

The Venue for a memorable celebration

Sitting elegantly on the second floor of One Fullerton with stunning vistas of the Marina Bay waterfront, Riviera continues to be one of Singapore's best-known destinations for contemporary Mediterranean cuisine with a view.

Exchange your vows and celebrate the start of your once-in-a-lifetime moments with the spectacular panoramic view of Marina Bay and exquisite modern Mediterranean cuisine.





Chef Yvan Yin

Chef Yvan Yin is an esteemed culinary virtuoso, boasting an illustrious 18-year career that has graced the kitchens of renowned establishments in France, China, and Singapore. His culinary journey has taken him from renowned Michelin-starred establishments like Joël Robuchon and three Michelin starred Chef Bruno Menard's brainchild La Cantine. Moving from La Cantine to head the kitchen at Angela May Food Chapters, Chef Yvan had more freedom to use his French fine dining background while using more Asian ingredients. With an innate flair for elegant and thoughtful plating, Chef Yvan Yin has not only mastered the art of creating visually stunning dishes but also excels at tantalizing both the eyes and the palate.

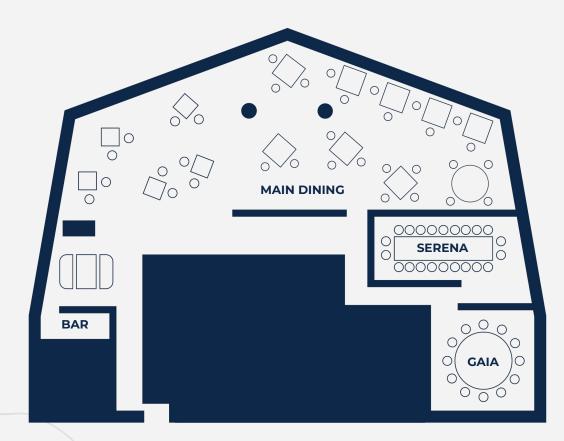
Drawing from his genuine French culinary expertise and his extensive knowledge of Eastern cuisine, Chef Yvan seamlessly crafts exquisite dishes that bridge the gap between Eastern and Western palates. His culinary creations are a testament to his unwavering dedication to the art of gastronomy, leaving an indelible mark on the world of cuisine.



Floor Plan

Riviera's Main Dining and Private Dining Rooms offer unmatched flexibility, and are perfectly suited for your event.

We guarantee that our stunningly breathtaking floor-to-ceiling views of Marina Bay, serving up heartwarming food and refreshing drinks, accompanied by world-class service will make your experience with us one to remember.



The Lounge

The lounge is a perfect space for a relaxed welcome reception and cocktails before proceeding to the main dining area. Immerse yourself in its unique view of Fullerton Hotel, and indulge in the intricate luxury of the bar adorned with a floral blue and gold motif under a polished marble counter; a foretaste of Riviera with mediterranean undertones.



Main Dining Room

Accommodating up to 100 seated guests, our expansive Main Dining room is truly one-of-a-kind. With customisable layouts available, it boasts our unique floor-to-ceiling views of Marina Bay and its surroundings, with intricate blue and gold details reminiscent of the flamboyant spirit of the mediterranean coast.

CAPACITY

Up to 100 seated





Private Dining - Serena

Capable of seating up to 24 people, Serena private room features a cozier, darker atmosphere, perfect for more intimate gatherings, events and business meetings. It boasts unique views of Marina Bay and is a great location for a private relaxation room, or sensitive and confidential talks.

CAPACITY

Up to 24 seated



Private Dining - Gaia

Gaia is an absolute show stopper. This massive round table is perfect for a chairman's meeting or exclusive dinner parties. Allowing all diners to be on equal footing as there is no head chair, the feeling of being sat in Gaia is one of control, privilege, and exclusivity. Its intimate setting heightens the visual and sensory experience with the breathtaking views of the bay and its surrounding landmarks, and is an ideal spot for our clients' more formal gatherings.

