

Guoco Midtown II Unveils Curated Culinary Experiences in the Beach Road-Bugis District

- *13 diverse dining concepts including four new-to-market brands*
- *Guoco Midtown II extends the Guoco Midtown integrated mixed development from Beach Road to Tan Quee Lan Street*

Singapore, 17 June 2025 – Guoco Midtown, the latest integrated mixed development by GuocoLand, has been shaping a new community in the Beach Road-Bugis district since the completion of its first phase in 2023 – a 30-storey premium Grade A office tower. The most recent addition to the development is the Guoco Midtown II retail podium and the Midtown Modern condominium, situated above it on Tan Quee Lan Street. Strategically located directly above the Bugis MRT interchange station, Guoco Midtown II offers exceptional connectivity and is accessible from all parts of Singapore.

As the final phase of the larger Guoco Midtown mixed development, Guoco Midtown II completes GuocoLand’s vision of a transformative city-centre destination. It elevates the precinct into a lifestyle and business hub, redefining how people live, work, dine and unwind in the city.

With its launch, Guoco Midtown II introduces a vibrant mix of curated dining concepts that further energise the neighbourhood. Its ground-level layout, alfresco dining frontages and open walkways create an inviting and approachable streetscape. Thoughtfully designed as an urban lifestyle node, it encourages walking, exploration and community interaction.

What also sets Guoco Midtown II apart is its distinctive tenant curation, featuring 13 diverse food and beverage brands, four of which are new to the Singapore market. This underscores GuocoLand’s commitment to bringing innovative and unique experiences to the district. The diverse mix of concepts has been selected to appeal to the wide range of audiences in Bugis, including nearby office executives, youths, families, hotel guests and tourists. From exciting new restaurants to well-established brands opening their first outlets in the area, Guoco Midtown II promises a dining scene that complements the dynamic energy of the Bugis precinct.

Ms Valerie Wong, GuocoLand’s Managing Director (Asset Management), said, “With Guoco Midtown II, we set out to create a vibrant dining destination where people can relax and connect over great food from a diverse selection of high-quality F&B brands. The design of our open spaces is centred on comfort and accessibility, with alfresco dining areas that encourage social interaction. This concept not only benefits office workers during lunch hours but also provides a unique space for casual gatherings among friends and family.”

Among the most anticipated openings is *The Plump Frenchman* (#01-20), Zouk Group's first-ever restaurant concept. Led by acclaimed chef Lorenz Hoja, formerly of L'Atelier de Joël Robuchon Singapore, this French-inspired bistro and brasserie serves indulgent French fare and rotisserie classics with robust flavours. *The Plump Frenchman* is also ideal for company gatherings and private events.



The Plump Frenchman

The much raved-about sandwich shop *Korio* (#01-21) is opening its second outlet at Guoco Midtown II, bringing its signature hearty sandwiches and artisanal brioche doughnuts to the area. Known for its bold flavours, *Korio* is committed to delivering an exceptional deli experience that resonates with both new and seasoned food enthusiasts.



Korio

Guoco Midtown II is also proud to feature two regional Chinese dining concepts making their Singapore debut. *Lee & Bai Chinese Buns & Noodle Shop* (李与白) (#01-01), a Chengdu-based brand, offers handmade buns with robust, authentic flavours, including its signature Chengdu braised pork buns. Hailing from Zhejiang, *Pang Pang* (胖哥俩肉蟹煲) (#01-13/14/15/16) is renowned for its indulgent crab pots and other one-pot casseroles, featuring prawns, chicken feet and other meats simmered in an aromatic, spice-laden secret recipe sauce.



Lee & Bai Chinese Buns & Noodle Shop (李与白)



Pang Pang (胖哥俩肉蟹煲)

Meanwhile, Hunan cuisine restaurant *Xiang Ju* (湘聚) (#01-10/11/12) opens its second outlet in Singapore at Guoco Midtown II, offering its highly popular dishes that are fragrant, spicy and true to their regional roots – all prepared with fresh ingredients using time-honoured cooking techniques. Another Asian highlight is *Kong Madam* (#01-02/02), a new Korean restaurant making its Singapore debut. Specialising in fresh tofu-based dishes and grilled meats, it offers a unique take on Korean cuisine.

