

Homm dessert at heart at Raffles City

Description

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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 â??decent but nothing fantasticâ?• and quite a lot of â??fantastically hopelessâ?• options. There are really a lot of â??go one time will never go again and wonder when they will close shopâ?• 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 worldâ??s first and only Avalanche Bingsu.

This is it.


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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.

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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.

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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!

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Hmm

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.

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

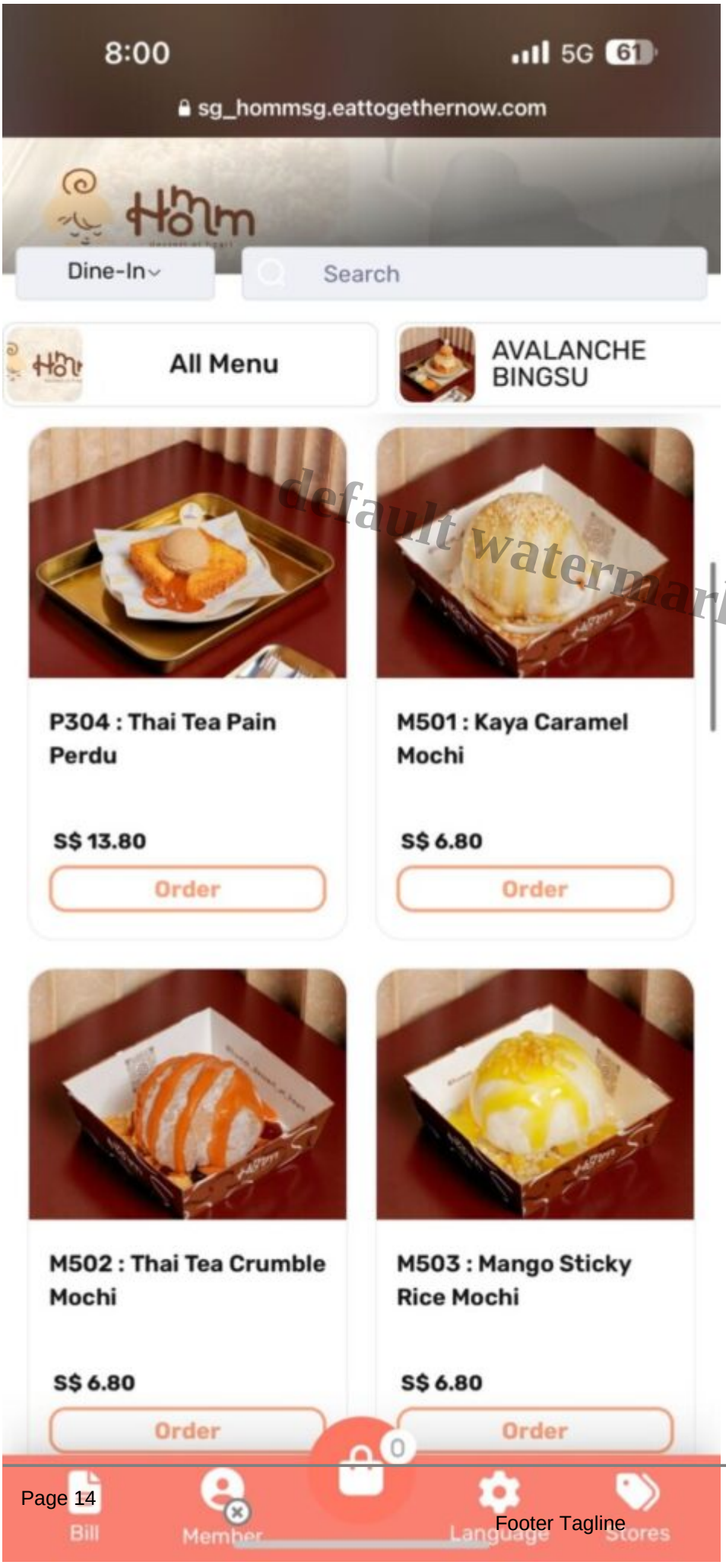
EVERYTHING was instagrammable. Apparently that is what contributes to the success of a cafe these days.

