

The background of the entire page is a soft-focus photograph of a tea reception. In the foreground, there are several white ceramic cups filled with a light-colored beverage, likely tea, each sitting on a matching saucer with a blue geometric pattern. A small, round, golden-brown fried snack is perched on the rim of one of the cups. In the background, more white bowls containing various food items, including what appears to be a salad and some bread, are visible. The overall lighting is warm and bright, creating a pleasant and inviting atmosphere.

Elsie's
Kitchen
BY HESED&EMET

Tea Reception Menu

2026



Value Tea Menu

4 Courses | Min 120 Pax | \$5.00/pax (\$5.45 w GST)
(3 Dishes + 1 Beverage)

Please choose any item of your choice (Inclusive of 1 beverage)

Main Course (Limited to 1)

"Nam Pla" Seafood White Bee Hoon

Nonya Fried Mee Siam 🌶️🌿

Mamak-Indonesian Mie Goreng 🌶️🌿

Vegetarian Black Bee Hoon with Crispy Beancurd Skin 🌿

Savoury Finger Food

Ebi Fry

Breaded Salad Roll

Fried Saito Fishball

Vegetable Spring Roll 🌿

Breaded Crab Claw

Cheese Tofu

Deep Fried Chicken Siew Mai

Honey Shrimp Wanton

Japanese Seafood Croquette

Kaya & Cheese Sandwich

Mini Curry Puff 🌿

Potato Samosa 🌿

Rocky Shrimp Ball

Sambal Fishball

Seafood Gyoza

Seafood Money Bag

Thai Fish Cake

Tuna Mayonnaise Sandwich

Egg Mayonnaise Sandwich

Classic Savoury Dishes

Otah Stick

Kunyit-Ginger Fried Chicken Drumlet

Classic Asian Confectioneries

Baked Tapioca Kueh 🌿

Kueh Lapis (9-Layer Kueh) 🌿

Dim Sum

Deep Fried Carrot Cake 🌿

Deep Fried Sesame Ball 🌿

Steamed Red Bean Bun 🌿

Steamed Lotus Bun 🌿

Steamed Chui Kueh w/Chye Poh 🌿

Steamed Crystal Dumpling 🌿

Steamed Yam Cake 🌿

Steamed Chee Cheong Fun 🌿

Steamed Shrimp Har Kow

Steamed Chicken Siew Mai

Steamed Soon Kueh 🌿

Cake & Muffins

Classic Banana Cake

Classic Pandan Cake

Gula Melaka Butter Cake

Kopi Gu You Cake

Limau Nipis Butter Cake

Pandan Gula Melaka Muffin

Pastries & Tarts

Kaya Éclair

Kopi Ci Cream Puff

Milo Cream Puff

Orh Nee Cream Puff

Pandan Buttercream Choux (Cream Puff)

Traditional Asian Desserts

Tropical Fresh Fruit Platter

Red Bean Soup (Hot)

Green Bean Soup (Hot)

Beverage

Fruit Punch

Barley Cordial

Traditional "Kopi C"

Traditional "Teh C"

Pink Guava Cordial

Coffee and Tea (Sugar and Creamer Separated)

Popular Tea Menu

5 Courses | Min 100 Pax | \$6.00/pax (\$6.54 w GST)
(4 Dishes + 1 Beverage)

Please choose any item of your choice (Inclusive of 1 beverage)

Main Course (Limited to 1)

