



CATERING

# ALA-CARTE BUFFET

*Updated: 1 Feb 2023*

# Modern Asian Ala-Carte Buffet A

6 COURSE + 1 BEVERAGE | MINIMUM ORDER: 40 PAX

## MAIN COURSE (Choose 1)

Thai Style Pineapple Seafood  
Fried Rice  
*topped with chicken floss*

Wok Hei Seafood Fried Rice

Sambal Seafood Fried Rice

Api's Seafood Mee Goreng

Signature Kampong Fried  
Mee Siam

## ASIAN FLAVOURS (Choose 1)

Golden Chempedak Fritters

Steamed Shrimp Har Gao

Steamed Chicken Siew Mai

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

Breaded Otak

## BEVERAGE (Choose 1)

Cucumber Lemonade Drink

Iced Peach Tea

Iced Green Tea

Freshly Squeezed Lime Juice

Tropical Fruit Punch

## CHICKEN (Choose 1)

Roasted Chicken  
*with pandan asian spices*

Grilled Chicken  
*with cajun rosemary herbs*

Chicken Rendang

Bibik Curry Chicken  
*with potato*

Honey Glazed Chicken Wings

## FIBRE TREATS (Choose 1)

Luo Han Vegetable

Japanese Coin Beancurd  
*with sweet corn & chilli crab sauce*

Braised Nonya Chap Chye

Sayur Lodeh

Japanese Coin Beancurd  
*with mixed mushroom & sweet peas*

## SEAFOOD DELICACY (Choose 1)

Seafood Beancurd Roll  
*with thai lychee pearl sauce*

Crispy Cornflake Fish Fillet  
*with smoky mayo dip*

Grilled Fish Fillet  
*with teriyaki sauce*

Grilled Fish Fillet  
*with creamy tom yum flavour*

Grilled Fish Fillet  
*with chef sambal belachan & sweet onion*

## DESSERT (Choose 1)

Mini Chocolate Eclair

Red Velvet Dark Cherry Cupcake  
*topped with pistachio*

Assortment of Nonya Kueh

Baked Portuguese Egg Tarts

Kueh Dadar

**\$15.98 / PAX**

\$14.80 / Pax before GST

# Modern Asian Ala-Carte Buffet B

7 COURSE + 1 BEVERAGE | MINIMUM ORDER: 35 PAX

## STARTER (Choose 1)

Seasonal Fresh Fruits Salad  
*with honey lime*

Japanese Wakame Salad  
*with wafu dressing*

Smoked Duck, Lychee Pearl, Guava  
*in cilantro dressing*

Thai Seafood Glass Noodle Salad

Beetroot, Mandarin Orange,  
Pumpkin Salad

## ASIAN FLAVOURS (Choose 1)

Golden Chempedak Fritters

Steamed Shrimp Har Gao

Steamed Chicken Siew Mai

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

Breaded Otak

## DESSERT (Choose 1)

Mini Chocolate Eclair

Red Velvet Dark Cherry Cupcake  
*topped with pistachio*

Assortment of Nonya Kueh

Almond Chocolate Sliced Cake

Baked Portuguese Egg Tart

Kueh Dadar

## MAIN COURSE (Choose 1)

Thai Style Pineapple Seafood  
Fried Rice  
*topped with chicken floss*

Wok Hei Seafood Fried Rice

Sambal Seafood Fried Rice

Api's Seafood Mee Goreng

Signature Kampong Fried  
Mee Siam

## FIBRE TREATS (Choose 1)

Luo Han Vegetable

Japanese Coin Beancurd  
*with mixed mushroom & sweet peas*

Braised Nonya Chap Chye

Sayur Lodeh

Japanese Coin Beancurd  
*with sweet corn, chilli crab sauce*

## BEVERAGE (Choose 1)

Iced Peach Tea

Iced Green Tea

Freshly Squeezed Lime Juice

Tropical Fruit Punch

Cucumber Lemonade Drink

## CHICKEN (Choose 1)

Roasted Chicken  
*with pandan asian spices*

Grilled Chicken  
*with cajun rosemary herbs*

Chicken Rendang

Bibik Curry Chicken  
*with potato*

Honey Glazed Chicken Wings

## SEAFOOD DELICACY (Choose 1)

Seafood Beancurd Roll  
*with thai lychee pearl sauce*

Crispy Cornflake Fish Fillet  
*with smoky mayo dip*

Grilled Fish Fillet  
*with teriyaki sauce*

Grilled Fish Fillet  
*with creamy tom yum flavour*

Grilled Fish Fillet  
*with chef sambal belachan & sweet onion*

**\$18.14 / PAX**

\$16.80 / Pax before GST



# Modern Baba Nyonya Ala-Carte Buffet A

7 COURSE + 1 BEVERAGE | MINIMUM ORDER: 30 PAX

## APPETIZER (Choose 1)

Seasonal Fresh Fruits Salad  
*with honey lime & rojak sauce*

Indonesian Crackers  
*served with sambal belachan*

D.I.Y Traditional Kueh Pai Ti  
*served with braised turnip, egg,  
peanut, sweet sauce & chilli sauce*

