



CATERING

ALA-CARTE BUFFET

Updated: 9 May 2022

Modern Asian Ala-Carte Buffet A

6 COURSE + 1 BEVERAGE | MINIMUM ORDER: 40 PAX

MAIN COURSE (Choose 1)

Thai Style Pineapple Seafood Fried Rice
topped with Chicken Floss

Wok Hei Seafood Fried Rice

Sambal Seafood Fried Rice

Aroy Tom Yum Fried Kway Teow

Signature Kampong Fried Mee Siam

CHICKEN (Choose 1)

Roasted Chicken
with Pandan Asian Spices

Grilled Chicken
with Cajun Rosemary Herbs

Stir-fried Minced Chicken
with French Beans & Basil Leaves

Bibik's Curry Chicken
with Potato

Honey Glazed Chicken Wings

SEAFOOD DELICACY (Choose 1)

Grilled Fish Fillet
with Laksa Cream Sauce

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

Modern Asian Ala-Carte Buffet A

6 COURSE + 1 BEVERAGE | MINIMUM ORDER: 40 PAX

ASIAN FLAVOURS (Choose 1)

Golden Chempedak Fritters

Steamed Shrimp Har Gao

Steamed Chicken Siew Mai

Golden Seafood Beancurd Roll

Breaded Otak

FIBRE TREATS (Choose 1)

Sambal Goreng

Luo Han Vegetable

Japanese Coin Beancurd
with Sweet Corn, Chilli Crab Sauce

Braised Nonya Chap Chye

Sayur Lodeh

DESSERT (Choose 1)

Mini Chocolate Eclair

Red Velvet Dark Cherry Cupcake
topped with Pistachio

Handcrafted Kueh Salat
& Rainbow Lapis

Almond Chocolate Sliced Cake

Mini Portuguese Egg Tart

BEVERAGE (Choose 1)

Cucumber Lemonade Drink

Iced Peach Tea

Iced Green Tea

Freshly Squeezed Lime Juice

Tropical Fruit Punch

\$14.77 / PAX

\$13.80 / Pax before GST

Modern Asian Ala-Carte Buffet B

7 COURSE + 1 BEVERAGE | MINIMUM ORDER: 30 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

MAIN COURSE (Choose 1)

Thai Style Pineapple Seafood Fried Rice
topped with Chicken Floss

Wok Hei Seafood Fried Rice

Sambal Seafood Fried Rice

Aroy Tom Yum Fried Kway Teow

Signature Kampong Fried Mee Siam

CHICKEN (Choose 1)

Roasted Chicken
with Pandan Asian Spices

Grilled Chicken
with Cajun Rosemary Herbs

Stir-fried Minced Chicken
with French Beans & Basil Leaves

Bibik's Curry Chicken
with Potato

Honey Glazed Chicken Wings

Modern Asian Ala-Carte Buffet B

7 COURSE + 1 BEVERAGE | MINIMUM ORDER: 30 PAX

SEAFOOD DELICACY (Choose 1)

Grilled Fish Fillet
with Laksa Cream Sauce

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

ASIAN FLAVOURS (Choose 1)

Golden Chempedak Fritters

Steamed Shrimp Har Gao

Steamed Chicken Siew Mai

Golden Seafood Beancurd Roll

Breaded Otak

BEVERAGE (Choose 1)

Cucumber Lemonade Drink

Iced Peach Tea

Iced Green Tea

FIBRE TREATS (Choose 1)

Sambal Goreng

Luo Han Vegetable

Japanese Coin Beancurd
with Mixed Mushroom & Sweet Peas

Braised Nonya Chap Chye

Sayur Lodeh

Freshly Squeezed Lime Juice

Tropical Fruit Punch

DESSERT (Choose 1)

Mini Chocolate Eclair

Red Velvet Dark Cherry Cupcake
topped with Pistachio

Handcrafted Kueh Salat
& Rainbow Lapis

Almond Chocolate Sliced Cake

Mini Portuguese Egg Tart

\$17.98 / PAX

\$16.80 / Pax before GST

Modern Baba Nyonya Ala-Carte Buffet A

7 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

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

Natural Blue Pea Flower Coconut Rice

Buah Keluak Fried Rice

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

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

Modern Baba Nyonya Ala-Carte Buffet A

7 COURSE + 1 BEVERAGE | MINIMUM ORDER: 30 PAX

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

FIBRE TREATS (Choose 1)

