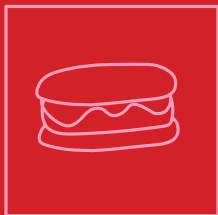
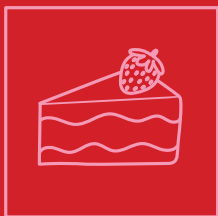
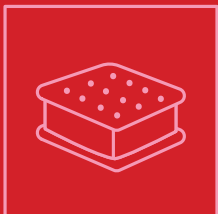


YOUR GUIDE TO

sweet spots

IN SINGAPORE





An initiative by

MUSEUM OF ICE CREAM

Singapore

What's a Sweet Spot?



Scan here to visit the Sweet Spots website for exclusive stories and the digital version of this guidebook!

If there's one thing that Singapore is known for, it's our fantastic food culture. From our humble beginnings as a maritime trading hub to our current global powerhouse status, this tiny island has grown into a melting pot of incredibly diverse cultures with an

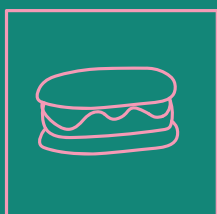
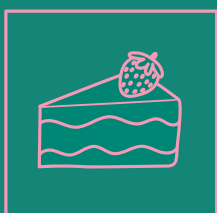
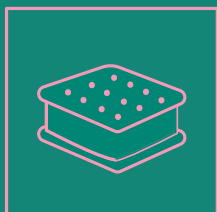
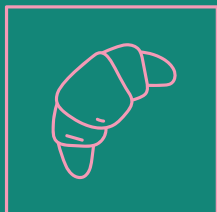
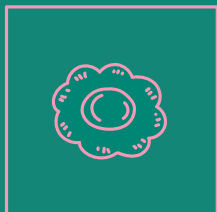
equally diverse culinary landscape!

This guidebook narrows down the top 50 favourite dessert spots in Singapore that you need to take a bite of, as nominated by local sweet tooths!

Singapore is fiercely proud of its food culture, so we knew that we needed something that native sweet tooths could get behind. We asked locals to nominate dessert spots that they felt best represented Singapore's sweet culinary scene, which were then put through a rigorous round of judging by a team of undercover connoisseurs!

Judging criteria included how many times the establishment was nominated, quality of taste, presentation, repeat visit factor, and value for money. Based on this criteria, each establishment was awarded one to three spoons in ascending order of rating.

From this was born our list of the top 50 Sweet Spots to kickstart your sweetest journey with.



Contents

03 What's a Sweet Spot?

07 North

11 East

19 West

25 Central

65 Glossary

01



North



Fluff Stack



With desserts the texture of buttery clouds, Fluff Stack is the place to go for affordable, highly quality stacks of soufflé pancakes!



The ultra-fluffy Mango Passionfruit Souffle Pancake is tango of tender mango and zesty passionfruit on a signature featherweight pancake. You can even add your own personal twists to your plate with a sizeable spread of toppings!

Highlight

*Mango Passionfruit
Souffle Pancake*

Address

*1 North Point Dr, #02-115
Northpoint City, Singapore*

Holy Cow Creamery



Ice cream is a versatile treat, and Holy Cow Creamery presents a fascinating exploration of flavours from popcorn to savoury rojak!



Earl Grey Lavender ice cream has become a cult favourite in Singapore, which isn't surprising given the way this refreshing flavour cools the parched, tropical palate! Holy Cow Creamery raises the bar with awesome accompaniments, and we recommend pairing this flavour with their dusky charcoal waffle for a visually compelling dessert.

Highlight

Earl Grey Lavender Ice Cream with Charcoal Waffle

Address

*292 Yishun St 22, #01-291
Singapore 760292*



02



East



Plain Vanilla



Plain Vanilla is one of our favourite brunch spots for its chic alfresco seating, gorgeously-plated goodies and smooth coffee selection!



What's better than a cupcake? 6 of them! We recommend getting the Favourite set, which includes a mixed bag of boutique flavours - Salted Caramel, Chocolate Hazelnut, Red Velvet, Dark Chocolate Ganache, Strawberry White Chocolate and Earl Grey Lavender.

