

# International Classics Set A

11 COURSE + 1 BEVERAGE | MINIMUM ORDER: 20 PAX

### **APPETIZER**

Tuna, Potato Nicoise Salad with cranberry

### **SIGNATURE**

'Chilli Crab Sauce' Seafood
with deep-fried mantou

### FIBRE TREATS

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

### OCEAN CATCH

Barramundi Fillet topped with tomato confit & olive

### INDULGENT SOUP

Cream of Truffle Corn Soup served with croutons

### MEATY SPECIAL

Beef Rendang topped with serunding

### **FARM DELIGHT**

Grilled Chicken with cajun rosemary herbs

### MAIN COURSE

Hawaiian Pineapple Butter Rice with chicken ham

### HANDCRAFTED NONYA KUEH

Gold Dust Black Ku Kueh
with tau sa filling

### **SWEET TEMPTATION**

Premium Fresh Fruits Platter

### MINIATURE PASTRY

Red Velvet Dark Cherry Cupcake topped with pistachio

# BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice 155

Iced Wintermelon (35%)





# International Classics Set B

11 COURSE + 1 BEVERAGE | MINIMUM ORDER: 20 PAX

### **APPETIZER**

Smoked Duck, Lychee Pearl, Guava in cliantro dressing

SEAFOOD DELICACY Creamy Garlic Tuscan Prawn

### **FIBRE TREATS**

Medley of Fishmaw, Asparagus, Shiitake Mushroom & Capsicum

### **OCEAN CATCH**

Grilled Seabass with Chef Sambal topped with brinjal & lady finger

### SOUP

Cream of Truffle Wild Mushroom Soup served with croutons

### **FARM DELIGHT 1**

Chicken Roulade with butter berry raisin sauce

### **FARM DELIGHT 2**

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

### MAIN COURSE

Japanese Pearl Fried Rice with smoked duck bacon & edamame

### **DESSERT**

Premium Fresh Fruits Platter

### SWEET TEMPTATION

Earl Grey Butter Sliced Cake

### MINIATURE PASTRY

Classic Fruit Tarts

# BEVERAGE (Choose 1)

Freshly Squeezed Lime Juice (35)

Iced Wintermelon (35)



\$32.80 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, telor 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 <u>chilliapi.com.sg</u>



Email us at 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).

Updated: 18 Mar 2024

# **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

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.

### DELIVERY CHARGES

10-16 | 24-82\* \$70 (\$76.30 incl 9% GST)

01-09 | 17-23\* \$80 (\$87.20 incl 9% GST)

\*first 2 digits of delivery address postal code

Jurong Island \$100 (\$109 incl 9% GST)

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 \$50 per level.
- However, if you notify us on the event date, the surcharge will be \$80 per level.
- For level 3 and above, delivery is subjected to availability.

Updated: 18 Mar 2024

# **TERMS & CONDITIONS**

### EQUIPMENT RENTAL

PVC Round Stool w/o Back Rest @\$\$1.09 (\$\$1.00 before GST) each

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

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

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

Subject to availability.

### SERVICE ENHANCEMENT

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

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

### DINING ENHANCEMENT

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

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

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

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

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

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

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

Napkin @\$\$2.18 (\$\$2.00 before GST) per pc

Porcelain/Melamine wares are provided with 20% extra.