

瑪麗山 MARYMOUNT  
BAKEHOUSE

# BOULANGERIE

# SOURDOUGH LOAVES

*Prepared with 100% natural sourdough starter and Himalayan sea salt. Contains gluten. Free from eggs, butter, and sugar. 650 to 700 grams before baking.*

**MARYMOUNT HOUSE LOAF** **\$14.50**

Wholemeal Country Sourdough | Murasaki Botan White Flour

**PAIN DE CAMPAGNE** **\$15**

French Style Country | Dark Rye Flour | Murasaki Botan White Flour

**MARYMOUNT SEEDS** **\$16**

Tri-Coloured Organic Quinoa | Sunflower Seeds | Sesame Seeds |  
Lemon Zest | Murasaki Botan White Flour | Wholemeal Flour

**MAPLE COUNTRY NUTS** **\$15.50**

French Country Sourdough | Dark Rye Flour | Malt | Walnuts and Maple Syrup

**KALAMATA OLIVE & LEMON** **\$17**

Kalamata Olive Tapenade | Lemon Zest | Murasaki Botan White Flour |  
Wholemeal Flour

**TOMATILLO SALSA VERDE** **\$16.60**

Herbed Sourdough Bread (THE MMBH WAY) Green Tomatoes |  
Garlic Confit | Coriander | Lime Zest

**OOLONG CHOCOLATE CHIP** **\$20**

Oolong Tea | 75% Dark Chocolate Chips | Murasaki Botan White Flour

**WILD ROCKET JALAPEÑO CHEDDAR** **\$20**

Jalapeños | Cheddar | Corn | Wild Rocket | Murasaki Botan White Flour |  
Wholemeal Flour

# SOURDOUGH FOCACCIA & FLATBREAD

*Crafted with 100% natural sourdough starter and Himalayan sea salt, then generously filled with our homemade luxurious toppings.*

*Sold in hearty half slices—perfect for 2 to share. Pre-order a full focaccia for the ultimate indulgence. Flatbreads are perfect quick meals and are for 1 pax.*

*Contains gluten.*

## **POMME DE TERRE FOCACCIA**

Yukon Gold Potato Focaccia | House made Chips | Truffle Paste | Burnt Leek Cream | Spring Onions & Chestnuts

HALF - \$22.50 | FULL - \$40

## **SHAKSHOUKA (THE MMBH WAY)**

Housemade Spiced Tomato Stew | Nduja Paste | Smoked Coppa Ham | Two Baked Eggs | Roasted Peppers Purée | Creme Fraiche

\$15.50

# SOURDOUGH LEVAIN PIES

*Handcrafted with sourdough discard and pure butter—no nasties, no margarine. Made individually in pâte sablée style for a buttery, flaky crust with a light tang.*

*Savory pies come in three sizes:*

*4" – serves 1 (or 2 for sharing)*

*5.5" – serves 2 (or 4 for sharing)*

*7" – serves 6 to 8*

## **FOUR CHEESE ASPARAGUS PIE (Vegetarian-friendly)**

Parmigiano Reggiano, Cheddar, Blue Cheese, Cream Cheese | Celeriac Purée | Roasted Asparagus | Toasted Sunflower Seeds | Panko Crusted Soft Boiled Egg

4 INCH - \$18.80 | 5.5 INCH - \$29.90 | 7 INCH - \$69

## **SHEPHERD'S PIE (THE MMBH WAY)**

Angus Beef Tail | Quenelle of Potato Egg Tartare | Jamon Croquetas | Japanese Mayonnaise

4 INCH - \$17.90 | 5.5 INCH - \$30.80 | 7 INCH - \$72

## **DRUNKEN CHICKEN POT PIE (THE MMBH WAY)**

Black Truffle Levain Crust | Blanquette Of Chicken Thighs | Shaoxing Wine, White Wine | Shiitake & Morel Mushrooms | Butter Fried Chestnuts | Truffle Creme Fraiche

4 INCH - \$18.80 | 5 INCH - \$29.90 | 7 INCH - \$72

## **APPLE & RHUBARB CUSTARD PIE**

Housemade Custard | Tangy Rhubarb Purée | Cinnamon | Brûléed Apples | Maple Glaze | Thyme

4 INCH - \$15.90 | 5.5 INCH - \$28.80

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## **ROASTED CORN AND CRAB CHOWDER LEVAIN PIE**

