



elevé  
catering

BUFFET MENU



# BUFFET PACKAGES

CURATED BUFFET MENUS, WITH PROFESSIONAL SETUP.

## ESSENTIAL

\$18/pax

min 30 pax

6-COURSE MENU + BEVERAGE

Salad  
Staple  
Chicken  
Fish  
Vegetable  
Side

## CLASSIC

\$21/pax

min 20 pax

8-COURSE MENU + BEVERAGE

Salad  
Staple  
Chicken  
Fish  
Vegetable  
Side x 2  
Dessert

## SIGNATURE

\$25/pax

min 20 pax

10-COURSE MENU + BEVERAGE

Salad  
Staple  
Chicken  
Fish  
Vegetable  
Seafood  
Side x 2  
Dessert x 2

## LUXE

\$31.50/pax

min 20 pax

10-COURSE MENU + BEVERAGE

Salad  
Staple x 2  
Chicken  
Fish  
Vegetable  
Seafood  
Soup  
Side  
Dessert x 2

### TERMS & LOGISTICS

**Delivery & Setup:** \$100 per event

**Lead Time:** Minimum 4 days' notice required

**Order Quantity:** Subject to minimum guest count per package





# SALAD

## CLASSIC CAESAR SALAD

Romaine, parmesan, croutons, and creamy Caesar dressing

## KERABU MANGO SALAD

Shredded mango, chili, onion, and lime dressing

## CREAMY POTATO SALAD

Baby potatoes, spring onions, and mustard mayo

## COLESLAW

Cabbage, carrot, and light tangy dressing

## KACHUMBER SALAD

Cucumber, tomato, onion, coriander, and lemon dressing

## CHICKPEA CHAAT SALAD

Chickpeas, tomato, onion, coriander, and chaat masala

## PURPLE CABBAGE & CARROT THORAN SALAD

Lightly spiced grated cabbage and carrot with coconut

## RAITA SALAD

Cucumber and mint in yogurt dressing

## SOM TUM (GREEN PAPAYA SALAD)

Shredded papaya, chili, lime, and roasted peanuts

## THAI GLASS NOODLE SALAD (V)

Vermicelli, herbs, and lime sauce dressing

## EDAMAME & TOFU SALAD

With sesame vinaigrette and pickled ginger

## SOBA NOODLE SALAD

Cold buckwheat noodles with soy-sesame dressing

## GERMAN POTATO SALAD

Warm potato salad with vinegar dressing and herbs

## RATATOUILLE SALAD

Roasted Mediterranean vegetables in olive oil and herbs

## ASIAN SLAW

Shredded cabbage, carrot, and sesame-ginger dressing

## HERB GREEN MUSHROOM MEDLEY

Sautéed mushrooms with herbs

## BEETROOT QUINOA SALAD

Quinoa tossed with beetroot and light dressing

## GRILLED PRAWN W/ MIXED FRUIT SALAD (+\$1)

Grilled Prawn, Shredded mango, chili, onion, and lime dressing

## HIJIKI SEAWEED SALAD (+\$1)

Hijiki seaweed, carrot, and edamame in light sesame dressing.

## ROASTED PUMPKIN & FETA SALAD (+\$1)

With arugula, pine nuts, and honey balsamic glaze

## MEDITERRANEAN COUSCOUS SALAD (+\$1)

With fresh vegetables, olive oil, and lemon

## CHINESE CHICKEN SALAD (+\$1)

Shredded chicken, crispy wonton strips, and soy-sesame dressing

## NICOISE SALAD (+\$1)

Tuna, egg, potato, olives, and vinaigrette



# STAPLES

## SPANISH PAELLA

Saffron rice with chicken, seafood, and vegetables

## YANG CHOW FRIED RICE

Wok-fried rice with egg, chicken, and mixed vegetables

## SAFFRON PILAF RICE W/ CALIFORNIA RAISINS

Basmati rice cooked with saffron and spices, complemented by sweet California raisins.