Bibik Archar

Api Tau Hu Goreng  
*with peanut sauce*

## OCEAN CATCH (Choose 1)

Grilled Fish Fillet  
*with chef sambal belachan & sweet onion*

Ikan Goreng Chuan Chuan

Ikan Goreng Chilli Garam

BBQ Mackerel Otak  
*wrapped in banana leaf*

Grilled Fish Fillet  
*with nonya spices*

## DESSERT (Choose 1)

Six Flavour Cheng Tng

Bo Bo Cha Cha

Yam, Pulot Hitam  
*with coconut cream*

Assortment of Nonya Kueh

Chilled Lemongrass Jelly  
*with aloe vera & peach resin*

## MAIN COURSE (Choose 1)

Peranakan Dry Laksa  
*with seafood*

Signature Kampong Fried Mee Siam  
*topped with chives & shredded egg omelette*

Api's Seafood Mee Goreng

Sambal Nonya Fried Rice

Api's Minced Otak Fried Rice  
*with edamame*

Buah Keluak Fried Rice  
*topped with avocado & cashew nuts*

## SEAFOOD DELICACY (Choose 1)

Udang Goreng Assam

Udang Masak Nanas

Sambal Udang

Stir-fried Dry Curry Prawns

Udang Goreng Tepung

## BEVERAGE (Choose 1)

Iced Peach Tea

Iced Green Tea

Freshly Squeezed Lime Juice

Tropical Fruit Punch

Cucumber Lemonade Drink

## CHICKEN (Choose 1)

Signature Ayam Buah Keluak  
*with spicy tamarind gravy*

Ayam Ponteh  
*stewed with potato & black mushrooms*

Ayam Rendang  
*cooked with spices & coconut milk*

Ayam Panggang Kunyit

Bibik's Curry Chicken  
*with potato*

## FIBRE TREATS (Choose 1)

Sambal Four Heavenly Kings  
*brinjal, long bean, petai, lady's finger*

Sambal Hoshimeiji Mushroom  
& French Bean

Braised Nonya Chap Chye

Brinjal  
*with sambal belado*

Sayur Lodeh

**\$20.30 / PAX**

\$18.80 / Pax before GST

# Modern Baba Nyonya Ala-Carte Buffet B

8 COURSE + 1 BEVERAGE | MINIMUM ORDER: 30 PAX

## APPETIZER (Choose 1)

Seasonal Fresh Fruits Salad  
*with honey lime & rojak sauce*

Indonesian Crackers  
*served with sambal belachan*

D.I.Y Traditional Kueh Pai Ti  
*served with braised turnip, egg,  
peanut, sweet sauce & chilli sauce*

Bibik Archar

Api Tau Hu Goreng  
*with peanut sauce*

## OCEAN CATCH (Choose 1)

Grilled Fish Fillet  
*with chef sambal belachan & sweet onion*

Ikan Goreng Chuan Chuan

Ikan Goreng Chilli Garam

Curry Assam Barramundi Fish Head  
*with lady's finger, brinjal & tomato*

Grilled Fish Fillet  
*with nonya spices*

## SIDE DISH (Choose 1)

Chicken Ngoh Hiang  
*served with sweet sauce & chilli sauce*

Ayam Satay Skewer  
*served with steamed rice cake,  
cucumber, red onion & peanut sauce*

