

milked. Artisanal Gelato





ABOUT US

MILKED. ARTISANAL GELATO

milked. is our premium artisanal Italian Gelato range, curated by Divine Artisan. Our gelato is made fresh in-house in small batches, with the finest ingredients sourced directly from Italy, giving our Gelato that smooth texture and authentic flavor that is unique to us.



milked. GELATO

WHY CHOOSE US?

INNOVATIVE & UNIQUE FLAVOURS

We have a wide variety of signature gelato flavours and innovative creations from our kitchen.

MADE IN SMALL BATCHES

Our gelato is freshly churned in very small batches, right here in Singapore just so that you receive the freshest gelato possible.

FOOD SAFETY ASSURANCE

Our central kitchen is AVA and ISO 22000 certified.

We are also halal-certified.

100% QUALITY INGREDIENTS

We do not use any flavourings, stabilisers or preservatives in our gelato so you know you're getting only the best quality stuff.

GELATO vs ICE CREAM

WHAT'S THE DIFFERENCE ?

GELATO

MUCH LOWER IN FAT CONTENT

100% NATURAL, HIGH QUALITY, REAL,
FRESH INGREDIENTS

USES HIGH QUALITY MILK AS A BASE

BETTER IN RETAINING THE FULLNESS OF
THE FLAVOURS

TEXTURE IS EXTREMELY SOFT, SMOOTH
YET RICH AND DENSE

ICE CREAM

HIGHER FAT CONTENT

USES COLOURINGS, FLAVOURINGS AND
ADDITIVES

USES CREAM/POWDERED MILK AS A BASE

TASTE AND FLAVOURS ARE
LIGHTER AND MORE AIRY

TEXTURE IS ICY AND HARDER

GELATO vs ICE CREAM

Some say gelato is just an Italian version of an ice cream.

Well, this is correct but is that all you know?

Gelato is lower in fat because it contains lesser cream and more milk than ice cream, which makes it a healthier low-fat option. Better still, Gelato churned slower than ice cream resulting in less air and a richer flavor. Typical ice cream has about 50% air versus gelato with only 20-30%.

That means more goodness per gram of gelato.

Want to enjoy a frozen treat without worrying about the calories? Gelato is the PERFECT choice!

Getting more than one scoop of Divine Artisan Gelato sure sounds good right now huh?

milked. Gelato



Unlike other gelato makers, milked. is made from only real and premium ingredients, churned in small batches.

No Added Artificial Flavourings, Additives and Preservatives.

100% Real Ingredients.

Halal-Certified.

milked. Gelato Flavours

- COOKIES AND CREME
- EARL GREY LAVENDER
- GULA MELAKA 
- 72% RICH CHOCOLATE 
- FROZEN YOGURT
- THAI MILK TEA
- MINT CHOCOLATE
- SPECULOOS
- SEA SALT CARAMEL
- STRAWBERRY
- SIGNATURE ROASTED PISTACHIO 
- MANGO SUPREME
- BLACK SESAME
- COCONUT 



Chef's Recommendation

**Prices subject to 7% GST*

milked. Gelato Cart



milked. Gelato Cart

RATES

150 Pax - \$1080

For any additional pax exceeding 150 pax,
a top up of \$5 per pax is required.

INCLUSIONS

- Choice of 3 milked. Gelato flavours
(For Premium Flavor, a top up of \$0.50/pax is required)
- Provision of 3 self-serve toppings
(Cookie Crumble, Speculoos Cookie, Oreo Cookie)
- 1 gelato server
- Rental of gelato cart for duration of 3 hours
- Set up & tear down

*One power point is required on site

*Delivery Charge of \$80 is required.



GELATO IN CUPS





Gelato in Cups

RATES

Signature Flavours: \$5/Cup

Premium Flavours: \$5.50/Cup

Min. 30 cups per flavour selection

INCLUSIONS

-Individually scooped gelato with cover

-Individual Gelato Spoon

*Delivery Charge of \$30 is required.

*Gelato scoops can last for a maximum of 1 hour in aircon room temperature.



SIGNATURE FLAVOURS

COOKIES AND CREME

EARL GREY LAVENDER

GULA MELAKA 🍦

72% RICH CHOCOLATE 🍦

FROZEN YOGURT

THAI MILK TEA

MINT CHOCOLATE

SPECULOOS

SEA SALT CARAMEL

STRAWBERRY

PREMIUM FLAVOURS

SIGNATURE ROASTED PISTACHIO 🍦

MANGO SUPREME 🍦

BLACK SESAME

COCONUT

Terms & Cons

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 gelato cart is 3 hours.
- Extension of rental hour is charged at \$30/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 Gelato Cart 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: \$15 per flight of steps up/down
- Inaccessibility charge: A \$50 surcharge will be levied for orders without direct access to venue (to be collected on the spot).

Terms & Cons

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.



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Get In Touch

