



Caffe Pralet. Donuts that are as good as you can get in Singapore.

Description

By my post title you can already guess that I think their donuts are good. Correction, they are extremely good. I am someone who is extremely health conscious and when I do a cheat meal, it has to be also extremely good. This article is all about extremes. In a good way...

So what do Caffe Pralet sell? Sandwiches and donuts. Some coffee and drinks and that's it! I like simplicity. And clarity in offerings. Have you ever been to a place where there are so many options that you don't know what to order? Other than prata places where the menu tends to go on forever, I think cafes should NEVER over complicate what they sell. Just a few items and that is it.

In terms of food, other than donuts. This is what Caffe Pralet sells.



I am vegetarian so I appreciate cafes that provide clear indication as to the options for vegetarians. Suffice to say, I had the Magic Mushroom.

I am not a big eater and this was enough. In fact perhaps it was almost more than enough.



The bread was fluffy, crispy and even though it was soaked in sauce, it retained its inherent texture. This cross section hopefully does it justice.



Good thing that I had my colleagues with me. I handed half of the sandwich to my team mate Kevin. This sandwich was a solid 9 out of 10 if I had to give it a score.



But then I am guessing you would like to know how the donuts were.

You know how you think something has to be a certain shape but then it is not and you realise this new shape seems better?

Who said donuts had to be round? Aren't square donuts so much more aesthetically pleasing? I would think this is so much better logistically as well...

Some food porn for all donut lovers...





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Looks better right? Let me just say that these were some of the best donuts I have ever had. Apparently these are made with some 14 year old sourdough starter. The standout characteristic of these donuts were their fluffiness.

They had muffins too. After the donuts, these had little effect in terms of enticement. Well to me at least.

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Drinks were just drinks. I think cafe coffee and drinks are similar. Decently good. You are not there for the drinks anyway.

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I had the Kombucha. As a fan of kombucha, this was expected.

The taste was sour and weird enough to tell me that there was enough fermented goodness such that it could neutralise the sinfulness of the donuts. Pardon me for the half eaten food in the background.

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Back to the donuts.

This was the fairy dust. Chicken floss tossed with furikake. Sprinkled over kombucha aioli. Not vegetarian. For my colleagues.

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This was the Triple Chocolate Fudge. Luscious and rich dark 56% chocolate fudge, sprinkled with 70% dark chocolate shavings and toasted cacao nibs.

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This was the Burnt Butter Honey Glaze. Burnt butter, honey and sea salt.



This is the Lemon Cremeux. Lite, refreshing, made with freshly squeezed lemon juice, butter and eggs.



This was not on the menu. It was filled with dried fruit. Cranberries and raisins I believe. With frosting on the top. I liked this and the Burnt Butter Honey Glaze the most.



Quite obvious I went for the Demi-dozen.

SOURDOUGH DONUTS

demi-dozen (box of 6) \$20

*additional charge for premium donuts

burnt butter honey glaze \$3.6

lemon cremeux \$3.6

cinnamon sugar \$3.2

fairy dust * \$4.0

triple chocolate fudge * \$4.0



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SCAN HERE

Wilber was glad that there were so many donuts.

Pre-diabetic but embracing it...



Caffe Pralet... Well done. Nice place. Great food. I will be back.

Yours sincerely,

Daryl

Caffe Pralet

17 Eng Hoon St, #01-04 Eng Hoon Mansions, Singapore 169767

Open daily except on Mondays from 9 am to 6 pm

<https://caffepralet.com/>

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