"Nam Pla" Seafood White Bee Hoon

Nonya Fried Mee Siam 🌶️🌿

Mamak-Indonesian Mie Goreng 🌶️🌿

Vegetarian Black Bee Hoon with Crispy Beancurd Skin 🌿

Savoury Finger Food

Ebi Fry

Breaded Salad Roll

Fried Saito Fishball

Vegetable Spring Roll 🌿

Breaded Crab Claw

Cheese Tofu

Chicken Floss Mayonnaise with Crispy Shallots Sandwich

Chilli Tuna Mayonnaise with Celery and Coriander Sandwich

Curried Egg Mayonnaise Sandwich

Deep Fried Chicken Siew Mai

Japanese Seafood Croquette

Kaya & Cheese Sandwich

Mini Curry Puff 🌿

Potato Samosa 🌿

Rocky Shrimp Ball

Sambal Fishball

Seafood Gyoza

Seafood Money Bag

Thai Fish Cake

Honey Shrimp Wanton

Sardine Puff

Classic Savoury Dishes

Chicken Yakitori

Kunyit-Ginger Fried Chicken Drumlet

Otah Stick

Classic Asian Confectioneries

Baked Tapioca Kueh 🌿

Kueh Lapis (9-Layer Kueh) 🌿

Mini Egg Tart

Dim Sum

Deep Fried Carrot Cake 🌿

Deep Fried Sesame Ball 🌿

Steamed Red Bean Bun 🌿

Steamed Lotus Bun 🌿

Steamed Chui Kueh w/Chye Poh 🌿

Steamed Crystal Dumpling 🌿

Steamed Yam Cake 🌿

Steamed Chee Cheong Fun 🌿

Steamed Shrimp Har Kow

Steamed Chicken Siew Mai

Steamed Soon Kueh 🌿

Traditional Asian Desserts

Almond Longan

Cheng Teng - Hot

Cheng Teng - Cold

Honey Sea Coconut

Cake & Muffins

Classic Banana Cake

Classic Pandan Cake

Gula Melaka Butter Cake

Kopi Gu You Cake

Limau Nipis Butter Cake

Ondeh Cake

Orh Nee Cheesecake

Pandan Gula Melaka Muffin

Pastries & Tarts

Cheng Teng Konnyaku Jelly

Horlicks Cream Puff

Kaya Éclair

Kopi Ci Cream Puff

Milo Cream Puff

Orh Nee Cream Puff

Pandan Buttercream Choux (Cream Puff)

Pulut Hitam Tart

Beverage

Fruit Punch

Barley Cordial

Traditional "Kopi C"

Traditional "Teh C"

Pink Guava Cordial

Coffee and Tea (Sugar and Creamer Separated)

Classic Tea Menu

6 Courses | Min 80 Pax | \$7.30/pax (\$7.96 w GST)
(5 Dishes + 1 Beverage)

Please choose any item of your choice (Inclusive of 1 beverage)

Main Course (Limited to 1)

"Nam Pla" Seafood White Bee Hoon

Nonya Fried Mee Siam 🌶️🌿

Mamak-Indonesian Mie Goreng 🌶️🌿

Vegetarian Black Bee Hoon with Crispy Beancurd Skin 🌿

Savoury Finger Food

Ebi Fry

Breaded Salad Roll

Fried Saito Fishball

Vegetable Spring Roll 🌿

Breaded Crab Claw

Cheese Tofu

Chicken Floss Mayonnaise with Crispy Shallots Sandwich

Chilli Tuna Mayonnaise with Celery and Coriander Sandwich

Curried Egg Mayonnaise Sandwich

Deep Fried Chicken Siew Mai

Honey Shrimp Wanton

Japanese Seafood Croquette

Kaya & Cheese Sandwich

Mini Curry Puff 🌿

Potato Samosa 🌿

Rocky Shrimp Ball

Sambal Fishball

Sardine Puff

Seafood Gyoza

Seafood Money Bag

Thai Fish Cake

Classic Savoury Dishes

Chicken Yakitori

Honey-Soy Baked Chicken Drumlet

Kunyit-Ginger Fried Chicken Drumlet

Otah Stick

Classic Asian Confectioneries

Baked Tapioca Kueh 🌿

Ang Ku Kueh 🌿

Kueh Lapis (9-Layer Kueh) 🌿

Mini Egg Tart

Dim Sum

Deep Fried Carrot Cake 🌿

Deep Fried Sesame Ball 🌿

Steamed Red Bean Bun 🌿

Steamed Lotus Bun 🌿

Steamed Chui Kueh w/Chye Poh 🌿

Steamed Crystal Dumpling 🌿

Steamed Yam Cake 🌿

Steamed Chee Cheong Fun 🌿

Steamed Shrimp Har Kow

Steamed Chicken Siew Mai

Steamed Soon Kueh 🌿

Traditional Asian Desserts

Almond Longan

Bubur Hitam

Bubur Terigu

Cheng Teng - Hot

Cheng Teng - Cold

Honey Sea Coconut

Tau Suan with You Tiao

Tropical Fresh Fruit Platter

Cake & Muffins

Classic Banana Cake

Classic Pandan Cake

Bandung Lychee Tray Cake

Gula Melaka Butter Cake

Kopi Gu You Cake

Limau Nipis Butter Cake

Ondeh Cake

Orh Nee Cheesecake

Pandan Gula Melaka Muffin

Pastries & Tarts

"Teh Tarik" Éclair

Cheng Teng Konnyaku Jelly

Horlicks Cream Puff

Kaya Éclair

Kopi Ci Cream Puff

Milo Cream Puff

Orh Nee Cream Puff

Pandan Buttercream Choux (Cream Puff)