Closer to home, Guoco Midtown II celebrates the depth of Singapore’s culinary heritage with established names such as *Jew Kit Hainanese Chicken Rice* (#01-08) and *Leong Kee (Klang) Bak Kut Teh* (#01-17/18). Established in 1992, *Jew Kit Hainanese Chicken Rice* is known for its signature steamed chicken, prepared using a proprietary sous vide system in a vacuum-sealed environment. This technique preserves freshness and texture while evoking nostalgic hawker flavours. *Leong Kee (Klang) Bak Kut Teh*, meanwhile, serves hearty Malaysian-style herbal pork rib soup, a product of over 40 years of tradition.



Jew Kit Hainanese Chicken Rice



Leong Kee (Klang) Bak Kut Teh

The Daily Cut (#01-07), known for its wholesome bowls of grains, proteins and greens, will open its first outlet in the Bugis area, catering to health-conscious professionals and casual diners alike in the vicinity.

TAG Espresso (#01-04) serves high-quality coffee made with 100% Arabica beans sourced from renowned growing regions, while *Kopifellas Café* (#01-09) presents a modern take on traditional *kopi*, balancing nostalgia and trendiness in its approach to local beverages. At *Chow Zan Dessert* (#01-19), guests can indulge in an expansive selection of over 80 local, Thai and Western desserts. Meanwhile, *Rive Gauche Patisserie* (#01-05) blends French artistry with Japanese precision, offering handcrafted cakes and pastries that are equal parts elegant and indulgent.



Chow Zan Dessert



Rive Gauche Patisserie

In addition to its diverse dining concepts, Guoco Midtown II will also welcome *cAL (#01-06)*, a modern self-care studio that bridges the gap between beauty and medical treatments with its medically backed formulations and personalised programmes. With this addition, the precinct's lifestyle offering expands beyond F&B to include wellness and personal care.

With its rich blend of new and nostalgic, fast-casual and destination dining, and its open-street design approach, Guoco Midtown II reimagines the city centre dining experience for all.

Guoco Midtown II, with the two towers of luxury condominium Midtown Modern above, is the final component of the larger Guoco Midtown mixed development, which also includes the premium Grade A office tower, a one-of-a-kind Network Hub, the luxury residential development Midtown Bay, as well as several retail clusters on Beach Road.

The selection at Guoco Midtown II offers more laid-back and affordable dining options ideal for social gatherings, complementing the popular dining brands already established at Guoco Midtown, such as artisanal udon bar *Umai*, Sichuan restaurant *So Do Fun*, award-winning *Flutes Restaurant* and the Halal-certified *Summer Folks Café & Steakhouse*, among others.

Additionally, the opening of Guoco Midtown II enhances the walkability of the entire Guoco Midtown development and creates a seamless experience for shopping, dining and culture, highlighted by the recent opening of the Public Art Wall at the underpass linking Beach Road and Tan Quee Lan Street. The Public Art Wall's first exhibition featured renowned Chinese artist Liu Bolin's *Seeing The Invisible*, and it currently features works by four young Singaporean artists as part of the *Undescribed #10* exhibition, curated by non-profit photography arts centre DECK.

Ms Wong said, "The opening of Guoco Midtown II marks the completion of our latest mega integrated mixed development. Since Guoco Tower was completed in 2017, it has transformed Tanjong Pagar, and Guoco Midtown will similarly transform the Beach Road-Bugis district. When Guoco Midtown II is fully opened, patrons will be spoilt for choice with 26 food establishments, including the existing restaurants across the road which have been welcoming guests since last year."

"These new F&B brands enhance the already vibrant and eclectic mix of dining options along Tan Quee Lan Street and Liang Seah Street, further boosting Bugis' position as a dynamic dining enclave catering to everyone – from professionals to families, youths, expatriates and tourists. With the colourful conserved shophouses in the surrounding area, and our public open spaces with lots of greenery and regular events, we hope everyone who visits Guoco Midtown will enjoy our unique vision of placemaking, one that is curated, connected and human-centric," added Ms Wong.

For the Guoco Midtown Directory, please refer to **Annex A**.

For high-resolution pictures, please download them from [here](#).

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About GuocoLand Limited

GuocoLand Limited (“GuocoLand”) and its subsidiaries (“the Group”) is a leading real estate group that is focused on its twin engines of growth in Property Investment and Property Development. It develops, invests in and manages a portfolio of quality commercial and mixed-use assets providing stable, recurring rental income with potential for capital appreciation. The Group has a strong track record in creating distinctive integrated mixed-use developments and premium residential properties that uplift and transform their local neighbourhoods.

