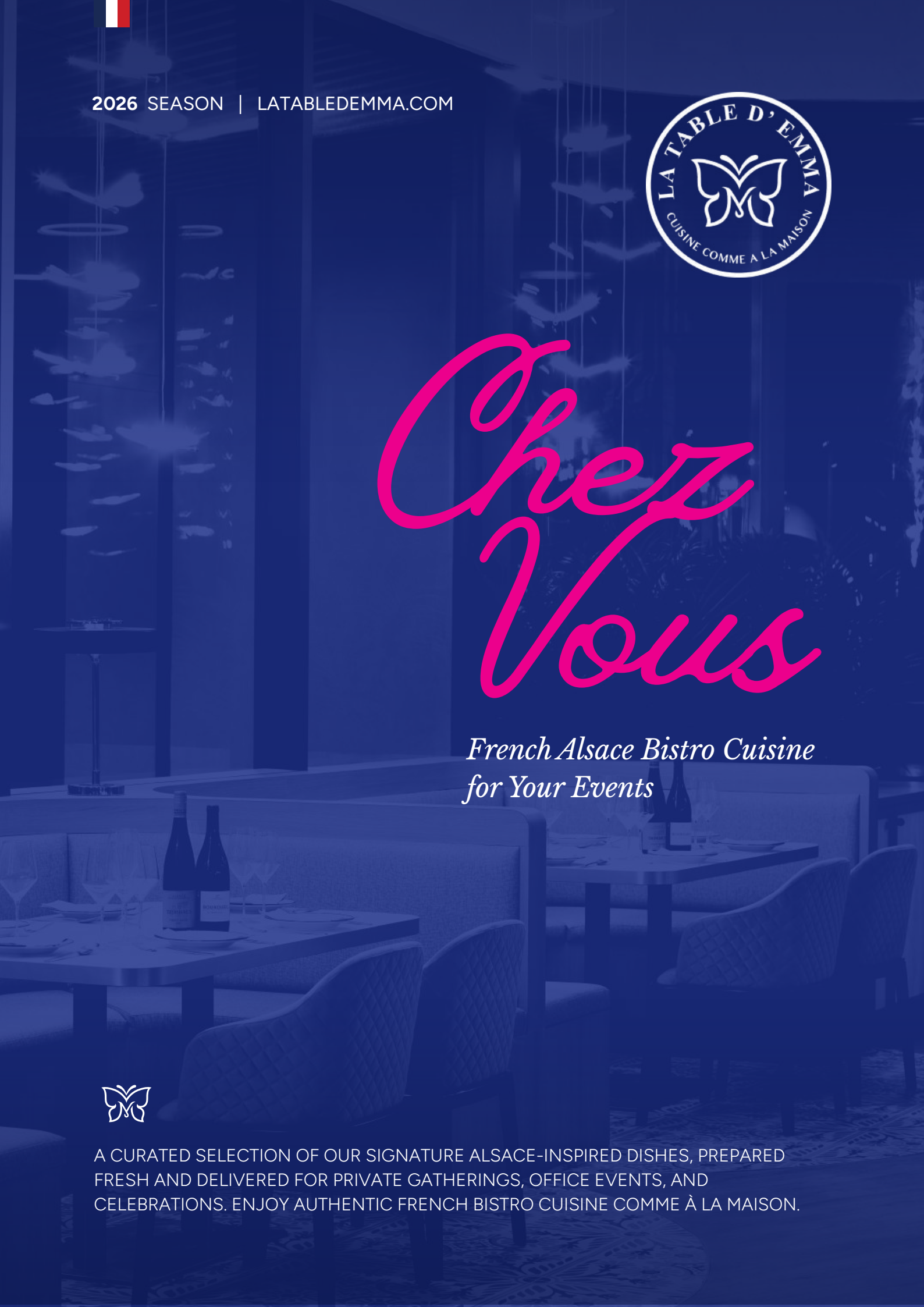

2026 SEASON | LATABLEDEMMA.COM

LA TABLE D' EMMA
CUISINE COMME A LA MAISON

Chez Vous

French Alsace Bistro Cuisine for Your Events

A CURATED SELECTION OF OUR SIGNATURE ALSACE-INSPIRED DISHES, PREPARED FRESH AND DELIVERED FOR PRIVATE GATHERINGS, OFFICE EVENTS, AND CELEBRATIONS. ENJOY AUTHENTIC FRENCH BISTRO CUISINE COMME À LA MAISON.

2026 SEASON | **CHEZ VOUZ**

Chef Recommendations

LA TABLE DE LA MAISON

- *Smoked Salmon Dill Tartlet*
- *Octopus Fricassée Skewer*
- *Beef Pot Au Feu "Mon Enfance"*
- *Iberico Pork Marchand de Vin*
- *Assorted Choux Cream Puffs*

$30+ per pax | Minimum 20 pax
5 + 1 courses

LA TABLE D'ALSACE

- *Champignons Flemmakueche*
- *Duck Rillettes on Sourdough Toast*
- *Coq au Riesling*
- *Roasted Duck Leg with Savoury Granola*
- *Mille Feuille Vanille Hazelnut Praliné*

$35+ per pax | Minimum 20 pax
5 + 1 courses

LA TABLE D'EMMA

- *French Onion Soup Shooter*
- *Salmon Flammekueche*
- *Escargot Butter Garlic Tartlet*
- *Beef Bourguignon*
- *Ratatouille Provençale Parmentier*
- *Riz au Lait Caramel Beurre Salé*
- *Mixed French Pâtisserie Selection*
  (Macaron / Choux Cream Puff / Financier)

$40+ per pax | Minimum 20 pax
7 + 1 courses

LA GRANDE TABLE D'EMMA

- *Speck Flammekueche*
- *Warm Ratatouille Tartlet*
- *Mini Brioche Croutons ai Foie Gras*
- *Alsace Choucroute Royale*
- *Salmon à la Crème*
- *Wagyu Steak à l'Échalote*
- *Mini Almond Financiers*
- *Mini Vanilla Tartlets*

$45+ per pax | Minimum 20 pax
8 + 1 courses

LATABLEDEMMA.COM

Prices are subject to prevailing government taxes.

