MEDIA ALERT
For Immediate Release

A Gust of Snow Sweeps into Thanying for Two Nights of Culinary Discovery

Chef Gust and Chef Snow bring together royal Thai traditions and imaginative contemporary cooking in a four-hands menu of signature dishes and collaborative creations, available exclusively on 27 and 28 November 2026.



Image Credit: Thanying

Singapore, 26 October 2026 – Thanying at Amara Singapore welcomes Chef Chia Wee Loon, also known as Chef Snow, of private dining concept Snowcology for ***A Gust of Snow***, a two-night four-hands dinner on **27 and 28 November 2026**. Together with Thanying Head Chef Tamawat Itthipornwithool (Chef Gust), Chef Snow will present a specially curated menu featuring each chef's signature dishes alongside new collaborative creations crafted exclusively for the occasion.

A playful nod to the chefs' names, *A Gust of Snow* pairs the refined flavours of royal Thai cuisine with Snowcology's imaginative approach to cooking and plating. Diners can savour individual highlights, including Chef Snow's signature Aged Irish Duck and Chef Gust's Fried Stuffed Yam, while discovering how their styles come together in dishes conceived and crafted by both Chefs.

Two Culinary Journeys, One Shared Menu

A destination for royal Thai cuisine since 1988, Thanying brings nearly four decades of heritage to this collaboration. Chef Gust builds on that legacy with the meticulous preparation, balanced flavours and attention to detail that define court-style cooking, alongside a contemporary approach to presentation.

Originally from Bangkok and a graduate in Food Science and Nutrition, Chef Gust began his culinary career at 16 at Dusit Thani Bangkok. His career later took him to Boracay in the Philippines before he joined Thanying in Singapore, rising from Assistant Head Chef to Head Chef. His refreshed menu at Thanying reflects his commitment to preserving the restaurant's traditions while giving diners new reasons to return.

Chef Snow's journey to the kitchen followed an entirely different path. Inspired by an Eleven Madison Park cookbook, he spent more than a decade exploring cooking techniques and developing his own plating style while working in the marine industry. He moved into private cheffing full-time in 2023 and through Snowcology, creates dining experiences built around ideas, flavours and visual storytelling. He is also the in-house chef at Miele Singapore.

For *A Gust of Snow*, the Chefs bring these different experiences into the same kitchen, exchanging ideas on ingredients, techniques and presentation to create dishes that draw on both their strengths and creativity. The menu offers diners two ways to discover the chefs' cooking: through the dishes that express their individual styles, and through original creations developed together for these two evenings.

"Every dish at Thanying is crafted with patience, precision and deep respect for heritage. My culinary journey began with the discipline of royal Thai cooking, and that foundation continues to guide how I approach each dish. Working with Chef Chia gives us the opportunity to bring two different perspectives into the kitchen while staying true to the care and thought behind every plate. I'm excited to see how his imaginative style meets the balance and depth of Thai flavours, and to share that exchange with diners through this special menu," **said Chef Gust.**

"My approach to cooking has always been about exploring ideas, techniques and presentation to create dishes with a story behind them. For this collaboration, I wanted to bring that curiosity into the kitchen while drawing on Chef Gust's experience in royal Thai cuisine. We have each contributed our own ideas to the menu and developed some dishes together. I hope diners enjoy the creativity, craft and sense of discovery we have put into this special collaboration," **said Chef Snow.**

Available for two nights only, *A Gust of Snow* offers a fresh reason to visit Thanying, an opportunity to enjoy each chef's distinctive cooking and taste what happens when they create together.

A Gust of Snow: Thanying × Snowcology Four-Hands Dinner

Dates: 27 and 28 November 2026
Time: 2 Seatings per evening; 6.30pm and 7.30pm
Price: S$168++ per person
Venue: Thanying, Level 2, Amara Singapore, 165 Tanjong Pagar Road, Singapore 088539
Reservations: +65 6222 4688 or visit thanyingrestaurants.com

Explore the menu and high-resolution images here.

For media enquiries and interviews, please contact:

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About Thanying Restaurant

Thanying has been a cornerstone of fine Thai dining in Singapore since 1988. Located within Amara Singapore, it is renowned for delivering an authentic culinary experience rooted in royal Thai traditions and elevated with modern sophistication. Every dish is crafted with precision and artistry, honouring time-honoured recipes while ensuring a dining experience that is both elegant and unforgettable.