



Tropical Treats And Sweets At Singapore Botanic Gardens Explores The Plants Behind Dessert

Description

Singapore Botanic Gardens is turning dessert into a plant-learning route with [Tropical Treats and Sweets](#). The free exhibition runs until 31 August 2026 at Level 2 of the Centre for Ethnobotany.

It is a good fit for families planning [free things to do in Singapore](#), especially if children know ice kacang, cendol or kueh but have not connected those desserts to the plants behind their colours, sweetness and textures.

What The Exhibition Covers

NParks frames the exhibition around plant ingredients found in familiar Singapore desserts. Visitors can trace sugars, flavours and textures back to tropical plants, turning a dessert craving into a small ethnobotany lesson.



Build-your-own dessert station at Tropical Treats and Sweets. Image: NParks / Singapore Botanic Gardens.

Visitor Details

- Dates: until 31 August 2026.
- Venue: Level 2, Centre for Ethnobotany, Ethnobotany Garden.
- Nearest entrance: Bukit Timah Gate, close to Botanic Gardens MRT.
- Hours: daily, 9am to 6pm.
- Closed: last Wednesday of every month.
- Admission: Free.

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Ice kacang

Ice kacang is a traditional Southeast Asian dessert made of shaved ice, coconut milk, and various toppings like beans, corn, and fruit. It is a popular street food in Singapore and other parts of Southeast Asia.

Ingredients: Shaved ice, coconut milk, beans, corn, fruit, etc.

Preparation: Shave the ice into fine pieces, add coconut milk, and top with various ingredients.

Cendol

Cendol is a traditional Southeast Asian dessert made of rice flour, coconut milk, and palm sugar. It is a popular street food in Singapore and other parts of Southeast Asia.

Ingredients: Rice flour, coconut milk, palm sugar, etc.

Preparation: Cook the rice flour in coconut milk, add palm sugar, and top with various ingredients.

Chenday

Chenday is a traditional Southeast Asian dessert made of rice porridge, coconut milk, and various toppings like beans, corn, and fruit. It is a popular street food in Singapore and other parts of Southeast Asia.

Ingredients: Rice porridge, coconut milk, beans, corn, fruit, etc.

Preparation: Cook the rice porridge, add coconut milk, and top with various ingredients.

TROPICAL TREES
THE PLACE
SINGAPORE

**BUILD
YOUR OWN
DESSERT**

Centre for Ethnobotany display for Tropical Treats and Sweets. Image: NParks / Singapore Botanic Gardens.

How To Pair The Visit

Use the exhibition as a short indoor stop before walking the Ethnobotany Garden or heading towards the Learning Forest. Because the venue is near Bukit Timah Gate, it works especially well for families arriving by Downtown Line or Circle Line.

Why It Works For Families

The exhibition has a natural hook because dessert vocabulary is already familiar to many children and adults in Singapore. A display about sugar palms, coconuts, pandan, beans or other plant ingredients is easier to discuss when visitors can connect it to a bowl of cendol or a kueh they have eaten. That makes the visit more memorable than a general plant-label walk. Parents can turn it into a simple game: name a dessert, identify the plant part behind the flavour or texture, then look for the living plant or related display in the Ethnobotany Garden.

The free admission point matters because the exhibition can be a casual add-on rather than a full paid museum outing, especially for repeat Gardens visitors.

It also works well before lunch nearby.

Location Notes

- [Centre for Ethnobotany, Singapore Botanic Gardens](#)

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