2026 SEASON | **CHEZ VOUZ**

Menu Packages

(Minimum 20 pax)

$30+
(per pax)

EMMA'S CLASSICS (5 + 1 courses)

- *Appetiser: 2 Les Entrées Gourmandes*
- *Main: 2 Les Plats Gourmands*
- *Dessert: 1 Les Douceurs Gourmandes*
- *Beverage included*

$35+
(per pax)

EMMA'S COMFORTS (5 + 1 courses)

- *Appetiser: 1 Les Entrées de la Maison + 1 Les Entrées Gourmandes*
- *Main: 1 Les Plats de la Maison + 1 Les Plats Gourmands*
- *Dessert: 1 Les Douceurs Gourmandes*
- *Beverage included*

A complete list of menu items can be found in the Appendix.

Prices are subject to prevailing government taxes.

2026 SEASON | **CHEZ VOUZ**

Menu Packages

(Minimum 20 pax)

$40+
(per pax)

EMMA'S SIGNATURES (7 + 1 courses)

- *Appetiser: 1 Les Entrées de la Maison + 2 Les Entrées Gourmandes*
- *Main: 2 Les Plats de la Maison*
- *Dessert: 1 Les Douceurs de la Maison + 1 Les Douceurs Gourmandes*
- *Beverage included*

$45+
(per pax)

EMMA'S SPECIALITIES (8 + 1 courses)

- *Appetiser: 2 Les Entrées de la Maison + 1 Les Entrées Gourmandes*
- *Main: 2 Les Plats de la Maison + 1 Les Plats Gourmands*
- *Dessert: 2 Les Douceurs de la Maison*
- *Beverage included*

A complete list of menu items can be found in the Appendix.

Prices are subject to prevailing government taxes.

Add-on Canapés

+$15 per pax (Choose 3)

- *Breaded Potato Cheese Croquette*
- *Organic Egg Mayo Sando*
- *Prawns à la Provençale Brochette*
- *Mini Quiche Lorraine*
- *Mini French Onion Tart*
- *Mini Tuna Niçoise in Tart Shell*
- *Smoked Salmon and Crème Fraiche Crêpe Roll*
- *Breaded Chicken Tender with Spicy Mayo*

2026 SEASON | **CHEZ VOUZ**

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Appetisers

LES ENTRÉES DE LA MAISON

- *Speck Flemmakueche*
- *Champignons Flemmakueche*
- *French Onion Soup Shooter*
- *Mushroom soup Shooter*
- *Beetroot Goat Cheese*
- *Mini ham and cheese Croque Monsieur*
- *Warm Ratatouille Tartlet*

LES ENTRÉES GOURMANDES

- *Salmon Flemmakueche (egg, herring caviar)*
- *Emmental Gratinée Flemmakueche*
- *Escargot butter Garlic tartlet*
- *Smoked Salmon Dill Tartlet*
- *Octopus Fricassée Skewer*
- *Truffle Mushroom Tartlet*
- *Crab and apple Remoulade tart shell*
- *Duck Rillettes Sourdough Toast*
- *Mini Brioche croutons au Foie Gras (Cold Duck liver paté)*

Mains

LES PLATS DE LA MAISON

- *Coq au Riesling*
- *Truffle Mushroom Pasta*
- *Beef Bourguignon*
- *Spaetzle Cream Carbonara*
- *Salmon à la Crème*
- *Ratatouille Provençale Parmentier*
- *Alsace Choucroute Royale*

LES PLATS GOURMANDS

- *Roasted Duck Leg with Savoury Granola*
- *Non Classic Bouillabaisse*
- *Lobster & St Jacques Ravioli*
- *Wagyu Steak à l'Échalote*
- *Iberico Pork Marchand de Vin*
- *Beef Pot Au Feu "Mon Enfance"*

Desserts

LES DOUCEURS DE LA MAISON

- *Riz au Lait Caramel Beurre Salé*
- *Mini almond Financiers*
- *Mini vanilla Tartlets*

LES DOUCEURS GOURMANDES

- *Mille Feuille Vanille Hazelnut Praliné*
- *Assorted Macarons*
- *Assorted Choux Cream Puffs*
- *Mixed French Pâtisserie Selection*
  (Macaron/choux cream puff/Financier)

Terms and Conditions

- Delivery fees are tiered depending on area and menu type: $70+ (non-CBD) / $80+ (CBD).
- Additional surcharge (e.g. $10+) may apply for Sentosa or Jurong Island delivery.
- Delivery outside standard hours may incur surcharges.
- If recipient isn't present, redelivery may incur additional fees.
- Charge of $80+ if delivery requires stairs (no direct lift access).
- Prices are subject to change and prevailing GST charges.
- Disposable tableware beyond minimal items is available at an additional cost.
- Custom table styling / props available upon request and quoted separately.
- All thematic setup and decorative items are property of La Table d'Emma and shall be returned at the end of the event.

2026 SEASON | **CHEZ VOUZ**

LA TABLE D'EMMA
CUISINE COMME A LA MAISON

Taste Alsace, France in Singapore

CONNECT
& RESERVE

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