## SPAGHETTI AGLIO OLIO

Olive oil, garlic, chili flakes, and parsley

## MACARONI & CHEESE

Baked creamy pasta with cheddar and parmesan

## BASMATI JEERA RICE

Fragrant cumin-flavored basmati rice

## VEG PULAO

Basmati rice with cottage cheese and light spices

## PINEAPPLE FRIED RICE

Basmati rice with cottage cheese and light spices

## PAD THAI NOODLES

Rice noodles with tofu, beansprouts, egg, and tamarind sauce

## TOM YUM FRIED RICE

Tangy and spicy rice infused with lemongrass and chili paste

## JAPANESE GARLIC FRIED RICE

Short-grain rice stir-fried with garlic and butter

## UDON NOODLES W/ VEGETABLES

Thick noodles in soy-sesame dressing with mushrooms

## HOKKIEN MEE

Yellow noodles and bee hoon with soy gravy and prawns

## FRIED EE-FU NOODLES

Braised egg noodles with mushroom and chives

## CREAMY ALFREDO PASTA

Pasta in white cream sauce with mushrooms

## PENNE ARRABBIATA

Spicy tomato-based pasta with herbs

## MEE GORENG MAMAK

Stir-fried yellow noodles with spicy soy sauce

## NASI GORENG KAMPUNG

Village-style fried rice with anchovy sambal

## KIMCHI FRIED RICE

Stir-fried rice with kimchi, egg, and sesame oil

## JAPCHAE (GLASS NOODLES)

Sweet potato noodles with vegetables and soy-sesame dressing

## GHEE RICE

Fragrant rice with ghee

## MEXICAN TOMATO RICE

With black bean & sweet corn

## NASI GORENG W/ IKAN BILIS

Fried rice with anchovies

## TURMERIC PILAFF RICE W/ RAISINS

Aromatic yellow rice with raisins

## WILD MUSHROOM TRUFFLE PASTA (+\$1.50)

Creamy pasta with truffle oil and parmesan

## MUTTON DUM BIRYANI (+\$1.50)

Slow-cooked spiced mutton rice

## CHICKEN DUM BIRYANI (+\$1.50)

Layered basmati rice and marinated chicken cooked on dum

## BIBIMBAP RICE (DIY) (+\$1.50)

Steamed rice topped with seasoned vegetables and gochujang



# CHICKEN

## GRILLED HERB CHICKEN W/ BLACK PEPPER SAUCE

Juicy chicken grilled with rosemary and thyme, served with a bold pepper jus.

## BBQ CHICKEN W/ SMOKY SAUCE

Flame-grilled chicken glazed with tangy barbecue sauce.

## ROAST CHICKEN W/ GARLIC BUTTER JUS

Oven-roasted chicken infused with herbs and butter for a golden finish.

## CHICKEN CHETTINAD

A bold South Indian specialty made with roasted spices and coconut.

## CHICKEN KORMA

Mildly spiced Mughlai-style curry in yogurt and cashew gravy.

## THAI GREEN CURRY CHICKEN

Fragrant coconut curry with basil and tender chicken pieces.

## THAI BASIL CHICKEN (PAD KRAPOW GAI)

Minced chicken stir-fried with chili, garlic, and Thai basil leaves.

## RED CURRY CHICKEN

Aromatic red curry simmered with coconut milk and kaffir lime.

## CHICKEN TERIYAKI

Grilled chicken glazed with a sweet and savory teriyaki sauce.

## KATSU CHICKEN

Crispy breaded chicken cutlet served with traditional tonkatsu sauce.

## HERBED ROAST CHICKEN W/ LEMON BUTTER JUS

Classic roast with herbs, garlic, butter and fresh citrus.

## DAK BULGOGI

Grilled chicken marinated in soy, garlic, sesame oil, and honey.

## HONEY SOY GLAZED CHICKEN

Oven-baked chicken coated in a caramelized honey soy glaze with sesame seeds.

## KUNG PAO CHICKEN

Wok-fried chicken with cashew nuts, chili, and bell peppers.

## SWEET & SOUR CHICKEN

Crispy chicken tossed in tangy pineapple and tomato glaze.

## SESAME CHICKEN

Lightly battered chicken coated with honey-sesame soy glaze.

## AYAM MASAK MERAH

Fried chicken coated in a spicy tomato and chili gravy.

## AYAM LEMAK CHILI PADI

Chicken simmered in rich coconut milk with bird's eye chili.

## FRENCH ONION CHICKEN STEW

Chicken in caramelised onion gravy

## KOREAN GOCHUJANG FRIED CHICKEN

Crispy chicken in spicy sauce

## ROSEMARY CHICKEN

Herb-roasted chicken

## CHICKEN STROGANOFF (+\$1)

Sautéed chicken cooked in creamy mushroom and paprika sauce.

## BUTTER CHICKEN TIKKA MASALA (+\$1)

Tender tandoori chicken simmered in a creamy tomato and butter sauce.

