



Welcome to *Yeast Coast!*

Firebake is a unique **bakehouse** and **restaurant** featuring Singapore's first-ever full-scale **woodfire bread oven**. Firebake focuses on the craft of sourdough **breadmaking** using European historical methods. The menu here features **hearty dishes** cooked with **traditional European techniques**, which complement and showcase the range of woodfire baked **sourdough bread**. The restaurant's centrepiece is our woodfire bread ovens hand-built from **37 tonnes** of brick, sand and mortar, in which the bread is baked and selected dishes are **slow-cooked**. From raw ingredients to firewood to water, everything is as **non-processed, sustainable**, and as close to its **natural** state as possible. At Firebake, values of **artisanship** are devotedly practiced and the **community spirit** celebrated through breadmaking, food and tradition.

New Opening Hours!

Tuesday - Friday 1130am to 10pm
Saturday – Sunday 10am to 10pm
Monday - closed

We are pet friendly (limited seating, booking recommended)

Smoking strictly not allowed on premises

Chope Your Table Early!

Booking available for lunch & dinner on weekdays

Booking available on weekends for dinner only

Booking available anytime for party of 8pax and above



FIREBAKE - WOODFIRED BAKEHOUSE & RESTAURANT
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WOODFIRED SOURDOUGH BREAD

- Available Freshly Baked From 5pm -

Our sourdough bread is made with organic flour and non-iodized salt from Western Australia. We use fine Scandinavian water purification system "NordaQ Fresh" to hydrate our bread. Our sourdough bread is baked daily in our two hand-built woodfire brick ovens just before dinner service.

Wave - full loaf made with organic white sourdough 100% organic white flour from Western Australia	\$8
Field - full loaf made with organic rye sourdough 50% organic wholemeal flour, organic white flour, caraway	\$9
Seedy - full loaf made with organic rye sourdough 50% organic wholemeal flour, organic white flour, pumpkin & sesame seeds	\$10
Rock - full loaf made with organic rye sourdough 100% organic rye, includes rye meal and rye flour	\$11
Brioche - full loaf made with organic white sourdough Organic white flour, Belgium butter, egg, honey	\$12
Valley - full loaf made with organic rye sourdough & white sourdough Organic white and rye flour, organic dried apricots & sultanas, honey, cinnamon	\$13
Milky- tin loaf made with organic white sourdough (24hrs pre-order) 100% organic white flour, fresh milk, Belgium butter (no egg used, great for toast!)	\$10
Danish - small loaf made with rye sourdough (24hrs pre-order) Organic rye meal and wholemeal, linseed, caraway, sunflower seeds, dark syrup	\$6.50
Stangee - small made with millet sourdough (24hrs pre-order) Zero gluten bread, millet flour, white rice flour, buckwheat flour	\$6.50



ALL DAY DINING
- From 1130AM - 530PM -

SMALL PLATES

Firebake bread board, Norwegian butter, Greek extra virgin olive oil	\$10
4-spice chicken liver pate, bread	\$12
Wild mushroom soup, smoked paprika, bread	\$14
Smoked eggplant, spiced hummus, tomato, manchego	\$15

MAINS

Australian prawn cappellini, aglio olio, sakura ebi	\$22
Grilled Mediterranean seabream, kailan, lemon-caper sauce	\$26
Seafood saffron risotto	\$28
Scottish blue mussel, white wine, fresh herbs, bread	\$34
blue mussel, beer, chorizo, bread	\$34

BITES

Hummus, toasted bread	\$10
Salted pistachio and herb-marinated Kalamata olives	\$12

DESSERTS

Lemon lavender cake, fresh cream	\$7
Firebake bread & butter pudding	\$11
Cheese board, kiwi compote, toasted bread	\$18



WEEKDAY SET LUNCH \$18

- Weekdays from 1130am to 2.30pm -

- Burpple Beyond / Chope Voucher / Mileslife / The Entertainer are not applicable -

CHOOSE ONE MAIN

- Poached eggs on sourdough toast, avocado spread, feta
- Vegetable and mushroom risotto
- Penne with creamy beef ragu
- Grilled snowfish, fennel, mix-herb dressing
- Australian prawn capellini aglio olio, sakura ebi

ADD-ON SIDES

- Woodfired pumpkin salad \$3
- Firebake tomato salad, pickled cucumber, feta \$3
- Wild mushroom soup, smoked paprika \$3
- Tomato soup, celery, onion, fresh herbs \$3

CHOOSE ONE BEVERAGE

- Iced milk coffee (no sugar added)
- Iced lemon tea (no sugar added)
- Nordaq Fresh water (still or sparkling)

BEVERAGE UPGRADE

- Hot coffee choice without milk (americano, espresso, long black) \$2
- Hot coffee choices with milk (cappuccino, flat white, latte) \$3
- Hot tea choice (by the pot) \$4 / Greek coffee \$4 / Greek frappe \$4
- Iced juice (freshly squeezed orange juice, steeped apple) \$4

