

iruden

*Iru Den, a hidden culinary gem helmed by Singaporean Chef Javier Jow,
Celebrates Taiwan's rich agricultural diversity through a cuisine that
highlights Taiwanese produce and flavours,
Crafted with Japanese-European culinary approaches.*

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Venue Space



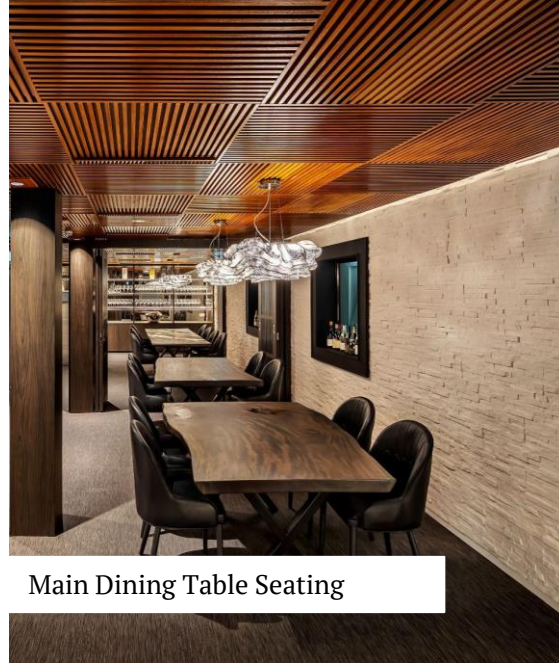
Walkway to Iru Den



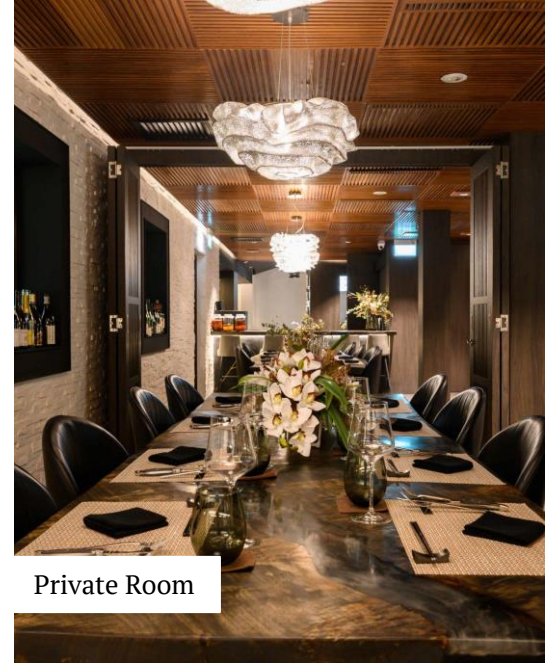
Venue Space



Counter Seating



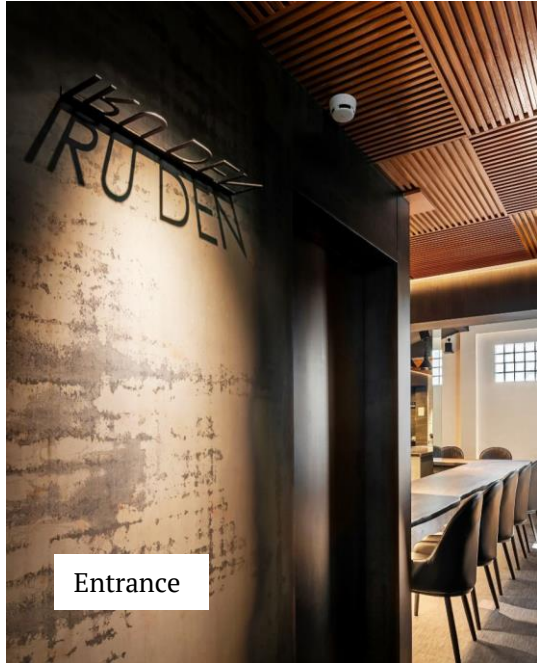
Main Dining Table Seating



Private Room



Venue Rental

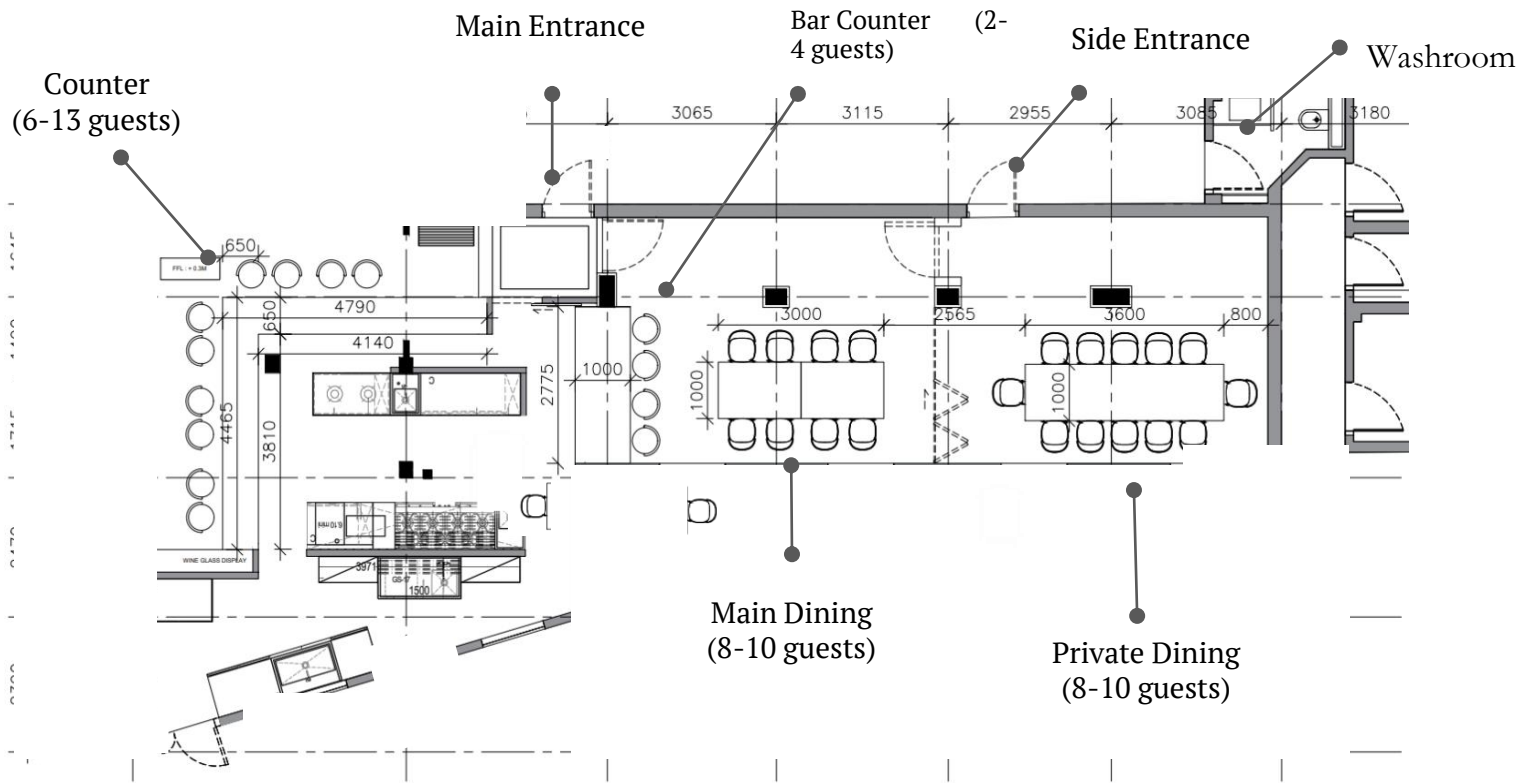


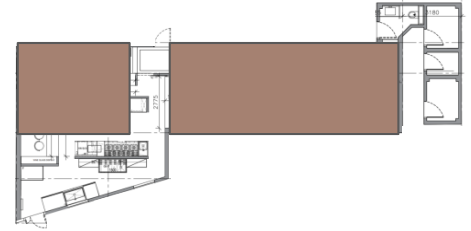
Minimum Spend

	Counter	Private Room	Main Dining Room + Private Room (Combined)	Entire Space
Capacity	6 - 12 guests	8 - 10 guests	10-20 guests	35 guests
Lunch	\$1,500	\$2,000	\$3,000	\$4,500
Dinner (Mon - Thur)	\$4,000	\$3,000	\$4,500	\$6,500
Dinner (Fri - Sun)	\$4,000	\$3,000	\$4,500	\$10,000



Floorplan





MAXIMUM CAPACITY:
35 (Seated)

IRU DEN SIGNATURE

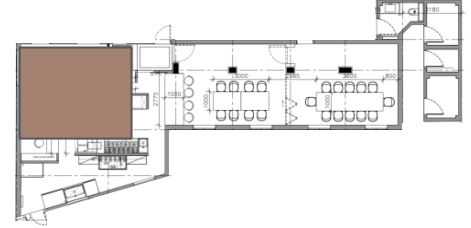
Welcome to our spacious and versatile dining area, which offers ample space for you to gather and celebrate. With an ambiance that combines modern elegance and a warm, inviting atmosphere, the Iru Den Signature offers the ideal setting for a wide range of events. Relax and savour each moment with your guests, while our dedicated team brings you an outstanding dining experience specially tailored to your needs.

