

TRAVEL AND HOSPITALITY

Chef Andr Chiang opens restaurant at Raffles Hotel Singapore

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The restaurant's menu reimagines archival recipes for the contemporary palette. Image courtesy of Raffles Hotel

By KIRAN GILL FOR LUXURY DAILY NEWS SERVICE

Luxury hospitality brand Raffles Hotel is fusing French gastronomy with Singapore's diverse culinary heritage.

Today, the Raffles Hotel Singapore opened the doors to its newest restaurant: 1887 by Andr, a 42-seat space conceived by Taiwanese chef Andr Chiang. Designed by American architect Bill Bensley, the fine-dining establishment, named after the hotel's founding year, boasts a menu of multicultural influences.

"1887 by Andr represents a deep and powerful collaboration that celebrates heritage, craftsmanship and creativity," said Christian Westbeld, managing director of [Raffles Hotel Singapore](#), in a statement.

"Chef Patron Andr's vision aligns perfectly with the spirit of Raffles, where as guardians, we honor heritage while continuously evolving to create extraordinary experiences for our guests and championing Singapore's dining landscape."

Culinary lens

Located within Raffles Hotel Singapore's main building, 1887 by Andr utilizes the original herringbone wooden flooring from an earlier manifestation of the hotel.

The space is defined by a recurring palm tree motif and architectural details that pay homage to the hotel's history. For example, an eye-catching chandelier mimics the look of early electric lightbulbs since the Raffles Hotel Singapore was one of the first in the area to install electric lights.

"I first moved to Singapore in 1984, and Raffles Hotel Singapore has been woven into my earliest memories ever since," said Mr. Bensley, in a statement.

"I remember seeing the Traveller's Palm in the gardens for the first time; its sculptural geometry felt almost architectural," Mr. Bensley said. "For 1887 by Andr, I returned to that memory translating the form of the *Ravenala madagascariensis* into sculptural elements and murals that capture the light and spirit of the tropics.

"1887 by Andr reflects my admiration for Raffles Hotel Singapore and the memories she has given me over four decades."



Guests can enjoy three different tasting menu experiences: Formule Monet, Formule Eiffel and Formule Bernhardt. Image courtesy of Raffles Hotel

The restaurant's menu looks to the archives, going as far back as the Victorian and Belle poque eras for inspiration. Dishes include "Turtle Soup 1887" and "Boeuf aux Sept Poivres 1887."

"1887 by Andr is my way of honoring the stories that have shaped me, from my journey through France to the memories and cultures that define Singapore," said Mr. Chiang, chef patron of 1887 by Andr, in a statement.

"At its heart, this restaurant is about the connection between past, present and future," he said. "Tradition and creativity; and most importantly, for people gathered around a table to taste time together."

In February, Raffles partnered with French luxury retailer Printemps to create a limited-edition lifestyle collection ([see story](#)).

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