

*Elsie's  
Kitchen*  
BY HESED&EMET

马跃  
新春

20  
26



# Flavours OF ABUNDANCE

\$28.90 per pax (\$31.50 w/gst), 8 courses

Min. 30 pax

## Rice 50%

Good Fortune Baked Pineapple Rice  
with "Nonya Curry" Chicken Floss (Non-Spicy)

OR

Beetroot Fried Rice, with Vegetable Medley  
(Mushroom, Charred Corn, Pumpkin, Edamame)  
topped with Golden NESTUM™ Cereal

## Noodles 50%

Tomato Egg Wat Tan Hor  
with Seafood and Locally-Sourced Kailan



OR

Invigorating Fu Gui Pulled Chicken Braised White Bee Hoon

## Vegetables

Nai Bai with King Oyster Mushroom and Goji Berries

## Poultry

Festive Reunion Nonya-Style "Sakura" Chicken Curry  

OR

Dong Bo Braised Chicken Thigh  
with Daikon, Carrot & Mushrooms

## Fish

Steamed Fish  
with Tangerine Peel Black Bean Sauce

OR

Baked Fish with Thai-Style Pineapple Curry  
topped with Coconut Flakes 

## Sides

Curry-Spice Cheesy Crispy Siew Mai (Non-Spicy)  
with Fragrant Curry Leaves

OR

"Typhoon Shelter" Seafood Gyoza (Non-Spicy)

## Dessert

Pineapple Sponge Cake with Lychee Chantilly

OR

Salted Egg Tang Yuan Mochi in Mille-Feuille Ball

## Drinks

Yuzu Red Tea  Grapefruit Pomelo



Tomato Egg Wat Tan Hor



Curry-Spice Cheesy Crispy Siew Mai



# Fortune

## BLOSSOM CELEBRATION

\$36.90 per pax (\$40.22 w/gst), 10 courses  
Min. 30 pax



### Prosperity Yu Sheng Flourishing Honey Mustard Tamarind Sauce Yu Sheng with Smoked Salmon

#### Rice 50%

Lotus Leaf Eight Treasure Glutinous Rice with Chicken Dendeng

OR

Bulgogi Chicken Fried Rice with Mushroom Medley and Leek


#### Noodles 50%

Eight Treasure Ee-Fu Noodles

OR

Wok-Hey Sichap Kway Teow with Oriental Chicken Sausages and Napa Cabbage

#### Poultry

Imperial Fu Gui "Sakura" Chicken infused with Truffle Oil 

OR

Smoked Duck Breast with Yuzu Red Tea Rock Sugar Sauce and Longan

#### Vegetables

Eight Treasure Luo Han Chai (Chestnut, Shiitake Mushroom, Black Fungus, Carrots, Snow Pea, Gingko Nuts, Beancurd Skin, Goji Berries)

OR

Wok-Fried Yuxiang Beancurd with Trio Mushroom

#### Fish

Slow-Poached Barramundi (Locally-Sourced) with Tangerine Peel Black Bean Sauce


OR

Steamed Barramundi (Locally-Sourced) with Elsie's Signature Laksa Sauce topped with Crispy Tofu Puff 

#### Drinks

Yuzu Red Tea  Sjora Mango Peach

#### Seafood

Muar Otah Chawanmushi with Seafood 


OR

Stir-Fried "Typhoon Shelter" Prawn (Non-Spicy)

#### Sides

Tiger Prawn Roll with Sjora Mango Peach Salad Cream

OR

Yuan Yang Lobster Ball with Salted Egg & "Chilli Crab" Sauce 

#### Dessert

Mandarin Orange Kit Kat Muffin

OR

Snow Fungus Winter Pear in Osmanthus Soup



# Prosperous

## OPULENCE FEAST

\$48.90 per pax (\$53.30 w/gst), 12 courses

Min 25 pax

### Prosperity Yu Sheng Flourishing Honey Mustard Tamarind Sauce 10-Head Abalone Yu Sheng

#### Soup

24 Hours Double Boiled Chicken Consomme with Medley of Shiitake, Goji Berries, Red Dates and Dried Longan

OR

"Asari Jiru" Miso Lala Hotpot with Silken Tofu, Seaweed, Mushrooms & Goji Berries

