

Mei's Kitchen

Small batches, baked fresh in Tiong Bahru.

Cake

Dark Chocolate Brownie (single)

\$1.00

Fudge-dense, 70% cocoa, finished with flaky sea salt. Sold by the slice.

Other

Baking 101 workshop

\$60.00

A hands-on morning in our Tiong Bahru kitchen — cakes, cookies, and a loaf to take home. Classes are capped at six, aprons and coffee provided. Beginners very welcome.

Pandan Chiffon Loaf

\$0.99

Tall, light, real coconut cream and fresh pandan. The Singapore classic.

Brown Butter Choc Chip Cookies (box of 8)

\$18.00

Wholewheat blend, gooey middle, dark + milk chocolate chunks. Soft for 3 days.

Hojicha Madeleines (box of 6)

\$14.00

Brown-butter sponge, roasted-tea aroma. Best within 24 hours of bake.

Earl Grey Tea Cake (single)

\$7.00

Bergamot-steeped crumb, light citrus glaze. Pairs with a long Sunday morning.

Country Sourdough Loaf

\$12.00

Stoneground flour blend, 24-hour cold ferment, deep crust. Bakes Wed and Sat — pre-order.

Olive Oil Citrus Cake (whole)

\$42.00

Lemon, blood-orange zest, fruity Sicilian oil. Tender crumb, lasts 4 days. 7-inch round.

Burnt Basque Cheesecake (whole)

\$48.00

Caramelized top, custardy centre. Cream-cheese + crème fraîche, 6-inch round. Serves 6–8.

Tiong Bahru Bake Night — six-bake tasting

\$25.00

One long table, eight seats, six bakes. A guided tasting through what's in season, with tea pairings and the story behind each recipe. Saturday evening, 7pm.

Sourdough workshop

\$88.00

Three hours of mixing, folding and shaping. You'll go home with your own proofing dough, a jar of our starter, and a bake schedule that fits around a full-time job.