



Osteria Da Su opens on Telok Ayer on 23 October with Korean-accent Italian plates from S\$14++

Description

Osteria Da Su opens at 163 Telok Ayer Street on Friday 23 October 2026, with 25 sharing plates from S\$14++ that fold Korean accents into classic Italian cooking. The casual osteria is the newest restaurant from [NAE:UM Group](#), next door to its one-Michelin-starred Korean fine-dining sibling NAE:UM, and is run by Korea-born Chef Suji Park.



Photo: Osteria Da Su

Opening week is dinner only. From 16 November the kitchen plans Monday to Saturday lunch and dinner. Bookings go through the restaurant's reservation link at bit.ly/dasu.

Who is cooking

Park has cooked Italian food for close to 20 years, including stints in Bergamo, Milan and Sicily, three years at three-Michelin-starred Da Vittorio in Bergamo, two years at Claudio Sadler's Milan trattoria, and time on the opening team of Massimo Bottura's Gucci Osteria in Seoul. She and NAE:UM chef founder Louis Han met as students at Korea Tourism College and have been friends for 16 years. The Telok Ayer unit next to NAE:UM came up for lease in June 2026, and they opened the Italian room together.

The name works in two languages. In Italian, â??da Suâ?• reads as an osteria from Su. In Korean, â??da suâ?• means many people, which is how the kitchen frames a neighbourhood table rather than a tasting counter.

What is on the menu

Handmade pasta sits at the centre of the list. Spaghetti alle vongole is S\$28++, built on asari clam stock with Korean water parsley (minari) in place of Italian parsley, and the shells removed before service. Tortelli di galbi jjim is S\$30++, with Korean braised pork inside handmade tortelli and sage butter. Farfalle all'amatriciana is S\$24++, finished with guanciale chips brushed in gochujang bulgogi sauce.



Photo: Osteria Da Su

Smaller plates start lower. Korean pepper fritto, a fried gochu chilli stuffed with prawn and ricotta and served with doenjang mayonnaise and balsamic soy, is S\$14++. Zucchini bruschetta is S\$12++, and insalata condiglione with a Korean soy-marinated egg is S\$18++. For dessert, dalgona tiramisu is S\$14++, a classic mascarpone and savoiardi tiramisu topped with housemade dalgona honeycomb,

and salame di cioccolato is S\$10++.



Photo: Osteria Da Su

The room

The restaurant seats 34: eight at the kitchen counter, 16 on banquettes and ten in a raised lounge. The fit-out mixes arched openings, terracotta floors and warm wood with a cleaner Korean line, and framed photographs Park took in Italy hang on the walls. Diners walk past the open kitchen on the way in.

Telok Ayer Street is a short walk from Telok Ayer and Downtown MRT stations. The group's other sibling restaurant is GU:UM, a modern Korean steakhouse, which makes the Italian room its first non-Korean concept in Singapore. Prices carry a 10 per cent service charge and GST. The restaurant is not halal-certified.

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