CAPACITY

Up to 15 seated





About Our Food MEDITERRANEAN FINE DINING

Our talented team of chefs are dedicated to preparing delicious and show-stopping dishes for all nature of events. From beautiful small bites for your welcoming reception to whet your guests' appetite, to a bountiful buffet spread, interactive live stations to excite and engage your guests, as well as our signature hospitality and service for fine dining.

Our dishes showcase only the finest of premium ingredients, with each dish telling a unique story the love for the Mediterranean and the culinary traditions of all its diverse regions.





3 Course Lunch Menu

\$118++ per guest

Mediterranean Grilled Bread Roasted Pepper and Walnut Spread

Uni Capellini

Sea Urchin Vinaigrette | Tobiko Kombu Bouillon | White Truffle Oil

Le Barramundi

Local Farmed Barramundi | Pan Roasted Crayfish | Lemongrass

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El Cerdo Iberico

Iberico Pork Collar | Soft Polenta Rocket | Thai Chilli Dressing

Kaya Fromage Blanc Tart

House Made Kaya | Fromage Blanc Almond Sable | Coconut Sorbet

4 Course Lunch Menu

\$138++ per guest

Mediterranean Grilled Bread Roasted Pepper and Walnut Spread

L'Aubergine et Caviar

Roasted Eggplant | Pink Garlic Cream Smoked Caviar | Paquillo

La Langoustine

Cognac Flamed Atlantic Scampi Radish Sabayon | Crustacean Sauce

La Légine

Potagonian Toothfish Fillet White Miso | Sake | Watercress

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Le Poulet de Bresse

Bresse Chicken Breast | Porcini Mushroom Albufera Sauce

Fruits Tropicaux

Pineapple Ice Parfait | Vanilla Cremeux Mango Pearl | Thai Basil





5 Course Dinner Menu

\$188++ per guest

Mediterranean Grilled Bread

Roasted Pepper and Walnut Spread

Le Crabe

Atlantic Blue Crab | Amalfi Lemon Tobiko | Pomegranate

L'Œuf Fondant

Organic Egg | 36 Month Aged Parmigiano Reggiano Winter Black Truffle Coulis

Le Saumon

New Zealand King Salmon | Kale Butter Brioche | Red Curry ***

Le Bœuf

Australian Grain-Fed Black Angus Beef Ribeye Artichoke | Sarawak Pepper Sauce

Le Chocolate

Valrhona Dark Chocolate & Pecan Cream Soil | Dark Chocolate Sorbet | Fleur de Sel

6 Course Dinner Menu

\$218++ per guest

Mediterranean Grilled Bread

Roasted Pepper and Walnut Spread

L'Hamachi

Cured Yellowtail Fish Loin |Kaluga Queen Caviar Yuzu Ponzu | Pickles

*** Le Saint-Jacques

Hokkaido Scallop | Uni Viennoise | Sweet Corn | Puffed Nori

El Pulpo

Spanish Octopus Leg | Purple Potato | Pardon Pepper Chilli Jam | Ikura

Le Homard

Brittany Blue Lobster Tail | Sago Croquette au Lait | Yuzu Koshō

L'Agneau

Lumina Lamb Rack | Black Garlic | Petit Pois | Miso Jus

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Les Fraises

Chitose Strawberry | Sicilian Pistachio Genoise Whipped Strawberry Ganache | Citrus Granite







Free-Flow Package	2 Hours	3 Hours
Soft Drinks Juices Still & Sparkling	\$39++	\$49++
Selected Wine Soft Drinks Juices Still & Sparkling	\$79++	\$99++
Selected Wine Beer Selected Spirits Soft Drinks Juices Still & Sparkling	\$109++	\$129++

Optional:

Customized welcome drink available at \$24++ per guest

Full and extensive wine list is available

Speak to us about an optional live bar! Prices starting from \$139++ per guest





For event enquiries, email us at hello@riviera.sg For more information, visit us at www.riviera.sg

Riviera

#02-06, One Fullerton, 1 Fullerton Road, Singapore 049213 t: +65 6690 7564 | e: hello@riviera.sg

Tuesday to Saturday: 12pm-2.30pm | 6.30pm-11pm Sunday & Monday: Exclusively available for events

Riviera reserves the right to change or amend the packages without prior notice