



FACT SHEET

Concept	Artisanal Tarts Emerging from a tiny den along the quaint corner street of Shaw Centre in 2015, Tarte by Cheryl Koh is as straightforward as its moniker – selling artisanal tarts and occasional European treats baked from scratch every morning with only the best available ingredients sourced from around the world. Many of these ingredients are highly sought-after and rare to find in Singapore. When it comes to desserts, very few chefs in Singapore are willing to invest in seasonal fruit, however, Cheryl is not one to compromise on quality. A lot of time and effort is spent perfecting a seemingly simple tart and sourcing for the right ingredients. In 2016, Cheryl was awarded ‘Asia’s Best Pastry Chef’ by the Asia’s 50 Best Restaurants Award.
Cuisine	Artisanal tarts, made with classic French techniques and seasonal ingredients. Signature flavours include, Dark Chocolate (Cacao Barry with Mexique 66% dark chocolate), seasonal French Gariguette Strawberries, Iranian Pistachios and Piedmont Caramel hazelnuts to name a few.
Location	Orchard Road, in the heart of the shopping district.
Address	1 Scotts Road Shaw Centre #01-12 Singapore 228208
Social Media/Website	www.tarte.com.sg fb.com/tartebycherylkoh Instagram: @tartebycherylkoh
Enquiries	Telephone: (65) 6235 3225
Signature Items	Please refer to the website & instagram page for latest flavours
Seating Capacity	Dine-in option is available. Tarte by Cheryl Koh is connected to sister-concept Caveau Bar and shares the same seating space.
Opening Hours	Daily 10.30am to 10.00pm
Prices	\$9/\$10 for small tarts \$38/\$45 for large tarts