## AYAM GORENG BEREMPAH (+\$1)

Deep-fried spiced chicken with crispy aromatics and herbs.

## YANGNYEOM CHICKEN (+\$1)

Korean fried chicken glazed in a sweet-spicy gochujang sauce.



# BEEF (+\$4)

## GRILLED BLACK PEPPER BEEF

Tender beef slices grilled with cracked black pepper and herbs.

## ROAST BEEF W/ GARLIC JUS

Oven-roasted beef served with herb-infused garlic jus.

## BEEF ROGAN JOSH

Spiced beef curry in rich tomato and onion gravy.

## BEEF VINDALOO

Hot and tangy beef curry with traditional Indian spices.

## BEEF KORMA

Tender beef in a mildly spiced creamy cashew and yogurt sauce.

## THAI GREEN CURRY BEEF

Beef simmered in green curry with coconut milk and basil.

## THAI BASIL BEEF (PAD KRAPOW NUA)

Stir-fried beef with chili, garlic, and Thai basil.

## RED CURRY BEEF

Tender beef pieces cooked in red curry coconut sauce.

## BEEF TERIYAKI

Grilled beef slices glazed with sweet and savory teriyaki sauce.

## BEEF YAKINIKU

Marinated beef grilled with soy, sesame, and garlic.

## BEEF SUKIYAKI

Thinly sliced beef simmered with vegetables in sweet soy broth.

## SCALLION GINGER BEEF

Tender beef stir-fried with fragrant scallion and ginger

## BLACK PEPPER BEEF

Sliced beef in rich black pepper sauce

## BEEF RAGU

Braised beef in tomato sauce

## KUNG PAO BEEF

Wok-fried beef with cashew nuts, chili, and bell peppers.

## BEEF BLACK BEAN STIR-FRY

Tender beef with black bean sauce and vegetables.

## MONGOLIAN BEEF

Sliced beef stir-fried with garlic, soy, and spring onions.

## BEEF FRICASSÉE

Lightly stewed beef in creamy herb sauce.

## BEEF PROVENÇALE

Beef braised with tomatoes, olives, and French herbs.

## BEEF RENDANG

Slow-cooked beef in spiced coconut gravy.

## BEEF MASAK MERAH

Beef cooked in spicy tomato chili sauce.

## BULGOGI BEEF

Thinly sliced marinated beef grilled with soy, sesame, and garlic.

## SPICY KOREAN BEEF (BIBIM NUA)

Stir-fried beef with chili paste and vegetables.

## BEEF MASSAM CURRY W/ POTATO

Slow-braised beef in aromatic Massam curry with potatoes



# FISH

## MEDITERRANEAN HERB-CRUSTED BAKED FISH

Fish baked with tomatoes, olives, and herbs.

## BAKED FISH W/ LEMON BUTTER

Oven-baked fish in lemon butter.

## GOAN FISH CURRY

Fish simmered in coconut-based curry with spices.

## KERALA FISH MOILEE

Fish cooked in mild coconut milk and curry leaves.

## FISH 65

Pan-fried fish with tangy Indian spice blend.

## TANDOORI FISH TIKKA

Marinated fish cubes grilled with Indian spices.

## THAI RED CURRY FISH

Fish pieces simmered in aromatic red curry coconut sauce.

## TERIYAKI FISH

Fish glazed with sweet-salty teriyaki sauce.

## MISO-GLAZED FISH

Baked fish with miso marinade and sesame seeds.

## FISH PROVENCAL

Fish simmered with tomatoes, garlic, and olive oil.

## SWEET & SOUR FISH

Crispy fish tossed in tangy pineapple sauce.

## STEAMED FISH W/ GINGER & SOY

Fish steamed with ginger, scallions, and light soy sauce.

## KUNG PAO FISH

Fish stir-fried with cashews, chili, and bell peppers.

## POACHED FISH W/ WHITE SAUCE

Fish poached in aromatic stock and herbs.

## IKAN MASAK ASAM PEDAS

Fish cooked in tangy tamarind chili sauce.

## IKAN BAKAR

Grilled marinated fish with Malay spices.

## IKAN LEMAK CILI PADI

Fish simmered in coconut milk with bird's eye chili.

## SPICY KOREAN FISH STEW (MAEUNTANG)

Fish pieces simmered in spicy chili broth with vegetables.

## SOY-GARLIC GRILLED FISH

Marinated fish grilled with soy, garlic, and sesame.