Highlight *Box of 6 Cupcakes (Favourites)*

Address *199 E Coast Rd, Singapore 428902*

Garden Pastry & Cake



The alluring scent of neighborhood bakeries hold nostalgia for all Singaporeans, and Garden Pastry & Cake is a local favourite!



Many locals have a soft spot for nostalgic treats like piping hot, toothsome pandan waffles, and this bakery delivers the right balance of a chewy centre under a lightly-cripsed skin. You'll definitely want to select a sweet spread to round out this on-the-go snack, and we recommend either kaya or nutella!



Highlight

Pandan Waffles

Address

*Blk 95 Aljunied Cres,
#01-505/507, Singapore 380095*





Lady M



Long-established as the master of Mille Crêpe cakes, this iconic brand is a must-try for anyone that loves refined confections.



The Signature Mille Crêpes Cake is a must try - imagine twenty paper-thin crêpes, layered with light pastry cream and gently caramelised to a golden hue. Even without the bells and whistles of extra toppings, it's a super satisfying experience with a wonderful balance of lightness and indulgence.

Highlight

Signature Mille Crêpes Cake

Address

78 Airport Blvd, #02-253,
Singapore 819666

Ice Dessert 甜品冰屋 !|!\$

This iconic hawker stall is where generations of locals visit to wax nostalgic about Singapore's early dessert culture and beat the heat with one of the most refreshing local desserts around!



Cheng Tng is a classic sweet soup that includes a varied medley of cooling elements like longans, white fungus, pearl barley, ginkgo nuts and candied winter melon. Often containing more than 10 different kinds of components, the version peddled from Ice Dessert just about overflows with authentic, high-quality ingredients that does great justice to this beloved heritage dish.

Highlight

Cheng Tng

Address

51 Old Airport Rd,
Old Airport Rd Food Centre
Singapore 390051





Rempapa



A celebration of Singapore's signature diversity, with heritage cuisine hailing from Peranakan, Chinese, Malay, Indian and Eurasian kitchens.



This comprehensive celebration of culture was given special mention from Michelin for their savoury dishes, but we think that their Kueh Kosui needs a shoutout too! This tender tapioca cake is flavoured with the right amount of smokey palm sugar that's perfectly set off by a shower of finely grated coconut - each textured bite feels like a hug!

Highlight

Kueh Kosui

Address

2 Paya Lebar Rd, #01-01/02/03 Park
Place Residences at PLQ
Singapore 409053

Tigerlily Patisserie



Floral foodies will fall in love with this patisserie with a penchant for the botanical! Headed by Chef Maxine, Tigerlily's nature-inspired menu is as gorgeous as it is flavourful.



Their Beehive entremet has to be one of the most visually striking desserts on the menu, which is a citrusy melody of herby, lemon-lychee jelly, sponge cake, honey parfait and yuzu mousse molded to look like the cutest beehive!



Highlight

The Beehive Entremet

Address

350 Joo Chiat Rd
Singapore 427598



03



West



Awfully Chocolate



With 25 years of being Singapore's premier purveyors of fine chocolate, this brand is the chocoholic's one-stop spot for sweet satisfaction.



Crafted from their proprietary chocolate blend, the All Chocolate Cake boasts a distinctive, deeply roasted essence and tender, moist layers that refrain from excessive sweetness.

Highlight

All Chocolate Cake

Address

1 Vista Exchange Green, #02-18
The Star Vista, Singapore 138611

Malaysia Boleh!



Malaysia Boleh! is a reliable hawker experience featuring a wide variety of Malaysian street cuisine, which Singaporeans lovingly recognise as a close cousin to our own!



The best conclusion to any hearty feast is the iconic Penang Road chendol. It's a Teochew-style iteration that includes familiar hallmarks like homemade pandan jelly, red beans, and authentic gula melaka for a medley of uniquely Southeast Asian flavour profiles!

Highlight

Penang Road Chendol

Address

*1 Jurong West Central 2, #03 - 28
Jurong Point, Singapore 648886*





Nasty Cookie



If gooey, chunky cookies are your poison, you absolutely have to check out the overloaded smorgasbord at Nasty Cookie - it's so good it's nasty.



