

**MEDIA ALERT**  
**For Immediate Release**

## **Dine like royalty and leap into the Year of the Horse at Thanying**

*Curated festive menus infused with a vibrant Thai twist, celebrating family, prosperity, and togetherness this Lunar New Year*



**Singapore, 07 January 2026** – Thanying ushers in the Lunar New Year with an exquisite showcase of royal Thai dining, featuring Thai-Chinese inspired festive menus and seasonal specialties designed for joyous reunions and auspicious gatherings.

Available from **2 February to 3 March 2026**, this showcase of culinary delights include four celebratory and a vegetarian set menus, alongside a selection of à la carte specialties and takeaway exclusives crafted specially for the season.

Curated under the direction of Head Chef Tamawat Itthipornwithool (Chef Gust), this year's Lunar New Year offerings are inspired by his Thai-Chinese heritage. Each dish masterfully blends traditional Thai techniques, premium ingredients, and meaningful symbolism. Beloved festive classics are reimagined into a refined culinary experience, presented with the precision, elegance, and sophistication of royal Thai cuisine.

## Lunar New Year specialties



### **Yu Sheng** *(Signature)*

A standout centrepiece for the season, Thanying's Yu Sheng presents a vibrant blend of sashimi-grade salmon or premium Australian abalone, with a twist of aromatic Thai accents including lemongrass, kaffir lime leaves and fragrant ginger flower.

Tossed with Thanying's signature spicy dressing, house-made plum sauce, crushed peanuts and sesame, this refreshing interpretation adds a distinctive Thai character to the cherished Lo Hei ritual. Guests may further elevate their platter with shaved black truffle or black lumpfish caviar



### **Phad Kra-Praw Pla** *(Signature)*

Premium fish maw is stir-fried with an aromatic blend of Thai-Chinese style sauce, and made perfect with crab meat and fresh vegetables.



### **Chu-Chi Goong** *(New)*

Premium river prawns are gently fried and glazed in a rich Thai Chu Chi curry sauce, made from aromatic red curry paste and silky coconut cream. Chu Chi curry is known for its thick and creamy texture, bold aroma and spicy kick.



### **Pla Cod Thawd Camin** *(New)*

Delicate cod fillet, marinated in our signature turmeric spice paste, then golden-fried to crisp perfection while remaining tender and succulent inside. Available in the Thanying Abundance Set menu only.



**Khao Ohb Nam-Liaeb Truffle** *(New)*

A luxurious upgrade to our signature Black Olive Rice with the earthy aroma of truffle oil and delicate black truffle shavings for a decadent and indulgent experience.



**Tom Yum Treasure Pot** *(Takeaway only)*

Indulge in a luxurious pot of rich, creamy tom yum filled with premium ingredients, which features a 1kg lobster, whole abalones, scallops, cod fish, sea cucumber, roast duck leg, crispy pork and Chinese cabbage. Requires one day advance order.

Thanying presents an auspicious Lunar New Year dining experience with set menus starting from \$108++ per person and \$88++ per person for vegetarian set menu, available for a minimum of four guests. Explore the full selection of festive dishes [here](#). For those who prefer to celebrate at home, takeaway options are available for pre-order, with collection or delivery from 2 February to 3 March 2026. View the takeaway offerings [here](#).

**Location & Reservations**

Thanying Restaurant, Level 2, Amara Singapore

**Address:** 165 Tanjong Pagar Road, Singapore 088539

**Hours:** 11:00am – 3:00pm (last order 2:30pm) | 6:30pm – 11:00pm (last order 9:30pm) -

Closed on the first day of Lunar New Year: 17 February 2026

**Reservations:** Please call 6222 4688, WhatsApp +65 9383 1363, or visit

<http://www.thanyingrestaurants.com>

For more information on Thanying's Lunar New Year 2026 offerings, please visit:

<https://thanyingrestaurants.com/lunar-new-year-2026/>

Hi-res photographs can be found [here](#).

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## About Thanying Restaurant

Thanying has been a cornerstone of Thai dining in Singapore since 1988. Located within Amara Singapore, it is renowned for delivering an authentic culinary experience rooted in royal Thai traditions and elevated with modern sophistication. Every dish is crafted with precision and artistry, honouring time-honoured recipes while ensuring a dining experience that is both elegant and unforgettable.