ONE MICHELIN STARRED
CONTEMPORARY ASIAN DINING

willow

EVENTS DECK 2026

MICHELIN 2023 · MICHELIN 2024 · MICHELIN 2025 · MICHELIN 2026 · 50 BEST Discovery · Tatler BEST SPOTLIGHT 2026





About Chef Nicolas Tam

Singapore-born chef Nicolas Tam brings a refined yet heartfelt approach to contemporary Asian fine dining at Willow. His culinary journey began in some of Singapore's most celebrated kitchens – The Cliff at Sentosa Resort & Spa, Ocean Restaurant, Sorrel, Curate, Joël Robuchon, and Zen – each shaping his skills and deepening his respect for culinary craft.

He was part of Singapore's gold-winning team in the Bocuse d'Or competition (2012/2013), an achievement that continues to shape his pursuit of culinary excellence. Guided by a philosophy of simplicity, balance, and authenticity, Nicolas favours Asian ingredients for their purity and provenance. At Willow, his cooking reflects this ethos, resulting in a menu that's precise, grounded and sincere.



A Quiet Artistry

Tucked away in the heart of Singapore, Willow is a One-MICHELIN starred sanctuary inspired by nature's quiet wisdom. We honour this spirit, not with spectacle, but with presence, care, and intention.

Willow is Chef Nicolas Tam's personal cuisine – shaped by memory, refined through experience and unrestricted by geography. French technique provides discipline and precision, while premium ingredients, Chinese traditions and Southeast Asian flavours form a vocabulary developed naturally through a lifetime of eating and cooking.







Like the resilience and adaptability of its namesake tree, its cuisine blurs geographical boundaries, bringing together different ingredients, techniques and influences. Woven from memories and the food that shaped Chef Nicolas, contemporary Asian culinary traditions meet naturally through the lens of a Singaporean upbringing.

Familiar flavours are rediscovered and reimagined, guided by the seasons and what feels right in the moment. This philosophy extends to Willow's wine collection, with terroir-driven wines from small producers around the world, thoughtfully selected to complement the cuisine.

An elegant setting for private gatherings, brought together by carefully crafted dishes, wine and warm hospitality.

Sample Menu

willow lunch menu — sample 2026

starter

japanese whelk — curiosity
scallop | horseradish | verbena

additional course

beignet — pleasure
amur caviar(9g) | bonito cream
+32

choices of main

threadfin — craving
saeurkraut | cuttlefish | rattan pepper

seasonal japanese fish — home
koshihikari rice | roasted fish bone soup

lumina lamb belly — satisfaction
szechuan spices | summer squash

tilefish - signature — luxury
crispy-scaled amadai | conpoy | snow crab
+32

a5 satsuma wagyu — elevation
kyoto manganji peppers | black garlic
+42

dessert

liang teh — care
honey | winter melon | peach gum

monaka — joy
"wu ren" | orange creamsicle

willow dinner menu — sample 2026

to start

tomato — appetite
umeboshi

carabinero — indulgence
uni

chutoro — discovery
orange peel

japanese whelk — curiosity
scallop | horseradish | verbena

chicken — nostalgia
french poulet | scallion croissant

additional course
beignet +32 — pleasure
amur caviar(9g) | bonito cream

threadfin — craving
saeurkraut | cuttlefish | rattan pepper
or
tilefish - signature +32 — luxury
crispy-scaled amadai | conpoy | snow crab

lumina lamb belly — satisfaction
szechuan spices | summer squash
or
a5 satsuma wagyu +42 — elevation
kyoto manganji peppers | black garlic

premium fish maw — home
slow-braised 花胶 | onigiri | roasted fish bone soup

liang teh — care
honey | winter melon | peach gum

monaka — joy
"wu ren" | orange creamsicle

The Space



Floor Plan

Capacity

Counter: 8 seats

Table: 4 seats

Private Dining Room: 14 pax

Exclusive Buyout:

