

Pretty Sweet Treats

High-end dessert shops to visit this month

BY AGNES AUI

A meal is never complete without dessert, and now more than ever, desserts are in the limelight. From petit gateaux to mini cakes and desserts plated like an artwork, these sweet treats are both pleasing to the eye and the taste buds, elevating your entire dining experience. So why settle for less when we've drawn up a perfect list of high-end dessert shops you can visit this March:

DEW

Dew's range of mouthwatering desserts are aptly named dewdrops, some garnished with fresh edible flowers, which are at their disposal, as a florist. The Basil Lime Tart comes with basil mousse, meringue and is topped with edible flowers while the Mille Feuille is a discovery of layers of caramelised crunch with white chocolate and vanilla bean cream, vanilla bean praline and vanilla bean caramel.



FOO FOO FINE DESSERTS

Featuring unconventional ingredients that blend like a beautiful symphony, Foo Foo is where desserts become the main dish. With a stunning appearance and a delightful mix of flavours, the options here are endless. Try the light and fluffy passion berries pavlova, the decadent orange chocolate mousse and ginger bread cake, or the unique apple strudel with whipped cream for the ultimate sweet treat.

MAD HATTER DESSERTS

Mad Hatter Desserts is run by MasterChef Asia's first runner-up, Chef Marcus Low, also dubbed the 'King of Desserts'. The beautifully crafted sweet treats available at Mad Hatter Desserts are unique, playful and full of wonderful flavours that exude perfection. Every item on the menu is tantalising yet complex when it comes to breaking down the ingredients.



CRÈME DE LA CRÈME

Crème de La Crème is a sweet tooth's wonderland rendering handcrafted petit gateaux and mouth-watering ice cream. Having a stylish interior and funky furniture pieces, CDLC creates a fun and hip ambience to relish in an array of visually appealing and delightful desserts. With skillful and passionate pastry chefs insisting on 100% natural ingredients, the dessert bar ensures only the best of the best gets served to its customers.



DESSERT BAR BY STANLEY CHOONG

This cosy dessert spot features a selection of French-inspired confections made by Stanley Choong, a young pastry chef who has been trained at Le Cordon Bleu in Malaysia as well as in Japan. Try the Fraisier, a beautiful dessert featuring fresh strawberries, vanilla pastry cream, Italian meringue and pate sable biscuit. Alongside breathtaking creations, customers can enjoy delicious brunch dishes and fragrant coffee too.

FROZEN BY KEN

Inspired by the beautiful desserts in Australia, FROZEN is helmed by a duo who met while working at Melbourne-based pastry chef Christy Tania's (MasterChef Australia's judge) artisanal frozen dessert parlour, Glace. FROZEN by Ken serves up creative Australian-styled ice cream, petit gateau and celebration ice cream cakes. Painstakingly and passionately made every morning, these little creations are too pretty to eat, worthy of a spot on your Instagram feed.

