

Watcha Matcha opens 4 December on Stanley Street with stone-milled matcha and an aroma bar

Description

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Watcha Matcha, a new matcha cafe at 15 & 16 Stanley Street, opens on 4 December 2026, and it puts every step of making a cup in front of the customer. The matcha bar in Singaporeâ??s Telok Ayer and Chinatown fringe builds its whole room around water, stone mills and aroma, rather than hiding the process behind the counter.



Image: Watcha Matcha / Buldok Corporation

Watcha Matcha opening date, hours and address

The cafe is at 15 & 16 Stanley Street, Singapore 068734. Doors open to the public on 4 December 2026, with a pre-opening on 3 December. It runs from 10am to 6pm, with last orders at 5pm. Drinks are priced from S$7 to S$12, and non-dairy milk is available for selected drinks.

The team says guests are welcome to book on or after the opening date. Details are on Instagram at @watchamatcha.sg and the brandâ??s website, watchamatcha.sg.



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Image: Watcha Matcha / Buldok Corporation

From water to whisk: how the matcha bar works

The pitch is that a cup of matcha is almost entirely water, so the process starts there. Glass filtration columns at the bar pass water through three mineral layers: tillite stone, muyu stone and hydrogen balls. According to the cafe, tillite brings out sweetness and fresh vegetal notes, while muyu adds umami and body, which supports a dense, velvety foam.



Image: Watcha Matcha / Buldok Corporation

Stone-milled in house, in full view

Matcha loses colour and aroma soon after it is ground, so Watcha Matcha mills its own ceremonial tea leaves on stone mills at the bar. The stones turn slowly and grind without heat, and guests can watch the leaf become powder before it reaches the cup.



Image: Watcha Matcha / Buldok Corporation

Pick your matcha by smell

Instead of one house blend, the cafe offers matcha from three origins, displayed in glass vials and wooden trays at an aroma bar. Guests smell each one and then choose the origin for their Core or Classic Matcha Latte.

- Japan: rich and umami, smooth and refined, with deep umami.
- Korea: fresh and earthy, a clean cup with grassy notes.
- China: bold and nutty, a robust profile with earthy depth.



Image: Watcha Matcha / Buldok Corporation

What is on the Watcha Matcha menu

More than 15 selections are on offer. Drinks are made to order at an open bar following what the cafe calls the Watcha Ritual: sift, whisk, pour, sip.



Image: Watcha Matcha / Buldok Corporation

- Core and Classic: whisked matcha served on its own or layered over milk.
- Nutty lattes: Injeolmi, black sesame, ube and hojicha.
- Fruity lattes: mango, blueberry and strawberry.
- Matcha Clouds: a matcha cream topping over a classic latte, coconut or light sodas such as yuzu and longan osmanthus.
- Pastries and desserts: matcha cheesecake, a fudgy matcha brownie, matcha mochi, sand cookies, matcha and hojicha gelato, and the Crackissant.



Image: Watcha Matcha / Buldok Corporation



Image: Watcha Matcha / Buldok Corporation

The space

Matcha green, brushed metal and raw concrete set the tone, with a long central bar acting as the stage. The stone mills, aroma bar and filtration columns are arranged so every stage of preparation stays visible from the seats.



Image: Watcha Matcha / Buldok Corporation

Our take

Matcha cafes are no longer rare in Singapore. Earlier this month we covered Matchayaâ??s kakigori promotion in Tiong Bahru, and the category keeps widening. What sets Watcha Matcha apart on paper is the theatre: filtration, milling and aroma selection all happen in view. Whether the cups live up to the show is something we will find out once it opens on 4 December. If you are planning a December cafe crawl, see our things to do this weekend roundup and our Food & Drinks coverage for more openings.

Source: Buldok Corporation, on behalf of Watcha Matcha. Images courtesy of Watcha Matcha.

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Author
meichua