

A night photograph of a building entrance. The building has a light-colored facade with arched windows and doors. There are palm trees and other tropical foliage in the foreground. A set of stone steps leads up to the entrance. To the right, a modern sign with a wooden frame and a yellow background displays the word "CLAUDINE" in a stylized font. The sky is dark, and there are some lights from street lamps and the building's interior.

Life as a Celebration

CLAUDINE

2025/26 Events Kit

CLAUDINE



About Claudine

Welcome to Claudine, a French neo-brasserie in Dempsey Hill by award-winning Chef-Patron Julien Royer and The Lo & Behold Group.

Here, two distinct dining experiences invite guests to savour life's simple pleasures: a grand Dining Room set within a beautifully preserved colonial chapel, where celebrations naturally unfold; and La Terrace, a welcoming retreat perfect for unhurried moments.

Come as you are to this wonderful, eclectic space; how lovely life can be if one takes the time to eat!

As featured in:

MICHELIN Guide Singapore Restaurants 2025
Tatler Best 20 Restaurants 2024, 2025
Asia's 50 Best Restaurants 2023



A Grand *Venue* Unlike Any Other

Venue Overview



Full Venue Buyout

An all-encompassing setting for larger get-togethers—elegant, expansive and entirely yours.

Capacity: 400 standing

1. Dining Room

A grand dining hall set within a restored 1930s chapel, blending heritage charm with a lively, convivial atmosphere.

Capacity: 100 seated | 150 standing

2. La Terrace (Indoor)

A welcoming, intimate retreat where unhurried moments unfold in good company.

Capacity: 30 seated | 70 standing

3. La Terrace (Outdoor)

A breezy, pet-friendly terrace amid Dempsey Hill's lush greenery, reminiscent of the gardens of Provence.

Capacity: 20 seated | 100 standing

4. Private Dining Room

An intimate space designed for cherished gatherings and special occasions.

Capacity: 10 seated

The Space

Full Venue Buyout

A full venue buyout offers the exclusivity and versatility to transform the entire space—from the elegant Dining Room to the tranquil La Terrace—into a distinctive setting for unforgettable moments.

The space comfortably hosts seated dinners, cocktail-style receptions, and bespoke gatherings, each uniquely tailored to your occasion.

Capacity

400 standing

For more information, kindly direct your enquiries to events@claudinerestaurant.com, and a member of our team will be in touch.



The Space

Dining Room

Set within a beautifully restored 1930s chapel, Claudine's main dining room balances heritage charm with a lively, convivial spirit. Warm lighting, plush banquettes, and soaring ceilings create an atmosphere that feels both elegant and inviting—perfect for a host of occasions.

Capacity

100 seated | 150 standing

Minimum Spend

LUNCH

Monday to Friday: \$10,000++
Saturday & Sunday: \$20,000++

DINNER

Sunday to Thursday: \$20,000++
Friday & Saturday: \$30,000++

FULL DAY

\$50,000++



The Space

La Terrace

Tucked behind Claudine, La Terrace is a welcoming retreat inspired by the terraces of Provence. Designed to feel like stepping into a friend's home, it offers an intimate indoor seating and a pet-friendly outdoor terrace for everyday dining, unhurried moments, and celebratory gatherings alike.

Capacity

Indoor: 30 seated | 70 standing
Outdoor: 20 seated | 100 standing

Minimum Spend

LUNCH / DINNER
\$5,000++

FULL DAY
\$10,000++



The Space

Private Dining Room

The Private Dining Room offers an intimate setting for cherished gatherings and special occasions. Thoughtfully appointed with handcrafted details—pressed floral panels, soft fluted textures, and a warm, neutral palette—the room balances grace with ease.

Cosy yet refined, it is well-suited for everything from milestone celebrations to meaningful gatherings.

Capacity	Minimum Spend
10 seated	LUNCH Monday to Friday: \$1,000++ Saturday & Sunday: \$1,500++
	DINNER Monday to Sunday: \$2,000++
	FULL DAY \$3,500++





Comforting *French Fare* Everyday

Set Menu

3 Course

\$168++ / GUEST

SEABREAM CARPACCIO

BLOOD ORANGE, LEMON ZEST, EXTRA VIRGIN OLIVE OIL

PACIFIC BLACK COD

SAFFRON CONFIT FENNEL & POTATO, BOUILLABAISSE

PARITEROLES

PECAN PRALINE, VANILLA, DARK CHOCOLATE

4 Course

\$218++ / GUEST

SCALLOP CRUDO

KOHLRABI PICKLE, SMOKED CREAM, CHIVE OIL

SPOT PRAWN RAVIOLI

TARRAGON, LOBSTER CONSOMMÉ

GRILLED BEEF TENDERLOIN

CONFIT SHALLOT, BONE MARROW, KAMPOT PEPPER SAUCE

'PARITEROLES'

PECAN PRALINE, VANILLA, DARK CHOCOLATE

5 Course

\$278++ / GUEST

SCALLOP CRUDO

KOHLRABI PICKLE, SMOKED CREAM, CHIVE OIL

SPOT PRAWN RAVIOLI

TARRAGON, LOBSTER CONSOMMÉ

PACIFIC BLACK COD

SAFFRON CONFIT FENNEL & POTATO, BOUILLABAISSE

GRILLED BEEF TENDERLOIN

CONFIT SHALLOT, BONE MARROW, KAMPOT PEPPER SAUCE

'PARITEROLES'

PECAN PRALINE, VANILLA, DARK CHOCOLATE

ADD-ONS:

2 Kinds of Canapés

\$12 / GUEST

3 Kinds of Canapés

\$18 / GUEST

All menus are served with our house-made bread and signature Ibérico butter, and include complimentary free-flow non-alcoholic beverages.

Dietary restrictions can be catered to on request.



Standing Menu

Classic

\$148++ / GUEST

4 Savoury Canapés,
3 Big Bites,
1 Dessert Canapé

Light

\$100++ / GUEST

5 Savoury Canapés,
2 Dessert Canapés

Savoury Canapés

PORK RILLETTES
SHALLOT PICKLE

TAPIOCA FRITTER
VIN JAUNE GEL

PÂTÉ DE CAMPAGNE
BLACK TRUMPET MUSHROOMS

ONION & COMTÉ TART
MUSHROOM POWDER

CARROT & CUMIN TART
FENNEL FLOWER

SARDINE TOAST
SOURDOUGH, AIOLI

ST NECTAIRE CROQUETTE
VIN JAUNE GEL

PETUNIA TROUT TACO
DILL CONDIMENT

PISSALADIÈRE TART
ANCHOVIES, OLIVES

PRAWN TARTARE
YUZU CREAM

BOTAN EBI TACO
+ \$10 / GUEST

CAVIAR ON TOAST
+ \$28 / GUEST

Big Bites

RICOTTA AND SAGE RAVIOLI
BROWN BUTTER, WALNUTS

ROASTED SUNCHOKE
CRISPY SHALLOTS, BROWN BUTTER FOAM

BRAISED WAGYU BEEF CHEEK
RED WINE JUS, VEGETABLES

COD BRANDADE
POTATO FOAM, CARAMELISED ONION

CHICKEN ALBUFERA
PILAF RICE, GRILLED MAITAKE

MINI OCTOROLL
HERB COULIS, PIQUILLOS

Dessert Canapés

'PARITEROLES'
PECAN PRALINE, VANILLA, DARK CHOCOLATE

BRUSSELS-STYLE WAFFLE
BERRIES, CHANTILLY, CHOCOLATE

CLAUDINE PAVLOVA
BASIL, FRESH FRUIT

CITRUS TARTELETTE
ORGANIC GRAPEFRUIT, LEMON AND ORANGE





Live Stations

Charm guests and whet appetites with our live stations—from freshly shucked oysters and beautifully sliced cheeses and charcuterie to hearty Chou Farci and Atlantic Turbot.

Cold Stations

CHEESE PLATTER
FROM THE CELLARS OF MASTER AFFINEURS \$22++ / GUEST

FRESHLY SHUCKED OYSTERS
MAJESTIC OYSTER NO.3 JACQUES COCOLLOS \$20++ / GUEST

CHARCUTERIE PLATTER
CLAUDETTE PÂTÉ CROUTE, AUVERGNE HAM,
SAUCISSON, BREAD AND CONDIMENTS \$32++ / GUEST

Hot Stations

CHOU FARCI
2024 WORLD CHAMPION CHOU FARCI
STUFFED CABBAGE, GASCON BACON, FOIE GRAS \$38++ / GUEST

ROASTED ATLANTIC TURBOT
GRENOBLE SAUCE, LEMON, CROUTONS \$48++ / GUEST

*Live Stations are available as an add-on for exclusive hire events.
Minimum orders of 30 pax apply.*



Claudine Truck Bites

Bring the warmth of our kitchen to the heart of the celebration with comforting, made-to-order bites served from our Claudine Truck.

Any 2 Bites Any 3 Bites
\$38++ / GUEST \$48++ / GUEST

Bites

TAPIOCA FRITTERS
VIN JAUNE GEL

OCTOROLL
HERB COULIS, PIQUILLOS

HAM & CHEESE
JAMBON DE PARIS, ST. NECTAIRE

TRUFFLE & CHEESE SANDWICH
BLACK TRUFFLE, ST. NECTAIRE

MERGUEZ & SALSA SANDWICH
TOASTED BUN, SPICY SAUSAGE, SALSA

PORK SAUSAGE & HERBS SALSA
BAGUETTE, CHIMICHURRI SAUCE

Claudine Truck Bites are available as an add-on for La Terrace exclusive hire events. Subject to weather conditions and minimum orders of 30 pax apply.

Beverage Packages

Classic*

\$78++ / GUEST

HOUSE WINE

SPARKLING WINE | WHITE WINE | RED WINE

HOUSE SPIRITS

KETEL ONE VODKA | BEEFEATER GIN

MONKEY SHOULDER BLENDED MALT SCOTCH

HAVANA 3 RUM | DON JULIO BLANCO TEQUILA

DRAUGHT BEER

WARSTEINER PILSNER

Signature Cocktails**

SELECTION OF 3 at \$20++ / GUEST

NEGRONI

WHISKEY SOUR

OLD FASHIONED

APEROL SPRITZ

SOUTHSIDE FIZZ

DAIQUIRI

MARGARITA

Premium*

\$108++ / GUEST

SOMMELIER'S SELECTION

CHAMPAGNE | WHITE WINE | RED WINE

PREMIUM SPIRITS

GREY GOOSE VODKA | HENDRICK'S GIN

MACALLAN 12 YEARS DOUBLE CASK

DIPLOMÁTICO RESERVA RUM | DON JULIO REPOSADO TEQUILA

DRAUGHT BEER

WARSTEINER PILSNER

Non-Alcoholic

\$28++ / GUEST

MOCKTAILS

EARL GREY PASSIONFRUIT | YUZU FIZZ

SOFT DRINKS

COKE | COKE ZERO | SPRITE

CHILLED JUICES

APPLE | ORANGE

HOT BEVERAGES

COFFEE | TEA

NORDAQ FILTERED WATER

STILL | SPARKLING

All prices listed above are for a 2-hour package. Hourly extension charges will apply.
Extension of beverage packages beyond midnight are subject to additional charges.

*Inclusive of a selection of non-alcoholic free-flow beverages.

**Available as an add-on to any alcoholic package.





Your *Elevated* Experience

Essentials & Enhancements

Considered touches to complete every experience.

CUSTOM COLLATERALS

Printed menus, tented place cards, seating chart, and table numbers.

AV EQUIPMENT

In-house sound system and two wireless microphones available for use.

CARPARK FACILITIES

Complimentary on-site parking (30 lots).

VENUE EXTENSION

Extensions of booking hours beyond 11:00 PM are subject to an additional charge of \$2,000++ per hour.

PARTNERED VENDOR RATES

Engage AV services, florists, rent furniture through us for preferential rates.





CLAUDINE

Enquire With Us

For event enquiries, please contact:

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