Sambal Four Heavenly Kings
Brinjal, Long Bean, Petai, Lady's Finger

Sambal Hoshimeiji Mushroom
Petai, Tofu & Tempeh

Braised Nonya Chap Chye

Brinjal
with Sambal Belado

Sayur Lodeh

DESSERT (Choose 1)

Six Flavour Cheng Tng

Bo Bo Cha Cha

Yam, Pulot Hitam
with Coconut Cream

Natural Blue Pea Kueh Salat
& Rainbow Lapis

Chilled Lemongrass Jelly
with Aloe Vera & Peach Resin

BEVERAGE (Choose 1)

Cucumber Lemonade Drink

Iced Peach Tea

Iced Green Tea

Freshly Squeezed Lime Juice

Tropical Fruit Punch

\$20.12 / PAX

\$18.80 / Pax before GST

Modern Baba Nyonya Ala-Carte Buffet B

8 COURSE + 1 BEVERAGE | MINIMUM ORDER: 25 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

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

Natural Blue Pea Flower Coconut Rice

Buah Keluak Fried Rice

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

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

Modern Baba Nyonya Ala-Carte Buffet B

8 COURSE + 1 BEVERAGE | MINIMUM ORDER: 25 PAX

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

BEVERAGE (Choose 1)

Cucumber Lemonade Drink

Iced Peach Tea

Iced Green Tea

FIBRE TREATS (Choose 1)

Sambal Four Heavenly Kings
Brinjal, Long Bean, Petai, Lady's Finger

Sambal Hoshimeiji Mushroom
Petai, Tofu & Tempeh

Braised Nonya Chap Chye

Brinjal
with Sambal Belado

Sayur Lodeh

Freshly Squeezed Lime Juice

Tropical Fruit Punch

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

Stuffed Mackerel Otak
Sandwich Bun

DESSERT (Choose 1)

Six Flavour Cheng Tng

Bo Bo Cha Cha

Yam, Pulot Hitam
with Coconut Cream

Natural Blue Pea Kueh
Salat & Rainbow Lapis

Chilled Lemongrass Jelly
with Aloe Vera & Peach Resin

\$23.33 / 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**

MAIN COURSE (Choose 1)

Aglio Olio
with Chicken Ham & Edamame

'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

FARM DELIGHT (Choose 1)

Grilled Chicken
with Cajun Rosemary Herbs

Chicken Roulade
with Black Pepper Sauce

Stir-fried Minced Chicken
with French Beans & Basil Leaves

Grilled Teriyaki Chicken

OCEAN CATCH (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*

Grilled Prawns
with Homemade Sambal

International Divine Ala-Carte Buffet A

8 COURSE + 1 BEVERAGE | MINIMUM ORDER: 30 PAX

PREMIUM SIDES (Choose 1)

IMPOSSIBLE Buah Keluak Meatball
on Bed of Archar

Golden Chilli Crab Pau

Stir-fried Lion Mane Mushroom
with Kung Po Sauce topped with Cashew Nuts

Ayam Satay Skewer
*served with Steamed Rice Cake,
Cucumber, Red Onion & Peanut Sauce*

FIBRE TREATS (Choose 1)

Oven Baked Vegetable
with Provencal Herbs

Medley of Nai Bai
with Enoki Mushroom & Wolfberries

Luo Han Vegetable
with Bai Ling Mushroom

Stir-fried French Beans
with Hae Bee Hiam

Nonya Chap Chye
with Black Mushroom

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

BEVERAGE (Choose 1)

Cucumber Lemonade Drink

Iced Peach Tea

Iced Green Tea

Freshly Squeezed Lime Juice

Tropical Fruit Punch

\$23.33 / PAX

\$21.80 before GST

International Divine Ala-Carte Buffet B

9 COURSE + 1 BEVERAGE | MINIMUM ORDER: 25 PAX

STARTER (Choose 1)

Classic Waldorf Salad
with Glazed Walnut & Cranberry

Tuna, Potato Nicoise Salad
with Cranberry

Thai Style Smoked Duck
with Lychee Pearl in Cilantro Dressing

**Beetroot, Mandarin Orange,
Pumpkin Salad**

MAIN COURSE (Choose 1)

Aglio Olio
with Chicken Ham & Edamame

'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

FARM DELIGHT (Choose 1)

Grilled Chicken
with Cajun Rosemary Herbs

Chicken Roulade
with Black Pepper Sauce

Stir-fried Minced Chicken
with French Beans & Basil Leaves

Grilled Teriyaki Chicken

OCEAN CATCH (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*

Grilled Prawns
with Homemade Sambal

International Divine Ala-Carte Buffet B

9 COURSE + 1 BEVERAGE | MINIMUM ORDER: 25 PAX

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

BEVERAGE (Choose 1)