We couldn't decide on a single favourite, so here's the delicious duo we think is worth a bite. First up is the Biscoff Cookie, which crowns a classic, chewy dough with caramelised biscuits and a luscious dulce de leche centre. For something a lil sweeter, go for the Oh! Smores Cookie - it's a nostalgic flavour that's a party of textures from crunchy to gooey.

Highlight

Biscoff Cookie & Oh! Smores Cookie

Address

*3 Gateway Drive, Westgate
#01-09, Singapore 608532*

Yolé

An acclaimed brand that serves up guilt-free, frosty treats with 0% added sugar, Yolé is a wonderful initiation to delicious, dairy-free desserts.



Of its many cool combinations, Yoghurt with Lotus Biscuit and Pistachio Sauce is a must have. The floral nuttiness of pistachio turns out to be the perfect companion to tangy, bracing froghurt and crisp caramel-y crunch.

Highlight

Yoghurt with Lotus Biscuit and Pistachio Sauce

Address

1 Bukit Batok Central Link, #01-K6,
West Mall, Singapore 658713



04



Central





Tom's Palette



Opened in 2005 out of a deep love of ice cream, this gelato haven has plenty of experience in crafting deliciously unorthodox treats.



A standout flavour that's definitely worth a bite is their Salted Egg Yolk gelato. Using authentic salted egg yolk, this frosty flavour is packed with savoury-sweet notes that quickly prove to be super addictive!

Highlight *Salted Egg Yolk Gelato*

Address *51 Middle Rd, #01-01
Singapore 188959*

La D'Oro



Tasteful fusion cuisine can be hard to execute, but this Japanese-Italian fine dining experience certainly meets the mark.



Tiramisu aficionados are bound to be blown away by the elevated classic at La D'Oro, which stands out with its perfect balance of decadent mascarpone and coffee-soaked savoiardi.

Highlight

Tiramisu alla La D'oro

Address

333A Orchard Rd, #01-16/17 Mandala Gallery Singapore 238897





Creamier



Tucked away in one of Singapore's oldest residential hubs, this ice cream café focuses on hand-making comforting treats in-store.



We highly recommend their Sea Salt Gula Melaka with waffles! If you're a salted caramel buff, this is the life-changing Southeast Asian iteration that's sure to hand you a new local favourite flavour.

Highlight *Sea Salt Gula Melaka with Waffles*

Address 131 Lor 1 Toa Payoh, #01-02,
Singapore 310131

Nesuto Singapore



With sophisticated selection of picture perfect confections, Nesuto Singapore marries Japanese culinary techniques to well-executed iterations of French patisserie.



The standout treat here is the Yuzu Raspberry Cake, which features layers of raspberries on Japanese cotton sponge, set off by zesty yuzu meringue mousse for a balanced profile of flavours.

Highlight

Yuzu Raspberry Cake

Address

53 Tras St, #01-01,
Singapore 078992





K's Keria



From a husband and wife duo whose incredible treats amassed a loyal fanbase, K's Keria serves up delicious, donut-like kueh keria that can't be missed!



Each sweet potato-based kuih boasts a delicately-crisp exterior and fluffy interior, all doused in robust gula melaka. Sweet without being too sweet, these doughy delights make for a dangerously addictive snacking experience.

Highlight

Mini Keria Gula Melaka

Address

42 Bussorah St, Singapore 199460

White Marble Singapore | \$\$\$

White Marble's Chef Otto Weibel delivers an exciting exploration of the Mediterranean palate, with a keen focus on the region's signature hospitality.



The grilled menu makes for a wonderful group meal, and we recommend ending it off with their Medjool Date Cake. It is a soft, sticky cake with medjool dates as its core ingredients, crowned with a blend of butterscotch, candied walnut and dollop of velvety vanilla ice cream!



Highlight

Medjool Date Cake

Address

1 Tanglin Rd, #01-09
Singapore 247905





LUNA



LUNA's sweet creations are excellent examples of how skillful techniques turn straightforward pastry ingredients into works of art.



Out of the menu's mouthwatering (and gorgeous!) tarts, the Yuzu Meringue Cheese Tart is a definite standout with its wonderful tangy yuzu filling, luscious yuzu cheese, adorned with a delicate, soft-torched meringue.

