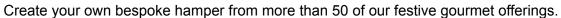


Christmas & Thanksgiving Gourmet Gifts 2015

CUSTOMISE YOUR OWN CHRISTMAS HAMPERS





Fest	ive Bakes & Confections	
01	King's Pie, 8 inches A traditional French household flaky puff pastry with light almond cream	sgd90
02	Baba Au Rhum, 6 inches A traditional cake soaked with Caribbean rum, topped with roasted pistachios cream	sgd99
03	Brandy Cake, 6 inches A traditional festive cake with apricot, golden raisins, cranberries topped with kirsch and branded cherries & roasted pecan nuts	sgd99
04	Panettone, 500 grams A traditional festive wine-laced pastry from Southeastern France	sgd60
05	Chocolate & Rum Christmas Log Cake	sgd80 (S) sgd110 (M) sgd160 (L)
06	White Log Cake	sgd70 (S) sgd100 (M) sgd150 (L)
07	Christmas Celebratory (Fondant) Cake	sgd220 (L)
08	Chocolate Bar - Nepali Earl Grey & French Bergamot	sgd55
09	Chocolate Bar – Pistachios & Walnut	sgd59
10	Macaroons	sgd55
11	Chocolate Ganache, 18 pcs	sgd65
12	Rum Chocolate Box, 18 pcs	sgd75
13	Cranberries & Brittany Butter cookies	sgd19 per box sgd28 per Mug
14	Brittany Butter cookies	sgd19 per box sgd28 per Mug
15	Chocolate Chips cookies	sgd19 per box sgd28 per Mug
16	Conserve of Symphony of Berries	sgd19
17	Conserve of Cranberries & Port Wine	sgd19
18	Conserve of Rum, Pineapple & Iranian Date	sgd19



All handcrafted bakes have limited availability. Call us now to confirm your Festive Hamper Gifting. E: Enquiries@MadAboutSucre.com

T: 62213969



CUSTOMISE YOUR OWN CHRISTMAS HAMPERS

Create your own bespoke hamper from more than 50 of our festive gourmet offerings.



