



CATERING

# INTERNATIONAL CLASSICS BUFFET

*Updated: 25 Mar 2026*

# International Classics Set A

11 COURSE + 1 BEVERAGE | MINIMUM ORDER: 20 PAX

## APPETIZER

Tuna, Potato Nicoise Salad  
*with cranberry*

## INDULGENT SOUP

Cream of Truffle Corn Soup  
*served with croutons*

## HANDCRAFTED NONYA KUEH

Gold Dust Black Ku Kueh  
*with tau sa filling*

## SIGNATURE

'Chilli Crab Sauce' Seafood  
*with deep-fried mantou*

## MEATY SPECIAL

Beef Rendang  
*topped with serunding*

## SWEET TEMPTATION

Premium Fresh Fruits Platter

## FIBRE TREATS

Western Style Stir-fried  
Shiitake Mushroom  
*with sweet onion & capsicum*

## FARM DELIGHT

Grilled Chicken  
*with cajun rosemary herbs*

## MINIATURE PASTRY

Red Velvet Dark  
Cherry Cupcake  
*topped with pistachio*


## OCEAN CATCH


Barramundi Fillet  
*topped with tomato confit & olive*

## MAIN COURSE

Hawaiian Pineapple  
Butter Rice  
*with chicken ham*

## BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice 

Iced Wintermelon 

**\$35.75 / PAX**

\$32.80 before GST



Nutri-Grade Classification and declaration of nutrition information

# International Classics Set B

11 COURSE + 1 BEVERAGE | MINIMUM ORDER: 20 PAX

## APPETIZER

Smoked Duck, Lychee  
Pearl, Guava  
*in cllantro dressing*

## SEAFOOD DELICACY

Creamy Garlic  
Tuscan Prawn

## FIBRE TREATS

Medley of Fishmaw,  
Asparagus, Shiitake  
Mushroom & Capsicum

## OCEAN CATCH

Grilled Seabass with  
Chef Sambal  
*topped with brinjal & lady finger*

## SOUP

Cream of Truffle Wild  
Mushroom Soup  
*served with croutons*

## FARM DELIGHT 1

Chicken Roulade  
*with butter berry raisin sauce*

## FARM DELIGHT 2

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

## MAIN COURSE

Japanese Pearl Fried Rice  
*with smoked duck bacon & edamame*

## DESSERT

Premium Fresh Fruits Platter


## SWEET TEMPTATION

Earl Grey Butter Sliced Cake

## MINIATURE PASTRY

Classic Fruit Tarts

## BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice 

Iced Wintermelon 

**\$35.75 / PAX**

\$32.80 before GST



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

\$90 (\$98.10 incl 9% GST)

Additional surcharges apply for deliveries to the following locations:

CBD: \$10

Jurong Island/Tuas: \$30

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.