



BISTRO NON-CLASSIC
- LA -
TABLE D'EMMA
CUISINE COMME À LA MAISON

HOST YOUR MOMENTS
WITH US
2026

OUR STORY

Nestled in the heart of Singapore, La Table d'Emma offers a sophisticated and versatile venue ideal for hosting corporate functions, business luncheons, networking sessions, client appreciation events, and branded showcases.

Designed to impress, our elegant space features soaring ceilings and an open layout that comfortably accommodates up to 150 guests. The dynamic open kitchen provides a unique backdrop, where guests can witness the precision and artistry of authentic Alsatian cuisine in real time, creating an experience that is as engaging as it is refined.

WWW.LATABLEDEMMA.COM

events@latabledemma.com

+65 6322 7342 | +65 8101 0689

[@latabledemmasg](https://www.instagram.com/latabledemmasg)

CHEF MICHAEL MULLER

La Table d'Emma is the fulfilment of Chef Michael Muller's vision to bring authentic Alsatian cuisine to Singapore. Initially honing his skills at One-Starred Le Jules Verne in France, his first experience with Singapore was as the Executive Chef of Jaan, now a Two Michelin Starred restaurant located on the 70th floor of Swissotel. He then refined his expertise in management of multiple upscale dining concepts, first as the Executive Sous Chef for Fairmont, then as the Director of Culinary Standards for Resorts World.

In more recent times, he has paired his role as the Asia Pacific Executive Chef for Meta with activities in Bocuse d'Or, serving as a coach to train the next generation of fine dining chefs. A-last, he has founded La Table d'Emma, his very own French Alsatian Restaurant where he hopes to increase recognition for Alsatian cuisine in Singapore and also as a homage to his family.



La Table d'Emma - A reflection of values, mission, and purpose

Named after Chef Michael's beloved wife, Emma, the restaurant embodies the essence of La table d'amis, or "the friends' table" in French. La Table d'Emma aims to provide a warm, inviting environment where guests can share meals, create lasting memories, and build connections.

The butterfly in the logo symbolises transformation and represents the potential within each individual, reminding us of the opportunity to transform our hearts and minds when we come together over a meal. For Chef Michael, this motif also holds sentimental value, harking back to his childhood home adorned with butterflies.



OUR VENUE

La Table d'Emma offers an adaptable setting that can be configured to suit a variety of corporate functions, from formal sit-down dinners to casual networking sessions and cocktail receptions.

The space supports seated arrangements for up to 120 guests, or up to 200 guests for standing events.

We are located at 8 Club Street, Mercure ICON Singapore City Centre nestled between 4 MRT stations:

- Telok Ayer MRT
- Chinatown MRT
- Maxwell MRT
- Raffles Place MRT

Our central position puts us within a 5km radius of key business hubs such as Marina Bay Sands, Raffles Place, and Clarke Quay.

Guests also benefit from a wide range of nearby public and private parking options, ensuring convenient access for both weekday and weekend events.



