



CATERING

# PREMIUM BREAKFAST + LUNCH SEMINAR PACKAGES

# 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

Cucumber Lemonade Drink

**\$26.54 / PAX**

\$24.80 before GST  
(minimum order 25 pax)

# 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

**\$26.54 / PAX**

\$24.80 before GST

(minimum order 25 pax)



# 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**

**\$26.54 / PAX**

\$24.80 before GST  
(minimum order 25 pax)

# 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

**\$26.54 / PAX**

\$24.80 before GST

(minimum order 25 pax)

# 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 Peach Tea

**\$26.54 / PAX**

\$24.80 before GST  
(minimum order 25 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

Updated: 15 Aug 2022

# TERMS & CONDITIONS

## ORDERING

Orders must be placed at least 2 working days in advance

## MINIMUM ORDER

Minimum order of 25 pax applies

## 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	

## PAYMENT

All prices quoted subject to 7% GST.

Full payment to be made upon delivery.

Payment mode:

Cash/ Cheque/ Bank Transfer.

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.

## DELIVERY

Delivery time is 1 hour before specified food ready time.

This may vary by 30 minutes due to traffic conditions or unforeseen circumstances.

## 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.

## 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.