

FROSTY TRADITIONS



PERANAKAN DELIGHTS

\$308.8

(\$336.59 w/ GST)

DELIVERED IN



D.I.Y Beetroot Kueh Pai Ti

Smoked Duck & Brunoise Root Vegetables

Gado Gado, Satay Skewer

Served with Nutty Peanut Sauce

Pandan Rempah Rotisserie Whole Chicken

Paired with Charred Buttery Spices Rub Corn Rib

Pan-Seared Prawns

With Tamarind Gula Melaka Sauce

Homemade Breaded Mackerel Otak

CHOICE OF 1 MEAT

★ Beef Short Ribs Buah Keluak

Slow Cooked Beef Rib with Aromatic
Indonesia Black Nut & Fresh Spices

★ Barramundi fillet

With Assam Pedas

CHOICE OF 1 MAIN COURSE

★ Nonya Fried Rice with Turkey Breast

★ Peranakan Dry Laksa

Snowy Natural Blue Pea Kueh Salat

8 inches



NOEL DELIGHTS

\$388.8

(\$423.79 w/ GST)

DELIVERED IN



Asian Seasonal Fruit Salad

With Honey Lime

Honey Baked Chicken Ham

With Berries Tamarind Sauce

Herb Roast Rotisserie Whole Chicken

With Mushroom Sauce

Ocean Feast Seafood with Tantalizing Creamy Cajun Sauce

Served with Garlic French Baguette

Barramundi Fillet

Topped with Sweet Tangy Calamansi Sauce

Buttered Haricots Verts, Potato

With Smoked Duck Bacon & Almond Flakes

Sofrito Rice

With Turkey Breast & Dried Fruits

Traditional Christmas Fruit Cake

8 inches



SANTA'S DELIGHTS

\$688.8

(\$750.79 w/ GST)

DELIVERED IN



Smoked Duck Kale Salad

With Quinoa & Pickled Beetroot

Holiday Meat Sausage Platter

With Caramelised Onion & Honey Mustard Dip

Traditional Roasted Turkey

With Chestnut Stuffing & Roasted Potato

Tender Braised Australian Beef Brisket

With melange of Fresh Herbs & Peppercorn

Baked Spanish Mackerel Otak

With Minced Mussel & Laksa Pesto

Buttered Haricots Verts, Potato

With Almond Flakes

Baked Whole Salmon

With Kaffir Lime Tatar Sauce & Christmas Tapenade

Seafood Angel Hair Pasta

With Rich Prawn Broth

Royal Hazelnut Log Cake

With Feuilletine Chocolate Mousse



SANTA'S ROAST A FEAST PLATTER

\$238.8

(\$260.29 w/ GST)

Char-Grilled Beef Kebab

With Triple Peppercorn Sauce

Chicken Roulade

With Cranberry Tamarind Sauce

Festive Meat Sausage

With Caramelised Onion & Honey Mustard Dip

Crispy Chicken Rib

With Bulgogi Honey

Savoury Baked Truffle

Brunoise Mushroom Quiche

Roasted Garden Picked Vegetable

With Fresh Herb & Feta Crumble



SANTA'S CATCH A FEAST PLATTER

\$258.8

(\$282.09 w/ GST)

Baked Salmon

With Kaffir Lime Tartar Sauce & Christmas Tapenade

Baked Spanish Mackerel Otak

With Minced Mussel & Laksa Pesto

Seafood Medley in Creamy Cajun Sauce

Served with Garlic French Baguette

Golden Blue Swimmer Crab Roll

With Chilli Chuka Dip

Charred Buttery Spices Corn Rib

With Feta Crumble

Angel Hair Pasta

With Seafood in Rich Prawn Broth



JOVIAL F E A S T

\$26.8 /pax
(\$29.21 w/ GST)
11 COURSES

STARTER (SELECT 1)

- ★ **Floral Citrusy Kaffir Lime Fruit Salad**
- ★ **Festive Piémontaise Potato Salad**
With Honey Chicken Ham

SANTA'S ROAST (SELECT 1)

- ★ **Roasted Chicken Roulade**
With Chestnut Stuffing & Cranberry Tamarind Compote
- ★ **Spice Rub Roasted Farm Chicken**
with Mushroom Sauce

SEAFOOD DELICACY (SELECT 1)

- ★ **Baked Fish Fillet**
With Lemon Dill Cream Sauce
& Cherry Tomato Confit
- ★ **Creamy Tuscan Prawn**
With Spinach & Cherry Tomato Confit

