



CATERING

ALA-CARTE BUFFET

Updated: 25 Jun 2026

Modern Asian Ala-Carte Buffet

7 COURSE + 1 BEVERAGE | MINIMUM ORDER: 40 PAX

STARTER (Choose 1)

Seasonal Fresh Fruits Salad
with honey lime

Japanese Wakame Salad
with wafu dressing

Smoked Duck, Lychee Pearl, Guava
in cilantro dressing

Thai Seafood Glass Noodle Salad

Beetroot, Mandarin Orange,
Pumpkin Salad

ASIAN FLAVOURS (Choose 1)

Golden Chempedak Fritters

Steamed Chicken Siew Mai

Breaded Otak (DF)

Steamed Shrimp Har Gao

Steamed Mini Soon Kueh
with sweet sauce & chilli sauce

DESSERT (Choose 1)

Mini Chocolate Eclair

Almond Chocolate Sliced Cake

Red Velvet Dark Cherry Cupcake
topped with pistachio

Baked Portuguese Egg Tart

Assortment of Nonya Kueh

Kueh Dadar

MAIN COURSE (Choose 1)

Thai Style Pineapple Seafood
Fried Rice
topped with chicken floss

Wok Hei Seafood Fried Rice

Sambal Seafood Fried Rice

Api's Seafood Mee Goreng

Signature Kampong Fried
Mee Siam

FIBRE TREATS (Choose 1)

Luo Han Vegetable

Braised Nonya Chap Chye

Sayur Lodeh

Japanese Coin Beancurd
with mixed mushroom & sweet peas

Japanese Coin Beancurd
with sweet corn, chilli crab sauce

BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice 

Tropical Fruit Punch 

Iced Wintermelon 

CHICKEN (Choose 1)

Roasted Chicken
with pandan asian spices

Grilled Chicken
with cajun rosemary herbs

Bibik Curry Chicken
with potato

Honey Glazed Chicken Wings

SEAFOOD DELICACY (Choose 1)

Crispy Cornflake Fish Fillet
with smoky mayo dip

Grilled Fish Fillet
with teriyaki sauce

Grilled Fish Fillet
with creamy tom yum flavour

Grilled Fish Fillet
with chef sambal belachan & sweet onion

Seafood Beancurd Roll
with thai lychee pearl sauce

\$18.31 / PAX

\$16.80 / Pax before GST



Nutri-Grade Classification and declaration of nutrition information

Modern Baba Nyonya Ala-Carte Buffet A

7 COURSE + 1 BEVERAGE | MINIMUM ORDER: 35 PAX

APPETIZER (Choose 1)

Seasonal Fresh Fruits Salad
with honey lime & rojak sauce

Indonesian Crackers
served with sambal belachan

D.I.Y Traditional Kueh Pai Ti
*served with braised turnip, egg,
peanut, sweet sauce & chilli sauce*

Bibik Archar

Api Tau Hu Goreng
with peanut sauce

OCEAN CATCH (Choose 1)

Grilled Fish Fillet
with chef sambal belachan & sweet onion

Ikan Goreng Chuan Chuan

Ikan Goreng Chilli Garam

BBQ Mackerel Otak
wrapped in banana leaf

Grilled Fish Fillet
with nonya spices

DESSERT (Choose 1)

Six Flavour Cheng Tng

Bo Bo Cha Cha

Yam, Pulot Hitam
with coconut cream

Assortment of Nonya Kueh

Chilled Lemongrass Jelly
with aloe vera & peach resin

MAIN COURSE (Choose 1)

Peranakan Dry Laksa
with seafood

Signature Kampong Fried Mee Siam
topped with chives & shredded egg omelette

Api's Seafood Mee Goreng

Sambal Nonya Fried Rice

Api's Minced Otak Fried Rice
with edamame

Buah Keluak Fried Rice
topped with cashew nuts

SEAFOOD DELICACY (Choose 1)

Udang Goreng Assam

Udang Masak Nanas

Sambal Udang

Stir-fried Dry Curry Prawns

Udang Goreng Tepung

BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice 

Tropical Fruit Punch 

Iced Wintermelon 

CHICKEN (Choose 1)

Signature Ayam Buah Keluak
with spicy tamarind gravy

Ayam Ponteh
stewed with potato & black mushrooms

Ayam Rendang
cooked with spices & coconut milk

Ayam Panggang Kunyit

Bibik's Curry Chicken
with potato

FIBRE TREATS (Choose 1)