BBQ Mackerel Otak  
*wrapped in banana leaf*

Beef Rendang

Seafood Beancurd Roll  
*with lemak laksa cream sauce*

## MAIN COURSE (Choose 1)

Peranakan Dry Laksa  
*with seafood*

Signature Kampong Fried Mee Siam  
*topped with chives & shredded egg omelette*

Api's Seafood Mee Goreng

Sambal Nonya Fried Rice

Api's Minced Otak Fried Rice  
*with edamame*

Buah Keluak Fried Rice  
*topped with avocado and cashew nuts*

## SEAFOOD DELICACY (Choose 1)

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

Udang Masak Nanas

Sambal Udang

Stir-fried Dry Curry Prawns

Udang Goreng Tepung

## DESSERT (Choose 1)

Six Flavour Cheng Tng

Bo Bo Cha Cha

Yam, Pulot Hitam  
*with coconut cream*

Assortment of Nonya Kueh

Chilled Lemongrass Jelly  
*with aloe vera & peach resin*

## CHICKEN (Choose 1)

Signature Ayam Buah Keluak  
*with spicy tamarind gravy*

Ayam Ponteh  
*stewed with potato & black mushrooms*

Ayam Rendang  
*cooked with spices & coconut milk*

Ayam Panggang Kunyit

Bibik's Curry Chicken  
*with potato*

## FIBRE TREATS (Choose 1)

Sambal Four Heavenly Kings  
*brinjal, long bean, petai, lady's finger*

Sambal Hoshimeiji Mushroom  
& French Bean

Braised Nonya Chap Chye

Brinjal  
*with sambal belado*

Sayur Lodeh

## BEVERAGE (Choose 1)

Cucumber Lemonade Drink

Iced Peach Tea

Iced Green Tea

Freshly Squeezed Lime Juice

Tropical Fruit Punch

**\$23.54 / PAX**  
\$21.80 before GST

# International Divine Ala-Carte Buffet A

8 COURSE + 1 BEVERAGE | MINIMUM ORDER: 30 PAX

## STARTER (Choose 1)

Classic Waldorf Salad  
*with glazed walnut & cranberry*

Tuna, Potato Nicoise Salad  
*with cranberry*

Smoked Duck  
*with lychee pearl in cilantro dressing*

Beetroot, Mandarin Orange,  
Pumpkin Salad

## SEAFOOD DELICACY (Choose 1)

Wok-Tossed Prawns  
*with fragrant oatmeal*

Pan-seared Prawns  
*with assam pedas sauce*

Pan-seared Prawns  
*with tamarind, rojak flower & kaffir lime leaves*

Creamy Garlic Tuscan Prawns

## OCEAN CATCH (Choose 1)

Crispy Cornflake Fish Fillet  
*with smoky mayo dip*

Baked Fish Fillet with Italian Herbs  
*topped with tomato confit & olive*

Baked Fish Fillet  
*with creamy tom yum spices*

Baked Fish Fillet  
*topped with sarawak pineapple & red onions*

## MAIN COURSE (Choose 1)

Thai Style Olive Seafood Fried Rice  
*topped with cashew nuts*

'Chilli Crab Sauce' Prawn Pasta

Seafood Black Pepper Udon  
*with shiitake mushroom*

Hawaiian Pineapple Butter Rice  
*with chicken ham*

Japanese Fried Rice  
*with smoked duck & edamame*

## PREMIUM SIDES (Choose 1)

IMPOSSIBLE Buah Keluak Meatball  
*on bed of archar*

Braised Seafood Beancurd Roll  
*with fishmaw & lion mane mushroom*

Beef Rendang

Ayam Satay Skewer  
*served with steamed rice cake,  
cucumber, red onion & peanut sauce*

