

Try *ang mo kio*, *bak chor mee* etc

SEARCH

6 places with bread delivery & pick-up to satisfy your sourdough craving

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As one of the biggest bread fiends out there, I'll be there first to say: Do not try to make your own sourdough. It's labour intensive, and you can only eat the bread one week later. Instead, let the experts do all the heavy lifting; all you should do is buy Bordier Butter (in all the assorted flavours, of course) and focus on toasting the bread properly.

The perfect vehicle for your avocado toast, the classic companion to olive oil, and best savoured with a scramble *a la* Gordon Ramsay; here are 6 places with bread delivery & pick-up to satisfy your sourdough cravings.

1. Cheek Bistro x Cloudstreet



CHEEK X CLOUDSTREET



Deliveries and Takeaways
starting next week.

Credit

If you know anything about the Australian bistro, **Cheek Bistro**, you'll know it's the more fun sibling of Cheek by Jowl. In collaboration with their sister brand, Cloudstreet, they are here to bring you all that Cheek Bistro has to offer with takeaways and deliveries. A sourdough that is unlike any other, the **Cloudstreet's Stout and Liquorice Bread (S\$18)** is one to remember.

This near-perfect dome is glazed in salted molasses and served with whipped and salted butter. A rather unconventional meld of flavours, this loaf is what you want to start your mornings with. Cheek Bistro x Cloudstreet offers island-wide delivery and takeaway options, all you have to do is order [here](#).

21 Boon Tat Street, Singapore 069620

+65 62211911

Pickup:

Tue to Sun: 11.30am – 9pm

Delivery:

Daily: 12pm – 8.30pm

[Facebook](#) | [Instagram](#) | [Website](#)

2. Yeast Side



Credit

A bakery that pays homage to what makes bread taste so good is Yeast Side. Whether you like your sourdough as the classic County (S\$10) loaf, the enriched Brioche (S\$10), or even the nutty Honey Spelt (S\$10), the Yeast Side has got you covered. If you want to pad your order from Yeast Side, go for a rather indulgent Dark Chocolate Sea Salt Brownie (S\$5) or Sourdough Sticky Bun (S\$6.50). They have a Weekday and Weekend menu with slightly different

items, so make sure you plan your order carefully.

Yeast Side is taking this time to do some serious R&D, which is why the world of bread-making is always a good sign. So if you opt to pick up some coffee and bakes, it will be from 9am to 3pm, and for pizzas, it will be from 3pm to 8pm.

If you want these delivered, Yeast Side does **batch deliveries** every Thursday and Saturday with **no minimum spending**, so all you have to is to DM them on their Instagram page, and they'll get you sorted.

9 King Albert Park, #01-09, Singapore 598332

+65 8891 0525

Wed to Sun: 9am – 11pm

Closed on Mon & Tue

[Facebook](#) | [Instagram](#)

3. Krusty by Kausmo





Credit

It seems that listing **Krusty by Kausmo** is going to further reduce my chances of ever getting my hands on their highly-coveted bakes. Here you'll get an amazing spread of Sourdough, Mini Challah Loaves, and Sage & *Kombu* Pullapart.

That's not all; there's also a whole host over at Krusty's Savoury Spreads with the likes of the **Hummus & White Asparagus** that comes with a drizzle of garlic-chilli oil atop a creamy hummus. Otherwise, the **Charred Scallion & Gouda**, that is a swirl of charred scallions and whipped cream, will work nicely on top of a bagel as well.

With a small cult following, Krusty by Kausmo almost always sells out, so I suggest you keep tabs on their Instagram page and make sure to fill up the

pre-order form when they release it every Saturday.

1 Scotts Rd, #03-07, Singapore 228208

+65 8126 8538

Tues to Sun: 6.30pm – 10.30pm

Closed on Mon

Pre-order form released every Saturday [here](#).

[Facebook](#) | [Instagram](#) | [Website](#)

4. Bakery Brera





Credit

Anyone who loves bread would know the famous neighbourhood artisanal bakery, Bakery Brera. One of their best-sellers is none other than the quintessential Rustic Country Sourdough (S\$15.90), that features a thinner and softer crust than the usual sourdough we are used to. Elsewhere, the crusty Traditional *Baguette* (S\$4.20), airy *Ciabatta* (S\$4.20), and hearty Spelt Walnut (S\$6) are where you can see Bakery Brera flexing their range.

You can shop Bakery Brera's bakes on their [website](#), where you can get your bakes at the various different collection times. Otherwise, they have island-wide delivery at S\$10 per location.

8 Empress Road, #01-05, Singapore 260008

+65 6221 1911

Tue to Sun: 7am – 7pm

Closed on Mon

[Facebook](#) | [Instagram](#) | [Website](#)

5. Starter Lab





Credit

If you're missing Bali, have some bread from the **Starter Lab**. All of their bread is made with levain from the mother starter back in Bali, so you can have a taste right here with the goods from Starter Lab. A little corny, I know. Forgive me, I'm desperate. Well, Starter Lab offers the usual spread of sourdough, from **Country** (S\$18 Whole, S\$11 Half) to the more robust **Danish Rye** (S\$18 Whole, S\$11 Half). I'm also a huge fan of *miso* in bread, and luckily Starter Lab

has an *umami*-laden *Miso Baguette* (S\$6).

