

ARAYA |



Forbes
THE COOLEST
RESTAURANTS FOR 2026

STRAITSTIMES
THE BEST NEW
FINE-DINING RESTAURANT





A personal culinary odyssey where
Chilean heritage meets Japanese precision.

Brought to life in Singapore at the world's
only MICHELIN-starred Chilean restaurant.

ARAYA reflects the soulful journeys of Chefs Francisco Araya and Fernanda Guerrero through Chile, Japan and beyond. Here, South American and Japanese ingredients come together with exceptional technique and heartfelt hospitality, guided by deep respect for provenance, seasonality and the stories behind each flavour.



Awards & Recognition

Within eight months of opening, ARAYA was awarded its first MICHELIN Star — becoming the world's first Chilean restaurant to receive this distinction. More than an accolade, it was a deeply emotional milestone: a recognition of the passion, precision, and personal storytelling woven into everything we do.

Since then, ARAYA has been honoured with a growing collection of international recognition, each award marking a defining chapter in our continuing story.

- Forbes' The Coolest Restaurants for 2026
- One MICHELIN Star (2024, 2025)
- The Best Chef Awards – One Knife (2025)
- MICHELIN Guide Sommelier Award (2024)
- Straits Times' The Best New Fine-Dining Restaurant (2023)



Chef Francisco Araya

Francisco honed his craft in some of the world's most influential kitchens, including Mugaritz, Boragó and the legendary elBulli. At just 29, he earned his first MICHELIN star with the opening of 81 Restaurant in Tokyo.

ARAYA marks the realisation of a long-held dream — a space where heritage, experience and creative vision converge in their purest form. A celebration of Chilean identity that has remained close to his heart throughout his years abroad.



Chef Fernanda Guerrero

Fernanda brings warmth and personality to pastry, crafting breads and desserts that evoke a deep sense of place and memory. She began in her family's restaurant in Chile, before refining her craft at acclaimed kitchens including Alegre and NAPA Wine Bar & Kitchen — formative experiences that helped shape her thoughtful and expressive style.

At ARAYA, her creations speak softly yet powerfully, rooted in tradition, elevated with technique, and always guided by heart.



The Restaurant

ARAYA's sweeping main dining hall transports guests to the dramatic landscapes of Chile, expressed through striking ombré tones. Designed by Emma Maxwell and inspired by Chilean geography, the space deepens the storytelling and atmosphere of the dining experience.

An intimate 16-seat rose-quartz counter draws diners closer to the chefs and their craft, offering a rare glimpse into the ingredients, ideas and influences behind ARAYA's distinct dishes.

Patagonia Private Dining Room

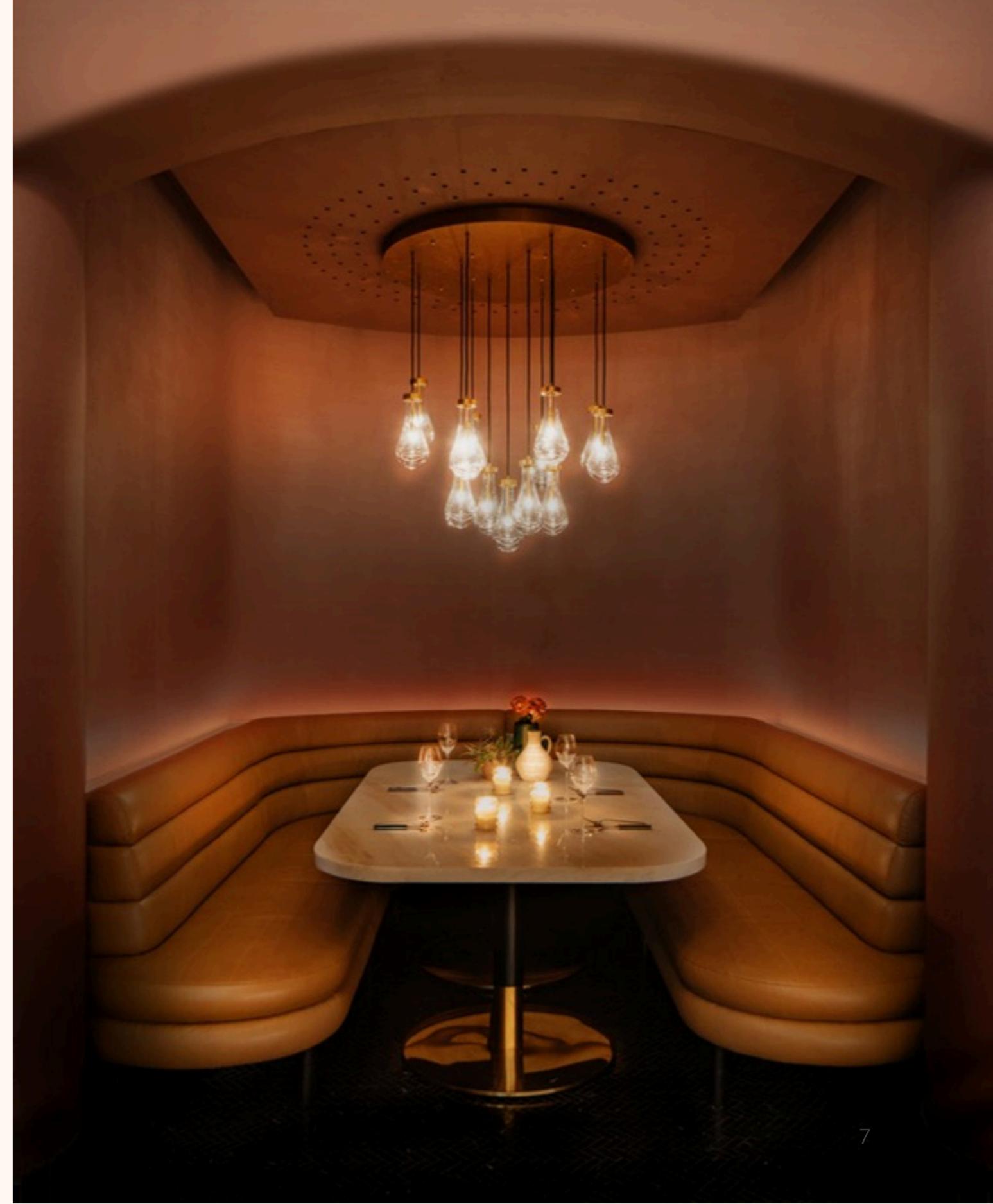
With its breathtaking hand-painted mural of the Andes, this private room is truly reimagined. A solid quartzite table anchors the space, while overhead, a delicate porcelain light fixture floats like drifting clouds, draping the room in a seductive glow.

