HUMO





Experience Sol Nami Cuisine

Where Spanish Fire Meets Japanese Stillness. Humo Singapore — The Best Plot Twist in Keong Saik Road.

HUMO is an avant-garde restaurant by Michelin-trained Chef, Jordi Jou. Home to Sol Nami — Singapore's first Spanish restaurant that uses Japanese methods in its cooking. Rooted in creative freedom and culinary innovation, HUMO serves bold, unprecedented flavours born from the marriage of Spanish tradition and Japanese ingredients. The result is a cuisine that has never existed before: bold, electric, and entirely its own



MAIN DINING ROOM

Humo’s dining room combines bold character with modern comfort — a vibrant yet inviting setting designed for all types of gatherings. The open layout features sleek wooden tables that can be grouped or separated to suit different party sizes, from intimate dinners to lively celebrations.

Warm lighting, graphic art create an atmosphere that’s stylish yet relaxed, while the open kitchen adds an interactive touch that brings guests closer to the culinary energy.

Seating capacity: 40 guests
Chef’s Table: 6 guests

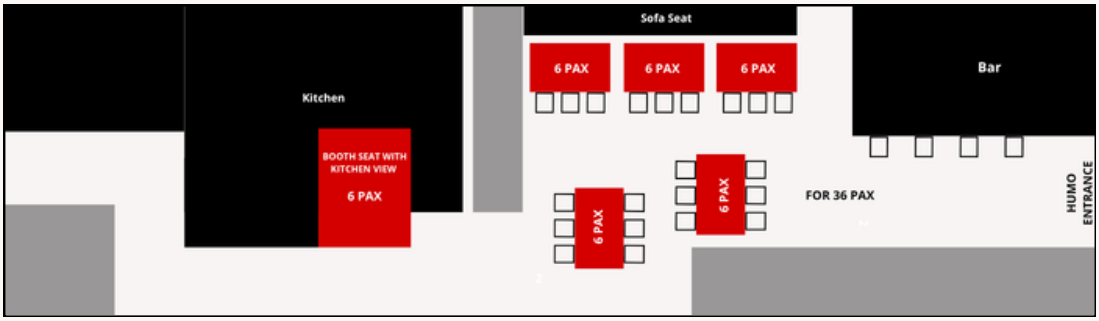




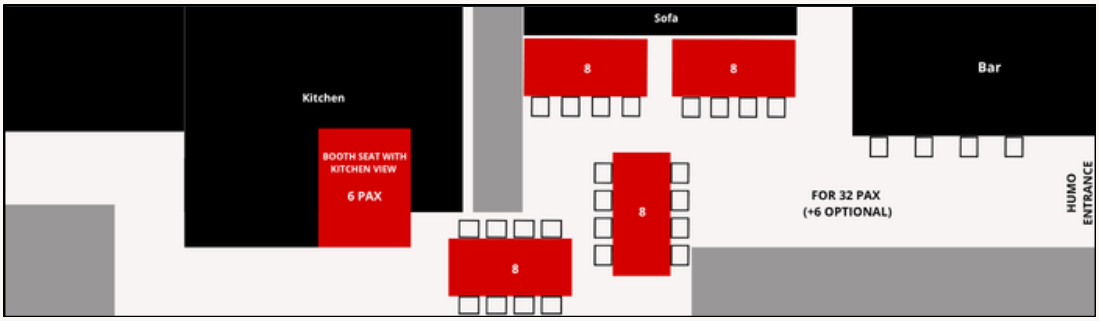
MAIN DINING ROOM

SAMPLE LAYOUT

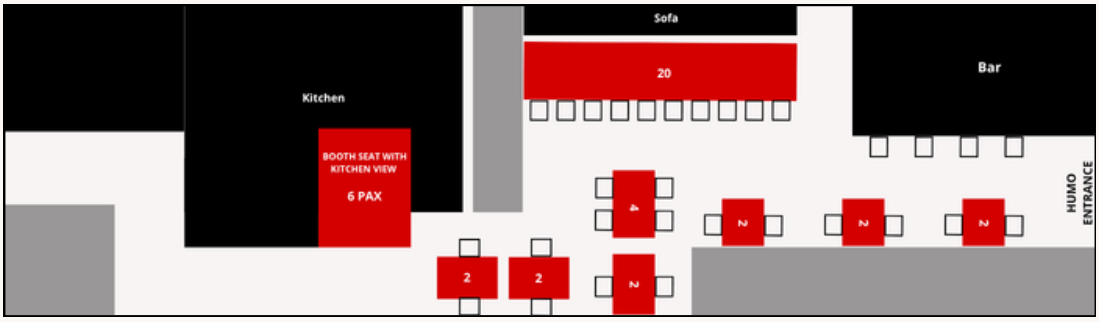
EVENT LAYOUT 1.
MAIN DINING ROOM WITH 36 GUESTS (EXCLUSIVE)



EVENT LAYOUT 2.
MAIN DINING ROOM WITH 38 GUESTS (EXCLUSIVE)



EVENT LAYOUT 3.
MAIN DINING ROOM WITH 20 GUESTS (NON-EXCLUSIVE)



MENU - CUSTOMISABLE



FOR ENQUIRIES

To host your next party or event, please contact us. Our team at Humo is ready to help you create an unforgettable experience.

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