

willow × BOTANICA
绿茵亭

TWELVE YEARS APART REUNITED AT THE TABLE

Chef Nicolas Tam
Willow, Singapore



Chef Stephen Hsu
Capella at Galaxy Macau

2014

Trilogy in One

Foie Gras - Salmon - Blue Lobster

NV Crémant de Bourgogne, Charles de Fère, France

2017

Memories of Fifty-two Points

Kegani Crab - Dashi - Tofu Puree - Sansho Pepper

Narai β (Beta) Batch No. 5 - Suginomori Brewery, Nakano, Japan

2020

Standing Thirty

Ziti Pasta - Sakura Ebi - Singaporean Bouillabaisse

Conservatory Sour

2022

Fifty Fifty Destiny

Frog Legs - Golden Garlic - Fermented Bean

2021 Weingut Keller 'Limestone' Riesling Kabinett, Rheinhessen, Germany

2025

Three Legacies

Aged Wagyu Tenderloin - Black Pepper Bun - Taiwanese Braised Beef Broth

2021 Jim Barry, The McRae Wood Shiraz, Clare Valley, Australia

2026

Two Hearts

Muah Chee - Sesame & Vanilla - Rum Raisins & Coriander

2021 Klein Constantia Vin de Constance, Constantia, South Africa

11-12 SEP 2026



Chef Stephen Hsu

Leading the culinary vision at Botanica, Capella at Galaxy Macau. Chef Stephen Hsu combines strong foundation in classical French cuisine with influences drawn from his international gastronomic journey. Known for his innovative approach and meticulous attention to detail, he crafts dishes that balance sophistication, flavor, and artistry.

Chef Nicolas Tam

Founder of the acclaimed Singapore restaurant Willow, Chef Nicolas Tam is known for his elegant blend of French technique and Japanese sensibility. His dedication to pure, flavor-driven cuisine has earned Willow a MICHELIN Star for four consecutive years.