HOT SAVORY (SELECT 1)

- ★ **Stewed Beef Meatballs**
With Wild Mushroom Tomato Sauce
- ★ **Baked Savory Truffle**
Brunoise Mushroom Quiche

FESTIVE GOURMET (SELECT 1)

- ★ **Crispy Chicken Rib**
With Bulgogi Honey Sauce
- ★ **Christmas Seafood Rice Roll**
With Thai Cilantro Dip

FIBRE TREAT (SELECT 1)

- ★ **Buttered Haricots Verts, Potato**
With Smoked Duck Bacon & Almond Flake
- ★ **Roasted Garden Picked Vegetables**
With Fresh Herbs & Feta Crumble

MAIN COURSE (SELECT 1)

- ★ **Sofrito Rice**
With Turkey Breast & Dried Fruits
- ★ **Seafood Angel Hair Pasta**
With Rich Prawn Broth

CHRISTMAS TREATS

- Yuzu Cake
- Matcha Strawberry Cake
- Dark Cherry Red Velvet Cupcake
With Cream Cheese Topping

BEVERAGE (SELECT 1)

- ★ **Peach Muscat**
- ★ **Freshly Squeezed Lime Juice**



PERANAKAN F E A S T

\$33.8 /pax
(\$36.84 w/ GST)
11 COURSES

STARTER (SELECT 1)

- ★ **D.I.Y Beetroot Kueh Pai Ti**
With Braised Turnip, Hard Boiled Egg,
Sweet Sauce & Chilli Sauce
- ★ **Floral Citrusy Kaffir Lime Fruit Salad**

FESTIVE GOURMET (SELECT 1)

- ★ **Golden Blue Swimmer Crab Roll**
With Chilli Chuka Dip
- ★ **Honey Baked Chicken Ham**
With Berries Tamarind Compote

PERANAKAN FAVOURITES (SELECT 1)

- ★ **Ayam Buah Keluak**
With Aromatic Indonesian Black Nut & Fresh Spices
- ★ **Pandan Rempah Ayam Panggang**
Served with Sambal Belacan

SEAFOOD DELICACY (SELECT 1)

- ★ **Nonya Ikan Barramundi Tempera**
With Sweet Tangy Calamansi Sauce
- ★ **Prawn Sambal Bostador**
Spicy Tangy Gravy Flavoured
with Coconut Cream

HOT SAVORY (SELECT 1)

- ★ **Tender Beef Rib Rendang**
- ★ **Baked Spanish Mackerel Otak**
with Minced Mussel &
Laksa Cream Sauce

FIBRE TREAT (SELECT 1)

- ★ **Sambal Haricots Verts, Potato
& Hoshimeiji Mushrooms**
- ★ **Braised Nonya Chap Chye**
With Black Mushroom

MAIN COURSE (SELECT 1)

- ★ **Curried Pilaf Rice**
With Turkey Breast
- ★ **Nonya Fried Rice**

CHUCHI MULOT

Ondeh ondeh Roulade
Baked Layer Lapis
Traditional Christmas Fruit Cake

BEVERAGE (SELECT 1)

- ★ **Peach Muscat**
- ★ **Freshly Squeezed Lime Juice**



LAVISH F E A S T

\$49.8 /pax
(\$54.28 w/ GST)
11 COURSES

STARTER

Smoked Duck Kale Salad
With Quinoa & Pickled Beetroot

APPETIZER

Baked Savory Truffle
Brunoise Mushroom Quiche

GRANDEUR GRAZING PLATTER

Assorted Cold Cuts, Mild Cheddar
& Dried Fruits

SANTA'S ROAST

Fresh Herb Rotisserie Whole Chicken
with Mushroom Sauce

OCEAN CATCH

Baked Salmon with Kaffir Lime
Tartar Sauce and Christmas Tapenade

SEAFOOD DELICACY

Creamy Tuscan Butter Prawn with
Spinach & Cherry Tomato Confit

FESTIVE GOURMET

Braised Tender Beef Brisket
with Melange Fresh Herb
& Peppercorn

HOT SAVORY

Baked Spanish Mackerel Otak
with Minced Mussel
& Laksa Pesto

FIBRE TREAT

Roasted Garden Picked Vegetable
with Asparagus & Fresh Herb

MAIN COURSE

Seafood Angel Hair Pasta
with Rich Prawn Broth

SWEET TEMPTATION

Royal Hazelnut Log Cake with
Feuilletine Chocolate Mousse

BEVERAGE (SELECT 1)

