

Tiong Bahru Sourdough Co.

Slow-fermented loaves, baked the same morning you collect

Loaves

Country Sourdough Loaf	\$12.00
Our everyday loaf — 36-hour ferment, blistered crust, open and custardy inside. 900g.	
Wholemeal Rye Loaf	\$14.00
Half stoneground rye, half wholemeal. Dense, faintly malty, brilliant with butter and cheese. 850g.	
Seeded Multigrain Loaf	\$15.00
Sunflower, pumpkin and flax soaked overnight, then folded through. Nutty and properly chewy. 900g.	
Kampong Cheddar & Spring Onion Loaf	\$16.00
Sharp aged cheddar in the crumb, more melted across the top. Weekend bake only.	

Pastry

Butter Croissant (box of 4)	\$16.00
Laminated over three days with French butter. Shatters when you tear it, which is the whole point.	
Kaya Danish (box of 4)	\$18.00
Our own pandan kaya spooned into a flaky danish and torched to a caramel edge.	
Cinnamon Morning Buns (box of 6)	\$22.00
Croissant dough rolled in cinnamon sugar, baked in a muffin tin so the edges candy.	

Larder

Cultured Butter, 200g	\$14.00
We churn it ourselves from cultured cream and salt it lightly with fleur de sel.	