Pulut Hitam Tart

Beverage

Fruit Punch

Barley Cordial

Traditional "Kopi C"

Traditional "Teh C"

Pink Guava Cordial

Nestle Lemonade

NESTEA Iced Lemon Tea

Coffee and Tea (Sugar and Creamer Separated)

Deluxe Tea Menu

7 Courses | Min 60 Pax | \$8.30/pax (\$9.05 w GST)
(6 Dishes + 1 Beverage)

Please choose any item of your choice (Inclusive of 1 beverage)

Main Course (Limited to 1)

"Nam Pla" Seafood White Bee Hoon
Nonya Fried Mee Siam 🌶️🌿
Mamak-Indonesian Mie Goreng 🌶️🌿
Vegetarian Black Bee Hoon with Crispy Beancurd Skin 🌿

Savoury Finger Food

Ebi Fry
Breaded Salad Roll
Fried Saito Fishball
Vegetable Spring Roll 🌿
Breaded Crab Claw
Cheese Tofu
Chicken Floss Mayonnaise with Crispy Shallots Sandwich
Chilli Tuna Mayonnaise with Celery and Coriander Sandwich
Curried Egg Mayonnaise Sandwich
Deep Fried Chicken Siew Mai
Honey Shrimp Wonton
Japanese Seafood Croquette
Kaya & Cheese Sandwich
Mini Curry Puff 🌿
Potato Samosa 🌿
Rocky Shrimp Ball
Sambal Fishball
Sardine Puff
Seafood Gyoza
Seafood Money Bag
Thai Fish Cake

Classic Savoury Dishes

Chicken Yakitori
Honey-Soy Baked Chicken Drumlet
Kunyit-Ginger Fried Chicken Drumlet
Otah Stick

Classic Asian Confectioneries

Baked Tapioca Kueh 🌿
Ang Ku Kueh 🌿
Kueh Lapis (9-Layer Kueh) 🌿
Mini Egg Tart

Dim Sum

Deep Fried Sesame Ball 🌿
Steamed Red Bean Bun 🌿
Steamed Lotus Bun 🌿
Steamed Chui Kueh w/Chye Poh 🌿
Steamed Crystal Dumpling 🌿
Steamed Yam Cake 🌿
Steamed Chee Cheong Fun 🌿
Steamed Shrimp Har Kow
Steamed Chicken Siew Mai
Steamed Soon Kueh 🌿

Traditional Asian Desserts

Almond Longan
Bubur Hitam
Bubur Terigu
Cheng Teng - Cold
Cheng Teng - Hot
Honey Sea Coconut
Tau Suan with You Tiao
Tropical Fresh Fruit Platter

Cake & Muffins

Classic Banana Cake
Classic Pandan Cake
Bandung Lychee Tray Cake
Gula Melaka Butter Cake
Jemput Pisang Muffin
Kopi Gu You Cake
Lima Nipis Butter Cake
Ondeh Cake
Orh Nee Cheesecake
Pandan Gula Melaka Muffin
Pandan Scones with Gula Melaka
Pulut Hitam Cheesecake

Pastries & Tarts

"Teh Tarik" Éclair
Cheng Teng Konnyaku Jelly
Horlicks Cream Puff
Kaya Éclair
Kaya Mousse Croissant
Kopi Ci Cream Puff
Lemongrass Meringue Tart
Milo Cream Puff
Orh Nee Cream Puff
Pandan Buttercream Choux (Cream Puff)
Pulut Hitam Tart

Beverage

Fruit Punch
Barley Cordial
Traditional "Kopi C"
Traditional "Teh C"
Pink Guava Cordial
Nestle Lemonade
NESTEA Iced Lemon Tea

Premium Tea Menu

MENU A - 8 Courses | Min 55 Pax | \$9.30/pax (\$10.14 w GST)
(7 Dishes + 1 Beverage)

