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Singaporean startup Jungle Kitchen offers modern tropical vegan range

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With zero plastic packaging and a fully verified supply chain



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Jungle Kitchen, a Singapoean startup that uses heritage ingredients and cooking techniques to create tropical vegan food products, has made its debut. Jungle Kitchen is dedicated to the exploration of tropical ingredients and flavours championing the quality and diversity of Southeast and South Asia which have been long overlooked in favour of Western produce. The inaugural range was showcased at FHA Food & Beverage 2023, at Singapore Expo from 25-28 April.Â

Jungle Kitchenâ??s inaugural range of six items includesÂ JUNGLE JACK,Â*a premium superfood vegan mince, made of 10 vegetables, roots and herbs,*Â JUNGLE FIRE,Â *a fiery hot sauce made from the distinctly tropical cobra chili along and two Sri Lankan classics,*Â COCONUT SAMBOL,Â *a Sri Lankan styled zesty and spicy coconut relish*, POLOS CURRY,Â *a creamy spiced jackfruit curry,Â* JACK IN BRINE,Â *fresh young jackfruit in a light brine,Â* andÂ BANANA BLOSSOM IN BRINE,Â *fresh chunks of banana blossom chunks in a light brine.Â* Â

Along with product flavour development, the brand is also investing in its supply chain by developing personal relationships with their partner farms by offering them the best prices for their produce and working with them to build more sustainable practices.

The team is already working on their next range, which will include more ready-to-eat products such as Asam Pedas Pisang Flower (a vegan take on the regional favourite of sour and spicy fish curry) and Butter Jack Masala (jack cooked in a buttery gravy reminiscent of the decadent butter chicken dish found in Northern Indian restaurants).