## TEMPURA FISH (+\$1)

Lightly battered fish fried until crispy, served with dipping sauce.

## BRAISED SALMON W/ GOCHUJANG (+\$1)

Salmon cooked in spicy Korean chili paste with vegetables

## GRILLED LEMON HERB SALMON (+\$1)

Salmon grilled with lemon, garlic, and fresh herbs.

## PAN-SEARED BARRAMUNDI (+\$1)

Tender fish seared in butter and served with light herbs.

## NORWEGIAN SALMON W/ GARLIC SOY/TOM YAM PASTE (+\$4)

Pan-seared salmon with garlic soy or tom yam glaze



# VEGETABLES

## ROASTED ROOT VEGETABLES

Carrots, parsnips, and potatoes oven-roasted with garlic and rosemary.

## SAUTÉED GREEN BEANS WITH ALMONDS

Crisp green beans lightly sautéed with garlic and toasted almonds.

## ALOO GOBI

Potatoes and cauliflower cooked with turmeric and spices.

## BAINGAN BHARTA

Smoky roasted eggplant mashed with onions, tomatoes, and spices.

## VEGETABLE KORMA

Mixed vegetables in creamy cashew and yogurt gravy.

## THAI GREEN CURRY VEGETABLES

Mixed vegetables in fragrant green curry with coconut milk.

## PAD PAK RUAM MIT

Stir-fried vegetables with garlic, soy, and light chili.

## THAI EGGPLANT & BASIL STIR-FRY

Eggplant cooked with Thai basil and chili.

## KINPIRA GOBO

Stir-fried burdock root and carrot in soy and sesame.

## NASU DENGAKU

Grilled eggplant glazed with sweet miso sauce.

## NAPA CABBAGE W/ BERRIES SAUCE

Braised cabbage in sweet berry sauce

## SAMBAL CHAP CHYE GORENG

Mixed vegetables in spicy sambal

## CHYE SIM W/ OYSTER SAUCE

Stir-fried chye sim in oyster sauce

## MEDITERRANEAN RATATOUILLE

vegetables and olive oil.

## VEGETABLE PROVENCALE

Oven-baked seasonal vegetables with herbs and tomatoes.

## STIR-FRIED MIXED VEGETABLES

Seasonal vegetables sautéed with garlic and light soy sauce.

## MAPO TOFU (VEGETARIAN)

Silken tofu cooked with mushrooms and vegetarian sauce.

## BOK CHOY W/ GARLIC SAUCE

Crisp bok choy sautéed in garlic and light soy.

## RATATOUILLE TIAN

Layered baked vegetables with tomato and herbs.

## PROVENCAL VEGETABLE TIAN

Oven-baked zucchini, tomato, and bell pepper with herbs

## SAYUR LODEH

Mixed vegetables simmered in spiced coconut gravy.

## KANGKUNG BELACAN (VEGETARIAN)

Stir-fried water spinach with mild chili and garlic.

## ULAM & SAMBAL

Fresh local salad leaves with mild chili-sambal dressing.

## SIGEUMCHI NAMUL

Blanched spinach seasoned with sesame oil, garlic, and soy.

## KIMCHI (VEGETARIAN) (+\$1)

Fermented napa cabbage with mild chili paste.

## KONGNAMUL MUCHIM (+\$1)

Lightly seasoned soybean sprouts with sesame.

## PALAK PANEER (+\$1)

Spinach cooked with cubes of Indian cottage cheese and mild spices.

## GRATIN DAUPHINOIS (VEGETARIAN) (+\$1)

Sliced potatoes baked in creamy sauce with herbs.

## GRILLED MEDITERRANEAN VEGETABLES (+\$1)

Zucchini, bell peppers, and eggplant grilled with olive oil and herbs.

## ROASTED BROCCOLI W/ CHERRY TOMATO & SLICED NUTS (+\$1)

Oven-roasted broccoli with tomatoes



# SIDES

## POTATO WEDGES

Herb-seasoned crispy fried potato chunks.

## ONION RINGS

Crispy battered onion rings.

## VEGETABLE COCKTAIL SAMOSA

Crisp triangular pastry stuffed with spiced vegetables.

## CHICKEN SAMOSA

Crispy pastry filled with spiced minced chicken. n Samosa

## CURRY PUFF

Golden pastry filled with mildly spiced vegetables or meat.

## VEGETABLE PAKORA

Mixed vegetables coated in spiced chickpea batter and deep-fried.