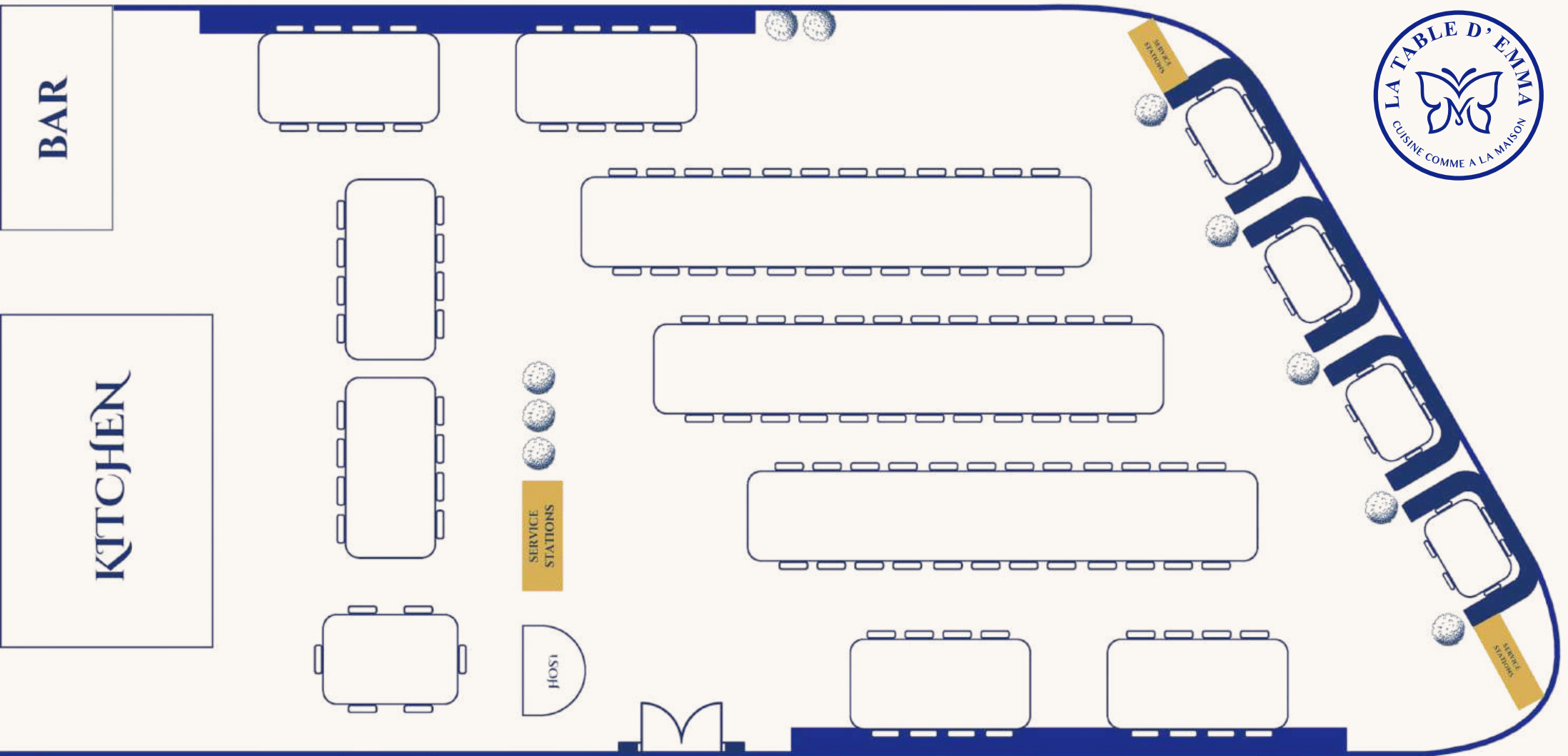
FLOORPLAN 1



Partial Buy Out - Reference Layout

FLOORPLAN 2

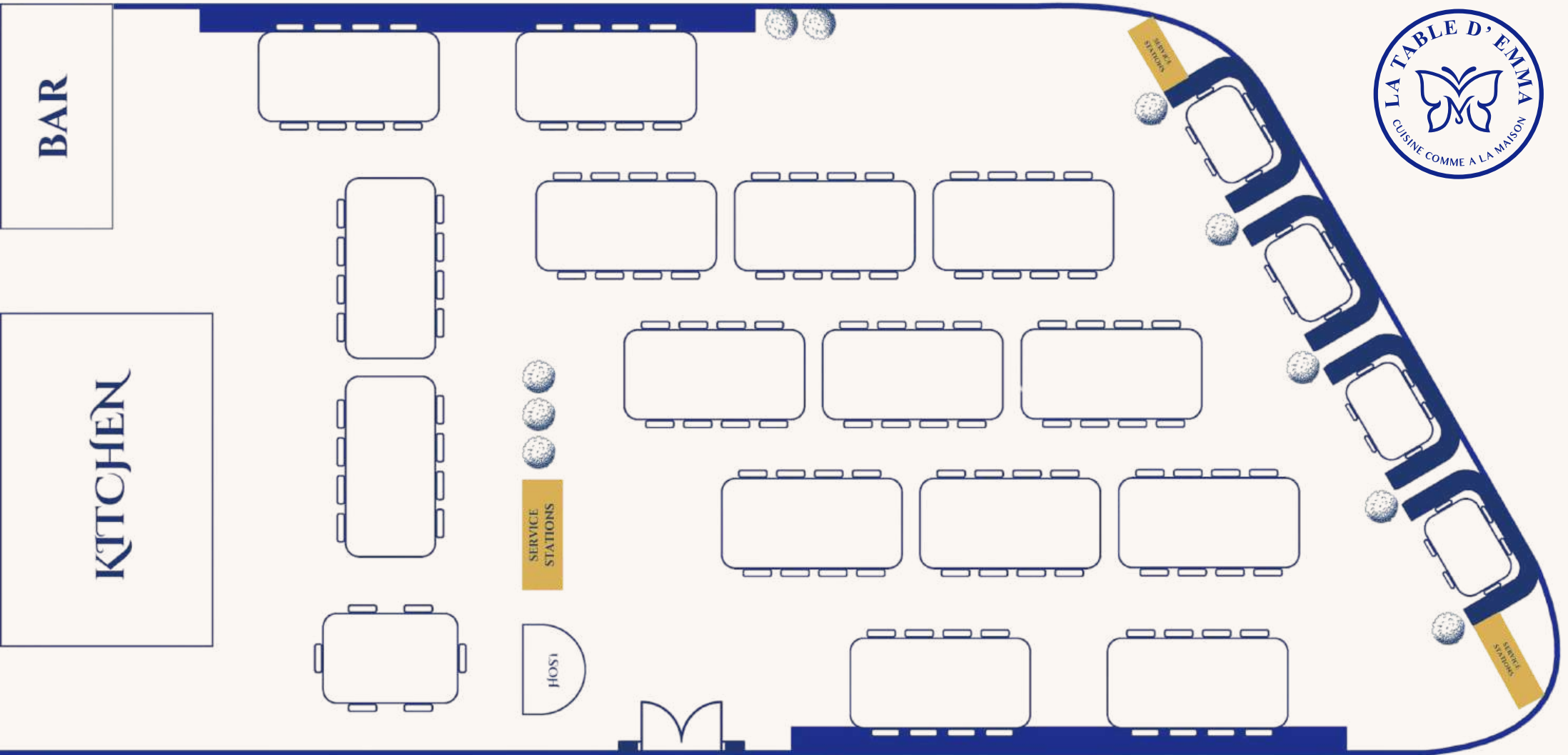
Seated - Up to 150 Guests | Standing - Up to 200 Guests



Full Buy Out - Reference Layout One

FLOORPLAN 3

Seated - Up to 150 Guests | Standing - Up to 200 Guests



Full Buy Out - Reference Layout Two

LA PRIVÉE

FULL PRIVATISATION MINIMUM SPEND

Seats up to 120 / Stand up to 200 guests

Mondays to Thursdays

Fridays to Sundays, Eve of PH, Public Holidays

LUNCH

SGD \$6,000++

SGD \$12,000++

DINNER

SGD \$9,600++

SGD \$15,000++

FULL DAY

SGD \$12,000++

SGD \$18,000++

LUNCH - 11:00am to 3:00pm | **DINNER** - 6:00pm to 10:00pm | **FULL DAY** - 11:00am to 10:00pm

Packages include full use of our venue along with essential AV equipment to support your presentation and programme needs. This includes two microphones, a sound system, and one projector with screen.

3/4/5-COURSE



