



CATERING

# HIGH TEA BUFFET

*Updated: 18 Mar 2024*

# Classic High Tea

## STARTER (CHOOSE 1)

Cajun Chicken Finger Sandwich

Tuna Mousse Finger Sandwich

Walnut Country Loaf

*with chicken ham*

Freshly Baked Croissant

*with chicken ham and cheddar cheese*

Focaccia Sandwich

*with cajun chicken, cucumber & tomato*

## HANDCRAFTED CLASSIC NONYA KUEH

### (CHOOSE 1)

Kueh Lopis

*with gula melaka*

Rainbow Lapis

Pandan Kueh Koswee

Gula Melaka Kueh Koswee

Natural Blue Pea Kueh Salat

Mini Kueh Dadar

Banana Harum Manis

Gula Melaka Baked Ubi

## MAIN COURSE

### (CHOOSE 1)

Signature Wok-Fried Mee Siam

*topped with shredded egg & chives*

Wok-Hey Dry Kway Teow

*with shrimp*

Wok-Fried Vegetarian Mee Hoon

Wok Fried Seafood Mee Goreng

Steamed Glutinous Rice

*topped with peanuts & shallots*

## FINGER FOOD (CHOOSE 1)

Golden Shell Curry Puff

Breaded Otak

Golden Vietnamese Spring Roll

Golden Seafood Beancurd Roll

Golden Sweet Banana Fritters

Golden Chempedak Fritters

Vegetable Spring Roll

Crispy Chicken Winglets

## PASTRIES & MINIATURE CAKES (CHOOSE 1)

Mini Chocolate Eclair

Fresh Fruits Tartlets

Coconut Oil Gula Melaka

Chiffon Cake

Charcoal Chocolate Cupcake

Chocolate Almond Sliced Cake

Pandan Chiffon Cake

Mini Red Velvet Cupcake

*topped with pistachio*

Pandan Swiss Roll

Banana Sliced Cake

Mixed Fruits Muffins

Walnut Sliced Cake

Baked Portuguese Egg Tarts

## BEVERAGE (CHOOSE 1)

Tropical Fruit Punch **B** 3%  
sugar

Iced Wintermelon **B** 5%  
sugar

Iced Lemon Tea **B** 3%  
sugar

Freshly Squeezed Lime Juice **B** 5%  
sugar

Lemongrass Pandan **B** 5%  
sugar

Hot Coffee & Hot Tea **B** 5%  
sugar

## DIM SUM (CHOOSE 1)

Steamed Soon Kueh

*with sweet sauce & chilli sauce*

Pan Fried Homemade

Yam Kueh

*with sweet sauce & chilli sauce*

Steamed Whole Meal

Shiitake Mushroom Pau

Stuffed Mackerel Otak

Pandan Mantou

Steamed Chicken Siew Mai

Steamed Chee Cheong Fun

*with white sesame & sweet sauce*

**\$11.77 / PAX**

\$10.80 before GST

(minimum order 50 pax)