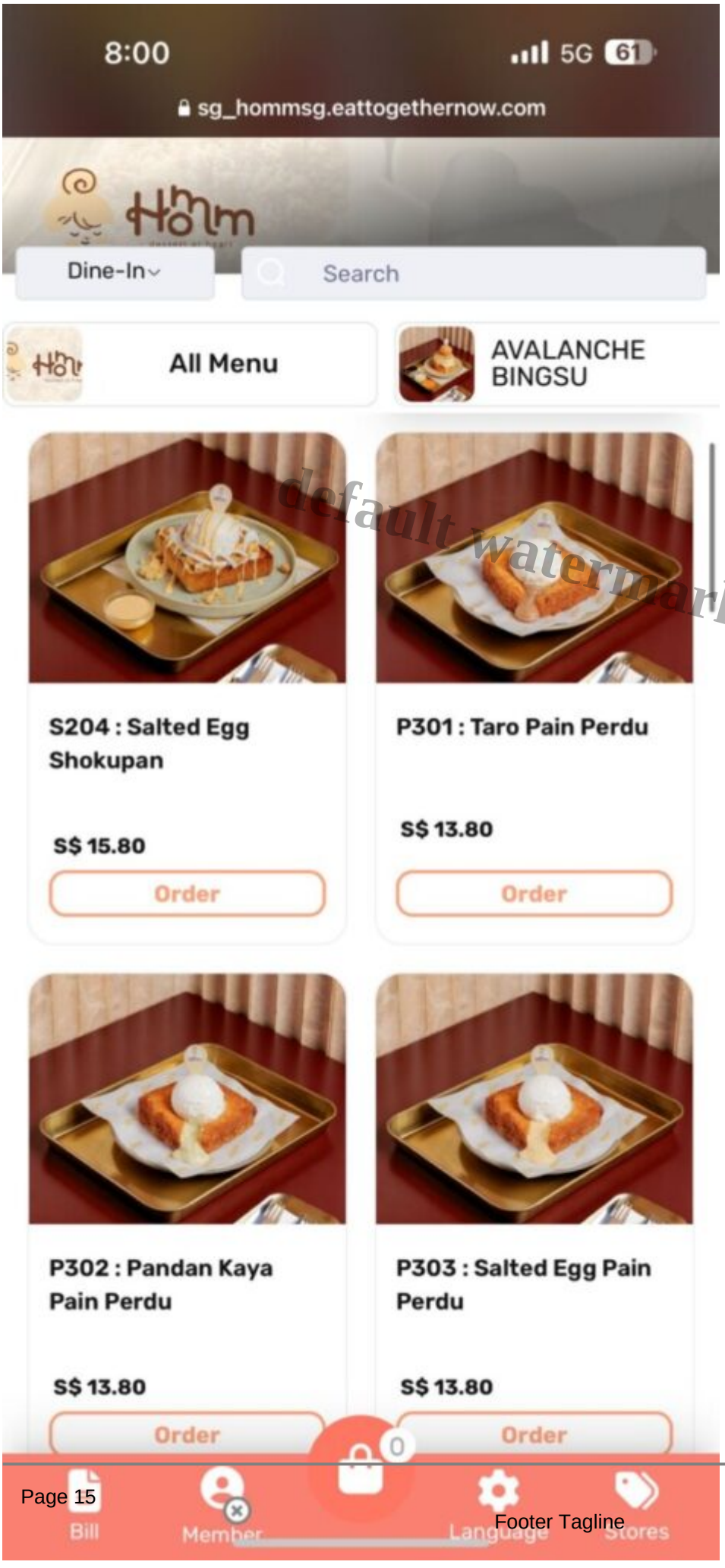
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