



PRESS RELEASE
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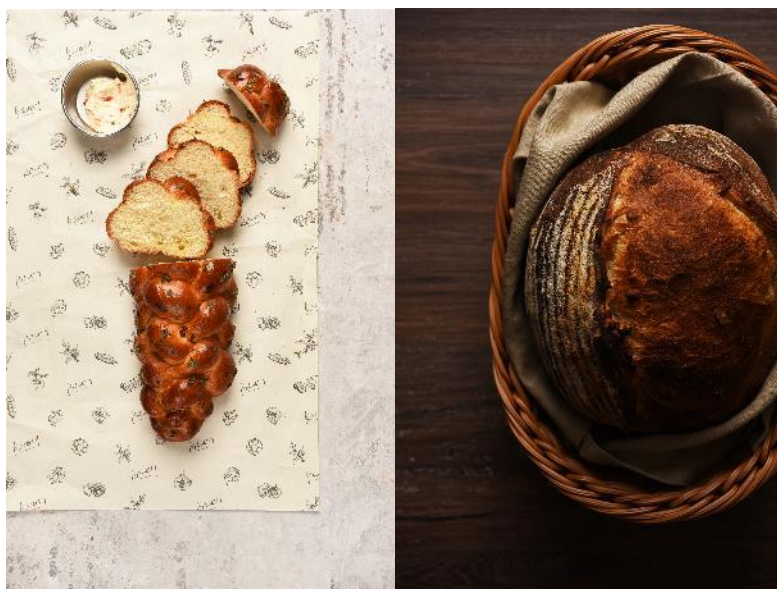
KAUSMO PRESENTS KRUSTY BY KAUSMO - A THOUGHTFUL APPROACH TO ARTISANAL RETAIL PRODUCTS

SINGAPORE, 16 April 2021 - Established during circuit breaker in 2020, Krusty by Kausmo is Kausmo's retail line of artisanal bread, gourmet sauces and spreads, as well as house-brewed kombucha. Aligned with Kausmo's concept of thoughtfulness, the gourmet products will incorporate aesthetically-filtered fruits and vegetables from importers as well as locally grown edibles from farms in Singapore. Fans of Kausmo can expect these retail items to be produced in small batches - staples and seasonal items available on a rotational basis, and new flavour profiles depending on produce available.

"With many of our guests enjoying our bread and kombucha, it was the perfect opportunity during Circuit Breaker to allow them to bring home a taste of Kausmo."

- Chef Lisa Tang, Co-Founder – Kausmo

BREADS



Pic [L-R]: Cheddar Thyme Challah, Kausmo Sourdough

Artisanal breads have taken the world by storm and people all around have fallen in love with breads of all shapes, sizes and textures. At Krusty by Kausmo, customers can look forward to two staple bread selections – **Challah (\$15/loaf)** and **Kausmo Sourdough (\$15/loaf)** on the menu with other more seasonal bread selections being included from time to time which may include Brioche, Focaccia and Milk Buns.



Enriched with eggs and olive oil, our **Challah** is flavoured with cheddar cheese and thyme for a savoury boost and herbaceous aroma. Best enjoyed on its own or grilled on a pan; it makes an amazing French toast!

Thin and crisp-crusted, a must-have classic option - our **Sourdough** loaves are deliciously seeded with sunflower seeds for a gentle nuttiness, providing nice contrasting textures to the loaves.

SPREADS



Pic: Roasted Portobello Butter (\$22/jar)

Aesthetically-filtered Portobello mushrooms are roasted and deglazed with red wine before being mixed into whipped butter enhanced with Maldon sea salt. Perfect on a slice of toasted sourdough, enjoy the light textures with pleasing fragrance and robust flavours. Customers can **enjoy \$2 off their total bill by purchasing 1 Butter and 1 Bread of choice.**

COMPOTES



Pic: Strawberry-Kaffir Compote (\$10/jar)

Made from overstocked or overripe fruits, our **compotes** are the perfect condiment, be it over toast, yoghurt, or even in your granola bowl.



BBQ SAUCE



Pic: Cherry Habanero Sauce (\$10/bottle)

A versatile sauce of savoury sweetness and smokiness. Our **Cherry Habanero Sauce** is a great marinate, glaze or even as a dip for meats. Packed full of flavour with a tinge of spiciness, we can imagine it would go really well with some fried wings or even some grilled pork belly.

KOMBUCHAS



Pic [L-R]: Seasonal Kombucha Brews (available in 750ml bottles) - \$20

Made in small batches, our still-styled Kombucha is brewed in-house and layered with infusions from locally grown herbs and edibles. A fermented drink that's alive, it's packed with probiotics that's great for your gut health amongst many other things. Flavours change periodically so do check in each week to see if your favourite flavours are among them! **Bring your own glass bottle/return your old bottles and enjoy a \$1 discount on your next purchase.**



For more information:

Website: <http://www.kausmo.com>

Facebook: <https://www.facebook.com/krustysg>

Instagram: <https://www.instagram.com/krustysg>

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