

Cafe Review — Crumb

By Savannah Jung

Bakeries and coffee shops are incredibly fun and popular, but with so many of them popping up, they can feel overdone or no longer unique. However, the truly incredible bakeries find ways to set themselves apart: be it by using locally sourced ingredients, putting fusion spins on classics, or having diet-sensitive inclusive foods. Some even go as far as to do all three of these things and are so special, they warrant a trip across the Malaysian border. Welcome to Crumb.

Located in Miri Time Square, you'd think it would be difficult to find one bakery among so many other shops and restaurants. But if you're walking down the same street as this artisan bakery, the wafting scent of freshly baked sourdough will draw you to their doors subconsciously. Their outdoor seating creates a relaxing, communal feeling with long wooden tables, bench-seating for groups, and smaller tables for solo or more intimate dining experiences.

Walking through their front door, you are met with warm, freshly roasted coffee notes, a busy kitchen, freshly baked goods, and lots of laughter and chatter. Standing at the counter to order, you get a full view of the rows upon rows of baguettes, sourdoughs, cinnamon rolls, pain au chocolat, churros, and more. Alongside these traditional baked goods, there are options for those who prefer gluten-free, low-sodium, or low-sugar options. As an Asian fusion restaurant, you will see spins on classics such as their Tuak Canelé and Cangkok Manis sourdoughs as well as the classics.

If you're searching for a full brunch experience, they've got you covered. From savoury items like their Eggs Benedict and avocado toast, to their sweeter options like bread pudding

and french toast, there are numerous options

to tantalise your pallet. They incorporate locally sourced produce into their menu so you can taste the freshness and passion in each bite. Besides their breakfast options, they also have various pasta dishes, loaded sandwiches, and sourdough pizzas to satiate the biggest of appetites.

Their coffee options also share in the Asian fusion influence. They have "coffee beans supplied and calibrated by renowned Malaysian roasters and baristas." Freshly roasted beans from Brazil, Indonesia, Ethiopia, Colombia, and elsewhere create full-bodied flavours that are expertly crafted into beautiful beverages. They also offer milk substitutes for those who prefer no dairy in their caffeine beverage.

Crumb used to offer pork items on their menu but has recently become 'pork-free' honouring the request of many



Avocado toast, one of the delicious breakfast options at crumb.

Photo by Fina Jenal.



I could drink a latte those.
Photo by Fina Jenal. Pun by Editor.

of its Muslim patrons. Their menu does however offer non-halal beverages for those who are interested. They also offer takeaway and help arrange Grab Express if needed, but you will not find them on any food delivery apps.

Crumb was founded by Wendy Tsang, an Australian who was born in Hong Kong, and her Malaysian husband. She worked and studied under award-winning Pastry Chef Gregoire Michaud in Hong Kong before moving to Miri, Sarawak. Wendy continued her love of baking in Miri by selling her artisan bread to expat customers. Her bakes were so popular, her customers encouraged her to open a shop so she could continue to supply European and Australian baked products and at the same time teach and pass down the knowledge to new generations of artisan bakers.

Crumb will be celebrating their 4-year anniversary this coming January 2023. Keep an eye out for the launch of its updated menu and Xmas items coming in December. If you find yourself in Miri, definitely stop in and give them a try and follow them on social media to stay up to date on all their announcements.

Find their website here: www.mycrumbbakery.com

Follow them on Instagram: @mycrumbbakery



*The delicious tuak caneles.
Photo by Fina Jenal.*

