Herbs & Spices Community Gardens

Herbs and spices are often used for different cuisine in Singapore. By growing herbs and spices in community gardens, gardeners and the community can harvest fresh herbs and spices and use in their culinary pursuits and also learn more about where various types of herbs and spices in their kitchen come from.



Community Garden at Tampines Starlight RC

Growth Conditions for Herbs & Spices Gardens

Light Requirement

- Most herbs and spices require partial sun for it to thrive.
- Spices like chilli require full sun.

Water Requirement

 Moderate watering is required for herbs and spices.

Soil Requirement

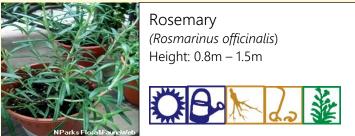
 Well-drained soil that does not cause waterlogging

Fertilising Regime

 Fertilise when needed

Recommended Plants







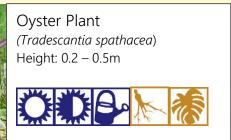
Thai Basil (Ocimum basilicum) Height: 0.2m-0.4m



Spearmint (Mentha spicata)
Height: 0.3m – 1m









Example of a Garden Layout

For a step by step process, you can refer to 'Planning Your Community Garden' handout.

For more information on plant selection and plant choices, refer to https://florafaunaweb.nparks.gov.sg