Cucumber Lemonade Drink

Iced Peach Tea

PREMIUM SIDES (Choose 1)

IMPOSSIBLE Buah Keluak Meatball
on Bed of Archar

Golden Chilli Crab Pau

Stir-fried Lion Mane Mushroom
with Kung Po Sauce topped with Cashew Nuts

Ayam Satay Skewer
*served with Steamed Rice Cake,
Cucumber, Red Onion & Peanut Sauce*

Iced Green Tea

Freshly Squeezed Lime Juice

Tropical Fruit Punch

FIBRE TREATS (Choose 1)

Oven Baked Vegetable
with Provençal Herbs

Medley of Nai Bai
with Enoki Mushroom & Wolfberries

Luo Han Vegetable
with Bai Ling Mushroom

Stir-fried French Beans
with Hae Bee Hiam

Nonya Chap Chye
with Black Mushroom

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

\$26.54 / PAX

\$24.80 before GST

TERMS & CONDITIONS

ORDERING

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

To select only ONE dish from each category.

HOW TO ORDER?



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



Email us at catering@chillipadi.com.sg



Call us at 6246 0163

COMPLIMENTARY

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

Disposable wares are provided with 30% extra.

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

Updated: 9 May 2022

TERMS & CONDITIONS

DELIVERY CHARGES

10-16 | 24-82*
\$60 (\$64.20 incl GST)

01-09 | 17-23*
\$70 (\$74.90 incl GST)

*first 2 digits of delivery address postal code

Transportation charges to be waived at S\$856
(\$800 before GST) and above.

Jurong Island
\$100 (\$107 incl GST)

No waiver of delivery charges for
Jurong Island.

Additional surcharge of S\$20/Level
is applicable for delivery venues
without lift landing.

Updated: 9 May 2022

TERMS & CONDITIONS

EQUIPMENT RENTAL

PVC Round Stool w/o Back Rest @S\$1.07
(S\$1.00 before GST) each

3ft Square Table w Batik/Ivory Overlay
@S\$10.70 (S\$10.00 before GST) each

4ft Round Table w Batik/Ivory Overlay
@S\$16.05 (S\$15.00 before GST) each

Bistro Table w Ivory Overlay & Centrepiece
S\$32.10 (S\$30.00 before GST) each

Subject to availability.

SERVICE ENHANCEMENT

Uniformed Service Staff @S\$85.60
(S\$80.00 before GST) per person
(Service duration for 4 hours only)

Extra service hour/staff @S\$21.40
(S\$20.00 before GST)/hr

DINING ENHANCEMENT

Full Set of Porcelain Ware w Goblet Glass @S\$5.35 (S\$5.00
before GST) per set

Porcelain Ware w Stainless Steel Cutleries @S\$3.21 (S\$3.00
before GST) per set

Dessert Bowl w Spoon @S\$0.86 (S\$0.80 before GST) per set

Dessert Plate w Fork @S\$0.86 (S\$0.80 before GST) per set

Soup Bowl w Spoon @S\$0.86 (S\$0.80 before GST) per set

Coffee Cup & Saucer w Tea Spoon @S\$1.07 (S\$1.00 before
GST) per set

Glass Ware @S\$1.07 (S\$1.00 before GST) per pc

Napkin @S\$2.14 (S\$2.00 before GST) per pc

Porcelain/Melamine wares are provided with 20% extra.

Updated: 9 May 2022

TERMS & CONDITIONS

- All prices quoted subject to 7% GST.
- Full payment to be made upon delivery.
- Payment mode: cash/ cheque/ bank transfer/ PayNow. Please make cheque payable to:
Chilli Api Catering Pte Ltd.
 - Maximum of 3 hours per function.
 - Food buffer are provided with 10% extra only.
- Food delivery is 1 hour before the consuming time. However it may vary by 30 minutes before and after the expected delivery time due to traffic conditions or unforeseen circumstances.
- Food menu may vary subject to the availability of ingredients, unforeseen seasonal demands and market fluctuation.
- Extra charges will be applicable for buffet setup at venue in remote area or without lift access. We will not be responsible for any damages during the setup.
 - Order to be placed at least 3 working days in advance.
 - In event of cancellation, charges will be imposed as follow:
 - 1 day prior to event – 50%
 - On the actual event date – 100%

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

Updated: 9 May 2022