- ★ Peach Muscat
- ★ Freshly Squeezed Lime Juice



JOYOUS | \$16.8 /pax

MIN. ORDER 30 PAX | \$18.31 w/ GST

Crispy Chicken Rib

With Bulgogi Honey Sauce

Creamy Tuscan Basa Fillet

With Spinach & Cherry Tomato Confit

Roasted Garden Picked Vegetables

With Fresh Herbs

Sofrito Rice

With Turkey Breast & Dried Fruits

Traditional Christmas Fruit Cake



BIBIK | \$20.8 /pax

MIN. ORDER 25 PAX | \$22.67 w/ GST

Floral Citrusy Kaffir Lime Fruit Salad

Nonya Fried Rice

With Turkey Breast

Pandan Rempah Ayam Panggang

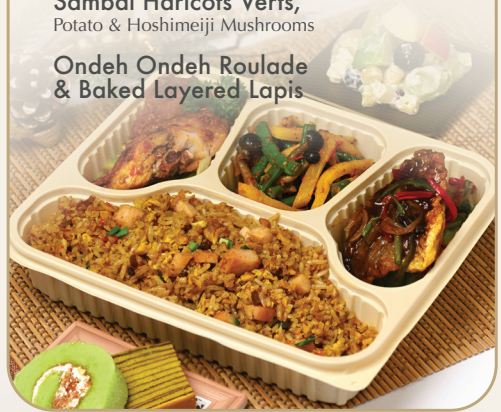
Served with Sambal Belacan

Nonya Ikan Barramundi Tempura

Sambal Haricots Verts,

Potato & Hoshimeiji Mushrooms

Ondeh Ondeh Roulade & Baked Layered Lapis



LAVISH | \$24.8 /pax

MIN. ORDER 20 PAX | \$27.03 w/ GST

Honey-Roasted Kale Salad

With Smoked Duck Breast, Quinoa & Pickled Beetroot

Chestnut Chicken Roulade

With Cranberry Tamarind Compote

Golden Blue Swimmer Crab Roll

Creamy Tuscan Prawn

With Spinach & Cherry Tomato Confit

Braised Tender Beef Brisket

With Melange Fresh Herb & Peppercorn

Chilli Crab Sauce Penne Pasta

Matcha Strawberry Cake & Traditional Christmas Fruit Cake



Bentos are packed in
Biodegradable Cornware Bento boxes.

EPICUREAN CHARCUTERIE CHEESE PLATTER

\$178

(\$194.02 w/ GST)

ARTISAN CHEESE

Brie Cheese
Mild Cheddar
Grana Padano Cheese

COLD CUT

Smoked Duck
Honey Baked Ham
Beef Pepperoni

FRUITS

Grape
Blueberries
Strawberries

MIXED NUTS

Dried Whole Almond
Walnut
Dried Apricots
Dried Cranberries
Pistachios

ACCOMPANIMENTS

Cherry Tomato Skewer
Olives
Gherkin
Artisan Crackers

DIP

Jam
Honey



Photo is for illustration purpose

STARTER



Bibik Minced Chicken Shepherd's Pie
With House Curry (1kg)
\$40.8 (\$44.47 w/ GST)



D.I.Y Kueh Pai Ti
Served with Braised Turnip, Sweet Sauce and Chilli Sauce (50 Pcs)
\$55.8 (\$60.82 w/ GST)



Truffle Roast U.S. Potatoes
Tossed with Fresh Parsley (8-10 pax)
\$29.8 (\$32.48 w/ GST)



Roasted Root Vegetables
and Brussel Sprouts with Feta Cheese (8-10 pax)
\$30.8 (\$33.57 w/ GST)

DECADENT DELIGHTS



Snowy Natural Blue Pea Kueh Salat
(8 inches)
\$30.8 (\$33.57 w/ GST)



Christmas Fruit Cake
(8 inches)
\$50.8 (\$55.37 w/ GST)



Layered Lapis
(800g)
\$43.8 (\$47.74 w/ GST)



Christmas Vanilla Log Cake
(1kg)
\$65.8 (\$71.72 w/ GST)



Royal Hazelnut Log Cake
With Feuilletine Chocolate Mousse (1kg)
\$72.8 (\$79.35 w/ GST)

