



Kheng's

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



Festive Specials

Honey Ham & Cranberry Quiche

\$36 (Medium) / \$68 (Regular)

Honey-glazed ham folded with tart cranberries, gently baked into a festive mélange of classic French cheeses.

Christmas Fruit Cake

\$48 (Medium) / \$95 (Regular)

Rum-soaked fruits and warm spices in a rich, buttery batter, slowly baked into a dense and fragrant holiday classic.



Festive Bundle

*Order both Christmas Specials and get a
15% discount on both items*

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



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.



Kheng's

MENU PACKAGES



PACKAGE 1

\$150

Feeds 6-8

1 QUICHE OF YOUR CHOICE

1 SWEET BAKE (8") OF YOUR CHOICE*

+\$24 for a full-sized 11" Sweet Bake

CHOICE OF 1 SOUP

1 MESCLUN SALAD

1 DRINK (1L) OF YOUR CHOICE

PACKAGE 2

\$285

Feeds 12-15

2 QUICHES OF YOUR CHOICE

2 SWEET BAKES (8") OF YOUR CHOICE*

+\$24 for a full-sized 11" Sweet Bake

CHOICE OF 2 SOUPS

2 MESCLUN SALADS

2 DRINKS (1L) OF YOUR CHOICE

* 8" sweet bakes are roughly half of our regular 11" size.

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

\$35 (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.

Sides

A close-up photograph of a light-colored ceramic bowl filled with a thick, vibrant orange-red soup. The soup is garnished with a delicate swirl of white cream, finely chopped green herbs, and a single fresh basil leaf. In the background, several ripe, red beefsteak tomatoes with green stems are visible, resting on a light-colored, textured cloth.

Creamy Roasted Tomato and Garlic Soup

\$24 a pot (Serves 5)

Fresh beefsteak tomatoes and roasted white garlic, puréed and slow-cooked to bring out tart and caramelised flavours.

Leek and Potato Soup

\$24 a pot (Serves 5)

USA Russet potatoes sautéed with fresh Japanese leeks and onions, then blended with vegetable stock for a smooth and creamy texture.





Mesclun Salad with Maple Vinaigrette Dressing

\$22 a bowl (Serves 5)

Crisp mesclun greens tossed in a house-made maple vinaigrette, with crunchy almond slices and roasted cherry tomatoes.

Drinks

By Glyph Supply Co

Cold Brew Coffee

Black/Oat/White

\$5.50 (200ml)

\$26 (1L)

Cold Brew Tea

White Peach Sencha/Blueberry Rooibos

\$5.00 (200ml)

\$24 (1L)

Soda

Yuzu/Kyoho Grape Calpis

\$5.00 (200ml)

\$24 (1L)



Kheng's

OUR MENU



QUICHES

(MED / REG)

| | |
|----------------------------------|-------------|
| QUICHE LORRAINE | \$32 / \$59 |
| OTAH QUICHE | \$32 / \$59 |
| MISO MUSHROOM QUICHE | \$36 / \$65 |
| SMOKED SALMON AND SPINACH QUICHE | \$36 / \$65 |

SWEET BAKES

| | |
|----------------------------|-------------|
| BLUEBERRY BAKEWELL TART | \$30 / \$55 |
| APPLE CINNAMON CRUMBLE | \$30 / \$55 |
| DARK CHOCOLATE ORANGE TART | \$36 / \$65 |
| CHERRY TART | \$35 / \$60 |



SIDES

Each pot/bowl serves 5

| | |
|--------------------------------------|-----------|
| ROASTED TOMATO AND GARLIC SOUP | \$24/pot |
| LEEK AND POTATO SOUP | \$24/pot |
| MESCLUN SALAD WITH MAPLE VINAIGRETTE | \$22/bowl |
| CHOICE OF SOUP + MESCLUN SALAD | \$44/set |

DRINKS

(200 ML / 1 L)

COLD BREW COFFEE

\$5.50 / \$26

Black / White / Oat

COLD BREW TEA

\$5.00 / \$24

White Peach Sencha / Blueberry Rooibos

SODA

\$5.00 / \$24

Yuzu / Kyoho Grape Calpis

Let's talk

Reach out to us and place your order

PLACING AN ORDER

Get in touch with us via **WhatsApp (8822 2458)** to place your order at least 3 days before your desired date.

DELIVERY

Self-collection from our kitchen is **free**.

Otherwise, we will arrange a courier for you at-cost (typically \$15-\$20)

Delivery is **free** for orders **above \$150**.

Alternatively, you may arrange your own courier to collect your order.