19 Gammon Smoked Ham Gourmet With Garnishes & Sauce (Ready-to-serve, minimum of 3kg pre-cooked weight) sgd100/kg 20 Cold Smoked Loin Of Wild Salmon Gourmet Platter With French Caviar, Garnishes, Fresh Dill Dressing & Condiments (1kg) (Ready-to-serve) sgd178 21 Hot Smoked Fillet Of Wild Salmon Gourmet Platter, Garnishes & Condiments (1kg) (Ready-to-serve) sgd120 22 Roast Beef Rib eye Gourmet Hamper With Garnishes, Condiments & Red Wine Sauce (2kg) (Ready-to-serve, minimum of 2kg pre-cooked weight) sgd80 23 Kaffir Lime Chicken Skewers Platter, 20 skewers Ready-to-serve, Marinated Chicken Skewers With Sweet Indochina Spices sgd15 each 24 Tarte of Homemade Sundried Tomatoes & Cheese sgd17 each 25 Tarte of 3 Cheeses, Alsatian style sgd17 each 26 Tarte of 3 Cheeses with Trio of Caramelized On-season Onions sgd17 each 27 Tarte of 3 Cheeses with Greek Anchovies sgd17 each 28 Vegetable Melody (Sautéed Broccoli & Baby Carrot with Cauliflower Gratin) sgd28 per tray 30 French Pilaf Rice sgd28 per tray 31 Baked Mushrooms with Cheeses (A combination of 12 Portabella & Button mushrooms) sgd130 per tray 32 Champagne – Laurent Perrier, 750 ml sgd170 34 Champagne – La	Fest	ive Gourmet Bakes + Beverages	
Caviar, Garnishes, Fresh Dill Dressing & Condiments (1kg) (Ready-to-serve) 21 Hot Smoked Fillet Of Wild Salmon Gourmet Platter, Garnishes & Condiments (1kg) (Ready-to-serve) 22 Roast Beef Rib eye Gourmet Hamper With Garnishes, Condiments & Red Wine Sauce (2kg) (Ready-to-serve, minimum of 2kg pre-cooked weight) 23 Kaffir Lime Chicken Skewers Platter, 20 skewers Ready-to-serve, Marinated Chicken Skewers With Sweet Indochina Spices 24 Tarte of Homemade Sundried Tomatoes & Cheese sgd15 each 25 Tarte of 3 Cheeses, Alsatian style sgd17 each 26 Tarte of 3 Cheeses with Trio of Caramelized On-season Onions sgd17 each 27 Tarte of 3 Cheeses with Greek Anchovies sgd28 per tray 28 Vegetable Melody (Sautéed Broccoli & Baby Carrot with Cauliflower Gratin) 29 Hand-mashed Potatoes sgd28 per tray 30 French Pilaf Rice sgd28 per tray 31 Baked Mushrooms with Cheeses (A combination of 12 Portabella & Button mushrooms) 32 Champagne – Laurent Perrier, 375ml sgd68 33 Champagne – Laurent Perrier, 750 ml sgd170 35 Champagne – Moet Brut, 700 ml sgd170	19		sgd60/kg
Condiments (1kg) (Ready-to-serve) 22 Roast Beef Rib eye Gourmet Hamper With Garnishes, Condiments & Red Wine Sauce (2kg) (Ready-to-serve, minimum of 2kg pre-cooked weight) 23 Kaffir Lime Chicken Skewers Platter, 20 skewers Ready-to-serve, Marinated Chicken Skewers With Sweet Indochina Spices 24 Tarte of Homemade Sundried Tomatoes & Cheese sgd15 each 25 Tarte of 3 Cheeses, Alsatian style sgd17 each 26 Tarte of 3 Cheeses with Trio of Caramelized On-season Onions sgd17 each 27 Tarte of 3 Cheeses with Greek Anchovies sgd17 each 28 Vegetable Melody (Sautéed Broccoli & Baby Carrot with Cauliflower Gratin) 29 Hand-mashed Potatoes sgd28 per tray 30 French Pilaf Rice sgd28 per tray 31 Baked Mushrooms with Cheeses (A combination of 12 Portabella & Button mushrooms) 32 Champagne – Laurent Perrier, 750 ml sgd170 33 Champagne – Laurent Perrier Rose, 700ml sgd170 35 Champagne – Moet Brut, 700 ml sgd108	20	Caviar, Garnishes, Fresh Dill Dressing & Condiments (1kg)	sgd178
& Red Wine Sauce (2kg) (Ready-to-serve, minimum of 2kg pre-cooked weight) 23 Kaffir Lime Chicken Skewers Platter, 20 skewers Ready-to-serve, Marinated Chicken Skewers With Sweet Indochina Spices 24 Tarte of Homemade Sundried Tomatoes & Cheese sgd15 each 25 Tarte of 3 Cheeses, Alsatian style sgd17 each 26 Tarte of 3 Cheeses with Trio of Caramelized On-season Onions sgd17 each 27 Tarte of 3 Cheeses with Greek Anchovies sgd17 each 28 Vegetable Melody (Sautéed Broccoli & Baby Carrot with Cauliflower Gratin) 29 Hand-mashed Potatoes sgd28 per tray 30 French Pilaf Rice sgd28 per tray 31 Baked Mushrooms with Cheeses (A combination of 12 Portabella & Button mushrooms) 32 Champagne - Laurent Perrier, 375ml sgd68 33 Champagne - Laurent Perrier, 750 ml sgd170 34 Champagne - Laurent perrier Rose, 700ml sgd170 35 Champagne - Moet Brut, 700 ml sgd108	21	Condiments (1kg)	sgd120