CUSTOMISABLE MENUS

Lunch Menu, Dinner Menu.



MAXIMUM CAPACITY:
12 -13(Seated)



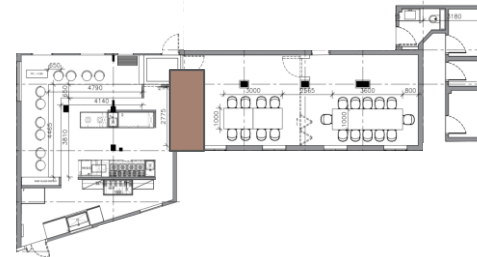
COUNTER SEATS

This exclusive space offers you an unparalleled dining experience. Watch our skilled chefs in action as they prepare exquisite dishes right before your eyes. Each course tells a story through flavours and presentations thoughtfully designed to delight your palate. Whether you're seeking an unforgettable gathering or an extraordinary celebration, this intimate setting promises a memorable experience that's truly one-of-a-kind.





MAXIMUM CAPACITY:
2-4 (Seated)

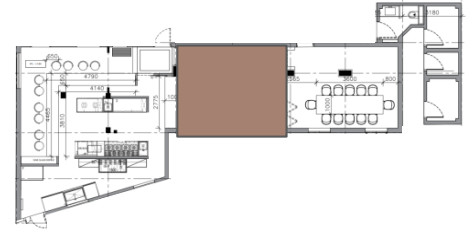


BAR COUNTER SEATS

This exclusive space offers you an unparalleled dining experience. Watch our skilled chefs in action as they prepare exquisite dishes right before your eyes. Each course tells a story through flavours and presentations thoughtfully designed to delight your palate. Whether you're seeking an unforgettable gathering or an extraordinary celebration, this intimate setting promises a memorable experience that's truly one-of-a-kind.



MAXIMUM CAPACITY:
8 -10 (Seated)

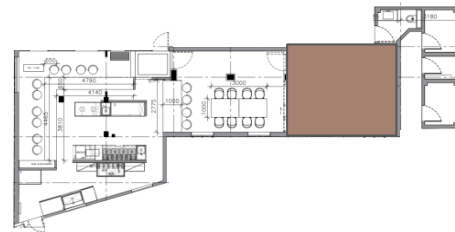


MAIN DINING AREA

Perfect for intimate gatherings or lively celebrations alike, this elegant space is where culinary delights and warm ambiance converge. Enjoy a curated menu featuring a medley of flavours, carefully crafted by our talented chefs using the finest ingredients. No matter the occasion, our attentive staff will ensure your dining experience is nothing short of exceptional, from start to finish.



MAXIMUM CAPACITY:
8-10 (Seated)



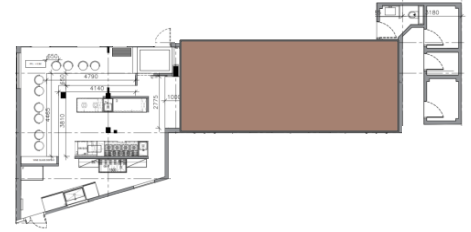
PRIVATE DINING ROOM

Experience exclusivity and privacy in our Private Dining Room. Designed for intimate gatherings, the inviting ambiance is tailored to create lasting memories with your closest friends, family or colleagues. Our dedicated staff will attend to every detail to ensure a smooth and personalised dining experience. Whether you're celebrating a special occasion, a business affair, or a cosy get-together, this private space provides the perfect setting for spending quality time with your valued guests.





MAXIMUM CAPACITY:
16-20 (Seated)



MAIN DINING TABLE + PRIVATE ROOM AREA

Perfect for intimate gatherings or lively celebrations alike, this elegant space is where culinary delights and warm ambiance converge. Enjoy a curated menu featuring a medley of flavours, carefully crafted by our talented chefs using the finest ingredients. No matter the occasion, our attentive staff will ensure your dining experience is nothing short of exceptional, from start to finish.





