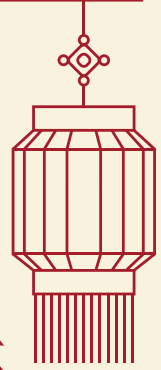
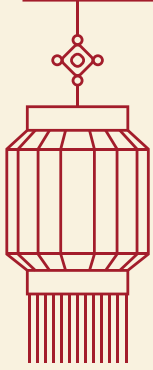


2024



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CHILLI API CATERING

新年快乐



CATERING



A FEAST OF PROSPERITY & ABUNDANCE



银龙来贺岁

LONGEVITY REUNION SET

Available on 22 Jan – 9 Feb

CNY Eve Reunion
Mini Buffet (8 – 10pax)

风生水起

Reunion Yu Sheng with Sliced Abalone

金鸡报喜

Double Boiled Chicken with
Yunnan Matsutake Mushroom,
Cordyceps Flower Mushroom & Fatt Choy

笑口常开

Stir-fried Jumbo Prawn with
Premium Conpoy Sauce & Haricot Verts

四季平安

Braised Treasure Seafood Beancurd Roll,
Fishmaw, Scallop in Collagen Sauce
on Bed of Emerald Green Vegetable

年年有余

Seabass in Tangy 'Ong Lye' Assam Sauce

丰收连连

Aromatic Crispy Duck with Zesty Yuzu Plum Sauce

寿比南山

Superior Stock Braised Ee Fu Noodle with
Dragon Chives & Silver Chives

甜甜蜜蜜 (CHOOSE 1)

- ◆ Collagen Peach Resin Eight Treasure Cheng Tng
- ◆ Traditional Yam Paste with Gingko Nuts

\$368/Set
(\$401.12 w GST)



合家庆团圆

NONYA HARMONIOUS AFFINITY REUNION SET

Available on 22 Jan – 9 Feb

CNY Eve Reunion
Mini Buffet (8 – 10pax)

风生水起

Reunion Yu Sheng with Sliced Abalone

包罗万象

Nonya Hee Peow Soup with
Sea Cucumber & Sliced Abalone

龙凤呈祥

Signature Ayam Buah Keluak

年年有余

Baked Seabass with Chef's Sambal Topped
with Hoshimeji Mushroom & Haricot Verts

锦上添花

Braised Nonya Chap Chye with
Black Mushroom & Fatt Choy (V)

大富大贵 (CHOOSE 1)

- ◆ Wagyu Beef Rib Rendang
- ◆ Itek Sio (Nonya Braised Duck)

寿比南山 (CHOOSE 1)

- ◆ Peranakan Dry Laksa w Barramundi Fish Cake
- ◆ Nonya Fried Rice with Chicken Lap Cheong

甜甜蜜蜜 (CHOOSE 1)

- ◆ Collagen Peach Resin Eight Treasure Cheng Tng
- ◆ Traditional Yam Paste with Gingko Nuts

\$388/Set

(\$422.92 w GST)



喜龙齐欢庆

WEALTH MINI FEAST SET MENU

鸳鸯报喜

Double Happiness Seafood Treasure Platter –
Premium Treasure Prawn Dumpling &
Seafood Beancurd Roll with Chef's Dipping Sauce

福寿双全

Jumbo Chicken Satay Served with Peanut Sauce,
Steamed Rice Cake, Cucumber & Red Onion

龙凤呈祥

Baked Salt & Herbal Chicken with Wolfberry

嘻哈大笑

Stir-fried Jumbo Prawn with
Premium Conpoy Sauce & Haricot Verts

大吉大利

Heng, Ong, Huat Mandarin Orange Bak Kwa Bun

人寿年丰

Braised Imperial White Mee Hoon with
Mala Abalone & Emerald Green Vegetable

甜甜蜜蜜

Longevity Gold Dust Ku Kueh with
Pistachio with Peanut Filling

Whole Kueh Salat

Available on 10 – 12 Feb

CNY Mini Buffet
(15 – 20 pax)