Nutri-Grade Classification and declaration of nutrition information

# Deluxe High Tea

## STARTER (CHOOSE 1)

Cajun Chicken Finger Sandwich

Tuna Mousse Finger Sandwich

Freshly Baked Croissant

*with chicken ham and cheddar cheese*

Focaccia Sandwich

*with cajun chicken, cucumber & tomato*

## HANDCRAFTED CLASSIC NONYA KUEH (CHOOSE 1)

Kueh Lopis

*with gula melaka*

Rainbow Lapis

Pandan Kueh Koswee

Gula Melaka Kueh Koswee

Natural Blue Pea Kueh Salat

Mini Kueh Dadar

Banana Harum Manis

Gula Melaka Baked Ubi

## PASTRIES & MINIATURE CAKES (CHOOSE 1)

Mini Chocolate Eclair

Fresh Fruits Tartlets

Coconut Oil Gula Melaka

Chiffon Cake

Charcoal Chocolate Cupcake

Chocolate Almond Sliced Cake

Pandan Chiffon Cake

Mini Red Velvet Cupcake

*topped with pistachio*

Pandan Swiss Roll

Banana Sliced Cake

Mixed fruits muffins

Walnut Sliced Cake

Baked Portuguese Egg Tarts

*with creamy custard filling*

## FINGER FOOD (CHOOSE 1)

Golden Shell Curry Puff

Breaded Otak

Golden Vietnamese Spring Roll

Golden Seafood Beancurd Roll

Golden Sweet Banana Fritters

Golden Chempedak Fritters

Vegetable Spring Roll

Thai Fish Finger

## DIM SUM (CHOOSE 1)

Steamed Soon Kueh

*with sweet sauce & chilli sauce*

Pan Fried Homemade Yam Kueh

*with sweet sauce & chilli sauce*

Steamed Whole Meal Shiitake

Mushroom Pau

Stuffed Mackerel Otak

Pandan Mantou

Steamed Chicken Char Siew Pau

Butter Milk Pancake

*with gula melaka penyèt pisang*

## MAIN COURSE (CHOOSE 1)

Signature Wok-Fried Mee Siam

*topped with shredded egg & chives*

Wok-Hey Dry Kway Teow

*with shrimp*

Wok-Fried Vegetarian Mee Hoon

Wok Fried Seafood Mee Goreng

Steamed Glutinous Rice

*topped with peanuts & shallots*

## CLASSIC FINGER FOOD (CHOOSE 1)

Ayam Satay Skewer

*served with steamed rice cake,  
cucumber, red onion  
& peanut sauce*

Honey Glazed Chicken  
Winglets

D.I.Y Kueh Pai Ti

*served with turnip, egg, peanut,  
sweet sauce & chilli sauce*

Bite Size Pizza


Baked Mini Chicken Pie

Baked Hot Dog Pastry Puff


Crispy Chicken Winglets

## BEVERAGE (CHOOSE 1)


Tropical Fruit Punch 

Iced Wintermelon 

Iced Lemon Tea 

Freshly Squeezed Lime Juice 

Lemongrass Pandan 

Hot Coffee & Hot Tea 

**\$13.95 / PAX**

\$12.80 before GST

(minimum order 40 pax)



Nutri-Grade Classification and declaration of nutrition information

# Nonya High Tea

## STARTERS

### D.I.Y Kueh Pai Ti

*served with turnip, egg, peanut, sweet sauce & chilli sauce*

### Stuffed Mackerel Otak Mantou

## HOT SAVORY

### Bibik Curry Puff

### Ayam Satay Skewer

*served with steamed rice cake, cucumber, red onion & peanut sauce*

### Steamed Mini Soon Kueh

*with sweet sauce & chilli sauce*

### Signature Wok-Fried Mee Siam

*topped with shredded egg & chives*

## HANDCRAFTED CLASSIC NONYA KUEH

### Mini Kueh Dadar

### Gula Melaka Kueh Koswee

## BEVERAGE (CHOOSE 1)

Tropical Fruit Punch **B** 3% sugar

Iced Wintermelon **B** 5% sugar

Iced Lemon Tea **B** 3% sugar

Freshly Squeezed Lime Juice **B** 5% sugar

Lemongrass Pandan **B** 5% sugar

Hot Coffee & Hot Tea **B** 5% sugar

**\$17.22 / PAX**

\$15.80 before GST  
(minimum order 35 pax)



Nutri-Grade Classification and declaration of nutrition information

# Sedap Modern Peranakan High Tea

## STARTERS

Seasonal Fruit Salad  
*with honey lime*

D.I.Y. Kueh Pai Ti  
*with smoked duck mousse*

## HOT SAVORY

Butter Milk pancake  
*served with gula melaka penyet pisang*

Golden Chempedak Fritters

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

Bibik Curry chicken  
*served with french loaf*


## HANDCRAFTED CLASSIC NONYA KUEH

Gold Dust Black Ku Kueh  
*with tau sa filling*

Natural Blue Pea Kueh Salat

## BEVERAGE (CHOOSE 1)


Tropical Fruit Punch 

Iced Wintermelon 

Iced Lemon Tea 

Freshly Squeezed Lime Juice 

Lemongrass Pandan 

Hot Coffee & Hot Tea 

**\$18.31 / PAX**

\$16.80 before GST  
(minimum order 30 pax)



Nutri-Grade Classification and declaration of nutrition information

# Shiok Dim Sum High Tea

## STARTERS

Chicken Congee

*served with century egg, spring onion & shallot*

Steamed Shrimp Har Gao

## HOT SAVORY

Golden Seafood Beancurd Roll

*with tangy dip*

Steamed Chilli Crab Pau

Steamed Chicken Siew Mai

Golden Peanut Sesame Ball

## SWEET TEMPTATION


Baked Portuguese Egg Tarts

Tau Suan

*with water chestnut & you tiao*

## BEVERAGE (CHOOSE 1)

Chinese Tea 

Hot Coffee & Hot Tea 

**\$17.44 / PAX**

\$16.00 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 [chilliapi.com.sg](http://chilliapi.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

10-16 | 24-82\*  
\$70 (\$76.30 incl 9% GST)

01-09 | 17-23\*  
\$80 (\$87.20 incl 9% GST)

\*first 2 digits of delivery address postal code

Jurong Island  
\$100 (\$109 incl 9% GST)

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 \$50 per level.
- However, if you notify us on the event date, the surcharge will be \$80 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.