

Matchaya takes 30 per cent off five Cloud Series kakigori at Tiong Bahru until 22 November

Description

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Matchaya is taking 30 per cent off its Cloud Series kakigori at the Tiong Bahru flagship until 22 November 2026. The five bowls are exclusive to 82 Tiong Poh Road, #01-05, and the Tiong Bahru menu prices them from S$18++ to S$22++ before the discount.

The line is part of Matchaya 3.0, under the name The Cloud Series. The ice is made by Kuramoto Ice in Kanazawa, Japan, and sourced through Kuramoto Ice Singapore, a family trade the brand traces to 1923. Each bowl is shaved into layers of sauce, cream and texture on that ice.

Five flavours on the Cloud Series

Five bowls sit on the kakigori menu, all marked as a Tiong Bahru exclusive:

- Signature Koicha Azuki: S$22++. Ceremonial matcha with azuki, red kidney beans, house-made granola and a delicate milk cream espuma.
- Burnt Butter Houjicha: S$18++. Roasted houjicha with brown butter cream, brown sugar jelly and a spiced Biscoff crumble.
- Chocolate Tiramisu: S$18++. Rich chocolate, ladyfingers and mascarpone cream with cacao chips, served alongside a double shot of espresso.
- Mango Coconut: S$20++. Mango compote and coconut cream espuma, with dried coconut and mango popping boba.
- Strawberry Yogurt: S$20++. Strawberry compote and fresh strawberries, with a tangy yogurt espuma and berry crisps.

Menu prices are subject to a 10 per cent service charge and GST. Matchayaâ??s homepage lists kakigori at 30 per cent off until 22 November. It does not set out further terms, so check in store before ordering.

How the bowls are built

Signature Koicha Azuki stacks koicha sauce with azuki paste and homemade matcha granola, then a Hokkaido milk espuma finished with koicha powder and red kidney beans.

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SIGNATURE KOIC
HOKKAIDO MILK ESPUMA
KOICHA POWDER DUSTING
RED KIDNEY BEANS
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KOICHA SAUCE
AZUKI PASTE
HOMEMADE MATCHA
GRANOLA

Matchayaâ??s layer diagram for Signature Koicha Azuki. Image: Matchaya

Burnt Butter Houjicha holds houjicha sauce, brown sugar jelly and Biscoff crumble under a brown butter cream and a Hokkaido milk espuma. Chocolate Tiramisu uses a 73 per cent dark chocolate sauce with chocolate chips, ladyfingers and mascarpone cheese, and comes with a double shot of espresso on the side.

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CHOCOLATE TI
HOKKAIDO MILK ESPUMA
COCOA POWDER DUSTING
73% DARK CHOCOLATE SAUCE
CHOCOLATE CHIPS

Matchayaâ??s layer diagram for Chocolate Tiramisu. Image: Matchaya

Strawberry Yogurt builds homemade strawberry sauce, strawberry compote, freeze-dried strawberry crumble and strawberry konjac balls under a yogurt espuma with lemon zest. Mango Coconut pairs mango sauce and mango compote with toasted coconut flakes and mango popping boba, then a coconut espuma with lemon zest and diced mango.

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BURNT BUTTER H
HOKKAIDO MILK ESPUMA
BISCOFF CRUMBLE
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HOUJICHA SAUCE
BROWN SUGAR JELLY
BISCOFF CRUMBLE

Matchayaâ??s layer diagram for Burnt Butter Houjicha. Image: Matchaya

Only at the Tiong Bahru flagship

The Tiong Bahru tea bar opens daily from 9.30am to 9.30pm. Havelock MRT is 7 minutes away, Outram 9 minutes and Tiong Bahru 13 minutes.

Matchayaâ??s menu marks the kakigori as a Tiong Bahru exclusive, and notes that the bowls are best enjoyed immediately.

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