



CATERING

# PREMIUM HALF-DAY BREAKFAST + LUNCH

*Updated: 25 Mar 2026*

# Premium Breakfast + Lunch Package A

## AM TEA BREAK

### STARTER

Freshly Baked Croissant  
*with chicken ham & melted cheese*

### HOT SAVORY

Tomato Scrambled Egg

### ROASTED DELIGHT

Roasted Potato  
*with herbs & sweet onions*


### BAKED GOODIES

Mixed Fruits Muffins

### KUEH DELIGHT

Kueh Dadar

### BEVERAGE

Hot Coffee & Tea 

## LUNCH

### STARTER

Tuna Potato Niscoise Salad

### CHICKEN

Oven Grilled Chicken  
*with bbq sauce topped with pineapple salsa*

### OCEAN CATCH

Crispy Cornflake Fish Fillet  
*with smoky mayo dip*

### SEAFOOD

Creamy Garlic Tuscan Prawns

### VEGETABLE

Medley of Shiitake Mushrooms  
*with sweet onions & capsicum*


### MAIN COURSE

Japanese Egg Fried Rice  
*with smoked duck & edamame*

### DESSERT

Collagen Peach Resin  
*with snow fungus & papaya*

### BEVERAGE

Iced Wintermelon 

**\$27.03 / PAX**

\$24.80 before GST  
(minimum order 25 pax)



Nutri-Grade Classification and declaration of nutrition information

# Premium Breakfast + Lunch Package B

## AM TEA BREAK

### STARTER

Tuna Mousse Finger Sandwich

### HOT SAVORY

Scrambled Egg  
*with shiitake mushroom*

### DIM SUM

Deep-fried Chicken Siew Mai

### BAKED GOODIES

Walnut Sliced Cake

### KUEH DELIGHT

Pandan Kueh Koswee

### BEVERAGE

Hot Coffee & Tea 

## LUNCH

### HOT SAVORY

Golden Seafood Beancurd Roll  
*with spicy lychee sauce*

### CHICKEN

Bibik Curry Chicken

### OCEAN CATCH

Grilled Fish Fillet  
*with butter teriyaki sauce*

### SEAFOOD

Udang Goreng Tepung

### FIBRE TREATS

Sayur Lodeh

### MAIN COURSE

Braised Seafood White Mee Hoon

### DESSERT

Yam, Pulot Hitam  
*with coconut cream*

### BEVERAGE

Freshly Squeezed Lime Juice 

**\$27.03 / PAX**

\$24.80 before GST  
(minimum order 25 pax)



Nutri-Grade Classification and declaration of nutrition information

# Premium Breakfast + Lunch Package C

## AM TEA BREAK

### STARTER

Focaccia Bread  
*with egg mayo*

### DIM SUM

Steamed Mini Soon Kueh  
*with sweet sauce & chilli sauce*

### HOT SAVORY

Hash Brown


### BAKED GOODIES

Pandan Chiffon Sliced Cake

### DESSERT

Fresh Fruit Cake

### BEVERAGE

Hot Coffee & Tea 

## LUNCH

### HOT SAVORY

Braised Egg Beancurd  
*with chilli crab sauce*

### CHICKEN

Stir-fried Minced Chicken  
*with french beans & thai basil sauce*

### OCEAN CATCH

Grilled Fish Fillet  
*with creamy tom yum sauce*

### SEAFOOD DELICACY

Udang Goreng Assam  
*with rojak flower & kaffir lime leaves*

### ASIAN FLAVOURS

Beef Rendang

### MAIN COURSE

Thai Style Olive Seafood Fried Rice

### DESSERT

Six Flavour Cheng Tng

### BEVERAGE

Iced Lemon Tea 

**\$27.03 / PAX**

\$24.80 before GST  
(minimum order 25 pax)



Nutri-Grade Classification and declaration of nutrition information

# Premium Breakfast + Lunch Package D

## AM TEA BREAK

### STARTER

Buttermilk Pancake

*served with gula melaka banana sauce*

### DIM SUM

Steamed Shrimp Har Gao

### HOT SAVORY

Deep-fried Curry Puff


### DESSERT

Baked Portuguese Egg Tarts

### KUEH DELIGHT

Natural Blue Pea Kueh Salat

### BEVERAGE

Hot Coffee & Tea 

## LUNCH

### HOT SAVORY

Golden Seafood Beancurd Roll

*with laksa cream*

### CHICKEN

Chicken Roulade

*with butter berry raisin sauce*

### OCEAN CATCH

Grilled Fish Fillet

*with creamy italian herbs*

### SEAFOOD

Honey Glazed Calamari Ring

### FIBRE TREATS

Stir-fried Sambal French Bean

*with hoshimeiji mushroom*

### MAIN COURSE

Hawaiian Pineapple Butter Rice

*with chicken ham*

### DESSERT

Fresh Fruits Platter

### BEVERAGE

Tropical Fruit Punch 

**\$27.03 / PAX**

\$24.80 before GST

(minimum order 25 pax)



Nutri-Grade Classification and declaration of nutrition information

# Premium Breakfast + Lunch Package E

## AM TEA BREAK

### STARTER

Freshly Baked Tuna Croissant

### DIM SUM

Steamed Chicken Siew Mai

### HOT SAVORY

Vegetable Spring Roll

### DESSERT

Mini Chocolate Eclair

### KUEH DELIGHT

Gula Melaka Baked Ubi

### BEVERAGE

Hot Coffee & Tea 

## LUNCH

### CHICKEN

Signature Ayam Buah Keluak

### OCEAN CATCH

Ikan Chuan

### SEAFOOD

Sambal Udang

### HOT SAVORY

BBQ Mackerel Otak  
*wrapped in banana leaf*

### FIBRE TREATS

Braised Nonya Chap Chye


### MAIN COURSE

Natural Blue Pea Flower  
Coconut Rice

### DESSERT

Bo Bo Cha Cha

### BEVERAGE

Iced Wintermelon 

**\$27.03 / PAX**

\$24.80 before GST

(minimum order 25 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  
[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

Half Day Seminar  
\$130 (\$141.70 incl GST)

Transportation charges to be waived at 100 Pax and above

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 @S\$1.09 (\$1.00 before GST) each

3ft Square Table w Overlay @S\$10.90 (\$10.00 before GST) each

4ft Round Table w Overlay @S\$16.35 (\$15.00 before GST) each

Bistro Table w Ivory Overlay & Centrepiece S\$32.70 (\$30.00 before GST) each

Subject to availability.

## SERVICE ENHANCEMENT

Uniformed Service Staff @S\$87.20(\$80.00 before GST) per person  
(Service duration for 4 hours only)

Extra service hour/staff @S\$21.80 (\$20.00 before GST)/hr

## DINING ENHANCEMENT

Full Set of Porcelain Ware w Goblet Glass @S\$5.45 (\$5.00 before GST) per set

Porcelain Ware w Stainless Steel Cutleries @S\$3.27 (\$3.00 before GST) per set

Dessert Bowl w Spoon @S\$0.87 (\$0.80 before GST) per set

Dessert Plate w Fork @S\$0.87 (\$0.80 before GST) per set

Soup Bowl w Spoon @S\$0.87 (\$0.80 before GST) per set

Coffee Cup & Saucer w Tea Spoon @S\$1.09 (\$1.00 before GST) per set

Glass Ware @S\$1.09 (\$1.00 before GST) per pc

Napkin @S\$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.