



LOCAL SOCIAL ETHICAL

Our farmers grow premium pesticide-free produce locally. We have supplied to more than 100 dining establishments across Singapore, including several Michelin-starred restaurants.

FROM FARM-TO TABLE, WE OFFER:

*Microgreens
(13 varieties; live / harvested forms)*

*Edible Flowers
(17 varieties)*

*Garden Herbs
(9 varieties)*

A NOTE FROM US

Dear Chefs, Bartenders and Purchasers,

Thank you for choosing Edible Garden City. Our team of urban farmers are incredibly proud to share the fruits of our labour with you.

Colour, flavour, texture - no matter your preference or needs, we have edible flowers, herbs and microgreens that will complement and elevate your dishes. On top of our staple microgreens and best-selling edible flowers, after months of R&D, our farmers are excited to offer new varieties: Anise Hyssop Flowers, Elderflower, Variegated Nasturtium and Mixed Viola Flowers.

Each leaf, flower, stem that you receive is hand-grown using sustainable, environmentally-friendly methods, by farmers who are passionate about growing food. Every item is harvested minutes to hours from when they are set onto a plate.

Your partnership allows us to continue hiring adults with Autism in our Farm Operations team. As a result, we are proud to share that we have received the Enabling Mark (Silver) for our inclusive hiring practices.

You reduce carbon miles, strengthen food resilience and boost our local agriculture industry with each purchase of Edible Garden City's produce.

Thank you for your continued support! We hope you enjoy using the produce as much as we have enjoyed the process from seed to harvest.

Thank you for growing with us,
Urban Farmers Team at Edible Garden City



Add flavour and colour to your plate with our new edible flower varieties.

NEW VARIETIES:

- Anise Hyssop Flowers - Add romance to your plate, with these joyfully sweet, with a hint of liquorice lilac blooms.
- Elderflower - Delicate micro flowers, lightly fragrant and slightly floral in flavour; perfect for exquisite and sophisticated plating
- Variegated Nasturtium - A genetic variant gives these leaves abstract white patterns. Spicy mustard flavour adds a wasabi kick to the dish. (not pictured)
- Mixed Viola Flowers - Elegant flowers with whimsical patterns and vibrant colours, with flavours reminiscent of pea.

MICROGREENS – LIVE IN PUNNET / POT

Microgreens are grown indoors in a climate-controlled environment and delivered live, in soil. Upon delivery, they can be conveniently harvested and consumed anytime. With sufficient watering, they should maintain their freshness and can be displayed for another 5-7 days. It is advisable to harvest them in entirety after that.

Note: Please clearly specify "PUNNET" / "POT" for these unharvested items
Take note that Micro Lemon Balm & Red Wood Sorrel are only available in live, unharvested forms.



Microgreens in punnets are delivered in cardboard cartons containing up to 4 or 8 punnets. Each punnet measures 12 x 12cm.



Micro Celery Punnet



Micro Coriander Punnet



Micro Italian Basil Punnet



Micro Lemon Balm Punnet



Micro Purple Basil Punnet



Mustard Frills Punnet



Nasturtium Punnet



Pea Tendrils Punnet



Red Amaranth Punnet



Red Veined Sorrel Punnet



Spicy Mix Punnet



Red Wood Sorrel Pot

MICROGREENS – HARVESTED IN BOX

Microgreens are grown indoors in a climate-controlled environment and delivered freshly container, chilled, for up to 2-5 days.

Note: Please clearly specify "BOX" for these harvested items.



Microgreens are freshly harvested and packed into boxes.



Micro Celery
17g



Micro Coriander
17g



Micro Italian Basil
15g



Micro Purple Basil
15g



Red Veined Sorrel
13g



Mustard Frills
35g



Nasturtium
9g



NEW
Nasturtium
(Variegated)
9g



Pea Tendrils
30g



Red Amaranth
20g



Spicy Mix
35g

EDIBLE FLOWERS

Flowers are grown outdoors and freshly harvested. Keep chilled in a sealed container.

Note: Flowers are vulnerable to prevailing weather conditions.

