



Confinement
同样精选的食材，创新可口的美味
THE FUSION WAY
Meals



 天味佳肴
TIAN WEI
SIGNATURE



THE FUSION WAY



Our head chef, Chef Eugene has created over 40 types of soup along with a combination of traditional and fusion confinement meals inspired by Japanese and Mediterranean cuisines after participating in various competitions such as Chef Apprentice on Channel 8, Tabasco Hot Chef Challenge, MLA Black Box Challenge, and FHA Challenge.

Most new mothers find that preparing their own confinement meals will require a lot of effort and time contributions especially when you are still recovering from your delivery and pregnancy.

Hence, we provide a mixture of fusion and traditional, breastfeeding-friendly confinement food delivery service to reduce the hassle and ensure that modern and balanced confinement meals can be delivered to all mothers.

Our customer service officers will be available 7 days a week to serve and tend to your needs in regards to our confinement meal delivery service.



As featured on



Eugene

Eugene Tan

Executive Chef of Tian Wei Signature





FUSION CONFINEMENT CUISINE

Serving a combination of Chinese - Japanese and Chinese - Mediterranean cuisines, we aim to provide a variety of confinement meals to new mothers while also preserving the essence and health benefits of our ingredients.

TRADITIONAL CONFINEMENT CUISINE & HERBAL SOUP

We include ingredients like ginger and red dates in our dishes to expel 'wind' from the new mother's body and also replenish the nutrients lost from delivery. We have over 40 types of soups to accelerate the recovery process of mothers.



BREASTFEEDING FRIENDLY MENU



We help mothers to increase their breast milk by providing them with a balanced diet and incorporating various milk-boosting ingredients such as green papaya, salmon and brown rice into our meals.

View our package: <https://www.tianweisignature.com/confinement-meal-booking/>

OUR SIGNATURE DISHES



BRAISED PORK TROTTER IN BLACK VINEGAR

This dish is meant to purify the blood and cleanse the arteries. It also helps to break down the mineral content in the trotters, ensuring the gravy to be rich in calcium, iron, and gelatinous collagen.



TIAN WEI SIGNATURE COQ AU VIN

Red wine can help lower the risk of certain cancers, protect you from heart diseases and osteoporosis, and reduce inflammations caused by arthritis. The alcohol in red wine can raise the levels of "good" HDL cholesterol.



SEARED SALMON WITH CAULIFLOWER CREAM AND TRI COLOUR GRAINS

Salmon is well known to improve cardiovascular health, enhance tissue development, and boost the mother's overall well-being. Known for its gluten-free nutritional benefits, Quinoa has been added as a main staple in this menu.



SNOW FUNGUS PEACH RESIN HASHIMA DESSERT

Peach Resin contains rich collagen to recover the loss of essential nutrition during delivery.



“ Confinement food is usually thought of as boring, heavy and super traditional but thank you @tianweisignaturesg for making it so much better.

@gabrielquak22

“ Quality and fresh food served daily to my doorstep, this service really helped us to focus more on the baby! The tonic soups that came with it were really tasty as well, nothing was bitter or hard to drink!

@jaynetham



“ Had @tianweisignaturesg trial confinement meal today and I'm already looking forward to having it after I pop.

@imalissa_____



LET'S WORK TOGETHER

OUR AWARDS



BEST
CONFINEMENT
FOOD 2019



BEST
FUSION
CONFINEMENT
CATERER 2018



BEST
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WAYS TO CONTACT US



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