

BOULANGERIE

SOURDOUGH LOAVES

Prepared with 100% natural sourdough starter and Himalayan sea salt. Contains gluten. Free from eggs, butter, and sugar. 650 to 700 grams before baking.

MARYMOUNT HOUSE LOAF **\$14.50**

Wholemeal Country Sourdough | Murasaki Botan White Flour

PAIN DE CAMPAGNE **\$15**

French Style Country | Dark Rye Flour | Murasaki Botan White Flour

MARYMOUNT SEEDS **\$16**

Tri-Coloured Organic Quinoa | Sunflower Seeds | Sesame Seeds | Lemon Zest | Murasaki Botan White Flour | Wholemeal Flour

MAPLE COUNTRY NUTS **\$15.50**

French Country Sourdough | Dark Rye Flour | Malt | Walnuts and Maple Syrup

KALAMATA OLIVE & LEMON **\$17**

Kalamata Olive Tapenade | Lemon Zest | Murasaki Botan White Flour | Wholemeal Flour

TOMATILLO SALSA VERDE **\$16.60**

Herbed Sourdough Bread (THE MMBH WAY) Green Tomatoes | Garlic Confit | Coriander | Lime Zest

OOLONG CHOCOLATE CHIP **\$20**

Oolong Tea | 75% Dark Chocolate Chips | Murasaki Botan White Flour

WILD ROCKET JALAPEÑO CHEDDAR **\$20**

Jalapeños | Cheddar | Corn | Wild Rocket | Murasaki Botan White Flour | Wholemeal Flour

SUNBURST BLOSSOM SOURDOUGH **\$20**

Dried Apricot | Osmanthus Tea | Orange

NEW SOURDOUGH BREAD

SHOKUPAN

\$16

100% Sourdough Milk Bread

The handsome twin of your supermarket loaf—raised right. Made with real butter, all-natural ingredients, and 100% wild levain.

No commercial yeast, no nasties. Just the kind of loaf that knows its worth. Soft, slow-fermented, and enriched the old-fashioned way—for toast that's anything but basic.

Crafted with 100% natural sourdough starter and Himalayan sea salt, then generously filled with our homemade luxurious toppings.

Sold in hearty half slices—perfect for 2 to share. Pre-order a full focaccia for the ultimate indulgence. Flatbreads are perfect quick meals and are for 1 pax.

Contains gluten.

NOT A 'CROSSANT' SOURDOUGH

\$20

House Sourdough Base | Unsalted Butter

Our Not a Croissant Sourdough Loaf isn't a croissant. But it flirts with one. This sourdough loaf is rough-laminated and naturally leavened—flaky and buttery, perfectly imperfect.

SOURDOUGH FOCACCIA & FLATBREAD

SHAKSHOUKA (THE MMBH WAY)

\$15.50

Housemade Spiced Tomato Stew | Nduja Paste | Smoked Coppa Ham | Two Baked Eggs | Roasted Peppers Purée | Creme Fraiche

THE MONK'S HOG YOLK FOCACCIA

\$25

A thin, chewy slab of focaccia topped with confit egg yolk, smoked bacon lardons, shaved Tête de Moine, Scamorza melt, and a wildflower hot honey drizzle. It's sacred. It's sinful. It's the sermon and the feast.

SOURDOUGH LEVAIN PIES

Handcrafted with sourdough discard and pure butter—no nasties, no margarine. Made individually in pâte sablée style for a buttery, flaky crust with a light tang.

Savory pies come in three sizes:

4" – serves 1 (or 2 for sharing)

5.5" – serves 2 (or 4 for sharing)

7" – serves 6 to 8

SHEPHERD'S PIE (THE MMBH WAY)

Angus Beef Tail | Quenelle of Potato Egg Tartare | Jamon Croquetas | Japanese Mayonnaise

4 INCH - \$17.90 | 5.5 INCH - \$30.80 | 7 INCH - \$72

DRUNKEN CHICKEN POT PIE (THE MMBH WAY)

Black Truffle Levain Crust | Blanquette Of Chicken Thighs | Shaoxing Wine, White Wine | Shiitake & Morel Mushrooms | Butter Fried Chestnuts | Truffle Creme Fraiche

4 INCH - \$18.80 | 5 INCH - \$29.90 | 7 INCH - \$72

APPLE & RHUBARB CUSTARD PIE

Housemade Custard | Tangy Rhubarb Purée | Cinnamon | Brûléed Apples | Maple Glaze | Thyme

