



Basq and Bean: Your New Go-To Cheesecake Spot in Bugis?

Description

Finding a quiet corner in a bustling area like Bugis can sometimes feel like searching for a needle in a haystack. However, on a recent trip, I chanced upon a new spot that might just be the perfect escape. Tucked away along Beach Road, just a stoneâ??s throw from the usual crowds of Liang Seah Street, is a new cafe called **Basq and Bean**. Having only been open for about three weeks, itâ??s a fresh face in the neighbourhood, and I was excited to see what it had to offer.

Cheesecakes

GLUTEN-FREE & PROUD—
EVERY. SINGLE. CHEESECAKE.

Basq&Bean- Original 6inch

\$35/round

Golden caramelised edges with a molten cream core - Rich, Smooth, Unforgettable.

Dark Chocolate 6inch

\$35/round

A decadant burnt chocolate cheesecake for the dark chocolate fanatics.

Pandan Kaya 6inch

\$35/round

A truly Singapore classics pandan and kaya, lush and deeply aromatic.

Mini Basq

Snow White 3.5inch

An all-white Basque Cheesecake - Unique, Pure and quietly Elegant.

\$15/round

Monthly Classics 3.5inch

Intensely melty with roatating flavours monthly - ask us what's baking.

\$15/round

*Pair it with our House Blend Chocolate Sauce For an additional \$3 !

Coffee

GLUTEN-FREE? YOU'RE IN THE RIGHT PLACE.

Cherry Blossom

Shower

sweet cherries, caramel sweetness,
floral finishes, hints of coffee

Toasty Glutinous

Rice

milk chocolate, nutty,
toasted glutinous rice

Dark Chocolate

Vineyard

dark cocoa, zesty
orange, red wine

Double Espresso

Black

Long Black / Americano

White

Flat White / Latte / Cappuccino

Mocha

Espresso | Full Cream Milk | 41% Milk Chocolate

Affogato

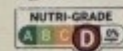
Pistachio Crumble | Vanilla Gelato | Espresso



\$4.00



(Hot/Ice) \$5.80



(Hot/Ice) \$6.80



(Hot/Ice) \$7.80



\$9.00

Basq's Signature

Orange'cano

Fresh Orange Juice | Americano

Basq Brew

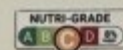
White | Basq's Burnt Cheese

Literal Smoked Brew

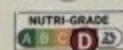
Black | Vanilla | Maple Wood

-96°C Dirty Coffee

Espresso | Milk Cream



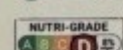
(Hot/Ice) \$7.80



(Hot/Ice) \$8.80



(Hot/Ice) \$9.00



\$9.00

Non Coffee

Basq's Lemonade

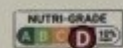
Perfume Lemon | Cheese Cream

Hot Chocolate

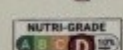
41% Milk Chocolate | Full Cream Milk

Black Matcha Yuzu

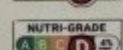
Black Sesame | Matcha | Yuzu Cream



\$7.80



(Hot/Ice) \$8.00



\$9.80

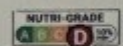
Pick-Me-Up

ExCol

Cold Brew | Cola | Citrus

B&B Cold BRW

Signature House Blend



\$3.00



\$3.00

*We do have a substitution for vegans, an additional charge of +\$1.00 for our Daily Homemade Soymilk, do request this to our baristas when ordering!

Footer Tagline

First impressions matter, and Basq and Bean certainly makes one. The interior immediately caught my eye with its bold, orange-tiled counter set against cool, industrial-style concrete walls. It creates a modern yet warm atmosphere, with what feels like a subtle tinge of oriental design. Consequently, it's the kind of place that feels both stylish and comfortable, making you want to settle in for a while. For anyone looking for a serene spot to enjoy some dessert away from the madness, this is a very promising start.

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Letâ??s welcome the CHEESECAKES!!

Now, letâ??s talk about the main event: the cheesecakes. The cafe specialises in Basque cheesecake, and for my friends who are gluten-sensitive, youâ??re in luck because their entire cheesecake range is gluten-free! Looking at the display, youâ??ll likely be tempted to order one of everything. They have their **Basq&Bean-Original**, which promises a rich, smooth, and unforgettable experience with its golden caramelised edges and molten cream core. In addition, for the chocoholics, thereâ??s a decadent **Dark Chocolate** version.

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I personally loved the Dark Chocolate cheesecake; it was rich without being overly sweet. On the other hand, we also tried the **Snow White**, an all-white Basque cheesecake that was described as â??unique, pure and quietly elegant.â?• While lovely, I found its texture a bit softer for my liking as I generally prefer a firmer cheesecake. For those who enjoy local flavours, the **Pandan Kaya** cheesecake is a truly Singaporean classic, offering a lush and deeply aromatic twist. Whatâ??s more, they have seasonal specials. During my visit, it was the **Basqâ??s Mooncake** cheesecake, a creative fusion with a whole salted egg yolk centre layered with lotus bean paste. Itâ??s clear they take freshness seriously, as all cakes are made on the day itself and sold for a maximum of three days to ensure top quality.

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Of course, what's a good cake without a great cup of coffee? The drink menu at Basq and Bean is quite extensive, offering everything from classic espresso drinks to some truly unique concoctions. To start, I played it safe with the **Basq Brew**, which features White | Basq Burnt Cheese notes. It was a solid and enjoyable choice for a first-timer. My friend, Adeline, opted for the **Black Matcha Yuzu** (served cold), and I must admit, I had a bit of drink envy—it was refreshingly complex, and I think I liked hers better!

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However, the most intriguing item on the menu has to be the **-96°C Dirty Coffee**. As the name suggests, it's made incredibly cold, and the staff advised that it has to be drunk quickly to get the intended experience. It's certainly a conversation starter and something adventurous coffee lovers should try.

Beyond the delicious food and drinks, there are other little details that make Basq and Bean stand out. For true coffee aficionados, you'll find copies of *standart*, a magazine dedicated to the vibrant culture of specialty coffee. It shows the cafe's passion for the community it serves. But the most surprising find for me was their coffee cup—it's made from actual coffee grounds! That was a real *WOWW* moment and a fantastic nod to sustainability.

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If youâ??re planning a visit, hereâ??s a little tip: for a party of two, itâ??s easy to get carried away and order too much because everything looks so good. Donâ??t worry if your eyes are bigger than your stomach; you can always *dapao* (takeaway) some treats for later.

So, if you fancy a quiet afternoon with some exceptional gluten-free cheesecakes and innovative coffee, Iâ??d highly recommend taking a short stroll from Bugis MRT to check out Basq and Bean. Itâ??s a delightful new gem that deserves to be discovered.

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Can you spot her in one of our past videos? A free cheesecake on us for the 1st 2 correct answers in
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