#### Rice 50%

Thunder Tea Fried Rice with Cai Poh, Dried Shrimp, Cabbage, Tau Kwa, Long Bean, Roasted Peanuts

OR

Trio Egg Spinach Fried Rice with Crispy Whitebait & Goji Berries

#### Noodles 50%

Heng Hwa-Style Fried Belacan Mee Sua (Non-Spicy) served with Seafood, Peanuts, Vegetables and Seaweed

OR

Tossed Scallion Oil Noodles with Smoked Duck, Crispy Dried Shrimp and Tobiko

#### Seafood

Steamed Mussels (Locally-Sourced) with "Black Gold" 3 Garlic Sauce

OR

Steamed Har Cheong Fresh Squid with Ginger Scallion Sauce

#### Poultry

Malaysian-Style Buttermilk Chicken with Pineapple Salad

OR

Smoked Duck Tempura dusted with Shilin-Style Sour Plum Blend

#### Fish/ Prawn

Baked Snapper with Rojak Glaze topped with Pineapple, Ginger Flower and Cucumber

OR

Wok-Fried Prawns with Trio Peppers in Creamy Sarawak White Pepper Sauce & Curry Leaves

#### Sides

Steamed Shrimp Dumpling with Sesame Dan Dan Sauce (Non-Spicy)

OR

"Gold Coin" Breaded Squid and Shrimp Cake with Sjora Mango Peach Salad Cream

#### Vegetables

Braised Wawa Vegetables with Duo Mushrooms, Bailing Mushrooms and Oyster Mushrooms served with Egg White Sauce topped with Goji Berries

OR

Stir-Fried Asparagus with Truffle Oil, Egg White and Crabmeat topped with Crispy Whitebait and Gingko Nuts

#### Seasonal Specials

Baked Nagoya-Style Chicken Mid-Wing (Tebasaki) dusted with Sesame, Black Pepper and Crispy Garlic

OR

36 Hours Slow-Cooked Beef Cheek in Miso Black Garlic Demi Glace

#### Dessert

Gangnam Garlic Butter Crumb Cheesecake

OR

Taro & Sweet Potato Balls in Aiyu Jelly with Longan, Chin Chow and Sakura Jelly Pearl

#### Drinks

Yuzu Red Tea OR Sjora Mango Peach



# Auspicious Delights Set A

\$388 (\$422.92 w/GST)/set 7 Courses

Suitable for 12 Pax

## Prosperity Yu Sheng

Flourishing Honey Mustard Tamarind Sauce Yu Sheng  
with Smoked Salmon

## Mains

Good Fortune Baked Pineapple Rice  
with "Nonya Curry" Chicken Floss (Non-Spicy)



OR

Tomato Egg Wat Tan Hor  
with Seafood and Locally-Sourced Kailan

## Vegetables

Nai Bai with King Oyster Mushroom and Goji Berries

## Poultry

Festive Reunion Nonya-Style "Sakura" Chicken Curry  

OR

Dong Bo Braised Chicken Thigh  
with Daikon, Carrot & Mushrooms

## Fish

Steamed Fish with Tangerine Peel Black Bean Sauce

OR

Baked Fish  
with Thai-Style Pineapple Curry  
topped with Coconut Flakes 

## Sides

Curry-Spice Cheesy Crispy Siew Mai ((Non-Spicy)  
with Fragrant Curry Leaves

OR

"Typhoon Shelter" Seafood Gyoza (Non-Spicy)

## Dessert

Pineapple Sponge Cake  
with Lychee Chantilly

OR

Salted Egg Tang Yuan Mochi in Mille-Feuille Ball



# Auspicious Delights Set B

\$428 (\$466.52 w/GST)/set 8 Courses

Suitable for 10 Pax

## Prosperity Yu Sheng

Flourishing Honey Mustard Tamarind Sauce  
10-Head Abalone Yu Sheng

## Mains

Lotus Leaf Eight Treasure Glutinous Rice  
with Chicken Dendeng


OR

Tossed Scallion Oil Noodles  
with Smoked Duck, Crispy Dried Shrimp and Tobiko

## Vegetables

Eight Treasure Luo Han Chai  
(Chestnut, Shiitake Mushroom, Black Fungus, Carrots,  
Snow Pea, Gingko Nuts, Beancurd Skin, Goji Berries)

