New York brand, has opened reservations for all four of its restaurants and bars, and the first menus are out. The hotel itself is due to open in late 2026, with Hilton yet to name a date.

The four are NoMad Grill and Tropicana Club on level 19, LÃ¹ Bar by the pool on level five and Sticky Fingers on the ground floor. The menus mix locally inspired flavours with NoMad classics, from bak kut teh dumplings to a soft-serve take on mango sticky rice. LBRD first looked at NoMad Grill in August, before any menus were out.



Dry-aged rib eye at NoMad Grill. Photo: Hilton

NoMad Grill, the steakhouse on level 19

The flagship is a New York chophouse with in-house dry-ageing and live-fire cooking. The main room seats 65, and a private room takes up to 18 people around one table.

Steaks and chops lead the menu, with a raw bar and a seafood plateau that changes with the season. The local touches are grilled snail toast and fried frog legs with black bean, white pepper and curry leaf. On the seafood side there is wasabi yellowtail crudo, razor clams with escabeche and finger lime, and golden snapper in coconut leche de tigre.

The two big-table dishes are a suckling pig and the return of the NoMad Black Truffle Chicken, both served for two to four people. Dessert is a Baked Alaska, finished at the table.

NoMad Grill runs from breakfast to dinner daily: 6.30am to 10.30am, noon to 3pm and 5.30pm to 10.30pm.

Tropicana Club, cocktails and late nights

default watermark

The name nods to two clubs: Havanaâ??s Tropicana of 1939 and Singaporeâ??s own Tropicana Club of 1968. This one is a cocktail bar with entertainment, also on level 19.

Cuban classics such as the daiquiri and El Presidente sit next to a long martini list, a pandan vesper and a passion fruit and tomato martini, with no- and low-alcohol versions too. The bar food is where Havana meets Singapore: chilli brown crab empanadas with bottarga aioli, bak kut teh dumplings with shiitake, pork belly and white pepper, and seabream ceviche with calamansi.

It opens 5pm to 1am on Wednesday, Thursday and Sunday, and 5pm to 2am on Friday and Saturday. It is closed on Monday and Tuesday.



Seabream ceviche at Tropicana Club. Photo: Hilton

Sticky Fingers, the soft-serve counter

The 20-seat ground-floor spot changes three times a day. Mornings are coffee from Singapore roaster PPP, house-made viennoiserie and New York-style breakfast sandwiches. Afternoons are soft-serve sundaes, including a Cacio e Pepe Sundae with pecorino, black pepper and olive oil, and the Sticky Mango, which pairs coconut ice cream with vanilla sticky rice and candied peanut. Evenings bring cocktails such as a pandan and coconut Negroni and a banoffee martini. Hours are 8am to 8pm daily.

default watermark


default watermark

The Sticky Mango at Sticky Fingers. Photo: Hilton

LÃ¹ Bar, by the pool

LÃ¹ Bar seats 35 beside the level-five pool, with drinks and small plates including black pepper crab pockets, prawn fresh rolls and a crispy pork belly bÃ¡nh mÃ¬. It opens 9am to 10pm daily.

default watermark



Prawn fresh rolls at LÃ¹ Bar. Photo: Hilton

Booking

Tables at all four go through the NoMad Singapore dining reservations on Hiltonâ??s site. No prices have been published yet for any of the menus. The cocktail list is the work of Leo Robitschek of Sydell Group, a James Beard Award winner for bar programmes, while the food is led by Josh Harnden, a former Eleven Madison Park partner, with Lorenz Hoja, who spent more than ten years with JoÃ«l Robuchon, running the Singapore kitchens.

Date Created
21/11/2026
Author
meichua

default watermark