## DESSERT (Choose 1)

Premium Fresh Fruits Platter

Mini Classic Fruits Tartlets

Red Velvet Dark Cherry Cupcake  
*topped with pistachio*

Earl Grey Butter Sliced Cake

Traditional Layered Lapis

Assortment of Nonya Kueh

Mini Chocolate Eclair

## FARM DELIGHT (Choose 1)

Grilled Chicken  
*with cajun rosemary herbs*

Chicken Roulade  
*with butter berry raisin sauce*

Butter Chicken Masala

Grilled Teriyaki Chicken

## FIBRE TREATS (Choose 1)

Oven Baked Seasonal Vegetable

Medley of Broccoli  
*with shiitake mushroom, cherry  
tomato & almond flakes*

Western Style Stir-fried  
Shiitake Mushroom  
*with sweet onion & capsicum*

Stir-fried French Beans  
*with hae bee hiam*

Nonya Chap Chye  
*with black mushrooms*

## BEVERAGE (Choose 1)

Cucumber Lemonade Drink

Iced Peach Tea

Iced Green Tea

Freshly Squeezed Lime Juice

Tropical Fruit Punch

**\$24.62 / PAX**  
\$22.80 before GST



# International Divine Ala-Carte Buffet B

10 COURSE + 1 BEVERAGE | MINIMUM ORDER: 25 PAX

## STARTER (Choose 1)

Classic Waldorf Salad  
*with glazed walnut & cranberry*

Tuna, Potato Nicoise Salad  
*with cranberry*

Smoked Duck  
*with lychee pearl in cilantro dressing*

Beetroot, Mandarin Orange, Pumpkin Salad

## SEAFOOD DELICACY (Choose 1)

Wok-Tossed Prawns  
*with fragrant oatmeal*

Pan-seared Prawns  
*with assam pedas sauce*

Pan-seared Prawns  
*with tamarind, rojak flower & kaffir lime leaves*

Creamy Garlic Tuscan Prawns

## FIBRE TREATS (Choose 1)

Oven Baked Seasonal Vegetable

Medley of Broccoli  
*with shiitake mushroom, cherry tomato & almond flake*

Western Style Stir-fried Shiitake Mushroom  
*with sweet onion & capsicum*

Stir-fried French Beans  
*with hae bee hiam*

Nonya Chap Chye  
*with black mushrooms*

## BEVERAGE (Choose 1)

Cucumber Lemonade Drink

Iced Peach Tea

Iced Green Tea

Freshly Squeezed Lime Juice

Tropical Fruit Punch

## MAIN COURSE (Choose 1)

Thai Style Olive Seafood Fried Rice  
*topped with cashew nuts*

'Chilli Crab Sauce' Prawn Pasta

Seafood Black Pepper Udon  
*with shiitake mushroom*

Hawaiian Pineapple Butter Rice  
*with chicken ham*

Japanese Fried Rice  
*with smoked duck & edamame*

## PREMIUM SIDES (Choose 1)

IMPOSSIBLE Buah Keluak Meatball  
*on bed of archar*

Braised Seafood Beancurd Roll  
*with fishmaw & lion mane mushroom*

Beef Rendang

Ayam Satay Skewer  
*served with steamed rice cake, cucumber, red onion & peanut sauce*

## OCEAN CATCH (Choose 1)

Crispy Cornflake Fish Fillet  
*with smoky mayo dip*

Baked Fish Fillet with Italian Herbs  
*topped with tomato confit & olive*

Baked Fish Fillet  
*with creamy tom yum spices*

Baked Fish Fillet  
*topped with sarawak pineapple & red onions*

## FARM DELIGHT (Choose 1)

Grilled Chicken  
*with cajun rosemary herbs*

Chicken Roulade  
*with butter berry raisin sauce*

Butter Chicken Masala

Grilled Teriyaki Chicken

## INDULGENT SOUP (Choose 1)

Nonya Hee Peow Soup

Clam Chowder  
*served with croutons*

Cream of Corn  
*served with croutons*

Cream of Truffle  
Wild Mushroom Soup  
*served with croutons*

Cream of Truffle Corn Soup  
*served with croutons*

## DESSERT (Choose 2)

Premium Fresh Fruits Platter

Mini Classic Fruits Tartlets

Red Velvet Dark Cherry Cupcake  
*topped with pistachio*

Earl Grey Butter Sliced Cake

Traditional Layered Lapis

Assortment of Nonya Kueh

Mini Chocolate Eclair

**\$27.86 / PAX**  
\$25.80 before GST

# 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	

## PAYMENT

All prices quoted subject to 8% GST.

Full payment to be made upon delivery.

Payment mode:

Cash/ 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

## 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

10-16 | 24-82\*  
\$60 (\$64.20 incl GST)

01-09 | 17-23\*  
\$70 (\$74.90 incl GST)

\*first 2 digits of delivery address postal code

Jurong Island  
\$100 (\$107 incl GST)

No waiver of delivery charges for Jurong Island.

Additional surcharge of S\$20/Level is applicable  
for delivery venues without lift landing.



# TERMS & CONDITIONS

## EQUIPMENT RENTAL

PVC Round Stool w/o Back Rest @\$1.07 (\$1.00 before GST) each

3ft Square Table w Overlay @\$10.70 (\$10.00 before GST) each

4ft Round Table w Overlay @\$16.05 (\$15.00 before GST) each

Bistro Table w Ivory Overlay & Centrepiece \$32.10 (\$30.00 before GST) each

Subject to availability.

## SERVICE ENHANCEMENT

Uniformed Service Staff @\$85.60 (\$80.00 before GST) per person  
(Service duration for 4 hours only)

Extra service hour/staff @\$21.40 (\$20.00 before GST)/hr

## DINING ENHANCEMENT

Full Set of Porcelain Ware w Goblet Glass @\$5.35 (\$5.00 before GST) per set

Porcelain Ware w Stainless Steel Cutleries @\$3.21 (\$3.00 before GST) per set

Dessert Bowl w Spoon @\$0.86 (\$0.80 before GST) per set

Dessert Plate w Fork @\$0.86 (\$0.80 before GST) per set

Soup Bowl w Spoon @\$0.86 (\$0.80 before GST) per set

Coffee Cup & Saucer w Tea Spoon @\$1.07 (\$1.00 before GST) per set

Glass Ware @\$1.07 (\$1.00 before GST) per pc

Napkin @\$2.14 (\$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.