\$36.8/pax
(\$40.11 w GST)



吉龙迎新春

NONYA BLESSING BUFFET SET MENU

Available on 10 – 12 Feb

CNY Day 1 – 3 Buffet
(Min. 30 pax)

黄金满地

D.I.Y Kueh Pai Ti Served with Turnip, Egg, Peanut, Sweet Sauce & Chilli Sauce

Double Happiness Seafood Treasure Platter:
Premium Treasure Prawn Dumpling,
Classic Crab Roll in Beancurd Skin Served
with Chef's Dipping Sauce

风声捞水起

Prosperity Peranakan Yu Sheng with Abalone

好事成双

Braised Nonya Chap Chye
with Black Mushroom & Fatt Choy

金鸡报喜 (CHOOSE 1)

- ◆ Beef Rendang
- ◆ Itek Sio (Nonya Braised Duck)

福寿绵绵 (CHOOSE 1)

- ◆ Signature Kampong Fried Mee Siam
- ◆ Nonya Fried Rice with Chicken Lap Cheong

金鸡报喜 (CHOOSE 1)

- ◆ Nonya Spices Roasted Chicken
- ◆ Jumbo Chicken Satay Served with Peanut Sauce, Steamed Rice Cake, Cucumber & Red Onion

嘻哈大笑 (CHOOSE 1)

- ◆ Sauteed Jumbo Prawn with Buah Keluak Brown Sauce
- ◆ Seafood Assam Pedas 'Ong Lye' Sauce

甜中带宝 (CHOOSE 1)

- ◆ Collagen Peach Resin Eight Treasure Cheng Tng
- ◆ Bo Bo Cha Cha

大吉大利 (CHOOSE 1)

- ◆ Freshly Squeezed Lime Juice
- ◆ Peach Muscat

\$39.8/pax
(\$43.38 w GST)



游龙添喜庆

FORTUNE BUFFET SET MENU

Available on 10 – 12 Feb

CNY Day 1 – 3 Buffet
(Min. 30 pax)

风声捞水起

Prosperity Yu Sheng with Sliced Abalone

Smoked Duck, Pickled Beetroot with
Lychee Pearl in Cilantro Dressing

洋洋得意

Steamed Truffle Siew Mai

一家和气

Stir-fried Chicken with
Zesty Yuzu Honey Fruity Sauce

嘻哈大笑

Pan-seared Seafood with Chilli Crab Sauce
Paired with Mantou

财源广进

Premium Prawn Dumpling &
Classic Crabmeat Roll in Beancurd skin
Served with Chef's Dipping sauce

年年有余

Grilled Fish Fillet with Dace Black Bean Sauce
& Topped with Shanghai Leek

花开富贵

Sauteed Eight Treasure Vegetable with Hou Tou Gu & Fatt Choy

五谷丰收 (CHOOSE 1)

- ◆ Truffle Japanese Pearl Fried Rice With
Smoked Duck Bacon & Edamame
- ◆ Braised Imperial White Mee Hoon with
Mala Abalone & Emerald Green Vegetable

甜中带宝 (CHOOSE 1)

- ◆ Collagen Peach Resin Eight Treasure Cheng Tng
- ◆ Bo Bo Cha Cha

大吉大利 (CHOOSE 1)

- ◆ Freshly Squeezed Lime Juice
- ◆ Peach Muscat

\$43.8/pax
(\$47.74 w GST)



步步高升

ABUNDANT SUCCESS PERANAKAN FEAST BUFFET

Available on 25 Jan – 25 Feb
(excl. 10 – 12 Feb)

CNY Buffet
(Min. 30 pax)

鸿运当头

D.I.Y Kueh Pai Ti Served with Braised Turnip,
Egg, Peanut, Sweet Sauce & Chilli Sauce

龙凤呈祥 (CHOOSE 1)

