



CATERING

LAVISH PERANAKAN BUFFET

Updated: 25 Jun 2026

Lavish Peranakan Feast Set A

11 COURSE + 1 BEVERAGE | MINIMUM ORDER: 25 PAX

APPETIZER 1

D.I.Y Kueh Pai Ti

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

APPETIZER 2

Bibik Archar

SIGNATURE

Nonya Mee Siam

served with gravy, egg,
beansprouts, chives, lime & sambal

MAIN COURSE

Natural Blue Pea Flower Coconut Rice

OCEAN CATCH

Curry Assam Barramundi Fish Head

with lady's finger, brinjal & tomato

FARM DELIGHT

Ayam Buah Keluak

with kaffir lime leaves

HOT SAVOURY

Chicken Nghoh Hiang

served with sweet sauce & chilli sauce

BBQ SPECIAL

BBQ Mackerel Otak

wrapped in banana leaf

FIBRE TREATS

Stir-fried Sambal Udang, Petai

with hoshimeiji mushroom

HANDCRAFTED NONYA KUEH

Kueh Dadar & Kueh Koswee

SWEET TEMPTATION

Chilled Lemongrass Jelly

with aloe vera & peach resin

BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice

Tropical Fruit Punch

Lemongrass Pandan

\$29.21 / PAX

\$26.80 before GST



Nutri-Grade Classification and declaration of nutrition information

Lavish Peranakan Feast Set B

11 COURSE + 1 BEVERAGE | MINIMUM ORDER: 25 PAX

APPETIZER

Seasonal Fresh Fruits Salad
with honey lime & rojak sauce

BBQ DELIGHT

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

MAIN COURSE

Buah Keluak Fried Rice
topped with cashew nuts

SEAFOOD DELICACY

Udang Goreng Assam
with rojak flower & kaffir lime leaves

NONYA SPECIAL

Ayam Ponteh

OCEAN CATCH

Grilled Seabass with
Chef Sambal
topped with brinjal & lady's finger

FIBRE TREATS

Braised Nonya Chap Chye

MEATY DELIGHT

Beef Rendang
topped with serunding

LITTLE TEA CAKE

Earl Grey Butter Sliced Cake

SWEET TEMPTATION

Premium Fresh Fruits Platter

HANDCRAFTED DESSERT

Six Flavour Cheng Tng

BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice 

Tropical Fruit Punch 

Lemongrass Pandan 

\$31.39 / PAX

\$28.80 before GST



Nutri-Grade Classification and declaration of nutrition information

Lavish Peranakan Feast Set C

11 COURSE + 1 BEVERAGE | MINIMUM ORDER: 20 PAX

APPETIZER 1

D.I.Y Kueh Pai Ti

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

APPETIZER 2

Crispy Beancurd Skin Ngoh
Hiang & IMPOSSIBLE Buah
Keluak Meatball

served with bibik archar

SIGNATURE

Nonya Hee Peow Soup

MAIN COURSE

Api Peranakan Dry Laksa

SEAFOOD DELICACY

Stir-fried Dry Curry Prawns

OCEAN CATCH

Grilled Whole
Barramundi Fillet Balado

BRAISED FLAVOURS

Signature Itek Sio

FIBRE TREATS

Stir-fried Sambal
Hae Bee Hiam

*with french beans, hoshimeiji
mushroom & ikan bilis*

HANDCRAFTED DESSERT

Bo Bo Cha Cha

HANDCRAFTED NONYA KUEH

Gold Dust Black Ku Kueh
with tau sa filling

LITTLE TEA CAKE

Traditional Layered Lapis

BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice 

Tropical Fruit Punch 

Lemongrass Pandan 

\$33.57 / PAX

\$30.80 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.



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	

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 (\$89.10 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

Cocktail Table (Black/Ivory) @\$43.60 (\$40.00 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.