## ALOO TIKKI

Spiced potato patties shallow-fried until golden.

## BHINDI FRY

Crispy fried okra with mild Indian spices.

## VEGETABLE SPRING ROLLS

Crispy rolls filled with fresh vegetables, served with sweet chili sauce.

## GOLDEN FRIED TOFU CUBES W/THAI CHILI SAUCE

Golden fried tofu tossed in mild seasoning.

## TEMPURA VEGETABLES

Seasonal vegetables lightly battered and deep-fried.

## DEEP-FRIED WANTON

Deep-fried wontons stuffed with seasoned shrimp.

## SHRIMP WANTON WITH MALA SAUCE

Fried shrimp wontons tossed in spicy mala sauce.

## ASSORTED PAU

Lotus Paste Pau  
Steamed bun with lotus paste

Red Bean  
Steamed bun with red bean paste

Chicken Siew Mai  
Steamed chicken dumpling

## FRIED MUSHROOM BITES

Mushrooms lightly battered and fried until golden.

## FRIED WONTON SKINS

Mini crispy wontons filled with vegetables.

## FRIED DUMPLINGS

Pan-fried dumplings with vegetable filling.

## FRIED TEMPEH (TEMPEH GORENG)

Sliced tempeh fried with light seasoning.

## BEGEDIL

Potato patty

## STEAMED GYOZA

Steamed dumplings

## MUSHROOM EGG FRITTATA

Baked egg with mushrooms

## CHILI CRAB PAU

Steamed bun with chili crab filling

## CRYSTAL PRAWN DUMPLING

Steamed prawn dumpling

## STEAMED YAM CAKE (VEGETARIAN)

Steamed savoury yam cake

## DEEP-FRIED WANTON

Deep-fried wontons stuffed with seasoned shrimp.

## GOLDEN PRAWN CAKES W/ CHILI MAYO (+\$1)

Pan-fried prawn patties served with a premium chili mayo dip.

## TIGER PRAWN SPRING ROLL (+\$1)

Crispy rolls filled with fresh tiger prawns and subtle herbs.

## CHILLI CRAB SAUCE W/ GOLDEN MANTOU BUNS (+\$1)

Sweet-spicy chilli crab sauce served with fluffy golden mantou buns

## FLOWER CHEESE TOFU (+\$1)

Crispy tofu topped with melted cheese and herbs.

## FRIED SWEET POTATO TEMPURA (+\$1)

Sweet potato slices in light tempura batter.

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# SIDES

PANEER PAKORA (+\$1)

Cubes of Indian cottage cheese fried in seasoned batter. Pakora

MUTTON SAMOSA

Deep-fried pastry with savory minced mutton filling.

ALASKA POLLOCK FINGER (+\$1)

Crispy fried fish fingers made from tender Alaska pollock.

FRIED ZUCCHINI STICKS (+\$1)

Lightly battered and deep-fried zucchini.

GOLDEN CRISPY PRAWN CAKE

Lightly fried prawn patties with a golden crust.

KARAAGE TOFU (VEGETARIAN) (+\$1)

Lightly fried soy protein cubes, crispy on the outside.

EGG BUTTER MASALA (+\$1)

Eggs in buttery masala gravy

CHICKEN / MUTTON SATAY (+\$1)

Grilled skewers with peanut sauce



# SOUP (+\$3)

## FRENCH ONION SOUP

Rich caramelized onion broth topped with melted cheese and crispy croutons. Onion Soup

## TOM YUM SOUP

Spicy and sour Thai soup with lemongrass, lime, and mushrooms.

## HOT & SOUR SOUP

Tangy and mildly spicy Chinese soup with tofu and mushrooms.

## MISO SOUP

Japanese soup with miso paste, tofu, and seaweed.

## CHICKEN CORN SOUP

Smooth chicken soup with sweet corn

## PUMPKIN SOUP

Creamy pumpkin soup lightly seasoned with herbs.

## MUSHROOM SOUP

Silky blended mushrooms in a light savory broth.

## BEEF BALL SOUP

Clear broth with halal beef meatballs and vegetables.

## VEGETABLE SOUP

Mixed seasonal vegetables simmered in light broth.

## SPICY KOREAN KIMCHI SOUP

Mildly spicy kimchi soup with tofu and vegetables.

## FISH MAW SOUP

Savory soup with fish maw and chicken in light broth.