- ◆ Nonya Spices Roasted Chicken
- ◆ Signature Ayam Buah Keluak

鱼跃龙门 (CHOOSE 1)

- ◆ Grilled Fish Fillet with Chef's Sambal
Topped with Okra
- ◆ Seafood Assam Pedas 'Ong Lye' Sauce

嘻嘻哈哈 (CHOOSE 1)

- ◆ Udang Balado
- ◆ Sauteed Dry Curry Prawn with Capsicum

丰衣足食 (CHOOSE 1)

- ◆ Peranakan Dry Laksa w Barramundi Fish Cake
- ◆ Signature Kampong Fried Mee Siam
- ◆ Nonya Fried Rice with Chicken Lap Cheong

\$30.8/pax
(\$33.57 w GST)

财源广进 (CHOOSE 1)

- ◆ Water Chestnut Seaweed Chicken Ngoh
Hiang Roll Served with Chef's Dipping Sauce
- ◆ Shrimp & Vegetable Fritter Served with Chilli Chuka

一团和气 (CHOOSE 1)

- ◆ Jumbo Chicken Satay Served with Peanut Sauce,
Steamed Rice Cake, Cucumber & Red Onion
- ◆ Tender Beef Rendang

万事胜意 (CHOOSE 1)

- ◆ Braised Nonya Chap Chye with
Black Mushroom & Fatt Choy
- ◆ Stir-Fried Sambal Hae Bee Hiam with
Haricot Verts & Hoshimeji Mushroom

甜甜蜜蜜 (CHOOSE 1)

- ◆ Collagen Peach Resin Eight Treasure Cheng Tng
- ◆ Cake Lapis & Kueh Salat

大吉大利 (CHOOSE 1)

- ◆ Freshly Squeezed Lime Juice
- ◆ Peach Muscat



富贵添吉祥

NOURISHING NEW ASIAN CUISINE BUFFET

Available on 25 Jan – 25 Feb
(excl. 10 – 12 Feb)

CNY Buffet
(Min. 40 pax)

鸿运当头 (CHOOSE 1)

- ◆ Golden Prawn Dumpling with Tangy Dip
- ◆ Shrimp & Vegetable Fritter Served with Chilli Chuka

龙凤呈祥 (CHOOSE 1)

- ◆ Stir-fried Chicken with Zesty Yuzu Honey Fruity Sauce
- ◆ Baked Salt & Herbal Chicken with Wolfberry

鱼跃龙门 (CHOOSE 1)

- ◆ Grilled Fish Fillet with Dace Black Bean Sauce & Topped with Shanghai Leek
- ◆ Braised Egg Beancurd with Chilli Crab Sauce

嘻嘻哈哈 (CHOOSE 1)

- ◆ Sauteed Prawn with Chef's Kam Heong Curry Sauce
- ◆ Sauteed Prawn with Buah Keluak Sauce

橙双成对 (CHOOSE 1)

- ◆ Heng, Ong, Huat Mandarin Orange Bak Kwa Bun
- ◆ Seafood Beancurd Roll with Lemak Laksa Sauce

万事胜意 (CHOOSE 1)

- ◆ Sauteed Eight Treasure Vegetable with Hou Tou Gu & Fatt Choy
- ◆ Braised Nonya Chap Chye with Black Mushroom & Fatt Choy

五谷丰收 (CHOOSE 1)

- ◆ 'Ong Lye' Pineapple Fried Rice with Chicken Lap Cheong
- ◆ Superior Stock Braised Seafood White Mee Hoon with Emerald Green Vegetable

甜甜蜜蜜 (CHOOSE 1)

- ◆ Collagen Peach Resin Eight Treasure Cheng Tng
- ◆ Cake Lapis & Kueh Salat

大吉大利 (CHOOSE 1)

- ◆ Freshly Squeezed Lime Juice
- ◆ Peach Muscat

\$28.8/pax
(\$31.39 w GST)



