



CATERING

INTERNATIONAL CLASSICS BUFFET

Updated: 30 Sep 2020

International Classics Set A

11 COURSE + 1 BEVERAGE | MINIMUM ORDER: 20 PAX

APPETIZER

Tuna, Potato Nicoise Salad

with cranberry

INDULGENT SOUP

Cream of Truffle Corn Soup

served with croutons

HANDCRAFTED NONYA KUEH

Gold Dust Black Ku Kueh

with tau sa filling

SIGNATURE

'Chilli Crab Sauce' Seafood

with deep-fried mantou

MEATY SPECIAL

Beef Rendang

topped with serunding

SWEET TEMPTATION

Premium Fresh Fruits Platter

FIBRE TREATS

Western Style Stir-fried
Shiitake Mushroom

with sweet onion & capsicum

FARM DELIGHT

Grilled Chicken

with cajun rosemary herbs

MINIATURE PASTRY

Red Velvet Dark
Cherry Cupcake

topped with pistachio

OCEAN CATCH

Barramundi Fillet

topped with tomato confit & olive

MAIN COURSE

Hawaiian Pineapple
Butter Rice

with chicken ham

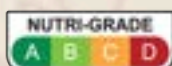
BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice 

Iced Wintermelon 

\$35.75 / PAX

\$32.80 before GST



Nutri-Grade Classification and declaration of nutrition information

International Classics Set B

11 COURSE + 1 BEVERAGE | MINIMUM ORDER: 20 PAX

APPETIZER

Smoked Duck, Lychee
Pearl, Guava
in cilantro dressing

SEAFOOD DELICACY

Creamy Garlic
Tuscan Prawn

FIBRE TREATS

Medley of Fishmaw,
Asparagus, Shiitake
Mushroom & Capsicum

OCEAN CATCH

Grilled Seabass with
Chef Sambal
topped with brinjal & lady finger

SOUP

Cream of Truffle Wild
Mushroom Soup
served with croutons

FARM DELIGHT 1

Chicken Roulade
with butter berry raisin sauce

FARM DELIGHT 2

Ayam Satay Skewer
*served with steamed rice cake,
cucumber, red onion & peanut sauce*

MAIN COURSE

Japanese Pearl Fried Rice
with smoked duck bacon & edamame

DESSERT

Premium Fresh Fruits Platter

SWEET TEMPTATION

Earl Grey Butter Sliced Cake

MINIATURE PASTRY

Classic Fruit Tarts

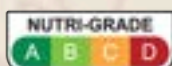
BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice 

Iced Wintermelon 

\$35.75 / PAX

\$32.80 before GST



Nutri-Grade Classification and declaration of nutrition information

ADD ON: LIVE STATIONS

LIVE ACTION STALLS WITH ON-SITE CHEFS

HIRING OF CHEF IS MANDATORY FOR EACH LIVE STATION AT \$100 FOR 4 HOURS

(MINIMUM ORDER OF 80 PAX)

Kueh Pai Ti (\$3.50/Pax)

served with julienned turnips,
crushed peanut, egg, chilli sauce
& sweet sauce

Nonya Mee Siam (\$4.00/Pax)

served with egg, beansprouts,
chives, tau pok & sambal

Mee Soto (\$4.00/Pax)

served with shredded chicken, steamed
rice cake, chopped celery leaves, cilantro
& chilli padi

Traditional Popiah (\$4.00/Pax)

served with turnips, beansprouts, lettuce, egg,
sweet sauce & chilli sauce

Sayur Lemak Lontong (\$4.00/Pax)

served with egg, beancurd, topped with
sambal & serunding

Natural Blue Pea Coconut Rice (\$4.50/Pax)

served with ayam panggang, telur dadar,
archar & sambal

Soy Brined Duck Sandwich Bun (\$4.50/Pax)

stuffed with lettuce, shredded cucumber
& sesame seeds

Nonya Lemak Laksa (\$4.50/Pax)

served with prawn, beansprouts,
shredded cucumber, fishcake, daun kesum
& sambal

Api's Signature Laksa Pao Fan (\$5.00/Pax)

served with crispy rice, egg floss, prawn,
seafood with housemade lemak laksa broth
topped with sambal & laksa leaves

Bibik Curry Chicken (\$5.00/Pax)

served with baguette

Jumbo Chicken Satay (\$5.00/Pax)

served with satay peanut sauce, rice cake,
cucumber & red onions (3 pcs per pax)

Signature Seafood

with "Chilli Crab" Sauce (\$5.50/Pax)

served with deep-fried mantou

TERMS & CONDITIONS

ORDERING

Orders must be placed at least 3 working days in advance.