Tarte of Homemade Sundried Tomatoes & Cheese 24 Tarte of Homemade Sundried Tomatoes & Cheese 25 Tarte of 3 Cheeses, Alsatian style 26 Tarte of 3 Cheeses with Trio of Caramelized On-season Onions 27 Tarte of 3 Cheeses with Greek Anchovies 28 Vegetable Melody (Sautéed Broccoli & Baby Carrot with Cauliflower Gratin) 29 Hand-mashed Potatoes 30 French Pilaf Rice 31 Baked Mushrooms with Cheeses (A combination of 12 Portabella & Button mushrooms) 32 Champagne – Laurent Perrier, 375ml 33 Champagne – Laurent Perrier, 750 ml 34 Champagne – Laurent Perrier Rose, 700ml 35 Champagne – Moet Brut, 700 ml sgd108	22	& Red Wine Sauce (2kg)	sgd98/kg
Tarte of 3 Cheeses, Alsatian style Tarte of 3 Cheeses with Trio of Caramelized On-season Onions Sgd17 each Tarte of 3 Cheeses with Greek Anchovies Sgd17 each Vegetable Melody (Sautéed Broccoli & Baby Carrot with Cauliflower Gratin) Hand-mashed Potatoes Sgd28 per tray Hand-mashed Potatoes Sgd28 per tray Baked Mushrooms with Cheeses (A combination of 12 Portabella & Button mushrooms) Champagne - Laurent Perrier, 375ml Sgd68 Champagne - Laurent Perrier Rose, 700ml Sgd17 each Sgd28 per tray Sgd28 per tray Sgd28 per tray Sgd28 per tray Sgd133 per tray Sgd68 Champagne - Laurent Perrier, 750 ml Sgd115 Champagne - Moet Brut, 700 ml Sgd170	23		sgd80
Tarte of 3 Cheeses with Trio of Caramelized On-season Onions Sgd17 each Tarte of 3 Cheeses with Greek Anchovies Sgd17 each Vegetable Melody (Sautéed Broccoli & Baby Carrot with Cauliflower Gratin) Hand-mashed Potatoes Sgd28 per tray French Pilaf Rice Sgd28 per tray Baked Mushrooms with Cheeses (A combination of 12 Portabella & Button mushrooms) Champagne - Laurent Perrier, 375ml Sgd68 Champagne - Laurent Perrier Rose, 700ml Sgd170 Champagne - Moet Brut, 700 ml Sgd108	24	Tarte of Homemade Sundried Tomatoes & Cheese	sgd15 each
Tarte of 3 Cheeses with Greek Anchovies sgd17 each Vegetable Melody (Sautéed Broccoli & Baby Carrot with Cauliflower Gratin) Hand-mashed Potatoes sgd28 per tray French Pilaf Rice sgd28 per tray Baked Mushrooms with Cheeses (A combination of 12 Portabella & Button mushrooms) Champagne - Laurent Perrier, 375ml sgd68 Champagne - Laurent Perrier, 750 ml sgd115 Champagne - Laurent perrier Rose, 700ml sgd170 Champagne - Moet Brut, 700 ml sgd108	25	Tarte of 3 Cheeses, Alsatian style	sgd17 each
Vegetable Melody (Sautéed Broccoli & Baby Carrot with Cauliflower Gratin) Prench Pilaf Rice Sgd28 per tray Baked Mushrooms with Cheeses (A combination of 12 Portabella & Button mushrooms) Champagne – Laurent Perrier, 375ml Sgd68 Champagne – Laurent Perrier, 750 ml Sgd115 Champagne – Laurent perrier Rose, 700ml Sgd170 Champagne – Moet Brut, 700 ml Sgd108	26	Tarte of 3 Cheeses with Trio of Caramelized On-season Onions	sgd17 each
(Sautéed Broccoli & Baby Carrot with Cauliflower Gratin) 29 Hand-mashed Potatoes sgd28 per tray 30 French Pilaf Rice sgd28 per tray 31 Baked Mushrooms with Cheeses (A combination of 12 Portabella & Button mushrooms) 32 Champagne - Laurent Perrier, 375ml sgd68 33 Champagne - Laurent Perrier, 750 ml sgd115 34 Champagne - Laurent perrier Rose, 700ml sgd170 35 Champagne - Moet Brut, 700 ml sgd108	27	Tarte of 3 Cheeses with Greek Anchovies	sgd17 each
30 French Pilaf Rice sgd28 per tray 31 Baked Mushrooms with Cheeses (A combination of 12 Portabella & Button mushrooms) 32 Champagne – Laurent Perrier, 375ml sgd68 33 Champagne – Laurent Perrier, 750 ml sgd115 34 Champagne – Laurent perrier Rose, 700ml sgd170 35 Champagne – Moet Brut, 700 ml sgd108	28		sgd28 per tray
31 Baked Mushrooms with Cheeses (A combination of 12 Portabella & Button mushrooms) 32 Champagne – Laurent Perrier, 375ml sgd68 33 Champagne – Laurent Perrier, 750 ml sgd115 34 Champagne – Laurent perrier Rose, 700ml sgd170 35 Champagne – Moet Brut, 700 ml sgd108	29	Hand-mashed Potatoes	sgd28 per tray
(A combination of 12 Portabella & Button mushrooms) 32 Champagne – Laurent Perrier, 375ml sgd68 33 Champagne – Laurent Perrier, 750 ml sgd115 34 Champagne – Laurent perrier Rose, 700ml sgd170 35 Champagne – Moet Brut, 700 ml sgd108	30	French Pilaf Rice	sgd28 per tray
33 Champagne – Laurent Perrier, 750 ml sgd115 34 Champagne – Laurent perrier Rose, 700ml sgd170 35 Champagne – Moet Brut, 700 ml sgd108	31		sgd133 per tray
34 Champagne – Laurent perrier Rose, 700ml sgd170 35 Champagne – Moet Brut, 700 ml sgd108	32	Champagne – Laurent Perrier, 375ml	sgd68
35 Champagne - Moet Brut, 700 ml sgd108	33	Champagne – Laurent Perrier, 750 ml	sgd115
	34	Champagne - Laurent perrier Rose, 700ml	sgd170
36 Champagne - Moet Rose, 700 ml sgd140	35	Champagne – Moet Brut, 700 ml	sgd108
	36	Champagne - Moet Rose, 700 ml	sgd140