The Group’s investment properties – the total value of which stood at S\$6.58 billion as at 31 December 2024 – are located across its key markets of Singapore, China and Malaysia, such as Guoco Tower and Guoco Midtown in Singapore, Guoco Changfeng City in Shanghai, and Damansara City in Kuala Lumpur. Iconic residential projects of the Group include Wallich Residence, Martin Modern, Meyer Mansion, Midtown Modern, Midtown Bay, Lentor Modern and Lentor Mansion.

The Group’s end-to-end capabilities span across the real estate value chain, from planning and design, property investment, property development, and property management to asset management.

GuocoLand is listed on the Mainboard of the Singapore Exchange. The parent company of GuocoLand is Guoco Group Limited, a company listed on the Main Board of The Stock Exchange of Hong Kong Limited. Both GuocoLand and Guoco Group Limited are members of Hong Leong Group in Malaysia.

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ANNEX A – GUOCO MIDTOWN DIRECTORY

GUOCO MIDTOWN II (TAN QUEE LAN STREET) (*denotes outlets not open as of 17 June 2025)

Unit No.	Brand	Concept
#01-01	Lee & Bai (李与白)	New-to-market, specialises in handmade steamed buns with bold flavours from Chengdu.
#01-02/03	Kong Madam*	New-to-market, Korean casual dining featuring fresh tofu dishes and grilled meats.
#01-04	TAG Espresso	Specialty coffee made from premium Arabica beans.
#01-05	Rive Gauche Patisserie	Elegant cakes and pastries, handcrafted with Japanese precision and French flair.
#01-06	cAL*	Unlimited self-care memberships with award-winning, medically backed treatments.
#01-07	The Daily Cut	First outlet in the Bugis area, salad and grain bowls.

#01-08	Jew Kit Hainanese Chicken Rice	Sous-vide steamed chicken with heritage roots dating back to 1992.
#01-09	Kopifellas Café	Trendy take on traditional kopi culture, homegrown Singapore brand.
#01-10/11/12	Xiang Ju (湘聚)	Authentic Hunan cuisine, crafted with traditional techniques.
#01-13/14/15/16	Pang Pang (胖哥俩肉蟹煲)*	New-to-market from Zhejiang, renowned for one-pot crab casseroles.
#01-17/18	Leong Kee (Klang) Bak Kut Teh*	Malaysian-style herbal pork rib soup.
#01-19	Chow Zan Dessert	Over 80 traditional and fusion desserts.
#01-20	The Plump Frenchman	New-to-market by Zouk Group, French-inspired bistro and brasserie.
#01-21	Korio	Cult-favourite NYC sandwiches and brioche donuts by Zouk Group.

GUOCO MIDTOWN (BEACH ROAD)

Unit No.	Brand	Concept
#01-01	So Do Fun (蜀都丰)	First outlet in Singapore serving authentic Sichuan dishes, including <i>boiled fish</i> .
#01-02	Flutes Restaurant	Award-winning Modern European fine dining.
#01-03	Setsuri Ishinomaki	Multi-faceted Japanese restaurant combining teppanyaki and sashimi under one roof.
#01-04	MASHI NO MASHI	Singapore's first 100% wagyu ramen restaurant.
#01-05	UMAI	Artisanal udon bar, handcrafted noodles from various Japanese prefectures.
#01-06	Summer Folks Cafe & Steakhouse	Halal-certified brunch by day and premium steaks by night.
#01-07	The Telegraph by Olivia & Co.	All-day Western dining and cocktails.
#01-08	Dal.Komm PlayGround	Korean-inspired café and bar.
#01-09	Mirai Robatayaki & Sushi Restaurant	Specialising in traditional style robatayaki grill, fresh sushi and seasonal produce.
#01-15	British Indian Curry Hut	Authentic Indian food.
#01-16	Good Day Cafe	Aromatic kopi, toast and beloved local favourites.
#01-11/12, #02-11/15	Café Carrera by Baker & Cook (Porsche Studio Singapore)	Premium Arabica coffee and artisanal bakes.
#01-11 (Network Hub)	Workspace Grains + Cafe by Cedele	Specialises in coffee and grain bowls inspired by Middle Eastern and Asian flavours.