

Bespoke Bento

PERANAKAN DELICACY

Guava Mango Kerabu

tangy and refreshing asian fruit salad

Api's Minced Otak Fried Rice

with edamame

Grilled Barramundi Fillet

with chef's sambal

Beef Rendang

Braised Nonya Chap Chee

Dessert:

Handcrafted Charcoal Ku Kueh & Kueh Salat

Beverage:

Fresh Fruit Juice of the Day (85) (250ml)



INTERNATIONAL DELIGHT

Classic Waldorf Salad

with glazed walnut & cranberry

Japanese Fried Rice

with smoked duck & edamame

Chicken Roulade

with berries & tamarind juice

Grilled Barramundi Fillet

with creamy italian herbs & tomato confit

Roasted Root Vegetable

with olive oil

Dessert:

Red Velvet Cupcake topped with Pistachio & Classic Fresh Fruits Tartlets

Beverage:

Fresh Fruit Juice of the Day (8.) (250ml)



PERANAKAN CLASSIC

Fresh Fruit Salad

with honey lime

Peranakan Dry Laksa

IMPOSSIBLE Bugh Keluak Meatball

on bed of archar

Barramundi Ikan Chuan

Stir-fried Sambal French Bean

with hoshmeiji mushroom

Dessert:

Traditional Layered Lapis & Rainbow Lapis

Beverage:

Fresh Fruit Juice of the Day (84) (250ml)



OISHI O

Japanese Potato Salad

Stir-fried Udon

with black pepper sauce & shiitake mushrooms

Grilled Salmon Fillet

with teriyaki sauce

Butterfly Breaded Shrimp

Japanese Cucumber

with pickled salad

Dessert:

Apple Crumbled Tartlets & Pandan Swiss Roll

Beverage:

Fresh Fruit Juice of the Day 68 (250ml)



CLASSIC NEW ASIAN

Smoked Duck

with lychee pearls in cilantro dressing

Thai Seafood Olive Fried Rice

Braised Seafood Beancurd Roll

with fish maw & sweet peas

Grilled Barramundi Fillet

with creamy tom yum sauce

Stir-fried Baby Kailan

with corn & mushroom

Dessert:

Thai Tapioca with Coconut Cream

Beverage:

Fresh Fruit Juice of the Day (250ml)

BENGALURU'S

Pickled Cucumber

Saffron Nasi Briyani

topped with cashew nuts

Kerala Mutton Curry

with potato

Aromatic Butter Chicken

Shiitake Mushroom & Mixed Peas Masala

Dessert:

Fruit Cake & Chocolate Éclair

Beverage:

Fresh Fruit Juice of the Day (85) (250ml)





ADD-ONS

DESSERT OF THE DAY

Handcrafted Traditional Dessert (below) or Sliced Fresh Fruit (in Cup) \$2.18 / PAX (\$2 BEFORE GST)

MONDAY

Chilled Lemongrass Jelly with Peach Resin & Aloe Vera

TUESDAY

Bo Bo Cha Cha

WEDNESDAY

Yam, Pulot Hitam with Coconut Cream

THURSDAY

Six Flavour Cheng Tng

FRIDAY

Sweet Potato, Longan & Red Dates Soup

SATURDAY

Collagen Snow Fungus, Papaya with Peach Resin Soup

SUNDAY

Barley, Gingko Nut Soup

TERMS & CONDITIONS

ORDERING

Orders must be placed at least 2 working days in advance

HOW TO ORDER?



Place your order on our website chilliapi.com.sg



Email us at catering@chillipadi.com.sg



Call us at 6246 0163

Catering Hotline Hours

Mondays to Fridays Saturdays

9.30 am - 5.30 pm

9.30 am - 4.30 pm

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.

MINIMUM ORDER

Minimum order applies according to bento category -

Bespoke Bentos: 10 sets of the same menu

TERMS & CONDITIONS

DELIVERY

Delivery time is 30 minutes before specified food ready time.

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.

MENU

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

TERMS & CONDITIONS

DELIVERY CHARGES

10-16 | 24-82* \$35 (\$38.15 incl 9% GST)

01-09 | 17-23* \$40 (\$43.60 incl 9% GST)

Jurong Island \$50 (\$54.50 incl 9% GST)

*first 2 digits of delivery address postal code

SELF-COLLECTION

Delivery fees are waived for self-collection

Self-collection is not available after 4 pm

Address for self-collection is 3015 Bedok North St 5 S(486350)

Updated: 2 Jan 2024