Sambal Four Heavenly Kings
brinjal, long bean, petai, lady's finger

Sambal Hoshimeiji Mushroom
& French Bean

Braised Nonya Chap Chye

Brinjal
with sambal belado

Sayur Lodeh

\$20.49 / PAX

\$18.80 / Pax before GST



Nutri-Grade Classification and declaration of nutrition information

Modern Baba Nyonya Ala-Carte Buffet B

8 COURSE + 1 BEVERAGE | MINIMUM ORDER: 30 PAX

APPETIZER (Choose 1)

Seasonal Fresh Fruits Salad
with honey lime & rojak sauce

Indonesian Crackers
served with sambal belachan

D.I.Y Traditional Kueh Pai Ti
*served with braised turnip, egg,
peanut, sweet sauce & chilli sauce*

Bibik Archar

Api Tau Hu Goreng
with peanut sauce

OCEAN CATCH (Choose 1)

Grilled Fish Fillet
with chef sambal belachan & sweet onion

Ikan Goreng Chuan Chuan

Ikan Goreng Chilli Garam

Curry Assam Barramundi Fish Head
with lady's finger, brinjal & tomato

Grilled Fish Fillet
with nonya spices

SIDE DISH (Choose 1)

Chicken Ngoh Hiang
served with sweet sauce & chilli sauce

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

BBQ Mackerel Otak
wrapped in banana leaf

Beef Rendang

Seafood Beancurd Roll
with lemak laksa cream sauce

MAIN COURSE (Choose 1)

Peranakan Dry Laksa
with seafood

Signature Kampong Fried Mee Siam
topped with chives & shredded egg omelette

Api's Seafood Mee Goreng

Sambal Nonya Fried Rice

Api's Minced Otak Fried Rice
with edamame

Buah Keluak Fried Rice
topped with cashew nuts

SEAFOOD DELICACY (Choose 1)

Udang Goreng Assam
with rojak flower & kaffir lime leaves

Udang Masak Nanas

Sambal Udang

Stir-fried Dry Curry Prawns

Udang Goreng Tepung

DESSERT (Choose 1)

Six Flavour Cheng Tng

Bo Bo Cha Cha

Yam, Pulot Hitam
with coconut cream

Assortment of Nonya Kueh

Chilled Lemongrass Jelly
with aloe vera & peach resin

CHICKEN (Choose 1)

Signature Ayam Buah Keluak
with spicy tamarind gravy

Ayam Ponteh
stewed with potato & black mushrooms

Ayam Rendang
cooked with spices & coconut milk

Ayam Panggang Kunyit

Bibik's Curry Chicken
with potato

FIBRE TREATS (Choose 1)

Sambal Four Heavenly Kings
brinjal, long bean, petai, lady's finger

Sambal Hoshimeiji Mushroom
& French Bean

Braised Nonya Chap Chye

Brinjal
with sambal belado

Sayur Lodeh

BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice  5% sugar

Tropical Fruit Punch  3% sugar

Iced Wintermelon  5% sugar



Nutri-Grade Classification and declaration of nutrition information

\$23.76 / PAX

\$21.80 before GST

International Divine Ala-Carte Buffet A

8 COURSE + 1 BEVERAGE | MINIMUM ORDER: 30 PAX

STARTER (Choose 1)

Classic Waldorf Salad
with glazed walnut & cranberry

Tuna, Potato Nicoise Salad
with cranberry

Smoked Duck
with lychee pearl in cilantro dressing

Beetroot, Mandarin Orange,
Pumpkin Salad

SEAFOOD DELICACY (Choose 1)

Wok-Tossed Prawns
with fragrant oatmeal

Pan-seared Prawns
with assam pedas sauce

Pan-seared Prawns
with tamarind, rojak flower & kaffir lime leaves

Creamy Garlic Tuscan Prawns

OCEAN CATCH (Choose 1)

Crispy Cornflake Fish Fillet
with smoky mayo dip

Baked Fish Fillet with Italian Herbs
topped with tomato confit & olive

Baked Fish Fillet
with creamy tom yum spices

Baked Fish Fillet
topped with sarawak pineapple & red onions

MAIN COURSE (Choose 1)

Thai Style Olive Seafood Fried Rice
topped with cashew nuts

'Chilli Crab Sauce' Prawn Pasta

Seafood Black Pepper Udon
with shiitake mushroom

Hawaiian Pineapple Butter Rice
with chicken ham

Japanese Fried Rice
with smoked duck & edamame

PREMIUM SIDES (Choose 1)

Steamed Truffle Siew Mai
in Bambo Steamer

Braised Seafood Beancurd Roll
with fishmaw & lion mane mushroom

Beef Rendang

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

DESSERT (Choose 1)