4 INCH - \$15.90 | 5.5 INCH - \$28.80

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ROASTED CORN AND CRAB CHOWDER LEVAIN PIE

Creamy Homemade Corn & Crab Chowder, A Returning Favourite!
Crab | Green Chilli | Roasted Corn | Smoked Bell Pepper Purée | Buttermilk Cream | Crispy Corn Kernels

4 INCH - \$18.80 | 5 INCH - \$29.90 | 7 INCH - \$72

MATCHA & HIBISCUS LIME PIE

Matcha Lime Curd | Hibiscus Coconut Agar | Chantilly Cream | Macadamia Nuts

4 INCH - \$16.90 | 5.5 INCH - \$28.80

HOUSEMADE FLAVOURED BLACK GARLIC BUTTER

Hand Pressed Black Garlic Puree | New Zealand Grass Fed Cow Butter | Himalayan Pink Salt

\$15 (150grams)

DINE IN SOURDOUGH CAFE MENU

STARTERS & SIDES

TOASTED SOURDOUGH BREAD PLATE: \$20

Sourdough Toast of the day | Black Garlic Butter | Burnt Leeks
Creme Fraiche | Onion & Thyme Chutney | Eggs

Choice of Eggs (2 eggs):

Sunny side up

Omelette

Scrambled

Three Egg Omelette + 1 SGD

Coppa Ham & Cheese Omelette + 3 SGD

THE SOURDOUGH 'LAMINATED' WEDGE \$18

Iceberg, cold and crisp, laminated with sour cream and lemon,
then loaded with bacon, burnt corn, blistered tomatoes, fried
quinoa, golden sourdough crumbs, and parmesan.

PANZANELLA AND TARTINE

PARMA & BURRATINA PANZANELLA: **\$27**
A Panzanella Affair with Tomato-Watermelon Gazpacho

Confit Cherry Tomatoes | Pickled Green Tomatillo | Burratina |
Housemade Sourdough Croutons In 100% Extra Virgin Oil |
Compressed Watermelon | Parma Ham | Served With A
Gazpacho of Red Tomato, Red Pepper and Watermelon

THE BASQUE TARTINE: **\$29**
**Inspired by a San Sebastian episode in Anthony Bourdain:
Parts Unknown.**

Sourdough Toast | Two Sunny Sideup Eggs | Porcini & Button
Mushrooms | Seared Foie Gras House Made Potato Chips | Dill |
Brown Butter Balsamic

MORNING BURRATINA (FRENCH TOAST) **\$22**

Custard-soaked shokupan, pan-seared to a golden edge. Served
with morning rice custard, burratina, strawberries, toasted
almonds, and a drizzle of osmanthus-infused maple syrup.

HANDMADE SOURDOUGH PASTA

Handcrafted with sourdough discard, semolina, and eggs, our pastas are made in the authentic Pasta alla Contadina style— Enjoy the beauty of imperfect, rustic cuts that add character and charm to each bite.

MOREL MUSHROOMS & AUSSIE BROCOLLINI **\$22**

Parmigiano Reggiano Lemon Cream Pasta |
Morel Mushrooms | Aussie Broccolini | Garlic Confit

BEEF RAGU PASTA (THE MMBH WAY) **\$28**

Beef Chuck Tender, Carrots, Peas And Onions Cooked In Port Wine | Creme Fraiche | Onion Thyme Chutney

‘THE GREEN GODDESS’ **\$24**

Matcha Tea Pasta | Herbaceous Pesto | Miso-Roasted Stuffed Eggplant

BOATMAN’S ORRECHIETTE **\$32**

Seabass | Clams | Prawns

A humble coastal broth of prawn stock, white wine, fennel, and saffron. Served with sourdough orechiette, pan-seared seabass, tiger prawns, and clams coated in house sourdough crumbs. Finished with dill oil and lemon zest.

BEVERAGE

COFFEE - All coffees are served double shot

Espresso	\$4.80
Black (Americano / Long Black)	\$5.80
White (Latte / Flat White / Cappuccino)	\$6.80
Mocha	\$7.80
Vanilla latte	\$7.80
Dirty Spiced Chai	\$8.50
Espresso Tonic	\$9

NON-COFFEE

Italian Chocolate	\$7.50
Babycino	\$3
Spiced Chai	\$7.80
Ele Tea TCM based Tea (Hot only)	\$7
Immunity	
Detox	

Add-ons: Ice / Oat Milk / Extra Shot	\$1
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KOMBUCHA \$8.20/Btl

Seasonal flavours, approach us to find out what's available!