花开富贵

NONYA BLOSSOM BUFFET SET MENU

Available on 25 Jan – 25 Feb
(excl. 10 – 12 Feb)

CNY Buffet
(Min. 25 pax)

风声捞水起

Prosperity Yu Sheng with Sliced Abalone

金玉满堂

- Water Chestnut Seaweed Chicken
- Ngho Hiang Roll Paired with Bibik Archar
- Nonya Hee Peow Soup with Sea Cucumber & Sliced Abalone

新年佳肴

- Signature Ayam Buah Keluak
- Grilled Barramundi Fillet with Chef's Sambal & Topped with Lady's Finger
- Itek Sio (Nonya Braised Duck)
- Tender Beef Rendang
- Braised Nonya Chap Chye with Black Mushroom & Fatt Choy (V)

五谷丰收 (CHOOSE 1)

- Nonya Fried Rice with Chicken Lap Cheong
- Peranakan Dry Laksa with Barramundi Fish Cake

大吉大利 (CHOOSE 1)

- Freshly Squeezed Lime Juice
- Peach Muscat

甜甜蜜蜜

Cake Lapis & Baked Ananas Tarts

\$43.8/pax
(\$47.74 w GST)



猛龙齐庆节

ROARING OPULENCE ORIENTAL BUFFET SET MENU

Available on 25 Jan – 25 Feb
(excl. 10 – 12 Feb)

CNY Buffet
(Min. 25 pax)

风声捞水起

Prosperity Yu Sheng with Sliced Abalone

新年佳肴

- ⊛ Steamed Truffle Siew Mai
- ⊛ Seafood Beancurd Roll with Thai Lychee Pearl Sauce
- ⊛ Baked Salt & Herbal Chicken with Wolfberry
- ⊛ Braised Fishmaw, Japanese Flower Mushroom, Fatt Choy on Bed of Broccoli
- ⊛ Superior Stock Braised Ee Fu Noodle with Dragon Chives & Silver Chives

\$40.8/pax
(\$44.47 w GST)

金玉满堂

Double Happiness Seafood Treasure Platter:
Premium Treasure Prawn Dumpling &
Classic Crab Roll in Beancurd Skin Served
with Chef's Dipping Sauce

甜甜蜜蜜

Kueh Salat & Pistachios Peanut Gold Dust Ku Kueh

大富大贵 (CHOOSE 1)

- ◆ H.K Style Beef Brisket with White Carrot
- ◆ Aromatic Crispy Duck with Zesty Yuzu Plum Sauce

大吉大利 (CHOOSE 1)

- ◆ Freshly Squeezed Lime Juice
- ◆ Peach Muscat



满堂添好运

FORTUNE MINI PARTY SET MENU

Available on 25 Jan – 25 Feb
(excl. 10 – 12 Feb)

CNY Mini Party
(Min. 15 pax)

黄金满地 (CHOOSE 1)

- ◆ Steamed Truffle Siew Mai
- ◆ Heng, Ong, Huat Mandarin Orange Bak Kwa Bun

财源广进 (CHOOSE 1)

- ◆ Golden Seafood Beancurd Roll with Tangy Dip
- ◆ Water Chestnut Seaweed Chicken Ngho Hiang Roll Served with Chef's Dipping Sauce

百鸟朝凤 (CHOOSE 1)

- ◆ Stir-fried Chicken with Zesty Yuzu Honey Fruity Sauce
- ◆ Jumbo Chicken Satay Served with Peanut Sauce Steamed Rice Cake, Cucumber & Red Onion

鱼跃龙门 (CHOOSE 1)

- ◆ Grilled Fish Fillet with Dace Black Bean Sauce & Topped with Shanghai Leek
- ◆ Grilled Fish Fillet with Chef's Sambal Topped with Okra

花开富贵 (CHOOSE 1)

- ◆ Sauteed Eight Treasure Vegetable with Hou Tou Gu & Fatt Choy
- ◆ Braised Nonya Chap Chye with Black Mushroom & Fatt Choy