Short-lasting (up to 2 days)



Cats Whiskers
Flowers
7pcs



NEW
Elderflower
9g



NEW
Mixed Viola Flowers
35pcs



Orange Cosmos
Flowers
20pcs



Ulam Raja Flowers
25pcs

Medium-lasting (up to 3 days)



NEW
Anise Hyssop
Flowers
9g



Mixed Flowers Box -
Strictly Farmer's
Choice



Egyptian Star
Flowers - 7pcs -
Mixed



Egyptian Star
Flowers - 7pcs -
White



Egyptian Star
Flowers - 7pcs -
Violet



Egyptian Star
Flowers - 7pcs -
Red



Purple Verbena
Flowers
9g



Mixed Coral Vine
Flowers
20g



Mixed Torenia
Flowers
15g

Long-lasting (up to 7 days)



Butterfly Blue Pea
Flowers
30g



Mexican Tarragon
Flowers
30g



Mixed Marigold
Flowers
30g

For reference: Weight conversion to count
of individual flowers (approximated)

Egyptian Star	120 pcs
Coral Vine	180 pcs
Torenia	80 pcs
Butterfly Blue Pea	45 pcs
Mexican Tarragon	100 pcs

GARDEN HERBS

Garden herbs are grown outdoors and harvested in the early morning for maximum flavour and freshness. Keep herbs in a sealed container, chilled, for up to 7 days.



Bronze Fennel
15g



Cranberry Hibiscus
18g



Dog Fennel
35g



Lemon Balm Herb
12g



Marigold Leaves
30g



Okinawan Spinach
50g



Passionfruit
Marigold Leaves
14g



Ulam Raja Herb
25g



Wood Sorrel
15g

ORDERING FROM EGC

MINIMUM ORDER

Minimum order of **3 items**

ORDER CUT OFF

Strictly 6pm the day before

*Orders placed after are not accepted for next-day delivery.

DELIVERY / SELF-COLLECTION

Monday - Friday (closed on weekends and Public Holidays)

Delivery: Delivery timing* is typically 1030 – 1800. Minimum order of **\$80** for free delivery. Otherwise, delivery fee of \$14.95 per trip applies.

*Unfortunately we cannot cater to specific delivery timings as our deliveries are outsourced to a 3rd party vendor and orders are dispatched by location. Should you require an early delivery, please arrange for your produce to be delivered a day before you need it.

Self-collection: Collection timing is from 1030 – 1230 (AM slot) and 1400-1630 (PM slot) on weekdays. Please inform AM or PM slot while placing the order.

SUBJECT TO AVAILABILITY

Note that flowers are vulnerable to prevailing weather conditions and some specialty herbs have limited production quantities. Please check for stock availability upon ordering.

STANDING ORDERS

By working with us on a standing order, you are helping us grow and plan produce consistently! Please place / adjust your standing order **3 weeks** in advance, or we may not be able to fulfil your requirements. Some standing orders may require more lead time.

PAYMENT

Regular customers: 30 days credit bank transfer (upon receiving tax invoice) is applicable upon account creation and with 3 months of good payment history.

First-time customers: Please enquire for PayNow or Bank Details and make **payment prior to collection / delivery**. Upon transfer, please send a **screenshot of the completed transaction** for our reference. We will only be providing a Sales Order reference for this transaction.

To apply as a registered customer, we require (1) ACRA Biz File (or other supporting documents) (2) completed Credit Application Form (3) 3 months of good payment history

CONTACT

For ordering of produce:

Whatsapp: +65 8742 4560

Email: sbd.tnp@ediblegardencity.com (for official Purchase Order)

For sales enquiries / farm visitations:

Email: sales@ediblegardencity.com

Please indicate the F&B organisation you are enquiring on behalf of and allow 1-3 business days for a response.

Kindly make an appointment before visiting. We are not open on the weekend.

ABOUT EDIBLE GARDEN CITY

We are a social enterprise dedicated to creating social change through community-centric agriculture. We champion the "Grow Your Own Food" movement in Singapore, empowering home gardeners and promoting urban farming in our city. Our grounding philosophy is that growing our own food connects us with nature and cultivates a sense of community.

Through edible landscaping, we have activated more than 260 under-utilised areas in schools, homes and businesses into green community spaces. Our closed-loop farming model produces fresh and nutritious vegetables from chefs and home cooks. Additionally, EGC teaches and supports fellow farmers and hires from disadvantaged communities.

www.ediblegardencity.com



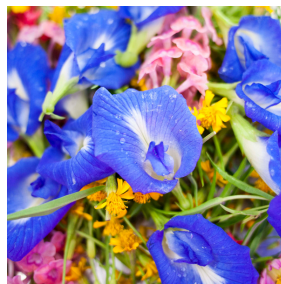
Edible Garden City Project



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We are proud to partner and to be associated with:

