



Executive Bento From Top Rated Chefs & Hawkers



From French, Malay, Thai to Italian, Livingmenu partners with top chefs from all backgrounds to match your budget and preference.

Empower greater efficiencies in chef-run restaurants and hawkers to improve the sustainability of Asia's local food culture

250+

**TOP RATED
CHEFS & HAWKERS
AVAILABLE FOR YOUR
CATERING NEEDS.**



Livingmenu is a Singapore based food tech innovator focusing on creating a tech-enabled ecosystem to support passionate chefs from all backgrounds.

Increasing rent, manpower shortage, and growing number of quick service restaurants are making it harder for top rated hawkers and private chefs to compete. They are paying the price for choosing not to take short cuts when using machines, mass produced ingredients and artificial flavourings provides better return than sticking to the recipe traditions.

Livingmenu helps top-rated food vendors increase the utilization efficiency of their time, space, manpower and capital to maximize their chances of success and make great tasting food more accessible to consumers.



Premium & eco-friendly bamboo box for the best presentation

Our team manages the whole process from start to finish to ensure your food are always well-packed, delivered warm and timely with good presentations that are worthy for any event.

You can also count on our account managers at anytime should you require any assistance to meet your specific catering needs.

99.8%
**PUNCTUALITY
RECORD**



Malay (Halal)

By Istimewa

\$45/Bento

Ikan Kering

Ayam Lemak Padi

Chicken/Beef Rendang

Terung Belado

Sambal Goreng

Bagedil

Sambal Belacan

Serunding

Kuih

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Italian (Halal)

By Squisito

\$55/Bento

Grilled Seabass

Tomato Bruschetta

Chicken Arancini

Mixed Salad

Cold Cuts

Homemade Dessert of the Day



livingmenu 

French

By Allo

\$55/Bento

Smoked Duck and Mandarin Orange Salad

Prawn Aglio Olio

Parma Ham Béchamel Croquettes with
Tangy Peanut Butter Dressing

Pomme Puree with Sauteed Mushroom

Mushroom Risotto

Savoy Cabbage Roll with Stuffed Beef

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Italian (Halal)

By Squisito

\$69/Bento

Beef Tenderloin Steak

Salmon Bruchetta

Chicken Arancini

Cold Cuts

Pasta Salad

Homemade Dessert of the Day



livingmenu 

French

By Allo

\$69/Bento

Sauteed French Beans with Almond Flakes and Cranberry

Potato Dauphinoise

Savoy Cabbage Roll with Stuffed Beef

Truffled Mushroom Risotto

Prawn Arrabiatta

Pan-Seared Barramundi with Aubergine Puree and Balsamic Glazed Cherry Tomatoes

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French Japanese

By Jidai

\$69/Bento

Binchotan Iberico Pork Collar with Japanese Pearl rice

Duo sashimi (Sea Bream & Salmon)

Tuna Tataki Kale Salad with Ponzu Dressing

Fried Frog Leg Karaage with Mentaiko Sauce

Prawn Gyoza topped with Topiko

Kampong chicken Tsukune with Lumpfish Caviar



Contemporary Thai

By Tara Thai

\$69/Bento

Xo Crab Fried Rice

36 hours Braised Crocodile Ribs with Spicy Herb Broth OR Parrot Fish

Flying Fish Roe with Spicy Sweet Corn Salad and Salted Egg

Tom Yum Baby Calamari

Hat Yai Style Extra Crispy Frog Legs

Iberico Pork Cheek Pad Kra Pao

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French

By Allo

\$85/Bento

Truffled Brie Crostini with Figs Jam

Sauteed Baby Carrots and Asparagus.

Potato Dauphinoise

Lobster Risotto

Beef Cheek Pasta with Mushroom Ragout

Poached Salmon with Carrot Puree and
Champagne Caviar Sauce



Thai Contemporary

By Tara Thai

\$85/Bento

King River Prawn Thai Braised Glass Noodles

36 hours Braised Crocodile Ribs with Spicy Herb Broth OR Parrot Fish

Flying Fish Roe with Spicy Sweet Corn Salad and Salted Egg

Tom Yum Baby Calamari

Coconut Lime Crab Cakes with Sweet & Sour Dressing

Black Pepper Australian Beef Striploin

livingmenu 



French Japanese

By Jidai

\$85/Bento

Truffle Wagyu Beef with Japanese Pearl Rice

Duo sashimi (Sea Bream & Salmon)

Tuna Tataki Kale Salad with Ponzu Dressing

Kampong chicken Tsukune with Lumpfish Caviar

Iberico Pork Katsu with Curry Dressing

Deep Sea Crab Ravioli, Prawn Bisque Emulsion





Terms & Condition

- We reserve the right to change menu to another dish of equivalent value without prior notice, due to vendor availability.
- Minimum requirement of 10 sets per menu.
- Maximum of 2 menu selections per order.
- Chef Choice Vegetarian option are available upon request.
- A one time delivery fee of \$30 applies for all orders.
- Orders to be made at least 2 days in advance, subject to availability
- All orders are required to be paid in full prior to the event date for any order confirmation.
- Food is best consumed within 2 hours upon delivery.

Also check out our mini buffet and setup buffet!
Starting from \$22/Guest