Experience thoughtfully crafted 3/4/5-course menus tailored to suit the unique preferences and needs of your guests. Each course is designed in collaboration with our culinary team, blending seasonal ingredients with classic French technique.

- EVENT MENU -



3 COURSE MENUS

OPTION A

APPETISER

ROASTED PUMPKIN SOUP WITH CRÈME
FRAÎCHE AND TOASTED SEEDS
OR
SMOKED SALMON BISTRO SALAD WITH PICKLE
CUCUMBER, HONEY LEMON DRESSING

MAIN COURSE

BRAISED BEEF CHEEKS WITH GLAZED CARROTS
AND MASHED POTATO
OR
CRISP CHICKEN LEG CONFIT WITH SAUTÉED
GREENS AND POTATO RÖSTI
OR
VEGETABLE CASSOULET WITH WHITE BEANS,
TOMATO AND HERB CRUMBS

DESSERT

DECONSTRUCTED LEMON TART WITH FRENCH
MERINGUE
OR
WARM CHOCOLATE FONDANT WITH VANILLA
CREAM

\$ 88++

OPTION B

CANAPÉS

SEAFOOD RISOTTO CROQUETTE
BREADED BEEF AND CHEESE BALLS
TOMATO GAZPACHO SHOOTER

APPETISER

CURED SALMON, MARINATED BEETROOT AND
GOAT CHEESE SALAD WITH HAZELNUTS
OR
CLAM VELOUTÉ EN CROUTE WITH CLAM AND
BABY SCALLOPS
OR
CHARGILLED TENDER OCTOPUS A LA
PROVENÇALE, WITH CONFIT POTATO AND
ROMESCO SAUCE

