



Thanying and Snowcology team up for A Gust of Snow four-hands dinner on 27 and 28 November

Description

Thanying at Amara Singapore is hosting a two-night four-hands dinner, A Gust of Snow, on 27 and 28 November 2026. Chef Chia Wee Loon, known as Chef Snow, of private dining concept Snowcology cooks alongside Thanying Head Chef Tamawat Itthipornwithool, known as Chef Gust.



Image: Thanying

Two chefs, one menu

The name is a nod to the chefs' names. Thanying has served royal Thai cuisine since 1988, and Chef Gust builds on that heritage with careful preparation, balanced flavours and attention to detail in court-style cooking. Chef Snow brings an imaginative, contemporary approach to cooking and plating.



Chef Gust and Chef Snow in the kitchen. Image: Thanying

The specially curated menu includes each chef's signature dishes as well as new creations developed only for these two evenings. Diners can look out for Chef Gust's Fried Stuffed Yam and Chef Snow's Aged Irish Duck, plus dishes the two chefs created together.

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Aged Irish Duck by Chef Snow. Image: Thanying

What the chefs say

Chef Gust said the collaboration lets two perspectives share a kitchen while staying true to the care and thought behind every plate. Chef Snow said he wanted to bring curiosity into the kitchen while drawing on Chef Gust's experience in royal Thai cuisine, and that some dishes were developed together.

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An appetiser from the four-hands menu. Image: Thanying

Key details

- Dates: 27 and 28 November 2026
- Seatings: 6.30pm and 7.30pm each evening
- Price: S\$168++ per person
- Venue: Thanying, Amara Singapore

More hotel dining news

Thanying also appeared in our earlier post on the [Thanying DBS deal for 20 per cent off the a la carte menu](#). For another hotel restaurant seasonal menu, see our report on [Cherry Garden by Chef Fei's hairy crab autumn menu](#).

Date Created

28/10/2026

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