Highlight

Yuzu Meringue Cheese Tart

Address

53 Amoy St, Singapore 069879

The Deli



Amidst the unbelievably luxe sprawl of Goodwood Park Hotel is a takeaway Deli with a delightful selection of baked goods and quaint confections.



Durian buffs should definitely indulge in the D24 Crêpe, which presents an interesting mix of light, delicate crêpes and rich creamy durian pulp - keep in mind that it's a takeaway store, so plan ahead to enjoy this dessert at your next stop!

Highlight

D24 Crêpe

Address

22 Scotts Rd, Singapore 228221





Smile Dessert Bugis



If you have been to the Bugis area, you might have seen a 3-storey Dessert Cafe, adorned in pink. Smile Dessert is the perfect destination for those looking for quality desserts and to get pictures for their Instagram.



Their Chocolate Dirty Soufflé is a treat for all chocolate lovers. It features a soft soufflé, garnished with chocolate drizzle, chocolate cookies, chocolate ice cream scoops and fresh strawberries.

Highlight

Chocolate Dirty Souffle

Address

534 North Bridge Rd, #01-01,
Singapore 188749

Granny's Pancake



Looking for a nostalgia trip? Look no further than Granny's Pancake! Their nostalgic asian-style pancakes are one of the best around.



Granny's Pancake offers different fillings – peanut, coconut and red bean. The batter is also light and fluffy, making it not too heavy on the palate. If you want a real treat, go for their peanut butter filling. The sweetness of their peanut butter drizzle and crunchiness of the peanut butter chunks is perfect for all peanut lovers.

Highlight

Peanut Butter Pancake

Address

531A Upper Cross St, #02-39,
Singapore 051531





75 Ah Balling Peanut Soup 🍴 | \$

With more than 70 years of experience peddling a simple, timeless dessert staple, 75 Ah Balling is your best bet for a wholesome treat that feels like a warm hug.



Also known as 'tang yuan', ah balling refers to chewy glutinous rice balls with paste filling (often peanut or black sesame) served hot in sweet peanut or ginger soup. We highly suggest getting the ah balling in peanut soup, which contains melt-in-your-mouth peanut shards that have been boiled to tender perfection.

Highlight *Ah Balling Peanut Soup*

Address *335 Smith St, #02-113, Singapore 050335*

ADDA



Meaning “a gathering place for conversation” in Hindi, ADDA presents a captivating celebration of contemporary Indian street-food.



This loungey eatery has well-earned its Michelin Plates for its savoury spread, which is wonderfully topped off by its sweet offerings like their Gulab Jamun Cheesecake. It's a compelling concoction that unites the rich sweetness of gulab jamun with the creamy indulgence of a classic Western cheesecake.

Highlight

Gulab Jamun Cheesecake

Address

7500E Beach Rd, #01-201 Diners Building Singapore 199595





Island Creamery



As Singapore's first ice cream parlour to produce premium, handcrafted ice cream, this iconic brand was revolutionary in introducing local flavours to the scene.



A wonderfully nostalgic flavour that we recommend is the Pandan Waffle with Pulut Hitam and Chendol Ice Cream. Reminiscent of those found across neighbourhoods in Singapore, the toothsome pandan-infused waffle pairs perfectly with the round notes of pulut hitam and sweet tones of chendol.

Highlight

Pandan Waffle with Pulut Hitam and Chendol Ice Cream

Address

211 Holland Rd, #02-03
Holland Rd Shopping Centre
Singapore 278967

Fruit Paradise



Fruit Paradise is a halal-certified, Japanese-style patisserie that puts the focus on the revitalising qualities that fresh, unadulterated fruits bring to the simplest tarts.



Many of Fruit Paradise's colourful creations revolve around a straightforward combination of fresh fruits, lightly-sweetened cream and a firm base of buttery tart crust. With their signature Mixed Fruit Tart as a definite highlight, you can expect a medley of bright flavours and balanced textures for a feel-good eating experience!



Highlight

Mixed Fruit Tart

Address

176 Orchard Rd, B1-17 The
Centrepoint, Singapore 238843





Udders Ice Cream



Udders is a homegrown ice cream parlour with a loyal local fanbase and a penchant for sugar-light treats and inventive alcoholic scoops!



