Riviera

VENUE KIT

The Venue

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.

Our menus are a gourmand's journey of the Mediterranean, as they unite the finest culinary influences from across the region's diverse peninsulas.





Chef Rémy Carmignani

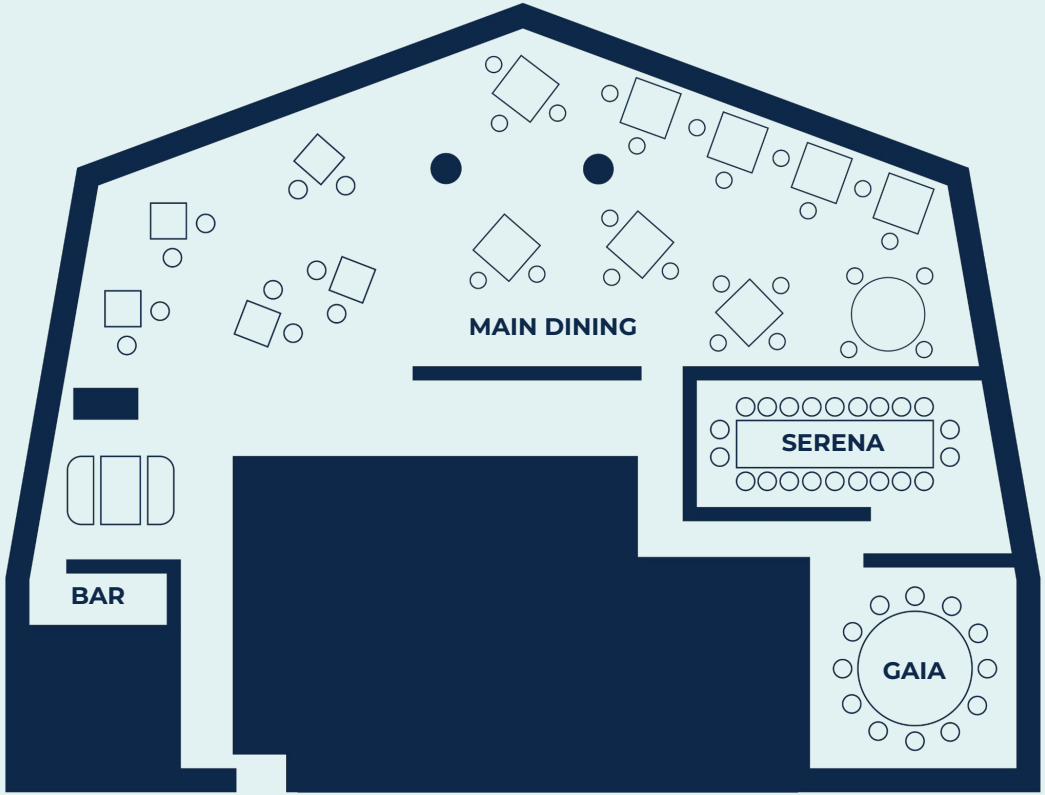
Executive Chef Rémy Carmignani's love for food began in picturesque Montélimar, France. Growing up, he developed a deep appreciation for cuisine from across the Mediterranean from his Southern French grandmothers and Italian grandfathers. This sparks his passion for creating dishes from different cultures.

Today, he brings his wealth of experience to the table, following seven years of working with Chef Guy Savoy in Paris, Singapore, and Doha, where he assisted in upholding three-Michelin star standards. Before making his return to the shores of Singapore in 2020, Chef Rémy worked for five years in the award-winning 5-star palace hotel, La Mamounia, in the heart of the old city of Marrakech, Morocco, during which the hotel received recognition as 'Best Hotel in the World' two years in a row.



Floor Plan

With Riviera's Main Dining and Private Dining Rooms, our venue is flexible and perfectly suited to any occasion. No matter the event, we guarantee that our beautiful surroundings, breathtaking views, delicious food, drinks, and world-class service will make your event one to remember.



Lounge

The welcoming lounge is a perfect space for a relaxed welcome reception and cocktails, before proceeding to the main dining area.



