



CATERING

# ALA-CARTE BUFFET

*Updated: 25 Mar 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 Ngho 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 

Tropical Fruit Punch 

Iced Wintermelon 

**\$23.76 / PAX**

\$21.80 before GST



Nutri-Grade Classification and declaration of nutrition information

# 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](http://chillipadi.com.sg).



Email us at  
[catering@chillipadi.com.sg](mailto: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

Bistro Table w Ivory Overlay & Centrepiece \$32.70 (\$30.00 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.