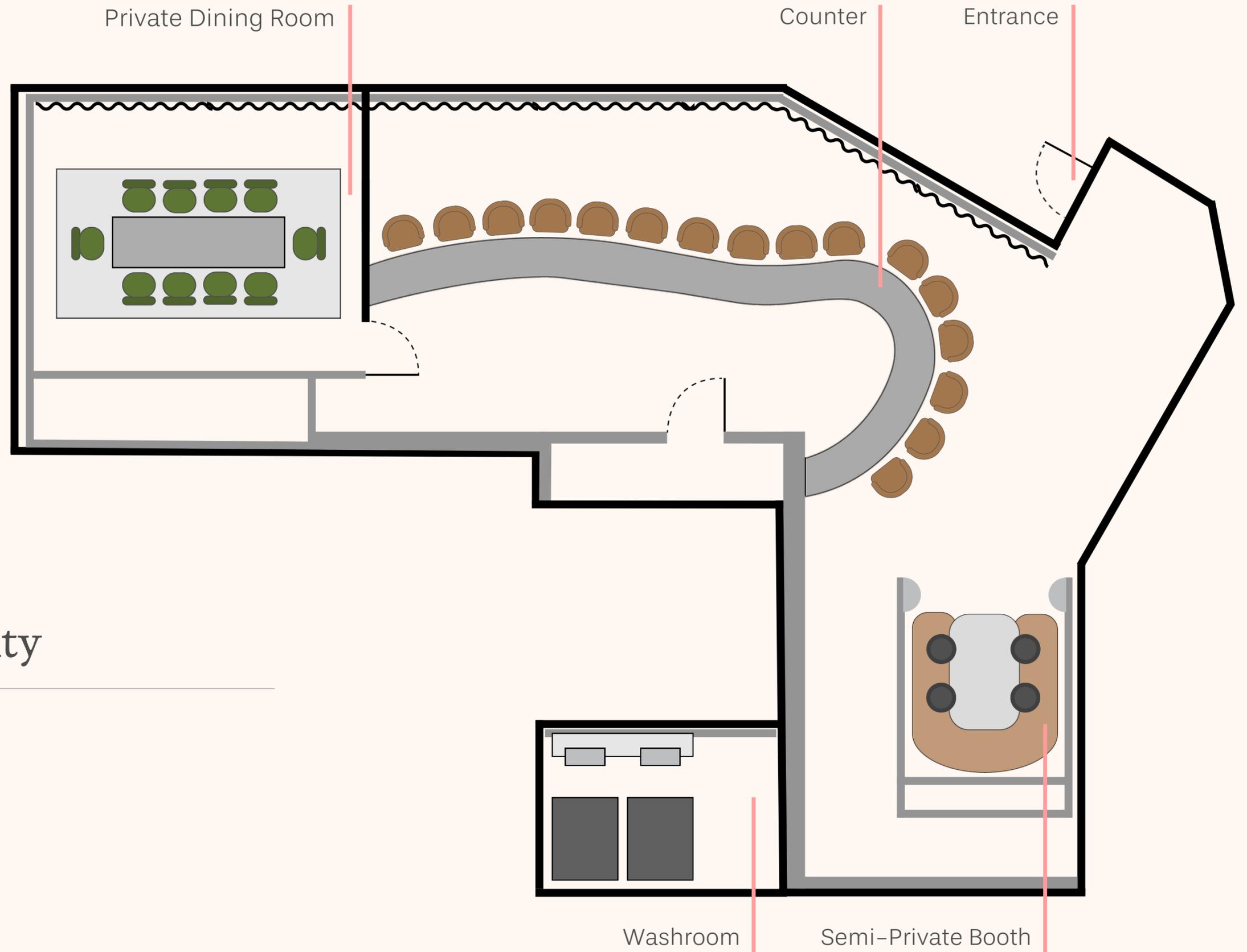
The perfect setting to enjoy the ARAYA experience in blissful privacy.