## Poultry

Imperial Fu Gui "Sakura" Chicken infused with Truffle Oil 


OR

Malaysian-Style Buttermilk Chicken with Pineapple Salad


## Fish

Slow-Poached Barramundi (Locally-Sourced)  
with Tangerine Peel Black Bean Sauce

OR

Steamed Barramundi (Locally-Sourced)  
with Elsie's Signature Laksa Sauce topped with Crispy Tofu Puff 

## Specials

Muar Otah Chawanmushi with Seafood 

OR

Stir-Fried "Typhoon Shelter" Prawn (Non-Spicy)

## Sides

Tiger Prawn Roll with Sjora Mango Peach Salad Cream

OR

Yuan Yang Lobster Ball with Salted Egg & Chilli Crab Sauce 

## Dessert

Snow Fungus Winter Pear in Osmanthus Soup

OR

Gangnam Garlic Butter Crumb Cheesecake



# Side Orders

## PROSPERITY YU SHENG

- Flourishing Honey Mustard Tamarind Sauce Yu Sheng with Smoked Salmon 10 pax | \$68.80 (\$74.99 w/GST)
- Flourishing Honey Mustard Tamarind Sauce 10-Head Abalone Yu Sheng 10 pax | \$88.80 (\$96.79 w/GST)
- Prosperity Horse Yu Sheng (est 1.2 x1.2 meters) | \$688 (\$749.92 w/GST)
- Prosperity Dragon Yu Sheng 6 meters | \$3688 (\$4019.92 w/GST)  
- Additional meter | \$200/meter (\$218.00w/GST)
- Fortune Koi Fish Yu Sheng with Smoked Salmon 10-15 pax | \$168 (\$183.12 w/GST)
- Auspicious Pair of Koi Fish Yu Sheng with Smoked Salmon 25-30 pax | \$328 (\$357.52 w/GST)
- Auspicious Character Yu Sheng with Smoked Salmon (Choice of Lucky Character 吉, 旺, 春) 30-35 pax | \$418 (\$455.62 w/GST)
- Vegetarian Prosperity Yu Sheng with Mock Abalone 10 pax | \$58 (\$63.22 w/GST)

## ADDITIONAL INGREDIENTS FOR YU SHENG

- Smoked Salmon \$22.80 (\$24.85 w/GST)
- 10-Head Abalone \$34.80 (\$37.93 w/GST)

## PROSPERITY DELICACIES

- Invigorating Imperial Fu Gui "Sakura" Chicken infused with Truffle Oil Approx. 1.6kg | \$58.00 (\$63.22 w/GST)
- Heirloom Treasure Poon Chai (Abalone, Scallop, Smoked Duck, Prawn, Lotus Root, White Radish, Mushroom, Fried Yam, Broccoli, Napa Cabbage, Bai Ling Mushroom) 10 pax | \$358 (\$390.22) w/GST 6 pax | \$298 (\$324.82 w/GST)
- Malaysian-Style Buttermilk Chicken with Pineapple Salad 10 pax | \$56.00(\$61.04 w/GST)
- 36 Hours Slow-Cooked Beef Cheek in Miso Black Garlic Demi Glace 10 pax | \$98.00 (\$106.82 w/GST)
- Stir-fried "Typhoon Shelter" Prawn (Non-Spicy) 10 pax | \$48.00(\$52.32 w/GST)
- "Gold Coin" Breaded Squid and Shrimp Cake with Sjora Mango Peach Salad Cream 12 pcs | \$39.80 (\$43.38 w/GST)
- Yuan Yang Lobster Ball with Salted Egg & "Chilli Crab" Sauce 15 pcs | \$22.00 (\$23.98 w/GST)
- Salted Egg Tang Yuan Mochi in Mille-Feuille Ball 12 pcs | \$24.00 (\$26.16 w/GST)
- Mandarin Orange Kit Kat Muffin 12 pcs | \$28.00 (\$30.52 w/GST)
- Pineapple Sponge Cake with Lychee Chantilly 12 pcs | \$26.80 (\$29.21 w/GST)
- Classic Lapis Cake 1.5 kg | \$68.80 (\$74.99 w/GST)