MAIN COURSE

CONFIT DUCK LEG, POTATO PURÉE AND
SEASONAL VEGETABLES, ORANGE DUCK JUS
OR
PAN SEARED HALIBUT WITH POTATO PURÉE,
SEASONAL VEGETABLES AND SAFFRON
BEURRE BLANC
OR
CHARGILLED ANGUS BEEF CHEEK WITH
ROASTED POTATO, ONION JUS AND
SEASONAL VEGETABLES

DESSERT

VANILLA CRÈME BRULÉE WITH BROWN
BUTTER FINANCIER
OR
CARAMEL BEURRE SALÉ AND DARK
CHOCOLATE TART

\$ 128++

OPTION C

CANAPÉS

CRISPY VEAL BLANQUETTE CROQUETTE
SMOKED SALMON WITH GOAT CHEESE TOAST
BREADED PRAWN RISOTTO BITES
TOMATO GAZPACHO SHOOTER

APPETISER

PAN SEARED JAPANESE SCALLOP AND
MUSHROOM FRICASSÉE, RIESLING SAUCE
OR
PAN FRIED FOIE GRAS WITH GREEN APPLE,
CARAMELIZED SESAME GRAPES, RED PORT
TRUFFLE JUS
OR
CREAMY BLUE MUSSEL "MARINIÈRE" WITH
DELICATE PUFF PASTRY SHELL

MAIN COURSE

SLOW BRAISED ANGUS SHORT RIB, BUTTER
MASHED POTATO, GLAZED SEASONAL
VEGETABLES
OR
PAN SEARED RED SNAPPER WITH SAFFRON
SAUCE, BUTTER MASHED POTATO, GLAZED
SEASONAL VEGETABLES
OR
CONFIT BABY LAMB SHANK WITH POTATO
GRATIN AND THYME JUS, GLAZED SEASONAL
VEGETABLES

DESSERT

VANILLA-HAZELNUT SIGNATURE MILLE FEUILLE
OR
CLASSIC FRENCH STRAWBERRY CAKE, BUTTER
SABLE, PISTACHIO

\$ 168++

BUFFET MENUS

CLASSIC BUFFET

COLD

- TRADITIONAL "FLEMMAKUECHE" SINGLE: CLASSIC ONION-BACON
- ALSATIAN POTATO SALAD WITH BACON
- SHAVED CABBAGE SALAD WITH APPLE, RAISIN AND CHIVES
- CUCUMBER AND DILL SALADE WITH CRÈME FRAICHE
- MAPLE GLAZED CARROT AND EGG SALAD

HOT

- BRAISED BEEF BOURGUIGNON WITH CARROT AND PEARL ONIONS
- ROAST FRENCH CHICKEN LEG WITH HERB JUS
- ROASTED SEASONAL GARDEN VEGETABLES
- BAKED GARLIC POTATOES WITH ROSEMARY
- BUTTERED SPAETZLE WITH NUTMEG AND CROUTONS

DESSERTS

- APPLE STREUSSEL WITH VANILLA CREAM
- FAMOUS RIZ AU LAIT WITH CARAMEL SAUCE

\$ 48++

SIGNATURE BUFFET

COLD

- TRADITIONAL "FLEMMAKUECHE" DUO:
- CLASSIC ONION-BACON AND FOREST MUSHROOMS
- ASSORTED CHARCUTERIE WITH HOMEMADE PICKLES AND MINI BAGUETTE
- CURED SALMON AND GOAT CHEESE SOURDOUGH TOAST, HARD-BOILED EGG AND CAPERS
- ROASTED BEETROOT AND ORANGE SALAD WITH CARAMELIZED NUTS
- CLASSIC CEASAR SALAD WITH BREADED CHICKEN TENDERS

HOT

- SLOW COOKED ANGUS BEEF CHEEKS GLAZED WITH SHALLOTS AND WINE REDUCTION
- COQ AU VIN BLANC WITH MUSHROOMS VELOUTÉ
- SEARED HALIBUT MEUNIERE WITH ROASTED FENNEL, DILL SAUCE
- PROVENÇALE RATATOUILLE
- GOLDEN SPAETZLE WITH NUTMEG BUTTER
- HONEY ROASTED ROOT VEGETABLES WITH THYME

