



CATERING

# HALF-DAY

BREAKFAST + LUNCH

*Updated: 28 Aug 2025*

# Half-Day: Breakfast + Lunch Package A

## BREAKFAST

### STARTER

Tuna Mousse Finger Sandwich

### DIM SUM

Pan Fried Yam Kueh  
*with sweet sauce & chilli sauce*

### HOT SAVORY

Vegetable Spring Roll

### KUEH DELIGHT

Natural Blue Pea Kueh Salat

### BEVERAGE

Hot Coffee & Tea 

## LUNCH

### MAIN COURSE

Wok Hei Seafood Fried Rice

### CHICKEN

Bibik Curry Chicken  
*with potato*

### OCEAN CATCH

Grilled Fish Fillet  
*with teriyaki sauce*

### HOT SAVORY

Breaded Otak


### FIBRE TREAT

Stir-Fried Four Heavenly Vegetables  
*with chef sambal*

### DESSERT

Bo Bo Cha Cha

### BEVERAGE

Iced Wintermelon 

**\$22.67 / PAX**

\$20.80 before GST

(minimum order 30 pax)



Nutri-Grade Classification and declaration of nutrition information

# Half Day: Breakfast + Lunch Package B

## BREAKFAST

### STARTER

Freshly Baked Croissant  
*with chicken ham & cheddar cheese*

### DIM SUM 1

Steamed Chicken Siew Mai

### DIM SUM 2

Steamed Soon Kueh  
*with sweet sauce & chilli sauce*

### KUEH DELIGHT

Rainbow Lapis

### BEVERAGE

Hot Coffee & Tea 

## LUNCH

### MAIN COURSE

Braised Seafood White Mee Hoon

### CHICKEN

Chicken Rendang

### OCEAN CATCH

Crispy Cornflake Fish Fillet  
*with smoky mayo dip*

### HOT SAVORY

Japanese Coin Beancurd  
*with chilli crab sauce*

### FIBRE TREAT

Sambal Goreng

### DESSERT

Yam, Pulot Hitam  
*with coconut cream*

### BEVERAGE

Tropical Fruit Punch 

**\$22.67 / PAX**

\$20.80 before GST

(minimum order 30 pax)



Nutri-Grade Classification and declaration of nutrition information



# Half Day: Breakfast + Lunch Package C

## BREAKFAST

### STARTER

Bite Size Cheese & Ham Sandwich

### FIBRE TREATS

Scrambled Egg

*with shiitake mushroom*

### FINGER FOOD


Hash Brown

### DESSERT

Butter Milk Pancake

*with gula melaka banana sauce*

### BEVERAGE

Hot Coffee & Tea 

## LUNCH

### MAIN COURSE

Hawaiian Pineapple Butter Rice

*with chicken ham*

### CHICKEN

Grilled Chicken

*with cajun rosemary herbs*

### OCEAN CATCH

Grilled Fish Fillet

*with italian herbs*

### SEAFOOD DELICACY

Crispy Honey Glaze Squid Rings

### FIBRE TREAT

Western Style Stir-Fried Shiitake

Mushroom


*with sweet onion & black pepper*

### DESSERT

Chilled Lemongrass Jelly

*with aloe vera & peach resin*

### BEVERAGE

Iced Wintermelon 

**\$22.67 / PAX**

\$20.80 before GST

(minimum order 30 pax)



Nutri-Grade Classification and declaration of nutrition information



# Half-Day: Breakfast + Lunch Package D

## BREAKFAST

### STARTER

Steamed Glutinous Rice  
*topped with peanuts & shallots*

### DIM SUM

Steamed Whole Meal  
Shiitake Mushroom Pau

### HOT SAVORY

Golden Sweet Banana Fritters

### KUEH DELIGHT

Pandan Kueh Koswee

### BEVERAGE

Hot Coffee & Tea 

## LUNCH

### MAIN COURSE

Thai Style Pineapple  
Seafood Fried Rice  
*topped with chicken floss*

### CHICKEN

Roasted Chicken  
*with pandan asian spices*

### OCEAN CATCH

Grilled Fish  
*with creamy tom yum spices*

### HOT SAVORY 1

Japanese Coin Beancurd  
*with assorted mushroom & sweet peas*

### HOT SAVORY 2

Seafood Beancurd Roll  
*with spicy lychee sauce*

### DESSERT

Fresh Fruits Platter

### BEVERAGE

Lemongrass Pandan 

**\$22.67 / PAX**

\$20.80 before GST

(minimum order 30 pax)



Nutri-Grade Classification and declaration of nutrition information

# Half-Day: Breakfast + Lunch Package E

## BREAKFAST

### STARTER

Steamed Chee Cheong Fun  
*with white sesame & sweet sauce*

### DIM SUM

Steamed Shrimp Har Gao

### CAKE

Pandan Chiffon Sliced Cake

### FINGER FOOD

Chempedak Fritters

### BEVERAGE

Hot Coffee & Tea 

## LUNCH

### MAIN COURSE

Signature Kampong  
Fried Mee Siam

### CHICKEN

Ayam Panggang

### OCEAN CATCH

Grilled Fish Fillet  
*with chef sambal belachan & sweet onion*

### HOT SAVORY 1

Hand Rolled Chicken Ngoh Hiang


### FIBRE TREAT

Braised Nonya Chap Chye

### DESSERT

Six Flavour Cheng Tng

### BEVERAGE

Freshly Squeezed Lime Juice 

**\$22.67 / PAX**

\$20.80 before GST

(minimum order 30 pax)



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

Half Day Seminar  
\$120 (\$130.80 incl GST)

Transportation charges to be waived at 100 Pax and above

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.