



## Homm dessert at heart at Raffles City

### Description

Finally.

Singapore has very few dessert stalls that are worth mentioning. Other than Yat Ka Yan, which I think is my default go to option if my family wants to have dessert, there are many decent but nothing fantastic and quite a lot of fantastically hopeless options. There are really a lot of go one time will never go again and wonder when they will close shop type of dessert outlets.

Now we have Homm. This is some Melbourne-born Thai dessert cafe. How does that work? You are Thai but born in Melbourne?

Ok never mind. So long as it is good I really do not care.

This is good so I really do not care.

They have the world's first and only Avalanche Bingsu.

This is it.



I bet you must be thinking how it got its nameâ?!

This is sweetness overload. Anyway if you come to a dessert outlet and you expect anything less then you have something fundamentally wrong with your mind. That round cylindrical portion is bingsu. It is fluffy and light. Reminiscent of a certain After You dessert in Thailand. Yes it is that good.

*default watermark*





If it is not sweet enough for you, they provide you with more syrup which to me is a mixture of condensed milk and some other flavouring.

*default watermark*





Oh and the Mochi is not small. This is how it compares in size to the Avalanche Bingsu. Do not make the mistake of ordering one thinking that your 10 year old daughter would be able to finish this on her own.

This is the Thai Milk Tea Mochi. The mochi skin was very soft and chewy. It was surprisingly good!

*default watermark*







I had the Mango Shokupan which was kinda like what After You serves as Shibuya Toast. The toast was crispy on the outside and fluffy on the inside. This is the barometer for ice cream on toast and this passed with flying colours.

*default watermark*



(Do you know that After You came to Singapore earlier this year? It was at [Artbox 2025](#).)

EVERYTHING was instagrammable. Apparently that is what contributes to the success of a cafe these days.

*default watermark*





As a point of reference, you get to order via a QR code on the table and you make payment upon ordering. Here is a sample of the pricing.

*default watermark*

8:00

5G

61

sg\_hommsg.eattogethernow.com

Hom


Dine-In

Search

Hom

All Menu


AVALANCHE  
BINGSU



P304 : Thai Tea Pain Perdu

S\$ 13.80


Order



M501 : Kaya Caramel Mochi

S\$ 6.80


Order



M502 : Thai Tea Crumble Mochi

S\$ 6.80

Order



M503 : Mango Sticky Rice Mochi

S\$ 6.80

Order

0

Bill

Member

Language

Footer Tagline

Stores




8:00

5G


61

sg\_hommsg.eattogethernow.com




Dine-In


Search



All Menu




AVALANCHE  
BINGSU



S204 : Salted Egg  
Shokupan

S\$ 15.80


Order



P301 : Taro Pain Perdu

S\$ 13.80


Order



P302 : Pandan Kaya  
Pain Perdu

S\$ 13.80

Order



P303 : Salted Egg Pain  
Perdu

S\$ 13.80

Order

Bill

Member

0

Language


Footer Tagline

Stores

8:00


5G62

sg\_hommsg.eattogethernow.com




Dine-In


Search



All Menu




AVALANCHE  
BINGSU



B104 : Salted Egg  
Avalanche Bingsu

S\$ 19.80


Order



S201 : Mango Shokupan

S\$ 15.80


Order



S202 : Coconut Pandan  
Shokupan

S\$ 18.80

Order



S203 : Thai Tea  
Shokupan

S\$ 18.80

Order

Bill

Member

0

Language


Footer Tagline

Stores

8:00


5G62

sg\_hommsg.eattogethernow.com




Dine-In


Search



All Menu




AVALANCHE  
BINGSU



B100 : Thai Tea  
Avalanche Bingsu

S\$ 19.80


Order



B101 : Mango Sticky  
Rice Bingsu

S\$ 18.80


Order



B102 : Homm's Taro  
Bingsu

S\$ 19.80

Order



B103 : Pink Himalayas  
Avalanche Bingsu

S\$ 19.80

Order

0

Bill

Member

Language

Footer Tagline

Stores



So many dessert outlets have come and gone. I hope Homm can remain. Go and give it a try. If you visit Homm during meal times, it will be crowded. I waited for about 15 minutes to get a table for 3. I was there just before 8pm on a Saturday.

Homm is located next to the escalator.



Yours sincerely,

Daryl

Update on 30th April 2025: You know how I said I would go back and try more of their items? Yes I did go back.

I had the Kaya Caramel Mochi. The Mochi skin is absolutely perfect. This is the ideal pre-workout kick for all workouts in the week ahead.



This was some Thai tea drink. Not as good as that purple coloured concoction that I had the last time.

*default watermark*







My daughter insisted on having another Thai Tea Mochi. She insists that this is the best flavoured mochi that Homm offers.

*default watermark*



This is the Pandan Kaya Pain Perdu which was SGD\$13.80 worth of absolute sinful sweetness and a one way trip to diabetesâ?!



Jokes aside, they were all good. Sinfully sweet of course. That is the point of dessert is it not?

**Date Created**

23/04/2025

**Author**

daryllum