



## FACT SHEET

### Concept

#### Patisserie

In 2015, Tarte by Cheryl Koh took Singapore by storm when they open their first retail shop at Shaw Centre. Helmed by Cheryl Koh, a Singaporean chef who was crowned 'Asia's Best Pastry Chef' by the Asia's 50 Best Restaurants Award, Tarte has since made a name for itself in Singapore and the rest of the region.

The team at Tarte believe that the role of a chef isn't about just creating a meal or preparing a dessert, it is about crafting an overall dining experience that excites, surprises and delights the individual and their senses. It is about balancing flavours, experimenting with different textures, and telling a story with the food and beverages served.

Therefore, in 2018 Tarte by Cheryl Koh expanded its operations to include a cosy dining area. This allows the team to push the envelope when it comes how we would like our guest to enjoy our tarts and other confectioneries. Coffee and tea is no longer an afterthought, instead, it plays an important supporting role in elevating the overall experience and taste profiles when you bite into their creations.

The artisanal tarts and other confectioneries are 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 rarely served in Singapore. This is because when it comes to desserts very few chefs in Singapore are willing to invest in seasonal produce. Cheryl, however, 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.

### Cuisine

Artisanal tarts, and other confectioneries made with seasonal ingredients and French techniques.

### Location

Orchard Road, Shaw Centre, in the heart of the shopping district.

### Address

1 Scotts Road  
Shaw Centre #02-12  
Singapore 228208

**Social Media/Website** [www.tarte.com.sg](http://www.tarte.com.sg)  
fb.com/tartebycherylkoh  
Instagram: @tartebycherylkoh

**Enquiries** Telephone: (65) 6235 3225

**Signature Items** Tarts – Dark Chocolate, Pistachio, Strawberry and other seasonal items  
Please visit [www.tarte.com.sg](http://www.tarte.com.sg) or follow us on our social media platforms for the latest seasonal flavours.

**Seating Capacity** 36 seater

**Opening Hours** Daily  
10.00am to 10.00pm

**Prices** \$10 for small tarts  
\$45 for medium tarts  
\$75 for large tarts

Please refer to our website for the full list of products and their respective prices

Average cheque when dining in ranges from \$15 to \$30 per person

Last updated February 2018