At 3.9% alcohol content, Rum Rum Raisin might be the booziest scoop we've ever tried! The spicy, fruity punch of rum wonderfully complements Udders' signature creamy texture and pops of booze-soaked California raisins - just be sure to have your designated driver on hand!

Highlight

Rum Rum Raisin

Address

17 Lorong Kilat, #01-09 Kilat Court Singapore 598139

Kind Kones



We take our hats off to this socially and environmentally-aware brand, who owns an incredible commitment to plant-based ingredients without compromising on quality!



While Kind Kones serves up an impressive variety of vegan and gluten-friendly treats, their Almond Brittle Fudge is an exceptional experience of creamy-crunchy goodness, that includes dairy-free chocolate, chia seeds and cacao nibs.



Highlight *Almond Brittle Fudge*

Address 583 Orchard Rd, #B1-27
Forum Shopping Mall
Singapore 238884





Four Seasons Cendol



Cendol or chendol is a hallmark of Nusantara cuisine that we can't get enough of, and this humble stall is celebrated for serving up one of the best in Singapore!



Four Seasons Cendol elevates this classic treat by packing finely shaved ice into a smooth ball, which is then glazed over with creamy coconut milk and wonderfully goeey gula melaka. One thing we appreciate is the strong flavour of the pandan jelly worms, which makes for a well-balanced party of flavours!

Highlight Cendol

Address

210 Lorong 8 Toa Payoh, #01-07
Toa Payoh Lorong 8 Market &
Hawker Centre, Singapore 310210

Ah Chew Desserts



Ah Chew Desserts is one of Singapore's most well-known dessert joints, which is no surprise given its sweeping smorgasbord of a menu!



If you find yourself overwhelmed by the many mouthwatering options here, we recommend their crowd pleasing Mango Sago with Pomelo. Think luscious chunks of sweet mango, zesty pomelo and satisfying sago seeds in an icy, coconut base - perfect for any humid afternoon!

Highlight

Mango Sago with Pomelo

Address

*1 Liang Seah St, #01-10/11 Liang
Seah Place, Singapore 189032*





Origin + Bloom



Tucked away in Marina Bay Sands, this patisserie features a menu inspired by classic European craftwork and is the perfect place for delicious shots to post on the 'gram.



Chocolate is creatively celebrated in Origin + Bloom's Black Symphony cake, which strings together an exquisite mix of rich pecan brownies, luscious salted caramel and crisp cacao crumble.

Highlight

Black Symphony Cake

Address

10 Bayfront Ave, Marina Bay Sands Hotel Tower 3 Lobby
Singapore 018956

Ji Xiang Ang Ku Kueh

Serving up ornate desserts since 1988, and there's good reason that this beloved brand has blossomed since its humble beginnings as a home kitchen business.



This Sweet Spot specialises in one signature dessert - the simple but visually ornate ang ku kueh. These handcrafted treats are meticulously molded to resemble jewel-like tortoiseshells and consist of a toothsome, chewy skin made from glutinous rice flour and coconut milk, and are filled with a variety of paste fillings like mashed peanuts, sweet bean paste, black sesame or yam.

Highlight

Ang Ku Kueh

Address

*235 Victoria St,
Singapore 188027*





Si Chuan Dou Hua



This fine dining restaurant specialises in Sichuan and Cantonese cuisine and is often lauded for bringing authentic flavours to the table - including its tea and dessert selection!



Dou hua, or tau huey, is a staple dessert made from soybean curds. This restaurant's iteration is incredibly silky, offering a bracing flavour that's wonderfully balanced with a subtly sweet syrup - it's the perfect conclusion to any warm, spicy meal!

Highlight

*Homemade Fine Bean Curd
with Wolfberries*

Address

*80 Raffles Place, #60-01
UOB Plaza
Singapore 048624*

Honeybee



Right down the middle of the iconic Haji Lane, halal-certified Honeybee (soft) serves up visually stunning parfaits overloaded with fantastically on-brand ingredients in generous portions.



Their signature Golden Honeybee cup features a tower of pillowy soft serve topped with honey drizzle, crisp cornflakes, toothsome honey pearls and, true to its name, a generous hunk of honeycomb. We recommend bringing a friend, because you'd be hard-pressed to finish this on your own!