五谷丰收 (CHOOSE 1)

- ◆ 'Ong Lye' Pineapple Fried Rice with Chicken Lap Cheong
- ◆ Braised Imperial Seafood White Mee Hoon with Emerald Green Vegetable

甜甜蜜蜜 (CHOOSE 1)

- ◆ Collagen Peach Resin Eight Treasure Cheng Tng
- ◆ Bo Bo Cha Cha

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



吉龙迎新春

BENTO BOX

Available on 25 Jan – 25 Feb
(excl. 10 – 12 Feb)

CNY Bento Box
(Min. 30 pax)

MAIN COURSE (CHOOSE 1)

- ◆ 'Ong Lye' Pineapple Fried Rice with Chicken Lap Cheong
- ◆ Superior Stocked Braised Seafood White Mee Hoon with Emerald Green Vegetable

CHICKEN (CHOOSE 1)

- ◆ Stir-fried Chicken with Zesty Yuzu Honey Fruity Sauce
- ◆ Baked Salt & Herbal Chicken with Wolfberry

SEAFOOD DELICACY (CHOOSE 1)

- ◆ Grilled Fish Fillet with Dace Black Bean Sauce & Topped with Shanghai Leek
- ◆ Grilled Fish Fillet with Teriyaki Sauce

HOT SAVORY (CHOOSE 1)

- ◆ Classic Prawn Dumpling
- ◆ Braised Seafood Treasure Roll in Chilli Crab Sauce

FIBRE TREATS (CHOOSE 1)

- ◆ Sauteed Eight Treasure Vegetable with Hou Tou Gu & Fatt Choy
- ◆ Braised Nonya Chap Chye

DESSERT

Collagen Peach Resin Eight Treasure Cheng Tng

\$20.8/pax
(\$22.67 w GST)



玉龙迎新春

VEGETARIAN BENTO BOX

Available on 25 Jan – 25 Feb
(excl. 10 – 12 Feb)

CNY Bento Box
(Min. 30 pax)

MAIN COURSE

'Ong Lye' Pineapple Fried Rice (Veg)

SIDE DISH

Golden Yuba Maki Roll (Veg) (DF)

ASIAN FLAVOUR

Cereal Mock Prawn (V)

CHICKEN

Stir-fried Mock Chicken with
Zesty Yuzu Honey Fruit Sauce

FIBRE TREAT

Sauteed Eight Treasure Vegetable with
Hou Tou Gu & Fatt Choy

DESSERT

Collagen Peach Resin Eight Treasure Cheng Tng

\$20.8/pax
(\$22.67 w GST)



福气佳肴

Available on 25 Jan – 25 Feb
(excl. 9 – 12 Feb)

CHINESE NEW YEAR TOK PANJANG MIN. ORDER VALUE \$380

6 Treasure Cold Dish

- ❖ Classic Crab Roll in Beancurd Skin
- ❖ Chicken Seaweed Ngho Hiang Roll
- ❖ Century Egg
- ❖ Prawn Mayo
- ❖ Smoked Duck Lychee Pearl
- ❖ Mala Abalone

\$158 (\$172.22
w GST)

Serves 8 – 10pax



7 Treasure Nonya Kueh

- ❖ Kueh Dadar
- ❖ Kueh Salat
- ❖ Baked Ubi
- ❖ Rainbow Lapis
- ❖ Baked Pineapple Ananas Tarts
- ❖ Pistachio Peanut Longevity
- ❖ Traditional Lapis

\$88 (\$95.92
w GST)

Serves 8 – 10pax

福气佳肴

Available on 25 Jan – 25 Feb
(excl. 9 – 12 Feb)

