

Verandah Rooftop Rotisserie Unveils New Dining Concept With In-House Meat Ageing and Specialty Cuts

Description

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Perched on the seventh floor of Momentus Hotel Alexandra, Verandah Rooftop Rotisserie has unveiled a refreshed rooftop dining concept anchored by its new in-house meat ageing programme. At the heart of the experience is a dedicated ageing process that deepens flavour and tenderness across its signature meats, shaping a menu that moves from Asia-inspired lunches to modern European dinners.

What begins as an easy midday lunch gradually gives way to sunset gatherings and evening dinners, as the restaurantâ??s menus follow the natural rhythm of the day. Verandah invites guests to slow down and savour the moment, whether for a midday pause from the office or a relaxed evening meal with friends and family.

In-House Meat Ageing: The Heart of Verandahâ??s New Concept

Within a dedicated ageing chiller, carefully selected cuts are matured over time, allowing flavours to deepen and textures to become more tender. This process underpins the rotisserie and grill offerings that define Verandahâ??s identity. Diners can choose from a line-up of premium cuts including Australian Angus Picanha, Australian Cape Grim Striploin, Argentinian Angus Ribeye, and a rotating Wagyu Cut of the Week. Each cut is aged 14 to 21 days and grilled over open heat for a deep smoky finish.



Verandahâ??s in-house aged specialty meats

Asia-Inspired Lunch Tour

When: Monday to Friday, 12pm â?? 3pm (starting April 2026)
Price: Adult $32++ (semi-buffet + 1 plated main) | Child 6â??11yrs $18++ | Under 5 complimentary



The Asia-Inspired Lunch Tour at Verandah

Verandahâ??s Asia-Inspired Lunch Tour takes diners on a new culinary journey each month, exploring local and regional flavours. The concept keeps the midday experience fresh, offering guests something new to discover with every visit. Kicking off with the â??Local Flavoursâ?• theme, highlights include the Butcherâ??s Weekly Dry-Aged Beef, Dry-Aged Spring Chicken seasoned with a house-blend of herbs and spices, and Sambal Red Snapper with house-made sambal. The buffet spread complements the mains with live stations featuring satay and local laksa, as well as reimagined desserts.

Future editions will turn the spotlight on Japanese, Heritage Peranakan, and Thai Street Eats themes.

Modern European Semi-Buffet Dinner

When: Daily, 6pm â?? 10pm (starting April 2026)
Price: Adult $68++ (semi-buffet + 1 plated main) | Child 6â??11yrs $32++ | Under 5 complimentary
A $10++ surcharge applies on the eve of and on public holidays



The elegant rooftop dining ambience at Verandah

As evening settles in and the city lights begin to glow, Verandah takes on a different rhythm as a relaxed social destination. The dinner menu showcases the restaurantâ??s ageing capabilities with three prime beef cuts alongside a rotating Wagyu Cut of the Week. For diners exploring alternatives, options include French Corn-Fed Yellow Chicken, Miso Cod, and Iberian Pork Tenderloin â?? often referred to as the â??Wagyu of pork.â?•

The generous buffet spread features a wellness antipasti and salad bar, an indulgent charcuterie selection, fresh seafood on ice, and wood-fired pizzas straight from the oven.

Dining Details

Opening date: From 27 April 2026
Address: Level 7, Momentus Hotel Alexandra, 323 Alexandra Road, Singapore 159972
Lunch (Monâ??Fri): 12pm â?? 2:30pm
Weekend Brunch (Sat & Sun): 12pm â?? 3pm
Dinner (Daily): 6pm â?? 10pm
Reservations: momentushotels.com
Instagram: @verandah_sg

With panoramic rooftop views complemented by the hotelâ??s infinity pool and surrounding greenery, Verandah Rooftop Rotisserie is a dining destination that shifts effortlessly from day to night. If youâ??re looking for more dining experiences in Singapore, check out other food and drinks highlights on Little Big Red Dot.

For more information, visit momentushotels.com or follow @verandah_sg on Instagram.

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Also new in Singapore dining: Racines at Sofitel Singapore City Centre has just launched Home: Flavours from the Heart, a refreshed Straits heritage menu with over 20 Asian-inspired dishes.

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