



Kheng's

**ARTISANAL QUICHES AND TARTS
AUTHENTIC. HOMEMADE. RUSTIC.**



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Our story began in a four-room flat in the '70s, where Joseph and Irene Kheng baked one of the most delectable, simple, and old-school kaya cakes.

Their delicious treats drew people from across the island, and their business flourished through word of mouth, even funding their annual holidays.

Their spirit of keeping things simple, delicious, and homemade is now passed on to the next generation of Khengs.

Their son (a trained chef) and his son (a picky eater) have teamed up to revive the Kheng's family legacy, this time not with cakes, but with artisanal quiches and tarts.



Quiches

Quiche Lorraine

\$32 (Medium) / \$59 (Regular)

A French classic that combines savoury bacon, caramelised red onions, and a blend of nutty Gruyère and Gouda, all encased in our Signature Buttery Crust.



Otah Quiche

\$32 (Medium) / \$59 (Regular)

A spicy Nyonya twist on a classic French pastry. Seasoned prawns and dory fillets baked in with red curry paste, coconut milk, and nutty French cheeses.



Miso Mushroom Quiche

\$36 (Medium) / \$65 (Regular)

Japanese white miso sautéed with a selection of umami-rich mushrooms in our Signature Buttery Crust.



Smoked Salmon & Spinach Quiche

\$36 (Medium) / \$65 (Regular)

Smoked Atlantic salmon with sautéed spinach, chopped and baked into a mélange of classic French cheeses.



SWEET Bakes



Blueberry Bakewell Tart

\$30 (Medium) / \$55 (Regular)

A British classic featuring a homemade almond frangipane, tangy blueberry compote, and a generous dash of Amaretto, baked into our sweetened Signature Buttery Crust.



Apple Cinnamon Crumble

\$30 (Medium) / \$55 (Regular)

Slow-stewed granny smith apples topped with a house-made brown sugar and cinnamon crumble.



Dark Chocolate Orange Tart

\$36 (Medium) / \$65 (Regular)

54.5% dark Belgian chocolate with orange zest and a dash of Cointreau liqueur, encased in a nutty vanilla-infused graham cracker base.



Cherry Tart

\$36 (Medium) / \$60 (Regular)

Fresh dark cherries macerated in cherry brandy for 12 hours, then baked with a homemade almond frangipane in our sweetened Signature Buttery Crust.



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OUR MENU



QUICHES

(MED / REG)

QUICHE LORRAINE

\$32 / \$59

OTAH QUICHE

\$32 / \$59

MISO MUSHROOM
QUICHE

\$36 / \$65

SMOKED SALMON &
SPINACH QUICHE

\$36 / \$65

SWEET BAKES

BLUEBERRY BAKEWELL
TART

\$30 / \$55

APPLE CINNAMON
CRUMBLE

\$30 / \$55

CHERRY TART

\$36 / \$60

DARK CHOCOLATE
ORANGE TART

\$36 / \$65

MEDIUM FEEDS 3-4 PAX
REGULAR FEEDS 6-8 PAX



Let's talk

Reach out to us and place your order

PLACING AN ORDER

Get in touch with us via our Google Form to place your order at least **3 days** before your desired date.

DELIVERY

Self-collection from our kitchen (S597595) is **free**.

Otherwise, we will arrange a courier for you at-cost (**\$15-\$30**) based on distance.

Delivery is **free** for orders **above \$170**.