Main Dining Room

Presently able to accommodate up to 80 seated guests in our expansive Main Dining room, with customisable layouts available.

CAPACITY
Up to 80 seated





Private Dining - Serena

Each private room boasts stunning views of the bay and are great locations for intimate gatherings or as a private relaxation room away from the main event in the Main Dining Room.

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.

CAPACITY
Up to 15 seated







About Our Food

CANAPES | 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.

Lunch Menus

3 Course Menu

Amuse-Bouche

Artisanal Burratina
Jamón 100% Ibérico | Cantaloup Melon | Gold Balsamico
***
Daurade Royale Pastilla
Chermoula | Olives | Preserved Lemon & Ratte Potato
Paprika, Lemon & Olive Oil Emulsion
Or
La Volaille de Bresse
Slow-Cooked Chicken Ballotine | Confit Tomato & Artichoke
Chimichurri Sauce
***
Paris-Singapore
Gula Melaka Choux Puff
Kaya Crémeux | Coconut Sorbet | Crème Anglaise

4 Course Menu

Amuse-Bouche

“Opera” Foie Gras
Hazelnut Biscuit | Brioche | Red Fruit Jelly | Vieil Armagnac 1980
***
Cappelletti de Langoustine
Shellfish Bouillabaisse, Lemongrass & Coconut Infused | Butternut
***
Le Saint-Pierre D’Atlantique
Wild Caught John Dory | Slow-Cooked
Asparagus | Orange & tarragon Viennoise | Beurre Blanc
Or
L’Agneau
Roasted AUS Grass-Fed Lamb Loin
Taggiasca Olive | Panisse & Cantabria Anchovies
***
Le Chocolat
Dark Chocolate Almond Sponge cake | Chocolate Cremeux

Chef consultation for bespoke menus available upon request.

Dinner Menus

5 Course Menu

Amuse-Bouche

Wild-Caught New Zealand Langoustine
Cameron Highlands Tomato "Textures"
***
Le Foie Gras du Pays de la Loire
Pan-Seared | House-Made Nougat | Kumquat Confiture
***
Le Saumon Royal
NZ Ora King Salmon | Slow Cooked in Salted Brown Butter
Marc Haeberlin Sauce & Oscietra Caviar
***
El Cerdo Ibérico
Free-Range | Pork Rack 120 Days Acorn-Fed | Binchō-Tan Wood
Home Fries | Grape Must & Mustard Sauce
***
Le Vacherin
Meringue Drops | Light Vanuatu Vanilla Gelato
Red Fruit Confit & Chantilly

6 Course Menu

Amuse-Bouche

Le Homard
Brittany Blue Lobster | Ricotta Di Pecora
Amalfi Lemon & Shellfish Consommé
***
Le Thon Rouge
Bluefin Tuna Chūtoro |Binchō-Tan Wood | Vierge Minute
***
La Saint-Jacques de Plongée
Hand-Dived Hokkaido Grade Scallops | Chawanmushi
***
La Sole
Mediterranean Sole Fish | Basil & Coriander Crust
"Limone e Peperoncino" Beurre Blanc
***
Le Bœuf Wagyu
Wagyu Beef Tenderloin MB 9+
Périgord Winter Black Truffle Sauce & Pomme Purée
***
Les Fraises de Chitose
Chitose Strawberry | Kaffir Lime Panna Cotta
Mint & Pink Peppercorn Granité

Chef consultation for bespoke menus available upon request.


Nikki
Verzo

Terms and Conditions

- Packages are subject to change according to seasons and fresh ingredients.
- All packages are applicable for minimum 35 guests and above.
- Please note that each booking is for a maximum of three hours and all menus must be confirmed 2 weeks in advance.
- Menus must be confirmed in advance.
- Holiday surcharge is applicable.
- Riviera reserves the right to change or amend the packages without prior notice.

Contact Us

For event enquiries, email us at reservations@riviera.sg

For more information, visit us at www.riviera.sg

Riviera

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Tuesday to Saturday: 12pm-2.30pm | 6.30pm-11pm

Sunday & Monday: Exclusively available for events