

PREPARE FOR TEMPTATION



SO/ SINGAPORE

THE MOTHER OF ALL BRUNCHES

The culinary tribe at SO/ take weekend brunch to the next level (literally) with their Saturday brunch at Xperience. The range of over-the-top towers loaded with scrumptious sweet & savoury temptations will satisfy all of your cravings and leave you wishing you wore your stretchy pants.



INSANE BRUNCH TOWERS

Think 3 tiers of crazily over-the-top sumptuous food platters plus over-flowing seafood platters. Each tower comes with your very own chocolate fondue set & everything is made for sharing and served straight to your table.



BOTTOMLESS BOOZE

Mother Of All Brunches is where indulgence and pleasure collide. Elevate your experience by adding 2 hours of bottomless booze including a glitzy gin cart that roams the restaurant. With 3 different bottomless Xperience's to choose from, they really do cater to everyone.

THE CULINARY MAESTRO

“IT’S NOT JUST ABOUT WHAT’S ON THE PLATE, IT’S ABOUT THE STORY BEHIND IT”

Having worked in the industry for 16 years, culinary maestro and Executive Chef Hong Dingzhao chooses to make a name for himself outside of local cuisine, upending stereotypes that Singaporean chefs only make Singaporean food. Chef Hong is known for using the freshest ingredients to craft a simple yet memorable international dining experience, with a heavy focus on French cooking techniques. He believes cooking is an art, and his passion for authenticity is why he often lets his Singaporean roots shine, presenting his own interpretation of what modern fusion can be.

Hong’s culinary career thrived early, spending 3 years as Sous Chef at Ocean Restaurant with world renowned celebrity chef Cat Cora, recognized for being the first female Iron Chef. This allowed him to make his jump to L’atelier de Joel Robuchon, where he spent 3 years as Sous Chef working alongside Joel Robuchon when they were subsequently awarded 2 Michelin Stars. As someone who always strives to learn and grow, he has collaborated with many Michelin Starred chef’s such as Sergio Herman, Sergi Arola, and Christian Bau - to name a few.

Hong’s motivation comes from his guests. He would like everyone to come in with a smile, and leave with a story. He might have typical Singaporean modesty, but he is a strong believer that laughter cures almost everything. This is something diners can expect to witness behind the Molteni in the spectacular open plan kitchen at Xperience, where Hong now calls home.





"A vibrant all-day café, restaurant and bar located in the heart of Singapore's bustling CBD, Xperience is known for its tantalizing cuisine and attentive service. Culinary designer Hong Dingzhao uses fresh and flavoursome produce to present a variety of International dishes, perfectly paired with our sommelier's handpicked selection of fine wines. With a magnificent 20-foot Molteni Oven that sits centre stage, diners can sit back and enjoy the show as tasty temptations are skillfully prepared before them."



BOOK NOW

SO SINGAPORE

XPERIENCE RESTAURANT 35 ROBINSON ROAD
T +65 6701 6800 SINGAPORE 068876
F + 65 6822 8375 7.30am - 8.30pm Daily
E. h8655@sofitel.com www.so-singapore.com