Semi-Private Booth

A circular table tucked away near the entrance of ARAYA, the semi-private seating offers a touch of seclusion while remaining close to the action. Still within view of the glowing rose quartz counter and the main dining hall, the booth is ideal for personal or business conversations that require a little more privacy.





Venue Layout & Capacity

Private Dining Room: 10 persons

Counter Seating: 16 persons

Semi-Private Booth: 4 persons

Total Seating Capacity: 30 persons

Opening Hours

LUNCH

Tuesday to Saturday

12pm to 3pm (Last order at 1pm)

DINNER

Monday to Saturday

5:30pm to 11pm (Last order at 9pm)

Closed on Sunday

Payment Terms

A 50% advance payment is required upon confirmation of the booking. The remaining balance is payable on the day of the event.

Corkage Policy

We are pleased to extend a 1-for-1 on the first two 750ml bottles of wine selected from our list.

From the third bottle onwards, corkage is applicable at \$150⁺⁺ per bottle.

For spirits (750ml) and magnum bottles, corkage is applicable at \$200⁺⁺ per bottle.

Sample Menu

We can accommodate dietary restrictions and adjust our menus to reflect your preferences. At ARAYA, we are dedicated to working closely with you to craft a menu tailored to your occasion.



COSTA

368 / person

SNACKS

AMA EBI
Tomato meringue

YERBA MATE & CEDRON
Fermented tea

CORN FLAN
Choclitos

LA PANERA / BREAD

MARRAQUETA
Classic Chilean bread

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori-Wagyu roll

Served with merkén chilli butter and cochayuyo seaweed butter



ENTRADAS / STARTERS

CEVICHE RAINBOW
Hokkaido scallops, oca, daikon,
leche de tigre, avocado sorbet

CORAL
Mashua, quinoa, huacatay salsa,
pickled seaweed

FOIE GRAS
Smoked eel, Ibérico,
yuzu dashi

PRINCIPALES / MAINS

MOQUECA
Rockfish, aceite de dende,
kiwicha

CHANCHO EN PIEDRA
Peach gazpacho, cucumber,
parsley soil

EMPANADA
Wagyu beef,
pebre

AGED ECUADORIAN CACAO
Roasted Bresse pigeon croquette,
umeboshi plum chutney

or

PICAÑA +28
Grilled Wagyu beef rump cap,
cochayuyo chimichurri



POSTRES / DESSERTS

PERA
Pear, vanilla, verbena,
citrus

LUCUMA
Andean fruit, rum espuma,
caramelised apple & pecans

CHOCOLATE TROLLEY
Single-origin
house-made chocolates

Prices are subject to 10% service charge and 9% government tax

ANDES

298 / person

SNACKS

AMA EBI
Tomato meringue

YERBA MATE & CEDRON
Fermented tea

CORN FLAN
Choclitos

LA PANERA / BREAD

MARRAQUETA
Classic Chilean bread

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori-Wagyu roll

Served with merkén chilli butter and cochayuyo seaweed butter



ENTRADAS / STARTERS

CEVICHE RAINBOW
Hokkaido scallops, oca, daikon,
leche de tigre, avocado sorbet

CORAL
Mashua, quinoa, huacatay salsa,
pickled seaweed

PRINCIPALES / MAINS

MOQUECA
Rockfish, aceite de dende,
kiwicha

CHANCHO EN PIEDRA
Peach gazpacho, cucumber,
parsley soil

EMPANADA
Wagyu beef,
pebre

PICAÑA
Grilled Wagyu beef rump cap,
cochayuyo chimichurri

or

AGED ECUADORIAN CACAO +48
Roasted Bresse pigeon croquette,
umeboshi plum chutney



POSTRES / DESSERTS

PERA
Pear, vanilla, verbena,
citrus

ANTÁRTICA
Goat's milk, snow, cinnamon anglaise,
Patagonia berries, dulce de leche

CHOCOLATE TROLLEY
Single-origin
house-made chocolates

Prices are subject to 10% service charge and 9% government tax

Beverage Menu

Elevate your dining experience at ARAYA with our customised beverage offerings.

At ARAYA, we take pride in our flexibility to tailor packages to guests' specific requirements, ensuring a personalised touch for every dining occasion.

Our commitment to delivering a unique and memorable experience extends to crafting the ideal beverage package to complement the flavours of our authentic cuisine.

[Click to view Beverage Menu](#)



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