All handcrafted bakes have limited availability. Any order after 13 Dec 2015 is subject to availability. Call us now to confirm your Festive Hamper Gifting.







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Nos 2 -Baba Au Rhum,

Festive Beverages + Gifts from SHAWN	
House Blend Cold Brew, 700 ml (Italian Sparkling water, lemon, elderflower, lychee, raspberry, mint)	Sgd20/btl
House Blend Cocktail, 700ml (Gin, Fruit Liqueur, Rum, Sparkling water, lemon, elderflower, lychee, raspberry, mint)	Sgd49/btl
House Blend Teatail Brew, 700 ml (Organic tea, Fruit Liqueur, Gin, Vodka)	Sgd49/btl
Tea Box - Mélange one (Chamomile, Ginger, Southern African Tea, summer Flowers)	Sgd15/box
Tea Box - Mélange two (Peony Tea, Lavender, Lemongrass, Thyme, Basil)	Sgd15/box
Tea Box - Mélange three (Mango, Orange, Carrot, Mint, Ginger)	Sgd15/box
Tea Box – Mélange four (Mango, Orange, Black Tea)	Sgd15/box
Tea Box - Mélange five (Pear, Chrysanthemum, Lemon, Green Tea, Yuzu)	Sgd15/box
Tea Box - Mélange six (Rose, Lychee, Vanilla Black Tea, Lavender)	Sgd15/box
Tea Box - Mélange seven (Smoked Chocolate, Green Tea, Lemongrass, Mint)	Sgd15/box
47 Tea Box - Mélange eight (Rose, Vanilla, Berries)	Sgd15/box
Tea Box – Mélange seventeen (Mint, Lotus Flower, Lemongrass, Green Tea)	Sgd15/box
49 Dinosaur T shirt	Sgd89
50 College Dinosaur Pullover	sgd189
51 Dinosaur Laptop Pouch	sgd89
52 Dinosaur Pencil Case	sgd39
53 Dinosaur Cosmetic Pouch	sgd36
54 Multi Dinosaur Mug with homemade cookies	sgd28

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In-Cakery Parties & Celebrations

We know elegance defines your dream event, be it a small intimate sit-down dinner to a 30-pax degustation food tasting or a 80-pax standing cocktail reception.

Decorated in timeless chic and modern elegance, Mad About Sucre is your ideal venue to celebrate your memorable occasion with your loved ones.

From Christmas catering to wedding reception, solemnization, product launch or simply a get-together, our bespoke experiences creates long-lasting celebratory memories.

Depending on your needs, our in-store feasting package starts from sgd55+ per guests. Conditions apply. Contact us at 62213969 or enguiries@MadAboutSucre.com for more information.

Opening Hours During Festive Period

Located at 27 Teo Hong Road, Mad About Sucre is opened through the festive season with the following timing:

24th to 26th Dec, 31st Dec to 03 Jan - 1230-pm to 1100pm

W : www.MadAboutSucre

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