



Savouring Singapore: Ah Pui Teochew Porridge Buffet x Kwong Cheong Thye Celebrate SG61 at Four Points by Sheraton

Description

In a timely partnership to mark Singapore's 61st birthday, **Ah Pui Teochew Porridge Buffet** at Four Points Eatery and heritage sauce maker **Kwong Cheong Thye** are coming together for *Savouring Singapore* – a limited-time collaboration that puts Teochew comfort food and artisanal Singapore sauces on the same table.



Two Homegrown Names, One Table

Kwong Cheong Thye needs little introduction to anyone who grew up with Singapore-made soy sauce. Founded over a century ago, the brand's artisanal sauces and condiments have been a fixture in

local kitchens for generations. Paired with Ah Pui Teochew Porridge Buffet's deeply comforting spread of porridge and Teochew dishes, this collaboration is exactly the kind of homegrown food story that National Day inspires.

The Savouring Singapore menu features exclusive collaboration dishes crafted using Kwong Cheong Thye's signature sauces – think slow-cooked Teochew flavours elevated with the depth that only a century-old sauce house can bring.

A Carrot Cake to Remember

The centrepiece of the collaboration's launch is a **SG61 Commemorative Steamed Carrot Cake** – reportedly the largest steamed carrot cake in Singapore, cut in ceremony to mark the occasion. It is the kind of over-the-top patriotic gesture that somehow feels just right for National Day.

Where to Go

The collaboration runs at **Four Points Eatery, Four Points by Sheraton Singapore, Riverview** (382 Havelock Rd, Singapore 169629). The full buffet experience includes the Ah Pui Teochew Porridge Buffet spread alongside the exclusive Kwong Cheong Thye collaboration dishes. Keep an eye on both brands' social channels for dates and reservation details as they are released.

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