

DA

DIVINE ARTISAN

CANAPE MENU

*Experience dining like never before,
where simplicity meets elegance.*

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THE HEART BEHIND OUR CANAPÉS

At Divine Artisan, we believe every canapé is an artful moment, where beauty and flavor come together to create joyful, memorable experiences.

With a passion for crafting Halal-certified canapés using the finest ingredients and expert care, we blend exquisite taste with elegant presentation.

Our mission is simple. To help you impress your guests effortlessly and make every event uniquely special.

MEET CHEF SOON

With years of experience mastering the art of fine pastry and savory creations, Chef Soon brings passion and precision to every canapé he crafts. Trained in renowned kitchens worldwide, he blends classic techniques with innovative flavors to create elegant, memorable bites.

Chef Soon's dedication to quality and creativity ensures each canapé not only delights the palate but also tells a story, making every event a truly special celebration.



Your Effortless Canapé Experience IN 4 SIMPLE STEPS

1

CHOOSE YOUR EXPERIENCE

Select from our curated canapé packages, thoughtfully designed to suit different event sizes and preferences.

2

DROP US THE DETAILS

Email us with your selected package, event date, time, location, and guest count. We'll take care of the rest.

3

CONFIRM WITH PAYMENT

We'll share an invoice. Once payment is made, your date is locked in.

4

CELEBRATE IN STYLE

Our team will arrive to set up your canapé spread, thoughtfully styled and ready to impress.



CANAPE PACKAGES

Small in size, Grand in taste



CLASSIC

\$25/guest

4 canape
Min 50 guests



LUXE

\$31/guest

5 canape
Min 40 guests



EXQUISITE

\$36/guest

6 canape
Min 30 guests



FINESSE

\$42/guest

7 canape
Min 20 guests

SAVOURY CANAPE

Bold, savory bites that awaken the palate



SAVOURY CANAPE



Nasi Lemak Beef Rendang Arancini Ball

Fragrant coconut rice encasing tender beef rendang, coated in golden breadcrumbs and fried to crisp perfection.



Truffle Mushroom Arancini Ball

Creamy arborio rice infused with earthy truffle and sautéed mushrooms, delicately breaded and fried to a golden crisp.



Chili Crab Waffle Cup with Ikura

Crisp mini waffle cup filled with sweet-spicy chilli crab meats, topped with glistening ikura pearls for a burst of umami.



Laksa Salmon Tart with Ikura

Flaky tart shell filled with creamy laksa salmon, topped with ikura.



Breaded Otak Otak with Spicy Mayo

Otak Otak encased in a crisp golden crust, served with house-made spicy mayo.



Chicken Shepherd Tart

Savoury minced chicken slow-cooked with herbs and vegetables, encased in a delicate tart shell and topped with potato mash.



Smoked Salmon Brushetta on charcoal Baguette

Delicately sliced smoked salmon layered on toasted charcoal baguette, topped with herbed cream cheese and a hint of dill.



Balsamic Glaze Tomato Bruschetta

Crisp toasted baguette topped with juicy marinated tomatoes, fresh sweet basil, and drizzle of balsamic glaze.



SAVOURY CANAPE



Mini Ramly Chicken Slider

Juicy chicken patty layered with signature sweet-spicy sauce, tomato and crisp lettuce, all nestled in a soft, buttered bun.



Smoked Salmon Mousse, Cucumber & Dill Profiterole

Airy choux pastry filled with smoked salmon mousse, layered with crisp cucumber and a hint of dill. topped with spicy mayo.



Phoenix Prawn and cheese Katafi

Succulent prawn and molten cheese wrapped in crisp golden kataifi pastry, paired with a zesty Thai mango salsa.



Vegetarian Caprese Tartlet

Buttery tartlet filled with creamy mozzarella, vine-ripened tomatoes, and fresh basil, finished with a drizzle of balsamic glaze for a light and refreshing Italian-inspired bite.



Korean Soy Garlic Chicken Slider

Crispy Korean soy garlic fried chicken nestled in a soft slider bun with red cabbage, pickle and cherry tomatoes.



Cold Laksa Soba with Tobiko

Chilled soba noodles dressed in a creamy laksa gravy, topped with vibrant tobiko for a burst of umami and texture.



Spiced Pumpkin Tartlet with Candied Pecan

Vegan tartlet filled with silky pumpkin purée and honey-glazed pumpkin, delicately spiced with cinnamon and brown sugar. Finished with candied pecans, fresh thyme, and shiso.



12 hr Sous Vide Beef Cheek in Handcrafted Tart Shell

Melt-in-your-mouth beef cheek, slow-cooked for 12 hours to perfection, nestled in a buttery handcrafted tart shell.