Lunch - $6,500++ min spend

Dinner - $10,000++ min spend





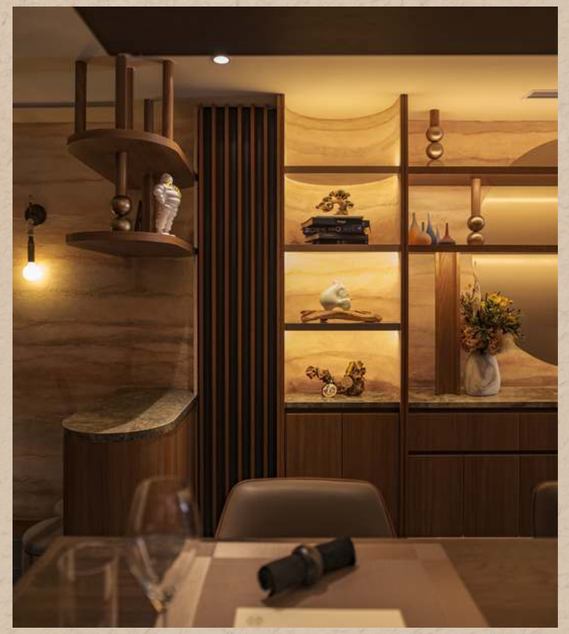




Main Dining Room

From counter seats overlooking the kitchen to a cosy private table, Willow brings guests closer to the craft and creativity behind each course.





Floor Plan

Main Dining Room: 12 pax

Counter: 8 seats

Table: 4 seats



Private Dining Room

With just a handful of seats, Willow delivers an intimate dining experience marked by intention and thoughtful hospitality.







Floor Plan

Private Dining Room:
14 - 16 pax

Exclusive Buyout:
Lunch - $2,500++ min spend
Dinner - $3,500++ min spend



2 long tables:
16 seats



1 long table:
14 seats



Oval table:
14 seats



4 tables:
16 seats







willow

Off-Site Experiences

Willow brings its MICHELIN-starred culinary experience beyond the restaurant with bespoke catering for celebrations, corporate gatherings and private events.

From refined canapés to personalised menus, each experience is shaped around the occasion with Willow's distinctive touch.

Our off-site experience is available with a minimum spend tailored to the scale of your event. For bespoke experiences, please contact events@ebbflowgroup.com

Clients: HERMÈS PARIS · The MACALLAN · AUDEMARS PIGUET



Media Mentions

MICHELIN GUIDE

"... the dishes sport refinement, precision, and balance. Served and introduced by the chef-team themselves, the courses flow seamlessly and build upon each other."

"... the kind of melt-in-your mouth luxuriance expected of a restaurant of this calibre ..."

THE STRAITS TIMES

GETTING AHEAD WITH THE EDGE SINGAPORE

"The dishes are inventive, beautifully presented and well-executed promptly. We're looking forward to what else Tam has in store for us."

"There is much finesse in the execution of the dishes and its flavours, and it is heartening to see a young kitchen crew at work to fill up the big shoes of what was previously the space of Vianney Massot."

tRP

FAQs

Seasonal Menu

- As our menus are thoughtfully curated around the freshest seasonal ingredients, we are only able to confirm and share the final menu approximately one week prior to the event date. We appreciate your kind understanding and flexibility.

Dietary Restrictions

- Due to the nature of our cuisine and single set-menu concept, we cannot accommodate the following dietary requirements: Vegan, lactose-intolerant, no butter or any form of dairy, no fish, no fruits or vegetables, or kosher.
- We do not typically accept vegetarian requests; however, if you have vegetarian guests, please inform us in advance for consideration. Once confirmed, any dietary changes requested less than 72 hours before the event will incur an additional charge, as off-menu dishes require early ingredient sourcing and preparation.

Decoration & Setups

- Any decoration / set up are subjected to the restaurant's approval, no setups are to be done on the walls of the restaurant unless otherwise approved by the restaurant.

Deposit and Cancellation Fees

- Deposit: An 80% deposit based on the minimum spend is required to secure the reservation.
- Admin Fee: A 5% administrative fee applies to any processed deposit refunds if a reservation is canceled.
- Cancellations (< 72 hours): Charged at 50% based on the minimum spend or total menu price, whichever is higher.
- Cancellations/Modifications (< 24 hours): Charged at 100% based on the minimum spend or total menu price, whichever is higher.



CONTACT US

+65 9295 9615
hello@willowrestaurant.sg

willowrestaurant.sg | @willow.restaurant

39 Hongkong St Singapore 059678