CHINESE NEW YEAR TOK PANJANG MIN. ORDER VALUE \$380

Personal Yu Sheng In Kebaya Box 1 pax	\$12.8 (\$13.95 w GST)
Prosperity Yu Sheng with Sliced Abalone 10 – 12 pax	\$73.8 (\$80.44 w GST)
Vegetarian Yu Sheng with Sliced Mock Abalone 10 – 12 pax	\$68.8 (\$74.99 w GST)
Pot of Abundance Treasure Pen Cai 10 Head Abalone, Sea Cucumber, Fishmaw, Scallop, Flower Mushroom, Prawn with Lotus Root, Yam, Cabbage (8 – 10 pax)	\$288 (\$313.92 w GST)
Double Boiled Chicken with Yunnan Matsutake Mushroom, Cordyceps Flower Mushroom & Fatt Choy	\$48.8 (\$53.19 w GST)
Aromatic Crispy Duck with Zesty Yuzu Plum Sauce	\$55.8 (\$60.82 w GST)
Chilli Crab Sauce Seafood with Deep-fried Mantou	\$60.8 (\$66.27 w GST)
Signature Kampong Fried Mee Siam Topped w shredded Egg & Chives (8 – 10pax)	\$28.8 (\$31.39 w GST)
Pistachio Peanut Longevity Ku Kueh (12 pcs)	\$24.8 (\$27.03 w GST)
Yam Paste w Gingko Nut (8 – 10 pax)	\$33.8 (\$36.84 w GST)
Heng, Ong, Huat Mandarin Orange Bak Kwa Bun (12 pcs)	\$28.8 (\$31.39 w GST)
Kueh Lapis (8" X 8")	\$58.8 (\$64.09 w GST)

TERMS & CONDITIONS

MENU AVAILABILITY

CNY menu is available for function dates from 22 Jan – 25 Feb. Other menu are unavailable from 13 – 24 Feb.

ORDERING

Orders of CNY menus must be placed at least 5 working days in advance. Limited slots available.

MENU

Food buffer are provided with 10% extra only. Food is best consumed within 2 hours.

Listed menu items are subject to availability and may change due to unforeseen seasonal demands and market fluctuation.

DELIVERY CHARGES (BUFFET)

\$70 for delivery to Postal Code starting from 10-16, 24-82.

\$80 for delivery to Postal Code starting from 01-09, 17-23.

No delivery to Sentosa, Jurong Island and all other offshore venues.

DELIVERY CHARGES (MINI PARTY, BENTO, TOK PANJANG)

Mini Party, Bento, Tok Panjang:

\$35 for delivery to Postal Code starting with 09-16, 18-21, 28-57, 76-82.

\$40 for delivery to Postal Code starting with 01-08, 17, 22-27, 58-62, 64-68, 72-75.

\$50 for delivery on CNY Eve Reunion Set.

\$50 for delivery on Mini Buffet (10 – 12 Feb).

\$90 for delivery on Buffet (10 – 12 Feb).

PAYMENT

Prices are subject to prevailing GST.

Preferred modes of payment: Bank Transfer | PayNow | Credit Card Payment.

Please avoid credit card payment for any changes or additional charges on to your catering orders.

DELIVERY

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.

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

A surcharge of \$40 per level will be applied.

In the event when we are not informed prior to the event date, the surcharge of \$70 per level will be applied instead.

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

Delivery Slots:

Morning: 10 – 11am

Afternoon: 11am – 12 pm; 12 – 1 pm

Evening: 4 – 5 pm; 5 – 6 pm; 6 – 7 pm.

EQUIPMENT RENTAL

PVC Round Stool without Back Rest @ \$1.50 each

3ft Square Table with Overlay @ \$15 each

4ft Round Table with Overlay @ \$20 each

Bistro Table with Ivory Overlay & Centrepiece @ \$35

Subject to availability.

SERVICE ENHANCEMENT

Uniformed Service Staff @ \$100 per person (Service duration for 4 hours only)

Extra service hour/staff @ \$25

CANCELLATION

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

3 day before function date - 50% of total order

1 day before function date - 100% of total order

Photos are for illustration purposes only.

Management reserves the right to amend these terms & conditions without prior notice.