F&B Packages



Lunch Menu

Lunch | \$128++ per guest

SNACKS

RED SEA BREAM

Sea Bream, Pickled Cucumber, Tomato, Cucumber Sauce

CIABATTA

Cai Pu, Brown Butter

CHAWANMUSHI

Mapo, Jinmén Cabbage

SOMEN

Taichung Mee Sua, Seasonal & Prickly Ash or

SEASONAL CLAYPOT RICE

“Taro Rice”
(Available as additional course +\$38)

BEEF

Short Rib, Pickle Chili Miso & Maqaw or

AYU(+\$16)

Sweet Fish, Fermented Bean Sauce & Bell Pepper

MUAH CHEE

Black Sesame, Soy & Cashew Nut

Menu is not fixed, dishes are seasonal
and menu can be customization.

Beverage Pairing (3 glasses - \$68)

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Degustation Menu

Dinner | \$158++ per guest



SNACKS

UFO - Oyster, San Dan Gui & Sweet Spicy Sauce

PLUM SWEET POTATO - Sweet Potato Fries, Sour Plum & Egg Yolk

RED SEA BREAM

Sea Bream, Pickled Cucumber, Tomato, Cucumber Sauce

CIABATTA

Cai Pu, Brown Butter

SOMEN (+\$32)

Taichung Mee Sua, Seasonal & Prickly Ash

BEEF

Short Rib, Pickle Chili Miso & Maqaw

SEASONAL CLAYPOT RICE

“Taro Rice”

BLACK SUGAR

Gula Jawa, Banana & Boba

Menu is not fixed, dishes are seasonal
and menu can be customized.

Beverage Pairing

3 glasses - \$68 | 6 glasses - \$128

3 Glass Cocktail - \$58

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Chef's Experience Menu

Dinner | \$218++ per guest

SNACKS

STAR FRUIT - Soy Marinated, Pickled Star Fruit

UFO - Oyster, San Dan Gui & Sweet Sour Sauce

PLUM SWEET POTATO - Sweet Potato Fries, Sour Plum & Egg Yolk

RED SEA BREAM

Sea Bream, Pickled Cucumber, Tomato, Cucumber Sauce

CIABATTA

Cai Pu, Brown Butter

SOMEN

Taichung Mee Sua, Seasonal & Prickly Ash

CARABINERO

Red Prawn, Fermented Bean Sauce & Prawn Head Sauce

FOURFINGER THREADFIN

TW Bonito Broth, Mala Beancurd & 原住民 Pickled Bamboo shoots or Wagyu Striploin, Pickle Chili Miso & Maqaw

A4 WAGYU(+\$38)

SEASONAL CLAYPOT RICE

"Taro Rice"

LU ROU FAN CLAYPOT

or Five Spice Pork Belly, "Taro Rice"

BLACK SUGAR

Gula Jawa, Banana & Boba

Beverage Pairing

3 glasses - \$68 | 6 glasses - \$128

3 Glass Cocktail - \$58

FINANCIER

White Miso

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Menu is not fixed, dishes are seasonal and menu can be customized.



Dining Policies.

Corkage Policy

Our usual corkage fee is \$80 per bottle or 1-for-1 corkage for 720ml wine/sake. However, every Tuesday and Wednesday for every 2 person dining in, enjoy our 1btl 750ml corkage free for wine and sake. Only applicable to reservations for 2-10 people. Promotion is not valid during festive seasons and special occasions.

Cancellations

Any no-shows or cancellations done within 2 weeks the 50% of menu price will be charged.
Any no-shows or cancellations done within 72 hours, the full menu price will be charged.
Rescheduling of reservations can only be done more than 2 weeks in advance.

Dress Code

At Iru Den, we believe in creating a welcoming and inclusive atmosphere for all our guests.
As such, we do not have a strict dress code.
We encourage you to dress comfortably and in a way that makes you feel confident.



A hand is holding a black card over a dining table. The table is set with a woven placemat, silverware (fork, knife, spoon), and several glasses. The background is softly blurred, showing more of the table and other glasses. The lighting is warm and natural, suggesting an indoor setting with large windows.

Tailored For You

Entrust our dedicated team to guide you through every step, from conceptualisation to execution, as we craft a bespoke event tailored to your vision. Whether it's an intimate gathering or a grand celebration, we'll ensure exceptional cuisine, impeccable service and a warm ambiance that will leave a lasting impression.

- Product Launch
- Corporate Party / Lunch / Dinner
- Solemnisation Party / Lunch / Dinner
- Wine Masterclass
- Food & Wine Pairing Workshops



Get In Touch



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