

LUXE

le traiteur

Brings culinary expertise and personalized service to your next special occasion, from corporate functions and lunches to private meals or cocktail receptions.

With experienced staffs that include waiters, bartenders, culinary chefs and event director, we ensure that your next social gathering will be truly distinctive and memorable.

Stellar cuisine and warm, intuitive service is the hallmark of Luxe Catering services.



PRIVATE DINING

Menu Douce France	65 SGD / Guest or 80 SGD / Guest
Menu Experience	85 SGD / Guest or 100 SGD / Guest
Menu Epicure	120 SGD / Guest or 150 SGD / Guest
Menu Degustation	200 SGD / Guest

Min 10 Guests

*Catering fees are applicable (varies according to event requests);
kindly seek more information from our event planners.
All prices are subjected to 10% service charge and prevailing government taxes.*



Luxe Catering Pte Ltd
8A, Admiralty Street #01-34, Singapore 757437
T: (65) 6570 9353 F: (65) 6570 6844
E: info@luxecatering.com.sg
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MENU DOUCE FRANCE

3-Course Sit Down Menu 65++SGD/ guest

4-Course Sit Down Menu 80++SGD/ guest

STARTER

Ocean Tiger Prawn
Papaya Salad, Basil Aioli & Black Olive Soil

SOUP

Leek & Potato Veloute
with Shaved Truffle



MAIN COURSE

Sous Vide Cornish Game Hen with Potato Croquette
served with Pumpkin Puree & Truffle Popcorn

OR

Herb Crusted Halibut Fillet with Lentilles Du Puy
served with Sautéed Vegetables & Lemon Curd

OR

Tagine of Root Vegetables with Coriander Cous Cous
served with Grilled King Oyster Mushroom & Cauliflower Puree



DESSERT

Passion Fruit Chocolate Tart
with Summer Berries

***3-course menu includes selection of 1 starter or soup*



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MENU EXPERIENCE

3-Course Sit Down Menu 85++SGD/ guest
4-Course Sit Down Menu 100++SGD/ guest

STARTER

- Assortis Chef de Plateau -

Chargrilled Diver Scallop
Foie Gras Terrine
Tartare of Ocean Trout

SOUP

Infusion of Cep Mushroom
with Shaved Truffle



MAIN COURSE

Poulet avec Purée de Citrouille et de Légumes
Corn Fed Chicken with Pumpkin Puree and Root Vegetables

OR

Bar de mer Chilien et de Légumes
Baked Chilean Sea Bass with Pumpkin Puree and Tagine of Root Vegetables

OR

Steak grillé Bai Ling avec des légumes de saison et de chou-fleur Purée
Grilled Bai Ling Steak with Seasonal Vegetables and Cauliflower Puree



DESSERT

Caramel Cheese Cake
With Mini Macaroon and Fresh Fruits

***3-course menu includes selection of 1 starter or soup*



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MENU EPICURE

4-Course Sit Down Menu 120++SGD/ guest

4-Course Sit Down Menu 150++SGD/ guest

with Amuse Bouche & Mignardise

AMUSE BOUCHE

STARTER

- Assortis Chef de Plateau -

New Style Yellow Fin Tuna

Foie Gras Terrine

Lobster Yuzu Jelly

SOUP

La Soupe

Smoked Corn Chowder with Hokkaido Scallop

MAIN COURSE

Joue de Veau Braisée avec Pot Rôti aux Légumes Racines

Braised Veal Cheek with Pot Roasted Root Vegetable and Truffle Mash

OR

Roulade de Saumon, Courgettes Grillées, Asperges et Tomates Confites

Pan Roasted Salmon Roulade, Grilled Zucchini, Asparagus and Tomato Confit

OR

Mille Feuille Printanier

Ratatouille, Eggplant, Parmesan



DESSERT

Symphony of Golden Chocolate Tart
with Mini Macaroon & Summer Berries

MIGNARDISE



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MENU DEGUSTATION

5-Course Sit Down Menu 200++SGD/ guest
with Amuse Bouche & Mignardise

AMUSE BOUCHE

STARTER

- Assortis Chef de Plateau -

Lobster Yuzu Jelly
Smoked Duck Carpaccio
Yellow Fin Tuna Wrap with Wasabi Mayo & Tobiko

SOUP

La Soupe
Smoked Corn Chowder with Hokkaido Scallop

MAIN COURSE

Le Boeuf
150 Day Grain Fed Tenderloin with Braised Beef Cheek, Trio of Mousseline

OR

La Morue Noire
Slow Cook Black Cod with Thai Asperagus Coulis,
Seafood Facon Pilaf Rice

OR

Mille Feuille Printanier
Ratatouille, Eggplant, Parmesan



FROMAGE

Emmental, Cheddar and Cabra Goat Cheese
served with French Baguette and Sautéed Fruits

DESSERT

French Opera Gateau
with Mini Macaroon & Summer Berries

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