Creamy Homemade Corn & Crab Chowder, A Returning Favourite!  
Crab | Green Chilli | Roasted Corn | Smoked Bell Pepper Purée | Buttermilk Cream | Crispy Corn Kernels

4 INCH - \$18.80 | 5 INCH - \$29.90 | 7 INCH - \$72

## **MATCHA & HIBISCUS LIME PIE**

Matcha Lime Curd | Hibiscus Coconut Agar | Chantilly Cream | Macadamia Nuts

4 INCH - \$16.90 | 5.5 INCH - \$28.80

## **HOUSEMADE FLAVOURED BLACK GARLIC BUTTER**

Hand Pressed Black Garlic Puree | New Zealand Grass Fed Cow Butter | Himalayan Pink Salt

\$15 (150grams)

# DINE IN SOURDOUGH CAFE MENU

## STARTERS & SIDES

**CHICKEN NOODLE SOUP: \$16**

**The Marymount Bakehouse Way (MMBH way)**

Hearty homemade Saffron Chicken broth cooked with a whole fresh chicken | Sourdough Noodles | Mirepoix, Fennel and Dill | Served with a Spiced Bechamel Toast and Nassarin Anchovies

**«凉麻酱面" the Marymount Bakehouse Way \$18.80**  
**Cold Noodles with Sesame Sauce**

Nassari White Anchovies | Tahini & Peanut Butter | Housemade Pickled Cucumbers | Sesame Seeds | Ajitama Egg | Coriander and Spring Onions | Cold Sourdough Noodles

**TOASTED SOURDOUGH BREAD PLATE: \$20**

Sourdough Toast of the day | Black Garlic Butter | Burnt Leeks Creme Fraiche | Onion & Thyme Chutney | Eggs

**Choice of Eggs (2 eggs):**

Sunny side up

Omelette

Scrambled

Three Egg Omelette + 1 SGD

Coppa Ham & Cheese Omelette + 3 SGD

# PANZANELLA AND TARTINE

**PARMA & BURRATINA PANZANELLA:** **\$27**

**A Panzanella Affair with Tomato-Watermelon Gazpacho**

Confit Cherry Tomatoes | Pickled Green Tomatillo | Burratina |  
Housemade Sourdough Croutons In 100% Extra Virgin Oil |  
Compressed Watermelon | Parma Ham | Served With A  
Gazpacho of Red Tomato, Red Pepper and Watermelon

**THE BASQUE TARTINE:** **\$29**

**Inspired by a San Sebastian episode in Anthony Bourdain:  
Parts Unknown.**

Sourdough Toast | Two Sunny Sideup Eggs | Porcini & Button  
Mushrooms | Seared Foie Gras House Made Potato Chips | Dill |  
Brown Butter Balsamic



# HANDMADE SOURDOUGH PASTA

*Handcrafted with sourdough discard, semolina, and eggs, our pastas are made in the authentic Pasta alla Contadina style— Enjoy the beauty of imperfect, rustic cuts that add character and charm to each bite.*

## **MOREL MUSHROOMS & AUSSIE BROCOLLINI \$22**

Parmigiano Reggiano Lemon Cream Pasta |  
Morel Mushrooms | Aussie Brocollini | Garlic Confit

## **BEEF RAGU PASTA (THE MMBH WAY) \$28**

Beef Chuck Tender, Carrots, Peas And Onions Cooked In Port  
Wine | Creme Fraiche | Onion Thyme Chutney

# BEVERAGE

## COFFEE

Espresso	\$4.50
Black (Americano / Long Black)	\$4.90
White (Latte / Flat White / Cappuccino)	\$5.90
Mocha	\$6.90
Vanilla latte	\$6.50
Dirty Spiced Chai	\$7.50
Espresso Tonic	\$7.50
Espresso Mont Blanc	\$8

## NON-COFFEE

Italian Chocolate	\$6.90
Babycino	\$3
Spiced Chai	\$6.50
Summer Berries Tea Refresher (Cold only)	\$8
Sparkling + \$0.50	
Ele Tea TCM based Tea (Hot only)	\$6.50
Immunity	
Detox	

Add-ons: Ice / Oat Milk / Extra Shot \$1

## KOMBUCHA

\$8.20/Btl

Seasonal flavours, approach us to find out what's available!