

An artistic painting featuring a brown pig and a piglet in a green landscape. The pig is standing and looking upwards, while the piglet is lying down in the foreground. The background shows a stone wall with arched openings and a dark, textured sky. The overall style is painterly and expressive.

DEHESA

ENHANCING PRIVATE DINING AFFAIRS
WITH THE UNIQUE DEHESA ATTITUDE

“Ahead of the game. Unlike most Spanish restaurants here in Singapore, Dehesa’s main focus is on nose to tail eating. Chef Patruno’s love for alternative cuts came from his time as Head Chef at Quo Vadis in London and has stuck with him through the years until he finally had the chance to open his own establishment.”

– Business Times –

“Dehesa embraces an elegant, exquisite style of dining. The main dining hall has a layout of a lounge with high tables and chairs surrounding an open-concept kitchen, of which diners can catch Chef JP’s culinary skills put into action.”

– Seth Lui, Lifestyle Blogger –

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An “offally” good, gastronomic adventure for some; an alternative dining experience for others. Step into Dehesa and you’ll feel the vibe that defines this unpretentious 50-seater restaurant as an unabashed and unashamedly brazen experience, far from the expected norms and keeping diners on the edge of their seat.

Housed in a heritage shophouse that was once part of Singapore’s historic bustling trading precinct, the restaurant is located on North Canal Road, extending the buzzing dining and entertainment hub of Hong Kong Street. It is laid back and welcoming in feel, a place where diners can not only expect complete nose to tail eating, but an original and personalised experience, making it the ideal and unique venue for intimate private events.

Dehesa (which in Spanish means “grasslands”—home of the Iberico pig) is an escape from the ordinary, with its commitment to whole animal usage (alternative cuts, offal and not forgetting the well-loved classic cuts) to create distinctive, made-from-scratch and robustly flavoured delicacies. At the helm of this innovative venture is **Chef-Owner Jean-Philippe Patruno** (affectionately known as JP), whom highly skilled and proficient in the culinary art of preparing and cooking alternative cuts, unleashes a unique repertoire of food and service that is at once unexpected and welcome with unadulterated glee.

“The restaurant is unabashed on making food that excites: leave your conventional dining experience at the door... Such brazen and individualistic cooking can only come from a chef like Jean-Philippe Patruno.”

– eatbook.sg –



The sumptuous menu waves goodbye to convention, with Dehesa’s signature platter of cold meats featuring delights such as pig’s head, scratchings and fifi paté, as well as milk-fed lamb sweetbreads and Iberico jowl—all set to be certified favourites. But while the restaurant does beckon one and all to come dine

with the alternative cuts, diners can also savour a range of JP’s classic dishes, including suckling pig membrillo, salt-crusted sea bream and octopus lardo ratte, which are already a talking point. Specially crafted exclusive menus can also be curated by JP himself to suit private events and special occasions.



Whether it is an intimate party or a corporate get-together, Dehesa offers three unique spaces to suit the occasion whilst JP's menu recommendations ensure a memorable gastronomic occasion. The Private Dining room is ideal for entertaining clients, friends or family in an intimate setting, with seating for up to eight people. The distinctive Dehesa Chef's Table (for up to 15 people) promises a truly

one-of-a-kind experience, which begins with the restaurant's signature cocktail (the Tuxedo or Adonis) and is a culinary journey highlighted by JP's personal touch and delectable creations. The alfresco Terazza (up to 12 people) is ideal for drinks gatherings to enjoy the nose to tail experience amid the Singapore outdoor ambiance.



“Dehesa—opened by Chef Jean-Philippe Patrino—a brand new nose-to-tail Spanish place that will blow your mind...seems dedicated to support local industries and you cannot help but respect that. I had such a wonderfully delicious time.”

– The New Paper –



From Top, clockwise:
A Cozy Booth at
Dehesa / The Al Fresco
Terrazza / Private
Dining room / Chef's
Table and Intimate,
Communal Style
Dining.





“Chef Jean Philippe Patruno shows that he has not lost his touch....Dehesa may be trying to distinguish itself with its nose-to-tail dining concept. But what will draw customers back, is the solid cooking.”

– Wong Ah Yoke, The Straits Times –



Dehesa is located at
12 North Canal Road
Singapore 048825

It is open
Monday to Friday for lunch from 11.30AM to 2.30PM; and
Monday to Saturday for dinner from 5.30PM until late.

Private dining seating is available via bookings on
6221 7790 or at reservations@dehesa.com.sg.

For more information on the restaurant or to arrange
an interview with JP, contact **Rachel Chan** at
rachel@heatbranding.com / **96185320**.



Facebook Rating

“Wonderful atmosphere with friendly Chef cooking for you. Everything I ordered was delicious. I recommend the pork belly, lala and tortilla with a chilled glass of sherry. Sitting at the counter is an experience that can’t be beaten.”

- Kenneth Wong Soong Khum -

“So much awesome! Great food, friendly chef-owner, fantastic service. We enjoyed every plate and will definitely be back for more!”

- Travis Wong -