

# 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**

Iced Green Tea

\$26.78 / 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

# 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

\$26.78 / 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

#### **DESSERT**

Fresh Fruits Platter

#### **BEVERAGE**

Tropical Fruit Punch

\$26.78 / 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

# 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 Fridays
Saturdays

9.30 am - 5.30 pm

9.30 am - 4.30 pm

#### 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 8% 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: 1 Nov 2023

# **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

Half Day Seminar \$100 (\$108.00 incl GST)

Transportation charges to be waived at 100 Pax and above

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 \$40 per level.
- However, if you notify us on the event date, the surcharge will be \$70 per level.
- For level 3 and above, delivery is subjected to availability.

Updated: 1 Nov 2023

# **TERMS & CONDITIONS**

#### EQUIPMENT RENTAL

PVC Round Stool w/o Back Rest @\$\$1.08 (\$\$1.00 before GST) each

3ft Square Table w Overlay @\$\$10.80 (\$\$10.00 before GST) each

4ft Round Table w Overlay @\$\$16.20 (\$\$15.00 before GST) each

Bistro Table w Ivory Overlay & Centrepiece \$\$32.40 (\$\$30.00 before GST) each

Subject to availability.

#### SERVICE ENHANCEMENT

Uniformed Service Staff @S\$86.40(S\$80.00 before GST) per person (Service duration for 4 hours only)

Extra service hour/staff @S\$21.60 (S\$20.00 before GST)/hr

#### DINING ENHANCEMENT

Full Set of Porcelain Ware w Goblet Glass @S\$5.40 (S\$5.00 before GST) per set

Porcelain Ware w Stainless Steel Cutleries @S\$3.24 (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\$1.08 (S\$1.00 before GST) per set

Glass Ware @S\$1.08 (S\$1.00 before GST) per pc

Napkin @S\$2.16 (S\$2.00 before GST) per pc

Management reserves the right to amend these Terms & Conditions without prior notice.