Highlight

Golden Honeybee

Address

67 Haji Ln,
Singapore 189260





Hvala



With a comprehensive menu of tea blends from across Japan, this minimalist teahouse caters to discerning matcha and hojicha lovers in need of a vegan-friendly spot.



There are few delights as comforting as brownie à la mode, and Hvala elevates it with a wonderfully brisk, dairy-free matcha gelato atop a warm, fudgy brownie - it's a feel-good indulgence without the guilt.

Highlight

Brownie with Matcha Ice Cream

Address

30 Victoria St, #01-04/05
Singapore 187996

Tiong Bahru Bakery



A longstanding fixture in the idyllic Tiong Bahru neighbourhood, this iconic sweet spot is well known for vibes and viennoiserie.



A testament to this bakery's skills would be its execution of a demanding, classic French pastry; the Kouign Amann. It's a flaky affair of varying buttery crispness painted with a caramelized glaze, and a wonderful addition to a coffee run.



Highlight

Kouign Amann

Address

56 Eng Hoon St, #01-70
Singapore 160056





Pancake Cafe Belle-Ville

The first overseas branch of a popular Japanese franchise, Pancake Cafe Belle-Ville is celebrated for its luxuriously thick pancakes with a signature wobble, brand tea and cosy vibes.



Of its many variations and generous accompaniments, the Matcha with Rice Ball and Red Bean pancake plate is the one that needs to be on your table, with delicate notes of matcha and smoky red bean steeped throughout fluffy slabs along with a lil rice ball for some toothsome chew.

Highlight

Matcha with Rice Ball and Red Bean Pancakes

Address

230 Victoria St, #01-01B Bugis Junction Towers Singapore

YhingThai Palace Restaurant !| \$\$\$

Lauded with the Michelin Bib Gourmand for six consecutive years, this restaurant has set a sophisticated standard for Thai cuisine that guarantees satisfied appetites and warm bellies.



Modest desserts are often the most soulful, and their Mango Sticky Rice excels with clean, fresh ingredients that combine into something greater than the sum of its parts.

Highlight

Mango Sticky Rice

Address

36 Purvis St, #01-04,
Singapore 188613





Dessert Bowl 碗甜品

This hidden gem enjoys die-hard fans across the island that flock in droves to enjoy frosty dessert bowls in the quaint foodie hub of Serangoon Gardens.



Their impressive menu can satisfy sweet tooths of every palate, but their signature Durian Mousse is a simple delight of sweet moussey goodness and topped with creamy durian flesh with the right amount of punchy pungency - excellent for durian newbies and connoisseurs alike!

Highlight

Durian Mousse

Address

*80A Serangoon Garden Way
Singapore 555976*

Catkin by Huishan



There are few places that truly creates a fine-dining experience solely from desserts, and Catkin by Huishan sets an unmatched standard with her *fêted* dessert omakase.



The menu is a seasonal rotation of magnificent handcrafted desserts inspired by local cuisine, such as kueh tutu reimagined as a white pandan gelato with rice foam and sugared peanuts. It's an astonishingly intimate affair, and we recommend the Catkin Experience that includes a tasting menu paired expertly with palate-pleasing tea.



Highlight

Catkin Experience

Address

28 Wilkie Rd, #01-06,
Singapore 228051





Cotta



Sitting in a loft area atop a Tanjong Pagar shophouse, Cotta offers a cosy and aesthetic vibes that appropriately match its stylish menu.



If you're a fan of bittersweet ice cream, you'll want their 80% Dark Chocolate French Rose gelato – it's a fusion of velvety, intense dark chocolate and bright, rosy notes, layered for a complex experience.

Highlight

*Dark Chocolate French
Rose Gelato*

Address

*104A Tanjong Pagar Rd,
Singapore 088524*

Ji De Chi Dessert



A famous sweet spot among foodies, Ji De Chi offers a multitude of local flavours and desserts for almost every palate.



Of their many creations, the Durian Pomelo Sago stands out like no other. It features a rich generous scoop of durian on a bowl of durian puree, topped with pomelo sago balls, this dessert is a must-have for durian lovers.