HOW TO ORDER?



Place your order on our website
chillipadi.com.sg.



Email us at
catering@chillipadi.com.sg



Call us at 6246 0163

Catering Hotline Hours

Mondays to	9.30 am - 5.30 pm
Fridays	9.30 am - 4.30 pm
Saturdays	

MENU

Listed menu items are subject to availability and may change due to seasonal and supply fluctuations.

Food buffer are provided with 10% extra only.

PAYMENT

All prices quoted subject to 9% GST.

Full payment to be made upon confirmation.

Payment mode:

Cheque/ Bank Transfer/ PayNow.

Please make cheque payable to:
Chilli Api Catering Pte Ltd.

Maximum of 3 hours per function.

COMPLIMENTARY

Buffet tables with choice of skirting (Batik, Ivory, Black or Maroon), food warmers with disposable buffet cover, full set of biodegradable wares, serviettes & trash bags.

Disposable wares are provided with 30% extra.

In accordance with SFA food-safety guidelines, leftover catered food should not be packed for consumption after the stipulated "Consume By" time. As such, takeaway packaging for leftover buffet food will not be provided.

TERMS & CONDITIONS

CANCELLATION

In the event of cancellation, the following charges are applicable -

1 day before function date:
50% of total order

On day of function date:
100% of total order

For credit card payments - an administrative charge of 2.3% of total bill will be applicable for cancellation of orders after payment has been made.

DELIVERY CHARGES

\$90 (\$98.10 incl 9% GST)

Additional surcharges apply for deliveries to the following locations:

CBD: \$10

Jurong Island/Tuas: \$50

For deliveries to venues without direct lift access, we have the following charges in place:

- If you kindly notify us before the event date, the surcharge is \$70 per level.
- However, if you notify us on the event date, the surcharge will be \$100 per level.
- For level 3 and above, delivery is subjected to availability.

DELIVERY

Delivery time is 1 hour before specified food ready time.

This may vary by 30 minutes due to traffic conditions or unforeseen circumstances.

LIVE STATIONS

Hiring of chef is mandatory for each live station at:

\$100 for 4 hours.

TERMS & CONDITIONS

EQUIPMENT RENTAL

PVC Round Stool w/o Back Rest @\$1.09 (\$1.00 before GST) each

3ft Square Table w Overlay @\$13.80 (\$12.00 before GST) each

4ft Round Table w Overlay @\$21.80 (\$20.00 before GST) each

Cocktail Table (Black/Ivory) @\$43.60 (\$40.00 before GST) each

Subject to availability.

SERVICE ENHANCEMENT

Uniformed Service Staff @\$109.00(\$100.00 before GST) per person
(Service duration for 4 hours only)

Extra service hour/staff @\$27.25 (\$25.00 before GST)/hr

DINING ENHANCEMENT

Porcelain Ware w Stainless Steel Cutleries @\$3.27 (\$3.00 before GST) per set

Dessert Bowl w Spoon @\$0.87 (\$0.80 before GST) per set

Dessert Plate w Fork @\$0.87 (\$0.80 before GST) per set

Soup Bowl w Spoon @\$0.87 (\$0.80 before GST) per set

Coffee Cup & Saucer w Tea Spoon @\$1.09 (\$1.00 before GST) per set

Glass Ware @\$1.09 (\$1.00 before GST) per pc

Napkin @\$2.18 (\$2.00 before GST) per pc

Porcelain/Melamine wares are provided with 10% extra.

Service Staff will be required for any Dining Enhancement requested

Management reserves the right to amend these Terms & Conditions without prior notice.