SMALL PLATES

- Firebake sourdough bread board, house made woodfired bread, Norwegian butter, Greek extra virgin olive oil \$10
add extra portion of Norwegian butter \$3
- Toasted sourdough milk bun with house made kaya \$3.50
- 4-spice chicken liver pate, bread \$12
- Rustic house made meat pie with mashed potato and gravy (choose between beef or chicken pie) \$15
- Smoked eggplant, spiced hummus, tomato, manchego \$15
- Woodfired pumpkin, burrata, pistachio dukkah, orange blossom, molasses \$22

MAINS

- Grilled mediterranean seabream, kailan, lemon-caper sauce \$26
- Seafood saffron risotto \$28
- Scottish blue mussel, lager, chorizo, bread \$34
- Scottish blue mussel, white wine, fresh herbs, bread \$34

TO END YOUR MEAL

- Lemon lavender cake, fresh cream \$7
- Wholemeal butter scones, fresh cream, marmalade or jam \$7
- Firebake bread & butter pudding (made with our very own organic fruit loaf) \$11
- Greek yogurt dessert, house made anise cookie, apricot, almond, pistachio, mint, Greek honey \$12



FROM THE BAKEHOUSE

- Weekends from 10am to 2.30pm -

Toasted sourdough milk bun with house made kaya	\$3.50
Croissant butter roll (freshly baked in batches between 10am -12pm)	\$3
Firebake morning bun (freshly baked in batches between 10am -12pm)	\$3.50
Dark chocolate roll (freshly baked in batches between 10am -12pm)	\$3.50
Cheesymite bun (freshly baked in batches between 10am -12pm)	\$3.50
Firebake bread board, house made woodfired sourdough bread, Norwegian butter, Greek extra virgin olive oil add extra portion of Norwegian butter \$3	\$10
Toasted sourdough butter brioche, Norwegian butter, jam	\$10

SMALL PLATES

Wholemeal butter scones, fresh cream, marmalade or jam (freshly baked between 11am -12pm)	\$7
Greek yogurt breakfast, organic Greek figs, almond, pistachio, mint, Greek honey	\$12
4-spice chicken liver pate, bread	\$12
Spiced mushroom soup, smoked paprika, bread	\$14
Smoked eggplant, spiced hummus, tomato, Manchego	\$15
Woodfired pumpkin, burrata, pistachio dukkah, orange blossom, molasses	\$22
Charcuterie trio platter, pickle, Norwegian butter, bread	\$25

MAINS

Rustic house made meat pie with mashed potato and gravy	\$15
Baked eggs, mushroom, onion, grilled bacon	\$18
Grilled veggie & mushroom sandwich, brie melt, kasundi	\$19
Australian prawn capellini aglio olio, sakura ebi	\$22
Poached eggs on sourdough toast, avocado spread, dukkah, feta	\$23
Penne with creamy beef ragu	\$23
Grilled sausage, eggs, mashed potato, herb oil	\$25
Grilled Mediterranean seabream, kailan, lemon-caper sauce	\$26
Seafood saffron risotto	\$28
Scottish blue mussel, lager, chorizo, bread	\$34
Scottish blue mussel, white wine, fresh herbs, bread	\$34

TO END YOUR MEAL

Assorted Greek loukomi (try them with our traditional Greek coffee add \$5)	\$6
Lemon lavender cake, fresh cream	\$7
Firebake bread & butter pudding (made with our very own organic fruit loaf)	\$11
Dark chocolate brick, butter ice cream, kumquat	\$15



SMALL PLATES

Firebake bread board, house made woodfired sourdough bread, Norwegian butter, Greek extra virgin olive oil	\$10
add extra portion of Norwegian butter	\$3
4-spice chicken liver pate, bread	\$12
Woodfired pumpkin salad, Greek feta, lemon dressing	\$13
Spiced mushroom soup, smoked paprika, bread	\$14
Smoked eggplant, spiced hummus, tomato, manchego	\$15
Woodfired pumpkin, burrata, pistachio dukkah, orange blossom, molasses	\$22
Charcuterie trio platter, pickle, Norwegian butter, bread	\$25

MAINS

Australian prawn capellini aglio olio, sakura ebi	\$22
Penne with creamy beef ragu	\$23
Roasted chicken leg, lemon-rosemary gremolata, chickpea, herb-butter roasted ratte potato	\$25
Grilled mediterranean seabream, kailan, lemon-caper sauce	\$26
Seafood saffron risotto	\$28
Scottish blue mussel, lager, chorizo, bread	\$34
Scottish blue mussel, white wine, fresh herbs, bread	\$34
Grilled lamb rump, grilled beans, burnt bread sauce	\$35
Australian ribeye, 300gm, woodfired Jerusalem artichoke, chimichurri	\$60

SIDES

Grilled green asparagus	\$10
Mashed potato, extra virgin olive oil	\$10
Grilled cabbage, anchovy butter	\$12
Herb-butter roasted ratte potato	\$15

TO END YOUR MEAL

Firebake bread & butter pudding (made with our very own organic fruit loaf)	\$11
Greek yogurt dessert, house made anise cookie, apricot, almond, pistachio, mint, Greek honey	\$12
Caramelised poached pear, basil sorbet, roasted pistachio	\$14
Dark chocolate brick, butter ice cream, kumquat	\$15
Cheese board, kiwi compote, bread	\$18