All you have to do to get your hands on these bakes is to fill up this [pre-order form](#) [here](#). Starter Lab offers next day delivery if you place your order before the cutoff of time, 2pm, with island-wide delivery at S\$15 with no minimum spend. Otherwise, you can always pick up your order once you receive confirmation from the good folks of Starter Lab.

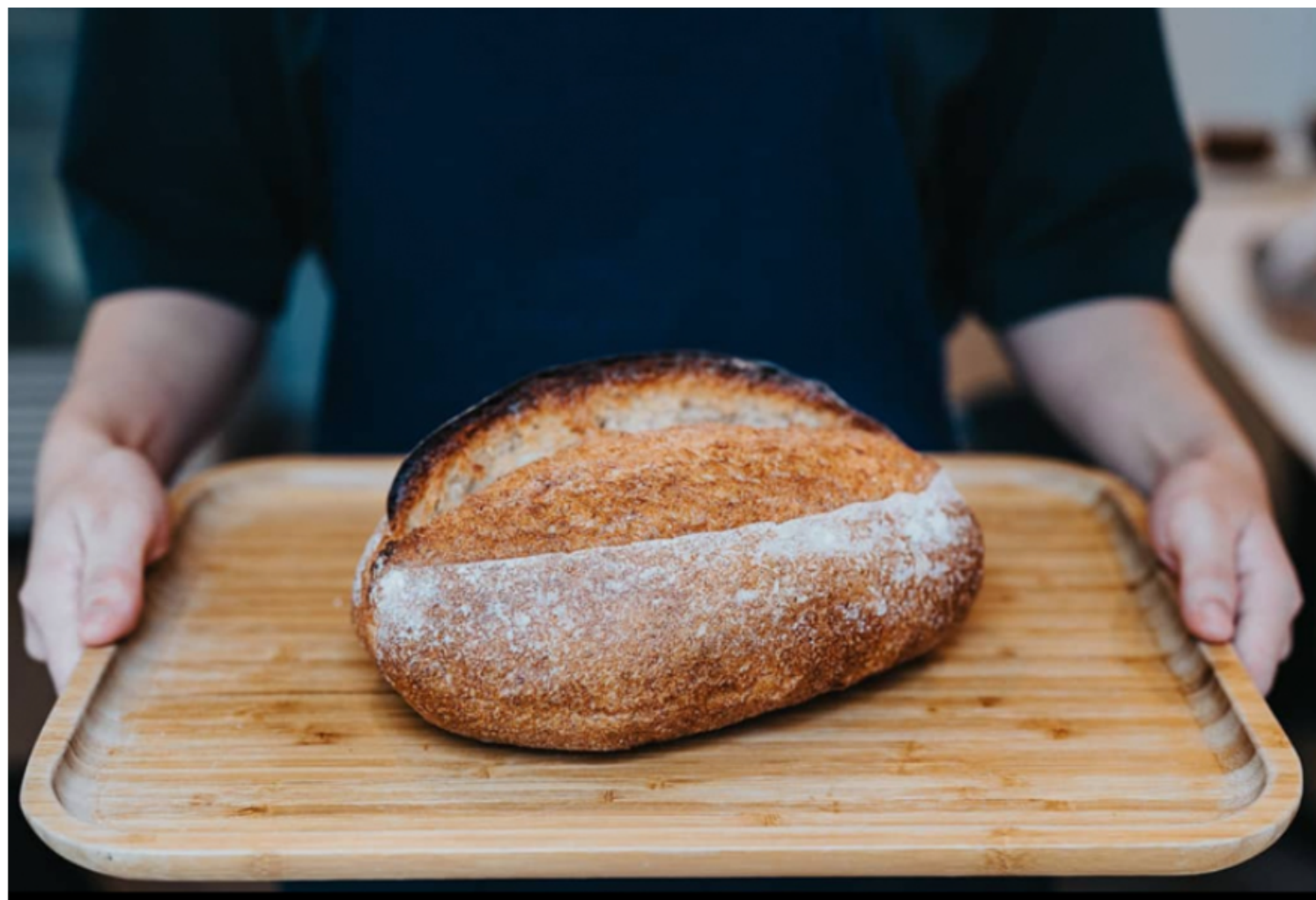
721 Havelock Road, Singapore 169645

+65 9839 0408

Daily: 8.30am – 5pm

[Facebook](#) | [Instagram](#)

6. Breadyard



Breadyard is your family-run cafe that thoroughly impressed us the last time we were there. Besides the usual suspects on the bread rack, bag this **Sourdough Miso Sesame (S\$8)** for an explosion of *umami*. It takes a left turn from the usual sourdough, but I'm sure it's on the right path. If not, the **Sourdough Olive (S\$8)** is something you'll want to have in the pantry when the midnight munchies come.

Breadyard offers **island-wide delivery** and complimentary delivery for orders above S\$60. If not, you can always opt for **pickup or takeaway** if you need to take a whiff of freshly baked bread.

1 Fusionopolis Place, Galaxis, #01-23/24, Singapore 138522

+65 9773 5318

Mon to Fri: 8am – 6pm

Sat: 8am – 3pm

Closed on Sun

[Facebook](#) | [Instagram](#) | [Website](#)



WRITTEN BY NICOLE LAM

Occasional food snob, but will take KFC any day

Have an interesting hawker story or good food to share? Email us at

info@sethlui.com