

Si Yan Teochew Dining opens at Palais Renaissance, with S$38 sharkâ??s fin and abalone for members until 3 January

Description

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Si Yan Teochew Dining opened on Friday, 13 November 2026, in the basement of Palais Renaissance on Orchard Road. The restaurant takes units #B1-01 to #B1-03 and builds its menu around Teochew seafood, from marinated crab to oyster omelette, with dim sum at lunch.

For the opening, Si Yan members pay soft-opening prices on three signature dishes, which the restaurant calls the Si Yan Signature Trio, until 3 January 2027. Membership is free to join.

The membersâ?? prices, dish by dish

- Signature Teochew Style Sharkâ??s Fin in Supreme Broth, served in a Japanese stone pot: S$38, down from S$58
- Braised 3-Head Australian Abalone in Abalone Sauce: S$38 a piece, down from S$62
- Alaskan King Crab Steamed with Chinese Wine: S$14 per 100g, down from S$28 per 100g, by advance order only

The prices run daily at lunch and dinner, for dine-in in the main dining hall only. Membership is required, the offer cannot be combined with other promotions, vouchers or membership benefits, and the dishes are subject to availability. GST and service charge come on top.

How membership works

Anyone aged 18 and above can sign up for Si Yan membership online at no cost, with one account per person. It lasts 12 months and renews for S$3 a year, paid in person at the restaurant. Members show their membership before paying.

New members get a S$10 welcome voucher that activates 24 hours after sign-up and lasts 90 days, and earn SY$1 for every S$10 spent on regular-priced Ã la carte food. The voucher cannot be used together with the opening prices, since those exclude vouchers.


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Double-Boiled Pineapple Kampong Chicken Soup with Pig Stomach, an advance-order dish. Photo: Si Yan Teochew Dining

What else is on the menu

The kitchen leans on an aged ingredient: 15-year vintage preserved turnip, or chai poh. It goes into a stir-fried XO carrot cake at S$16 and a wok-fried hor fun with crispy pork lard and XO sauce at S$28.

The oyster omelette is pan-fried whole into one crisp golden sheet rather than served loose, at S$24, with a prawn version at S$26. The kitchen asks for at least 40 minutes for either.

For a group, the Teochew Style Fresh Prawn Poached Rice with Crispy Rice comes in a claypot for four at S$58, and a whole roasted suckling pig is S$338 by advance order. The braised section covers duck, pork belly, trotters and beef shank, with a braised duo platter from S$32.

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Teochew Style Fresh Prawn Poached Rice with Crispy Rice, S$58 for four. Photo: Si Yan Teochew Dining

Advance orders also cover the Teochew Marinated Red Cream Mud Crab, steeped in a house sauce for more than eight hours, and a double-boiled soup of pineapple enzyme-fed kampong chicken with a whole pig stomach cooked inside the bird.



Teochew Marinated Red Cream Mud Crab, marinated for more than eight hours. Photo: Si Yan Teochew Dining

Dim sum at lunch

Lunchtime dim sum starts at S$8.80 a basket, for items such as the Teochew glutinous rice roll, deep-fried taro puffs and BBQ honey pork buns. Prawn ha kao and siew mai are S$9.80. Teochew porridge with oyster and minced meat, or with dried scallop, is S$11.80 a person.

Until 30 November, members who spend at least S$50 on Ã la carte food at lunch (11am to 3pm) get 50% off all dim sum, with no limit on how many baskets they order. Dim sum and drinks do not count towards the S$50.

Hours and bookings

Si Yan Teochew Dining is at 390 Orchard Road, #B1-01, #B1-02/02A/03, Palais Renaissance, Singapore 238871, a short walk from Orchard Boulevard MRT station (TE13).

- Monday to Friday: 11am to 3pm (last order 2.30pm), 6pm to 10.30pm (last order 10pm)
- Saturday: 11am to 3.30pm (last order 3pm), 6pm to 10.30pm (last order 10pm)
- Sunday and public holidays: 10.30am to 3.30pm (last order 3pm), 6pm to 10.30pm (last order 10pm)

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Reservations go through 6224 9088, WhatsApp on 8281 8188 or online booking. The full menus are on Si Yanâ??s website. Menu prices are before service charge and GST.

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