## LEMONGRASS CHICKEN SOUP

Aromatic chicken soup with lemongrass and herbs.

## TOMATO BASIL SOUP

Lightly tangy tomato soup with fresh basil leaves.



# SEAFOOD (+\$5)

## CRISPY CEREAL PRAWNS

Jumbo prawns lightly battered and fried to golden perfection.

## SALTED EGG YOLK PRAWNS

Coated in creamy, rich salted egg yolk sauce.

## GARLIC BUTTER PRAWNS

Pan-seared prawns tossed in aromatic garlic butter.

## CHILI LEMONGRASS PRAWNS

Stir-fried prawns with a fragrant Thai chili and lemongrass glaze.

## SALT & PEPPER SQUID

Tender squid lightly fried and seasoned with aromatic salt, pepper, and herbs.

## KOREAN SPICY STIR-FRIED SQUID

Tender squid sautéed in spicy gochujang sauce.

## GRILLED ATLANTIC SALMON FILLET

Premium salmon fillet grilled with lemon and herbs.

## TERIYAKI GLAZED SALMON

Pan-seared salmon with a delicate sweet teriyaki glaze.

## HONEY MUSTARD BAKED SALMON

Oven-baked salmon finished with a honey mustard reduction.

## CHILLI PRAWNS

Prawns tossed in spicy chilli sauce

## CHILLI FISH

Fish fillets in savoury chilli gravy

## SWEET TAMARIND PRAWNS

Prawns glazed in sweet tamarind sauce

## MISO GLAZED SALMON

Premium salmon fillet baked with a sweet and savory miso glaze.

## THAI GREEN CURRY PRAWNS

Jumbo prawns simmered in aromatic Thai green curry with coconut milk.

## INDIAN MALABAR PRAWNS

Prawns cooked in a rich coconut-based Malabar spice sauce.



# DESSERT

ALMOND JELLY WITH LONGAN

CRYSTAL JELLY WITH LONGAN

PEARL BARLEY SOUP WITH GINGKO NUTS  
(HOT / COLD)

RED BEAN SOUP (HOT / COLD)

GREEN BEAN SAGO SOUP (HOT / COLD)

CHENG TENG DESSERT SOUP (HOT / COLD)

BLACK GLUTINOUS RICE WITH COCONUT MILK

ONDEH ONDEH CAKE

ASSORTED NONYAH KUEHS

ASSORTED TEA CAKES

TROPICAL MANGO SWISS ROLL

MANGO PUDDING

CHOCOLATE BROWNIE

VANILLA CREAM PUFF

NEW YORK-STYLE CHEESECAKE

CHOCOLATE LAVA CAKE

ASSORTED CUP ICE CREAM

CHOCOLATE ÉCLAIR

CHOCOLAT MINI MUFFIN

BLUEBERRY CHEESECAKE

GULAB JAMUN

BREAD PUDDING

SUJI DESSERT

RASAGULLA

KESARI

FRESH FRUIT PLATTER

LEMONGRASS & COCONUT PANNA COTTA (+\$1)

KOREAN SWEET RICE CAKE (TTEOK) (+\$1)

MANGO STICKY RICE (+\$1)

YURI MATCHA SWISS ROLL (+\$1)

PORTUGUESE EGG TART (+\$1)

SALTED CARAMEL PECAN SWISS ROLL (+\$1)

ASSORTED MOCHI (+\$1)

MATCHA PISTACHIO CAKE (+\$1)



# BEVERAGES

## ICED

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SUMMER BERRY INFUSED WATER

ICED LEMON TEA

LIME JUICE

YUZU

APPLE

ORANGE

LIME SYRUP DRINK

WINTERMELON

LEMONGRASS & PANDAN

WATER CHESTNUT

PEARL BARLEY

BANDUNG

MATCHA LATTE

HOJICHA LATTE

BLUE PEA FLOWER

INFUSED PEACH MUSCAT

GRAPEFRUIT POMELO

THAI MILK TEA (+\$1)

THAI GREEN TEA (+\$1)

## HOT

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OO LONG TEA

LEMONGRASS TEA

GREEN TEA

NANYANG COFFEE

BLACK TEA

FILTER COFFEE

TEH TARIK

MASALA TEA (+\$1)

SAFFRON TEA (+\$1)

Trusted by weddings, corporates, and  
families islandwide.

Connect with us for bookings and menu  
recommendations.

[connect@eleve.com.sg](mailto:connect@eleve.com.sg)