ROAST



Traditional Roasted Turkey
Served with Chestnut Stuffing, Roasted Potatoes & Cranberry Compote (Approx 3.5 - 4.5kg)
Complimentary Carving Knife & Tong
\$148.8 (\$162.19 w/ GST)



Rempah Roast Rotisserie Whole Chicken (Approx 1.8kg)
With Sambal Belacan
\$48.8 (\$53.19 w/ GST)



Herb Roast Rotisserie Whole Chicken (Approx 1.8kg)
with Mushroom Sauce
\$48.8 (\$53.19 w/ GST)



Honey Baked Chicken Ham
With Berries Tamarind Compote (2kg)
\$68.8 (\$74.99 w/ GST)



Slow Roasted Grain-Fed Beef Tenderloin
(1.2kg)
\$88.8 (\$69.09 w/ GST)



Jumbo Chicken Satay
Served with Peanut Sauce, Ketupat, Cucumber & Red Onion (40pcs)
\$58.8 (\$64.09 w/ GST)



Festive Meat Sausage
With Caramelised Onion & Honey Mustard Dip (Approx 1kg)
\$46.8 (\$51.01 w/ GST)



Tender Braised Beef Brisket
With Rosemary (8 - 10 Pax)
\$60.8 (\$66.27 w/ GST)



Crispy Chicken Rib
With Bulgogi Honey Sauce (700gm)
\$30.8 (\$33.57 w/ GST)

No Minimum Spend is required for Christmas side orders as Add-ons for Christmas Buffet, Mini Buffet, Bento

TERMS & CONDITIONS

MENU AVAILABILITY

Christmas Buffet is available from 17 Nov to 31 Dec.

ONLY Christmas Menu is available from 22 to 24 Dec.

MENU

Listed menu items are subject to availability.

Food buffer are provided with 10% extra only.

In the event of item unavailability, it will be substituted with a similar item of equal or higher value without prior notice.

DELIVERY FEE (BUFFET)

- S\$80 before GST for delivery.
- Delivery fee will be waived for food order above \$2,000.
- Central Business District (CBD) and Orchard Area surcharge is applicable for deliveries to specific zones.
- A fee of \$10 (w/ GST: \$10.90) will be added to orders with postal codes beginning in the following digits: 01, 03, 04, 05, 06, 07, 08, 22, and 23.
- The company will not be responsible for any damages incurred during the setup.
- No delivery to Jurong Island, Sentosa Island, Tuas & Airline Road from 22 to 24 Dec.

For deliveries to venues without direct lift access, we have the following charges in place:

A surcharge of \$70 per level will be applied.

In the event when we are not informed prior to the event date, the surcharge of \$100 per level will be applied instead.

For level 3 and above, delivery is subject to availability.

DELIVERY FEE (BENTO, MINI BUFFET, TOK PANJANG)

- S\$40 before GST for delivery.
- Central Business District (CBD) and Orchard Area surcharge is applicable for deliveries to specific zones.
- A fee of \$10 (plus GST, totaling \$10.90) will be added to orders with postal codes beginning in the following digits: 01, 03, 04, 05, 06, 07, 08, 22, and 23.
- No delivery to Jurong Island, Sentosa Island, Tuas & Airline Road from 22 to 24 Dec.

DELIVERY (BUFFET)

Delivery is 1 hour before specified food ready time.

Due to high demand during the festive period, delivery may vary by 30 minutes to 1 hour due to traffic conditions or unforeseen circumstances. All catering setup will be collected 2 hours after Food Ready Time. Maximum of 30 minutes allowance for extension.

DELIVERY (BENTO, MINI BUFFET, TOK PANJANG)

Delivery time is 30 minutes before specified food ready time.

Due to high demand during the festive period, delivery may vary by 30 minutes to 1 hour due to traffic conditions or unforeseen circumstances. Heatbox-to-Go for Mini Buffet will be provided.

SELF-COLLECTION

Delivery fees are waived for self-collection.

Payment to be made in advance before self-collection.

Full set of disposable cutlery provided.

Address for self collection: 3015, Bedok North Street 5 #06-16 S(486350)

Self-collection is only available before 6pm.

Heatbox-to-Go for Mini Buffet will be provided.

PAYMENT

Prices are subject to 9% GST.

Accepted modes of payment: Cheque | Bank Transfer | PayNow | Credit Card.

CANCELLATION

In the event of cancellation, the following charges are applicable:

3 days before function date – 50% of total order

1 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 for orders cancelled after payment has been made.