## HOMEMADE CNY GOODIES

- Signature Handmade Pineapple Tarts 22-25 pcs/bottle | \$40.00 (\$43.60 w/GST)
- Hae Bee Hiam Cookies 20-22 pcs/bottle | \$30.00 (\$32.70 w/GST)

## SEASONAL DIY/LIVE STATION:

- EK Signature Laksa Pao Fan \$6.00/pax (\$6.54 w/GST) 🍜🍜  
(Live Station Min 120 pax | DIY Min 30pax)
- Tomato Soup Pao Fan \$5.50/pax (\$6.00 w/GST) 🍜  
(Live Station Min 120 pax | DIY Min 30pax)



# Terms & Conditions

**\*All CNY Menus & goodies will be available from 15 January to 15 March 2026.**

**\*Regular menus will not be available during 17 February to 18 February 2026.**

**\*Additional surcharge of \$2.00 (\$2.18 w/GST) per pax will be applicable for all regular menus from 9 February to 3 March 2026.**

## CNY BUFFET MENUS

(Flavours of Abundance, Fortune Blossom Celebration & Prosperous Opulence Feast\*)

1. Transport charges for all buffet menus are \$150.00 (\$163.50 w/GST) per trip from 17 February to 18 February 2026, and \$110.00 (\$119.90 w/GST) per trip from 19 February to 3 March 2026. For delivery dates outside of this period, the transport fee will be \$90.00 per trip.
2. Rental of tables and chairs will not be available during 16 February to 19 February 2026.
3. The delivery charge will be waived for food orders above \$2000 (\$2180.00 w/GST), except from 16 February to 19 February 2026.

## Auspicious Delights SET A/B\*

1. Transport charges for Auspicious Delights SET A/SET B are at \$90.00 (\$98.10 w/GST) per trip from 17 February to 18 February 2026 if delivery is required. For delivery dates outside of this period, the transport fee will be \$70.00 per trip.
2. Please note that there will be no buffet line set up for the Auspicious Delights sets.
3. All dishes will be packed in disposable wares including cutlery, serviettes, trash bags and self heating packs.
4. The delivery charge will be waived for orders above \$1200 (\$1308.00 w/GST), except from 16 February to 19 February 2026.

## Festive Side Orders\*


1. All our festive goodies are made-to-order and ready-to-eat.
2. Transport charges for Festive Side Orders is \$90.00 (\$98.10 w/GST) per trip from 17 February to 18 February 2026 if delivery is required. For delivery dates outside of this period, the transport fee will be \$70.00 per trip. Please note that delivery will only be applicable for orders above \$400 (\$436.00 w/GST). For orders below \$400 (\$436.00 w/GST), only self-collection will be available at 21 Second Chin Bee Road, Singapore 618780. An additional surcharge is applicable for deliveries to CBD, Jurong Island, Sentosa Island and event venues without lift access/ lift landing.


## Disclaimer:


- \*Not valid with any other promotions, merchant/member's discounts or corporate/government contractual agreements.
- \*Vegetarian options and CNY vegetarian bento options are available upon request.
- \*For venues without a direct lift, a surcharge of \$80 per level applies. Deliveries without a direct lift are limited to a maximum of 3 levels.
- \*Food is best consumed within the SFA's stipulated timing; 2 hours upon arrival.
- \*Kindly allow a minimum of 3 working days for us to process your order.
- \*Kindly allow 30 minutes grace period before/after the stipulated delivery time due to peak season of unforeseen circumstances and peak season.
- \*All items are subject to availability. Elsie's Kitchen Catering reserves the right to exchange dishes to another of equivalent value due to seasonality.



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