Tanica opens at Singapore EDITION from 17 Sep with set lunch from S$48++

Description

default watermark

Tanica opened at The Singapore EDITION on **17 September 2026**, a modern Asian signature restaurant at **38 Cuscaden Road** built around regional herbs, spices, the Josper grill and the wok.

Photo: The Singapore EDITION

The name blends botanical and tannins. Dishes are designed for sharing. The hotel lists breakfast 6.30â??10.30am, lunch 12â??2.30pm, dinner Monday to Thursday 6â??10pm and Friday to Sunday to 10.30pm.

Weekday set lunch and Sunday Table

A three-course weekday set lunch runs Monday to Friday, 12â??2.30pm, from **S$48++**. Starter choices include charcoal-grilled Indonesian squid, yellowfin tuna salad, or jicama and pineapple; mains run from asam pedas seafood risotto to dry-aged Murray cod or rendang braised short rib, with a S$10 upgrade to brown butter sambal wagyu hanger steak. Coffee or tea is included; a glass of wine is an optional S$15 add-on.

Sunday Table brunch is every Sunday, 12â??3pm, from **S$98++**, with coffee, tea, juices and soft drinks included. Wine and champagne programmes lift that to S$168++ and S$198++. Marriott Bonvoy

members get a complimentary 45ml Yuzu & Melon Martini when dining in from 17 September to 31 October 2026.

Photo: The Singapore EDITION

Book at tanicasingapore.com, call +65 6329 5000, or email tanica.sgedition@editionhotels.com. Prices are subject to service charge and tax.

Date Created
21/09/2026
Author
meichua