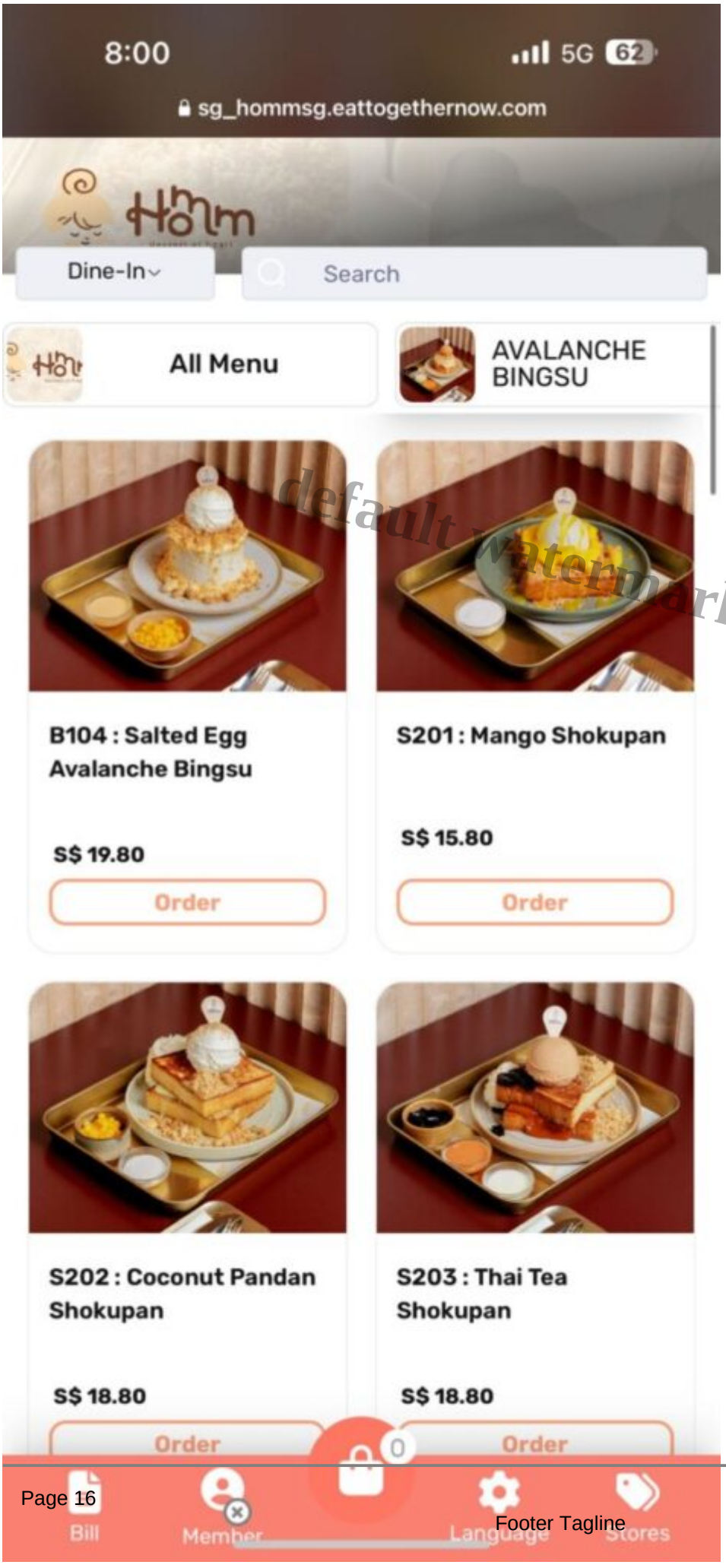