MENU B - 9 Courses | Min 50 Pax | \$10.30/pax (\$11.23 w GST)
(8 Dishes + 1 Beverage)

Please choose any item of your choice (Inclusive of 1 beverage)

Main Course (Limited to 1)

"Nam Pla" Seafood White Bee Hoon
Wok-Fried Chye Poh Kway Teow
Nonya Fried Mee Siam 🌶️🌿
Mamak-Indonesian Mie Goreng 🌶️🌿
Vegetarian Black Bee Hoon with Crispy Beancurd Skin 🌿

Savoury Finger Food

Ebi Fry
Fried Saito Fishball
Vegetable Spring Roll 🌿
Breaded Crab Claw
Cheese Tofu
Chicken Floss Mayonnaise Sandwich with Crispy Shallots Sandwich
Chilli Tuna Mayonnaise with Celery and Coriander Sandwich
Curried Egg Mayonnaise Sandwich
Deep Fried Chicken Siew Mai
Honey Shrimp Wanton
Japanese Seafood Croquette
Kaya & Cheese Sandwich
Mini Curry Puff 🌿
Potato Samosa 🌿
Rocky Shrimp Ball
Sambal Fishball
Sardine Puff
Seafood Gyoza
Seafood Money Bag
Thai Fish Cake

Premium Finger Food

Otah Pizza
Satay Pizza

Classic Savoury Dishes

Chicken Yakitori
Honey-Soy Baked Chicken Drumlet
Kunyit-Ginger Fried Chicken Drumlet

Classic Asian Confectioneries

Baked Tapioca Kueh 🌿
Japanese Mochi 🌿
Ang Ku Kueh 🌿
Kueh Lapis (9-Layer Kueh) 🌿
Mini Egg Tart

Dim Sum

Deep Fried Sesame Ball 🌿
Steamed Red Bean Bun 🌿
Steamed Lotus Bun 🌿
Steamed Chui Kueh w/Chye Poh 🌿
Steamed Crystal Dumpling 🌿
Steamed Yam Cake 🌿
Steamed Chee Cheong Fun 🌿
Steamed Shrimp Har Kow
Steamed Chicken Siew Mai
Steamed Soon Kueh 🌿

Traditional Asian Desserts

Almond Longan
Bubur Hitam
Bubur Terigu
Burbur Cha Cha - Hot
Cheng Teng - Cold
Cheng Teng - Hot
Honey Sea Coconut
Tau Suan with You Tiao
Tropical Fresh Fruit Platter

Cake & Muffins

"Teh Halia" Cupcake
Bandung Lychee Tray Cake
Jemput Pisang Muffin
Kopi Gu You Cake
Limaui Nipis Butter Cake
Ondeh Cake
Orh Nee Cheesecake
Pandan Gula Melaka Muffin
Pandan Scones with Gula Melaka
Pulut Hitam Cheesecake

Pastries & Tarts

"Teh Tarik" Éclair
Bubur Cha Cha Panna Cotta
Chendol Panna Cotta
Coconut Meringue Tart
Coconut Rice Pudding with Lemongrass Curd
Kaya Éclair
Kaya Mousse Croissant
Kopi Ci Cream Puff
Lemongrass Meringue Tart
Milo Cream Puff
Orh Nee Cream Puff
Pandan Buttercream Choux (Cream Puff)
Pulut Hitam Tart

Beverage

Traditional "Kopi C"
Traditional "Teh C"
Pink Guava Cordial
Nestle Lemonade
NESTEA Iced Lemon Tea
Hong Kong Style Hot Yuan Yang

Executive Tea Menu

MENU A - 10 Courses | Min 40 Pax | \$12.30/pax (\$13.41 w GST)
(9 Dishes + 1 Beverage)

MENU B - 11 Courses | Min 30 Pax | \$13.30/pax (\$14.50 w GST)
(10 Dishes + 1 Beverage)

Please choose any item of your choice (Inclusive of 1 beverage)

Main Course (Limited to 1)

"Nam Pla" Seafood White Bee Hoon
Wok-Fried Chye Poh Kway Teow
Nonya Fried Mee Siam 🍴🌿
Mamak-Indonesian Mie Goreng 🍴🌿
Vegetarian Black Bee Hoon with Crispy Beancurd Skin 🌿

