



Little Farms marks 10 years in Singapore with its biggest Christmas collection yet

Description

Little Farms is marking ten years in Singapore with its most ambitious Christmas collection yet, bringing together festive feasts, hampers, cheese platters and fresh-baked treats sourced from producers across Italy, Spain, Vietnam, Australia and the UK.

The neighbourhood market and café chain, which first opened its doors in 2016 and now runs eight retail stores and eight dining concepts islandwide (including its outpost at [Tanglin Mall](#)), says this year's festive range reflects buying trips as far afield as TuttoFood in Milan, where its team sourced new discoveries including Saronno amaretti maker Lazzaroni, Turin chocolatier La Perla di Torino and Tuscan truffle specialist Savini Tartufi.

Hampers, advent calendars and stocking fillers

For gifting, six hampers are on offer this year, from the \$88 Spark of Joy to the generous \$400 Deluxe Festive, each packed with a mix of new finds and Little Farms regulars – Champagne, wine, Italian confectionery and pantry favourites. Advent calendar fans can look out for the return of Tony's Chocolonely, Montezuma and HIP, while Brera Milano's panettone – a bestseller since its debut last Christmas – is back alongside chocolatiers Marou, Booja-Booja, Summerdown and Simón Coll.



Image: Little Farms

Singapore stationery label PaperJar returns with gift wrap and cards, and Holly & Ivy supplies the festive crackers.

New for 2026: a bigger cheese platter and ready-to-heat sides

The headline new item is the Holiday Clique Platter (\$220), Little Farms's most generous cheese and charcuterie spread yet, built for ten to share with Brie de Meaux, Truffle Gouda, Stilton, prosciutto cotto and Jamón Serrano. It joins returning platters that scale from the \$70 Farmer's Slate for two to three, up to the \$160 Artisan Platter for eight.

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Image: Little Farms

Little Farms is also launching a new line of ready-to-heat festive accompaniments from November, led by the Christmas Tree Bake (\$50), a tear-and-share spinach and cheese pastry, alongside a Steak & Mushroom Country Pie, Potato Gratin, Passion Fruit & Orange Tart, custard and turkey gravy.

The Butchery, and feasts delivered hot

At The Butchery at Little Farms, the centrepiece turkey is a hormone-free Steggles bird (4-5kg, \$139.98) alongside 100% grass-fed O'Connor beef, Roaring Forties lamb and free-range ham - plus the shop's perennial favourite, in-house Pigs in Blankets (\$19.98). For those who'd rather not cook, Little Farms Restaurants (the team behind recent guest-chef nights at [Little Farms, Later](#)) is delivering three fully-cooked festive sets - turkey, beef rib roast or glazed ham - each serving five to seven, from \$308.

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Image: Little Farms

Fresh bakes and a drinks line-up built on direct vineyard ties

Starter Lab, Little Farms's sourdough bakery, brings back gingerbread cookies, cardamom and honey buns, chocolate mud cake, a honey gingerbread loaf and its well-loved pumpkin pie, with a Vanilla & Blackcurrant Log Cake as the centrepiece bake and a King Cake arriving on 29 December to carry the celebrations into the new year.

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On the drinks side, more than three-quarters of Little Farms's wine and Champagne range is sourced directly from vineyards, and this year's gift sets include a Champagne Haton trio (\$240), an

Australian-focused Curatorâ??s Edit (\$185) and the bestselling Tapi Trio (\$130). Craft beer, canned cocktails and non-alcoholic options round out the range for those entertaining over the season â?? a reminder, as with any festive drinks haul, to drink responsibly and plan transport home.

How to order

The full Christmas collection is available to pre-order now at littlefarms.com/festive or in-store, with hot festive feasts bookable from 1 November to 27 December 2026 via littlefarmscave.com. The new ready-to-heat accompaniments and Starter Labâ??s festive bakes land in stores from November. With Singaporeâ??s [festive season calendar](#) filling up fast, itâ??s worth getting orders in early.

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