Must tries

Durian Pomelo Sago

Address

2 Everton Park, #01-60,
Singapore 081002





Mei Heong Yuen Dessert

In the heart of Chinatown, Mei Heong Yuen Dessert has long crafted delightful dessert bowls to cool parched locals in the sunny city.



If you are a fan of tropical fruits, then their Mango with Pomelo and Sago is the perfect choice! Succulent mangoes, zesty pomelo, and delicate sago pearls mingle on a bed of shaved ice to create a refreshing sensation that revitalises overheated sweet teeth.

Highlight *Mango with Pomelo and Sago*

Address *63 - 67 Temple St, Singapore
058611*

2am: dessertbar



Founded by the critically acclaimed Janice Wong, 2am: dessertbar is for discerning lovers of both sweet and savoury desserts.



Located in Holland Village, this dessert haven pushes boundaries with carefully researched offerings and creative confections. A must-try treat here is the Twix, which combines burnt caramel bavaiois, rich chocolate, crispy sable and peanut crumble, velvety dark chocolate ice cream and a delicate cacao nib tuile. It's harmonious blend that balances flavour and texture for an indulgent and nutty party in the mouth!

Highlight

Twix

Address

*21A Lor Liput, Holland Village
Singapore 277733*





Dolcetto



Tucked in a corner of Conrad Hotel, Dolcetto is a wonderful exploration of artisanal pasticceria and the charm of alfresco dining.



Lovers of flourless cakes should definitely dig into the Amedei Dark Chocolate Cake, which is a balanced, bittersweet blend of dark chocolate, smoked Madagascar vanilla and robust almond crunch. The Torta Praline is another treat that's to die for, especially if you're a fan of creamy mousse and indulgent praline!



Highlight

*Amedei Dark Chocolate Cake
Torta Pralina*

Address

*1 Cuscaden Rd, Conrad
Singapore 249715*

Yat Ka Yan Dessert



There's nothing that Singapore treasures more than old school desserts, and Yat Ka Yan in Fortune Centre is a local secret that's a wonderful introduction to traditional fare!



Our favourite dish from Yat Ka Yan combines two local favourites - chendol and durian! Their Durian Chendol is a mouthwatering mix of creamy durian mousse, caramel-like gula melaka (palm sugar), coconut milk and delightful pandan jelly worms over refreshing shaved ice.

Must tries

Durian Chendol

Address

190 Middle Rd, #02-08 Fortune Centre Singapore 188979





Tarte By Cheryl Koh 🍴 | \$\$\$

Led by chef Cheryl Koh, named Asia's Best Pastry Chef in 2016, this elevated dessert store is a delicious demonstration of precision and finesse in baking.



While all the selections at Tarte are worth checking out, our highlight would be their Strawberry Tart. Juicy, ruby red strawberries are complemented by a light vanilla cream on a firm, buttery tart base - it's a cohesive treat that's a testament to the quality of their ingredients.



Highlight

Strawberry Tart

Address

1 Scotts Rd, #02-05/06/07
Shaw Centre Singapore 228208

Birds of Paradise



This luxurious creamery is celebrated for its creative and elevated ice cream, with an impressive menu of classic and innovative flavours for the Southeast Asian palate.



A definite highlight that any palate can get behind is the White Chrysanthemum ice cream with cacao nibs. It's a delicate flavour with lightly floral notes that's wonderfully complemented by bittersweet, crunchy cacao nibs. While cups are cool, we highly recommend having it in their signature crispy thyme cone.



Highlight

White Chrysanthemum Ice Cream with Thyme Cone

Address

53 Craig Rd, #01-01
Singapore 089691





Sunday Folks



Sunday Folks is a charming ice cream café in a cosy corner in Holland Village that takes pride in its handcrafted desserts and enticing coffee.



With high-quality ingredients that deliver a fresh and flavourful ice cream experience, we think that their signature Earl Grey Lavender ice cream can't be missed! It's a soothing blend of round, floral flavours that pairs perfectly with a warm, fluffy waffle.



Highlight

Earl Grey Lavender Ice Cream with Waffles

Address

44 Jln Merah Saga, Chip Bee Gardens Singapore 278116

Le Matin Patisserie



Le Matin Patisserie is the local go-to concept cafe for viennoiserie connoisseurs, offering French-inspired delights meticulously crafted from exquisite, globally-sourced ingredients.