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Hmm
dessert at heart

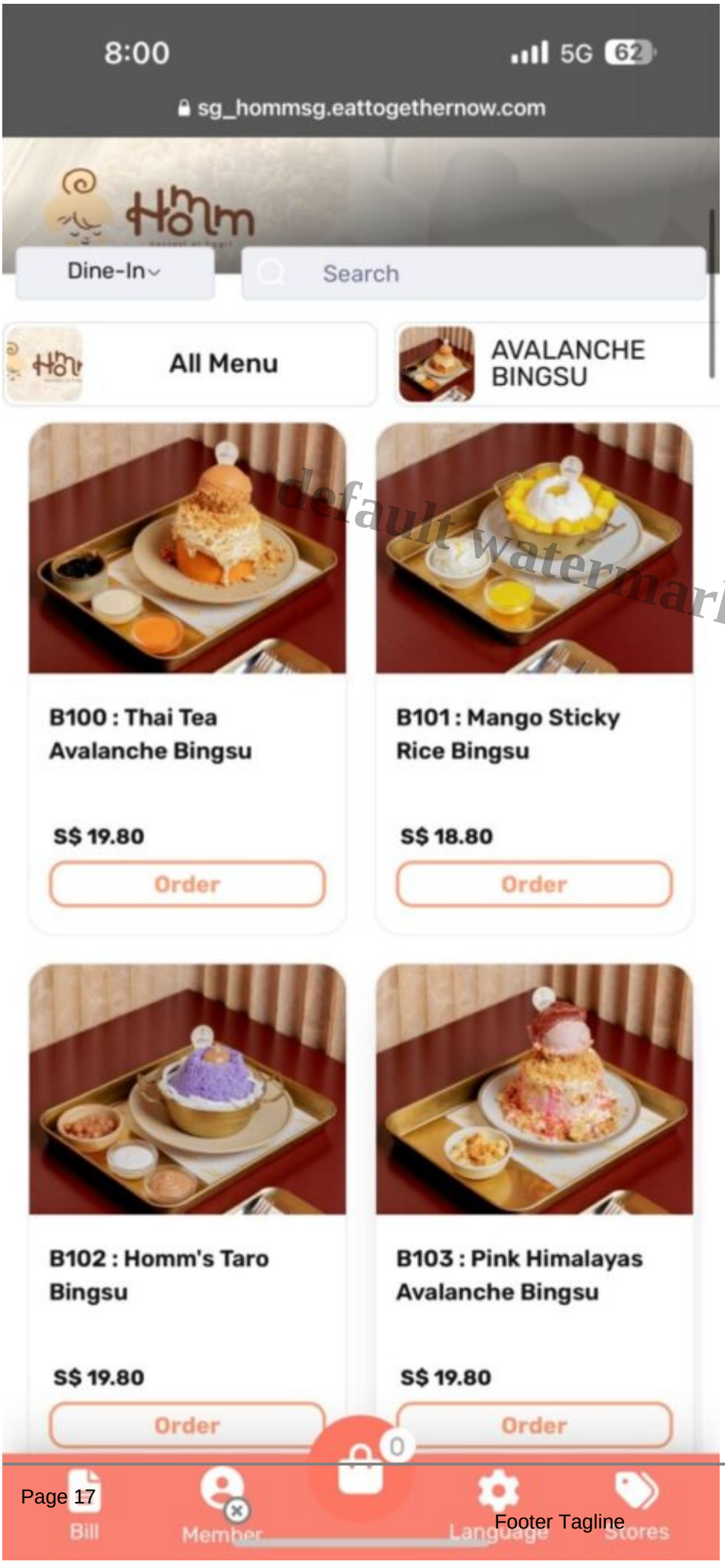
As a point of reference, you get to order via a QR code on the table and you make payment upon ordering. Here is a sample of the pricing.

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8:00
5G
61
sg_hommsg.eattogethernow.com
Dine-In
Search
All Menu
AVALANCHE BINGSU
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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
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8:00
5G
61
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Dine-In
Search
All Menu
AVALANCHE BINGSU
default watermark
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
0
Bill
Member
Language
Stores


8:00
5G
62
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Dine-In
Search
All Menu
AVALANCHE BINGSU
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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
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Bill
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Language
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8:00
5G
62
sg_hommsg.eattogethernow.com
Dine-In
Search
All Menu
AVALANCHE BINGSU
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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
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.


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

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

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hommdesserts_sg

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?

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