DESSERTS

- ASSORTED MACARONS
- ASSORTED CREAM PUFF
- CHOCOLATE TARTLETS

\$ 88++

PREMIUM BUFFET

COLD STATIONS

- TRADITIONAL "FLEMMAKUECHE" TRIO:
- CLASSIC BACON- ONION/ TRUFFLE EMMENTAL CHEESE/ FOREST MUSHROOM
- ASSORTED CHARCUTERIE AND ARTISAN CHEESES, BREAD SELECTION
- HOUSE CURED NORWEGIAN SALMON GRAVLAX PANCAKES
- CHARGRILLED CALAMARI BISTRO SALAD
- CLASSIC TUNA NICOISE SALAD

HOT

- VEAL AND CHICKEN "BOUCHÉE À LA REINE D'EMMA" WITH CRISPY PUFF PASTRY
- SLOW COOKED BEEF SHORT RIBS IN RICH RED WINE JUS
- COD FILLET ON BUTTER BRAISED CABBAGE
- ROYAL CHOUCROUTE WITH SAUSAGES AND SMOKED CUTS AND POTATO
- SPAETZLE WITH BROWN BUTTER AND HERBS
- WARM VEGETABLE FRICASSÉE WITH CONFIT GARLIC

DESSERTS

- CHOCOLATE FONDANT WITH VANILLA CRÈME GANACHE
- CARAMEL- ALMOND TARTS
- RASPBERRY MINI CHEESECAKES
- ASSORTED MACARONS

\$ 128++

OUR POLICIES

BOOKING POLICY:

Partial or full buyouts must be made at least 2 weeks in advance. All bookings are confirmed upon receipt of a signed agreement and a 50% deposit.

DIETARY RESTRICTIONS:

Please inform us of any dietary restrictions or requirements in advance. We are unable to cater to Halal requirements.

PARKING:

Parking coupons at Mercure Hotel are available for pre-purchase at least a week in advance.

For More Information & Group/Corporate Bookings:
Please contact us at events@latabledemma.com

To schedule a site visit, please email us
or call +65 6322 7342 / +65 9119 6826.

RESTAURANT OPERATING HOURS:

Lunch: Mon-Sun | 11.30am to 2.30pm
Dinner: Mon-Sun | 5.30pm to 10.30pm



TESTIMONIALS

“

I recently hosted my company dinner celebration and it was such a hit! Chef Michael was amazing, customising different menus for us though it did cost some confusion when serving the dishes but honestly, that's the challenging part when you have such a variety to choose from. And the food - WOW! The beef and foie gras was pure perfection. I totally love the onion soup too!

Huge shoutout to Clement and his team, who keep everything running smoothly and to Alexis who handled all my demanding requests like a pro. All in all, we had an incredible party. I am definitely coming back for my personal events - probably just to enjoy the beef and foie gras again (if that's on the regular menu). Highly recommended for anyone who's looking for great food, great service and wonderful dining experience.

”

JAS GUAN
HR SPECIALIST
UBISOFT SINGAPORE PTE LTD



TESTIMONIALS

“

As the organisers of the Cross-Chamber Wine Tasting Networking Event in March, we were absolutely delighted with its success! The venue provided an exceptional setting, and we truly appreciated the ample, well-utilised space, the exquisite food, and the superb flexibility from the team. We've received overwhelmingly positive feedback from attendees, reaffirming that the event fostered meaningful connections and was a highlight for all involved.

”

CORALIE VINCENS

ACCOUNT & COMMITTEES MANAGER
THE FRENCH CHAMBER OF COMMERCE IN SINGAPORE





TESTIMONIALS

“

We held two client events and a trade dinner at La Table d'Emma, and were thoroughly impressed. The service was impeccable, the cuisine exceptional, and our guests had a wonderful time. What truly stood out was the restaurant's elegant pillarless layout, which provided the perfect canvas for our various event formats and ensured seamless guest interaction throughout the evening.

”

KOO SOK HOON

MARKETING COMMUNICATIONS DIRECTOR, ASIA
THE TRAVEL CORPORATION



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YOUR NEXT EVENT
AT OUR TABLES