SWEET CANAPE

Exquisite sweet bites that seal the perfect finale



SWEET TART CANAPE



Petite Harvest Tart

Buttery tart shell filled with velvety vanilla custard, crowned with peach, raspberries, and blueberries.



Bandung Blossom Tart

Inspired by the iconic Bandung drink. Silky rose-infused custard in a crisp butter shell, topped with a whole juicy longan.



Kaya Indulgence Tart

Delicate tart shell filled with fragrant pandan kaya custard, topped with toasted coconut flakes.



Milo Royale Tart

Rich Milo-infused custard nestled in a buttery tart shell, with crunchy Milo nuggets hidden inside.



Torched Lemon Meringue Tart

All-Time Fav. Crisp butter tart shell filled with tangy lemon curd and crowned with a silky torched meringue.



Mini Raspberry Chocolate Tart

Cocoa tart shell filled with rich dark chocolate ganache, layered with tangy raspberry purée and topped with fresh raspberry slice.



SWEET TART CANAPE



Royale Chocolate Pistachio Tarts

Cocoa tart shell filled with dark chocolate ganache, layered with housemade pistachio purée.



D24 Durian Lava Tarts

Made for true durian lovers! Filled with rich premium D24 durian and wrapped in a buttery tart shell.



Caramelised Apple Almond Tarts

Buttery tart shell filled with fragrant almond cream, topped with caramelised apple slices.



Blueberry Cream Cheese Tart

Cocoa tart shell filled with velvety blueberry cream cheese, crowned with fresh blueberries, and gold flakes.



Raspberry Chocolate Tarts with Feuilletine

Cocoa tart shell filled with dark chocolate ganache, topped with fresh raspberry and crispy feuilletine.



Matcha Strawberry Tart

Premium Japanese matcha cream nestled in a buttery chocolate tart shell, finished with fresh strawberries, gold leaf,



SWEET SHOOTER CANAPE



Strawberry Panna Cotta Shooter

Italian-inspired panna cotta layered with velvety vanilla cream, topped with fresh strawberries.



Deluxe Chendol Panna Cotta Shooter

Silky coconut panna cotta topped with classic chendol elements: gula melaka syrup, green jelly, and red beans.



Vegan Oat Milk Tiramisu Shooter

Oat milk mascarpone cream layered with rich espresso-infused crumble and dusted with cocoa powder.



Vegan Mango Coconut Mousse Shooter

Coconut mousse layered with vibrant mango purée and finished with delicate coconut flakes and fresh mango accents.



Kopi Gao Tiramisu Shooter

Moist sponge soaked in robust Kopi Gao, layered with silky mascarpone cream and finished with dusting of cocoa powder.



Zesty Mango Panna Cotta Shooter

Vanilla panna cotta layered with vibrant mango purée and topped with fresh mango cubes and mint leaf



SWEET CAKE CANAPE



American Carrot Cake 

Spiced carrot cake packed with fresh carrots, cinnamon and walnuts, topped with cream cheese frosting and walnut.



Belgian Noir Chocolate Slice

Indulgent Belgian dark chocolate cake, topped with silky chocolate crêmeux and premium chocolate shards.



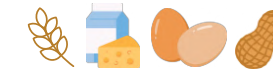
Raspberry New York Cheesecake

New York cheesecake on a buttery biscuit base, topped with raspberry compote, berries and gold leaf accents.



Red Velvet Cake with Cream Cheese

Velvety red velvet sponge layered with luscious cream cheese frosting.



Lemon Coconut Cacao Gateu 

Rich cacao sponge layered with lemon curd and coconut cream cheese filling, coated with chocolate.



Vegan Belgian Chocolate Cake

Moist vegan Belgian chocolate cake made with soy milk, finished with silky chocolate frosting



NYONYA CANAPE

*Savour the heart of Nyonya heritage, flavors that tell
our story, blending tradition and warmth in every bite.*



NYONYA CANAPE



Kueh Lapis (9 Layered Kueh)

Traditional layered cake featuring nine colorful, tender layers steamed to perfection.



Kueh Dar Dar

Delicately rolled pandan-hued crepes encase a rich, sticky coconut filling, perfectly sweetened with fragrant palm sugar.



Kueh Salat

Steamed butterfly pea-infused glutinous rice forms the base, topped with a fragrant pandan-flavored coconut custard.



Kueh Ko Swee

Steamed cake sweetened with gula melaka, infused with fragrant pandan, coated with freshly grated coconut.



Bingka Ubi (Baked Tapioca Kueh)

A chewy, tender base of baked tapioca cake, crowned with a delectably crispy, caramelized top.



Ondeh Ondeh

Soft glutinous rice balls infused with pandan, filled with molten gula melaka, and coated in fresh grated coconut.



