



CATERING

Half-Day

Breakfast + Lunch

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 Peach Tea

\$22.26 / PAX

\$20.80 before GST
(minimum order 30 pax)

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

\$22.26 / PAX

\$20.80 before GST
(minimum order 30 pax)

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 Green Tea

\$22.26 / PAX

\$20.80 before GST
(minimum order 30 pax)

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

Cucumber Lemonade Drink

\$22.26 / PAX

\$20.80 before GST
(minimum order 30 pax)

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

\$22.26 / PAX

\$20.80 before GST
(minimum order 30 pax)

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 2 working days in advance

MINIMUM ORDER

Minimum order of 30 pax applies

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	9.30 am - 5.30 pm
Fridays	9.30 am - 4.30 pm
Saturdays	

PAYMENT

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.

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

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.

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

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

DELIVERY CHARGES

Half Day Seminar
\$80 (\$85.60 incl GST)

Transportation charges to be waived
at 100 Pax and above

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.

TERMS & CONDITIONS

EQUIPMENT RENTAL

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

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

4ft Round Table w 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.

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