

Da Mamma Private Chef

Redefining what food does to
our body and mind



DINE WITH US
AT THE COMFORT
OF YOUR HOME

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PHILOSOPHY

Food is one of the oldest form of therapy out there. It has immense impact on our health and can make drastic changes to our lifestyles.

At Da Mamma, we use fresh ingredients to replace your everyday processed food, cleansing your body and building it up.

REDEFINE FOOD

GLUTEN-FREE

Taste the best of pasta without losing the al-dente with our quality ingredients.

CHARCOAL SALT-BAKED

A modern take on the traditional cooking techniques to roast ingredients.

FERMENTATION

A flavour that only time can produce.

PREVIOUSLY HOUSED
IN A SHELTER HOME
TO RAISE FUND

Situated at 2 Fulton Ave



in 2019, the shelter home was going through a financial crisis..

Upon knowing this situation, a chef then turn the house
into a private dining resturant.



There were local missionaries, christians and once there was even a pastor that came all the way from Myanmar that came to dine and help them out!

Before Covid-19 came, they had a successful run for a few months. After that, the home was then turn into a storage due to the huge amount of donation of food and daily necessities. The items were then packed individually and sent out to the needy and poor whom couldn't afford to tide through the pandemic.

STORY OF ORIGIN

The chef had an idea for a restaurant, one that could allow working moms to work while overseeing their children without worrying too much.

He then chanced upon to meet the founder of the privately run shelter home by a single mom. The two had an instant connection and went to set up the private dining known as A Love Story Cafe.





A Bakery dedicated to providing people with the best of artisanal gluten-free breads and cheesecakes.

OUR SECOND HOME

Due to the home being turned into a storage for food and donations, the private dining had to find a new place to continue it's original mission, and so it did.

In a local and humble bakery situated at 462 Crawford Lane.

This was a brand new venture out of the shelter home, into something new, focusing strictly on gluten-free & vegan food, making it an inclusive dining for all.



BAKEHOUR

Gluten-free bakery





Friends and like-minded people coming together

As the community in Singapore is extremely active, we were also shown how to attract and find more people that supports the vegan causes and health benefit it has to our bodies, all while enjoying over delicious crafted food.

We were also featured on a local mediacorp cooking show, Galatta Samayal where we showcased how to cook our signature spiced pumpkin soup and cauliflower steak!





Private Home Chef

Exclusive Anniversary, and Birthdays experiences

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Opened for a whole year before changing into a private home chef experience

FLOATING KITCHEN CONCEPT

Due to the Covid-19 instability, we have decided to stop renting a physical fixed location while we float around the whole of Singapore, bringing Da Mamma experience to your very own homes.