DECORATION THEMES

BY FLORA ARTISAN

Boho Chic + \$250



*Note: Wedding themes are subjected to seasonal availability

All flowers are preserved flowers/faux flowers. Top up required for fresh flowers

DECORATION THEMES

BY FLORA ARTISAN

Kenzo + \$250



*Note: Wedding themes are subjected to seasonal availability
All flowers are preserved flowers/faux flowers. Top up required for fresh flowers

DECORATION THEMES

BY FLORA ARTISAN

Scarlet + \$250



*Note: Wedding themes are subjected to seasonal availability

All flowers are preserved flowers/faux flowers. Top up required for fresh flowers

DECORATION THEMES

BY FLORA ARTISAN

Lavish + \$250



*Note: Wedding themes are subjected to seasonal availability

All flowers are preserved flowers/faux flowers. Top up required for fresh flowers

DECORATION THEMES

BY FLORA ARTISAN

Blue Harmony + \$250



*Note: Wedding themes are subjected to seasonal availability
All flowers are preserved flowers/faux flowers. Top up required for fresh flowers



DA

DIVINE ARTISAN

GRAZING TABLE

\$100 OFF

GRAZING TABLES

with any canape package order

GRAZING TABLES

A Halal Luxury Experience

Elevate your event with our showstopping Halal-certified Grazing Tables, where indulgent flavours meet refined aesthetics.

Savour premium Halal cold cuts, artisanal cheeses, handcrafted dips, fresh fruits, and wholesome salads, all styled with lush florals and thematic décor for a breathtaking visual and culinary experience.





GRAZING TABLES

Featuring:

- **3 types of Halal Artisanal Cheese** (*Blackcurrant Aged Cheddar, Gouda, and Camembert*)
- **3 types of Gourmet Halal Cold Cuts** (*Beef Pastrami, Chicken Salami, and Turkey Ham*)
- **Wholesome Signature Salad** (*Pomegranate Quinoa Salad **OR** Avocado Caprese Salad*)
- **Seasonal Carved Fruits and Assorted berries**
- **Dried Fruits and Nuts**
- **Olives and Pickles**
- **Fresh Crudités**
- **Crunchy Pretzels and Crackers**
- **Artisan Bread.**



GRAZING TABLE

- 20pax - \$980
- 30pax - \$1280
- 40pax - \$1680
- 50pax - \$2080
- 60pax - \$2480
- 70pax - \$2880
- 80pax - \$3280
- 90pax - \$3680
- 100pax - \$4080



PREVIOUS SETUP



DECORATION *by Flora Artisan*

(Fresh Flowers Centerpiece)

Ruby Elegance

\$200/pcs | \$580 for bundle of 3



DECORATION *by Flora Artisan*

(Fresh Flowers Centerpiece)

Ruby Elegance

\$200/pcs | \$580 for bundle of 3



TERMS & CONDITIONS

Menu Availability:

- Order notice: minimum of 5 working days, subject to availability upon confirmation.
- Decorations may differ from the illustrated pictures and will be curated at the discretion of Divine Artisan.
- Divine Artisan reserves the right to amend or withdraw any promotional item or menus where it deems fit.

Notes:

- The rental duration for each dessert table is 4 hours.
- Extension of rental hour is charged at \$10/hour
- An additional surcharge of \$150.00 will be levied for delivery before 9.00am or collection after 10.00pm.
- Punctuality: Subject to 30 to 60 minutes before or after stipulated dine time.
- All pictures are solely for illustration purposes and may vary from the actual product.
- Customers are responsible for checking the order and delivery details provided in the order confirmation. Divine Artisan will not be liable for any charges made due to customers' oversight.

Delivery Charge:

- A Delivery & collection charge of \$80 applies for all Canape Table orders.
- CBD surcharge \$10 applies for postal code starting with (01, 03, 04, 05, 06, 07, 08, 17, 18, 19, 22 & 23)
- Tuas/Jurong Island/ Sentosa surcharge: \$30
- Walk-up surcharge: \$50 per flight of steps up/down
- Inaccessibility charge: A \$50 surcharge will be levied for orders without direct access to venue.



TERMS & CONDITIONS

Payment:

- Payment mode: PayNow to UEN 202324214G/ Bank Transfer to DBS Bank.
- Account no: 072-1051-010 | Bank Code: 7171 | Swift Code: DBSSGSG on confirmation.
- Credit card payment with MDR charges apply.
- Credit term payment can be arranged for pre-approved accounts.
- 50% non refundable deposit is required upon confirmation.
- 50% remaining payment is required latest by 5 days prior to event date.

Cancellation Fee:

- 3 working days before - 50% of the total amount payable
- 2 working days before - 70% of the total amount payable
- 1 working day before - 100% of the total amount payable.
- An administrative fee of \$100 is applicable to process the refund upon customer's withdrawal of the event booking once prepayment has been made.