A standout creation that showcases the expertise of Le Matin's chefs is the visually-intricate Kouign Amann. This delightful pastry features flaky layers folded with butter and caramelized sugar, accompanied by warm notes of vanilla and molasses.

Highlight

Kouign Amann

Address

2 Orchard Turn, B2-49
ION Orchard Singapore 238801



GLOSSARY

A

AGAR AGAR : *A firm, plant-based gelatin derived from seaweed*

APPAM/ APOM :
A crisp and chewy pancake of South Indian origin, made from fermented rice batter and coconut milk

ASAM : *Tamarind*

ASAM BOI : *Sour plum*

ATTAP CHEE :
Gelatinous 'seeds' that are a by-product of harvesting sap from the Nipah palm tree

C

CARROT CAKE :
This is not the sweet carrot cake found in Western cuisine - in Singapore and Malaysia, it refers to cakes made from chopped radishes and rice flour used in savoury dishes

CHAO DA : *Burnt or charred*

CHAM CHAM : *To mix*

CHOPE : *To reserve*

CINCAU : *Black grass jelly*

D

DA BAO/ TAPAU/ DAI ZOU :
Takeaway

G

GORENG : *Fried*

GULA MELAKA :
Palm sugar. Often has a roasty, caramel-like flavour

J

JELAK :
Refers to the heaviness one feels after eating something

overwhelmingly rich

JIAK :

'Eat' in Hokkien. Used interchangeably with 'makan'

K

KACANG : Nut or bean

KAYA: Coconut jam

KOPITIAM : Meaning

'coffeeshop' (derived from kopi - Malay for 'coffee' and tiam - Hokkien for 'shop') kopitiam are open air dining areas that feature different food stalls

KUIH/ KUEH :

A broad term that refers to varieties of bite-sized, often sweet cakes or pastries traditional to the Nusantara region

M

MAKAN :

'Eat' in Malay. Used

interchangeably with 'jiak'

N

NUSANTARA :

Traditional name for the maritime Austronesian-related regions in Southeast Asia, including Brunei, Malaysia, Singapore, Indonesia, the Philippines and sometimes Southern Thailand

NYONYA/ PERANAKAN :

Heritage descended from a blend of Malay/ Indonesian and Straits Chinese

P

PANDAN :

A fragrant leaf ubiquitously used as flavouring across Southeast Asian cuisine. Often compared to vanilla.

PENG : Iced

PULUT :

Glutinous (sticky) rice

R

ROTI : Bread

S

SAGO : Gelatinous balls made from starch that's extracted from the sago palm or tapioca

SEDAP : Delicious

SIU DAI : Less sweet

SHIOK : Extremely enjoyable. This term is also used outside the culinary context



Acknowledgements

This campaign would not have been possible without the support of many incredible individuals and entities, and we at Sweet Spots are grateful for their invaluable contributions.

We'd like to thank Singapore Tourism Board (STB) for supporting this campaign and the team at The Business Pixies, spearheaded by Andrea Koh and Intan Soraya, for being an integral part of the campaign's execution. Special thanks also goes to The Smart Local and Eatbook team for collaborating on additional campaign content, as well as guest stars Chef Cheryl Koh, Chef Janice Wong, Chef Tan Wei Loon and Chef Natasha Gandhi for taking the time to be a part of this sweet initiative.

Sweet Spots is an initiative led by Museum of Ice Cream Singapore, and we'd like to give Lau Kia Yong, Colin Chung, Amanda Ong, Syahirah Shahrudin, Amishi Tandon, Alex Papayoanou, Sabrina Setiardi, Eileen Teo and Krish Chadragegaran a shoutout for their indispensable contributions.

MUSEUM OF ICE CREAM
Singapore

No part of this publication may be reproduced without prior permission of the publisher (IAND8 Singapore Pte. Ltd.). All informatino in this guide is provided in good faith and believed to be accurate at the time of publication. In this regard, Sweet Spots is not liable for any inconvenience, damages, loss or injury sustained by any person acting or relying upon the information presented in this book. The information regarding the establishments in this book may change over time, including, but not limited to addresses, menu availability and prices.