Savoury Finger Food

Ebi Fry
Fried Saito Fishball
Vegetable Spring Roll 🌿
Breaded Crab Claw
Cheese Tofu
Chicken Floss Mayonnaise with Crispy Shallots Sandwich
Chilli Tuna Mayonnaise with Celery and Coriander Sandwich
Curried Egg Mayonnaise Sandwich
Deep Fried Chicken Siew Mai
Honey Shrimp Wanton
Japanese Seafood Croquette
Kaya & Cheese Sandwich
Mini Curry Puff 🌿
Potato Samosa 🌿
Rocky Shrimp Ball
Sambal Fishball
Sardine Puff
Seafood Gyoza
Seafood Money Bag
Thai Fish Cake

Premium Finger Food

Chicken Rendang Puff
Hoisin Smoked Duck Pizza
Otah Pizza
Satay Pizza

Classic Savoury Dishes

Chicken Yakitori
Honey-Soy Baked Chicken Drumlet
Kunyit-Ginger Fried Chicken Drumlet
Pan Fried Carrot Cake with Egg - Black
Pan Fried Carrot Cake with Egg - White

Classic Asian Confectioneries

Baked Tapioca Kueh 🌿
Japanese Mochi 🌿
Ang Ku Kueh 🌿
Kueh Lapis (9-Layer Kueh) 🌿
Mini Egg Tart

Dim Sum

Steamed Red Bean Bun 🌿
Steamed Lotus Bun 🌿
Steamed Chui Kueh w/Chye Poh 🌿
Steamed Crystal Dumpling 🌿
Steamed Yam Cake 🌿
Steamed Chee Cheong Fun 🌿
Steamed Shrimp Har Kow
Steamed Chicken Siew Mai
Steamed Soon Kueh 🌿

Traditional Asian Desserts

Almond Longan
Bubur Hitam
Bubur Terigu
Burbur Cha Cha - Hot
Cheng Teng - Cold
Cheng Teng - Hot
Honey Sea Coconut
Tau Suan with You Tiao
Tropical Fresh Fruit Platter

Cake & Muffins

"Teh Halia" Cupcake
Bandung Lychee Tray Cake
Jemput Pisang Muffin
Kopi Gu You Cake
Limau Nipis Butter Cake
Ondeh Cake
Orh Nee Cheesecake
Pandan Gula Melaka Muffin
Pandan Scones with Gula Melaka
Pulut Hitam Cheesecake

Pastries & Tarts

"Teh Tarik" Éclair
Bubur Cha Cha Panna Cotta
Chendol Panna Cotta
Coconut Meringue Tart
Coconut Rice Pudding with Lemongrass Curd
Kaya Éclair
Kaya Mousse Croissant
Kopi Ci Cream Puff
Lemongrass Meringue Tart
Milo Cream Puff
Orh Nee Cream Puff
Pandan Buttercream Choux (Cream Puff)
Pulut Hitam Tart
Thai Iced "Tea"-ramisu

Beverage

Traditional "Kopi C"
Traditional "Teh C"
Pink Guava Cordial
Nestle Lemonade
NESTEA Iced Lemon Tea
NESTEA Peach Iced Tea
Hong Kong Style Hot Yuan Yang
Nestle Cucumber Lemonade

Terms & Condition

- Images are for illustration purpose only.
- A complete Tea Reception setup with tables, skirting, and warmers. A full set of disposable wares, serviettes, trash bins, and bags will be provided.
- With effect from 1 June 2026, a fuel surcharge of \$15 will be applicable for all Buffet and Tea Reception Menus.
- Transport charge of \$90 (before GST) applies if the total food bill is below \$2000 (before GST). Additional surcharge applies for deliveries made to CBD, Sentosa Island denoted by the first 2 digits of the postal code: 01, 03, 04, 05, 06, 07, 08, 17, 18, 19, 22 & 23. Additional \$100 surcharge applies to Jurong Island with minimum order of \$2000 (before GST).
- Early surcharge \$200 (before GST) applies for orders ready between 6am-7am and \$150 (before GST) between 7am-7:30am. Minimum food order value is \$600 (before GST).
- For venues without a direct lift, a surcharge of \$80 per level applies. Deliveries without a direct lift are limited to a maximum of level 3.
- Food is best consumed within 2 hours upon arrival, in line with SFA's stipulated timeline.
- Vegetarian & non-spicy options are available upon request.
- All menus and promotions are not applicable to official partner venues or contracted venues.