Premium Fresh Fruits Platter

Mini Classic Fruits Tartlets

Red Velvet Dark Cherry Cupcake
topped with pistachio

Earl Grey Butter Sliced Cake

Traditional Layered Lapis

Assortment of Nonya Kueh

Mini Chocolate Eclair

FARM DELIGHT (Choose 1)

Grilled Chicken
with cajun rosemary herbs

Chicken Roulade
with butter berry raisin sauce

Butter Chicken Masala

Grilled Teriyaki Chicken

FIBRE TREATS (Choose 1)

Oven Baked Seasonal Vegetable

Medley of Broccoli
*with shiitake mushroom, cherry
tomato & almond flakes*

Western Style Stir-fried
Shiitake Mushroom
with sweet onion & capsicum

Stir-fried French Beans
with hae bee hiam

Nonya Chap Chye
with black mushrooms

BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice 

Tropical Fruit Punch 

Iced Wintermelon 

\$24.85 / PAX

\$22.80 before GST



Nutri-Grade Classification and declaration of nutrition information

International Divine Ala-Carte Buffet B

10 COURSE + 1 BEVERAGE | MINIMUM ORDER: 30 PAX

STARTER (Choose 1)

Classic Waldorf Salad
with glazed walnut & cranberry

Tuna, Potato Nicoise Salad
with cranberry

Smoked Duck
with lychee pearl in cilantro dressing

Beetroot, Mandarin Orange, Pumpkin Salad

SEAFOOD DELICACY (Choose 1)

Wok-Tossed Prawns
with fragrant oatmeal

Pan-seared Prawns
with assam pedas sauce

Pan-seared Prawns
with tamarind, rojak flower & kaffir lime leaves

Creamy Garlic Tuscan Prawns

FIBRE TREATS (Choose 1)

Oven Baked Seasonal Vegetable

Medley of Broccoli
with shiitake mushroom, cherry tomato & almond flake

Western Style Stir-fried Shiitake Mushroom
with sweet onion & capsicum

Stir-fried French Beans
with hae bee hiam

Nonya Chap Chye
with black mushrooms

BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice 

Tropical Fruit Punch 

Iced Winter Melon 

MAIN COURSE (Choose 1)

Thai Style Olive Seafood Fried Rice
topped with cashew nuts

'Chilli Crab Sauce' Prawn Pasta

Seafood Black Pepper Udon
with shiitake mushroom

Hawaiian Pineapple Butter Rice
with chicken ham

Japanese Fried Rice
with smoked duck & edamame

PREMIUM SIDES (Choose 1)

Steamed Truffle Siew Mai
in Bambo Steamer

Braised Seafood Beancurd Roll
with fishmaw & lion mane mushroom

Beef Rendang

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

OCEAN CATCH (Choose 1)

Crispy Cornflake Fish Fillet
with smoky mayo dip

Baked Fish Fillet with Italian Herbs
topped with tomato confit & olive

Baked Fish Fillet
with creamy tom yum spices

Baked Fish Fillet
topped with sarawak pineapple & red onions

FARM DELIGHT (Choose 1)

Grilled Chicken
with cajun rosemary herbs

Chicken Roulade
with butter berry raisin sauce

Butter Chicken Masala

Grilled Teriyaki Chicken

INDULGENT SOUP (Choose 1)

Nonya Hee Peow Soup

Clam Chowder
served with croutons

Cream of Corn
served with croutons

Cream of Truffle
Wild Mushroom Soup
served with croutons

Cream of Truffle Corn Soup
served with croutons

DESSERT (Choose 2)

Premium Fresh Fruits Platter

Mini Classic Fruits Tartlets

Red Velvet Dark Cherry Cupcake
topped with pistachio

Earl Grey Butter Sliced Cake

Traditional Layered Lapis

Assortment of Nonya Kueh

Mini Chocolate Eclair

\$28.12 / PAX

\$25.80 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.

NO takeaway packaging materials will be provided (NEA guideline).

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: \$30

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 @\$10.90 (\$10.00 before GST) each

4ft Round Table w Overlay @\$16.35 (\$15.00 before GST) each

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

Subject to availability.

SERVICE ENHANCEMENT

Uniformed Service Staff @\$87.20(\$80.00 before GST) per person
(Service duration for 4 hours only)

Extra service hour/staff @\$21.80 (\$20.00 before GST)/hr

DINING ENHANCEMENT

Full Set of Porcelain Ware w Goblet Glass @\$5.45 (\$5.00 before GST) per set

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 20% extra.

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