



BEST
CORPORATE
CATERER



SG 50 LIVE STATION & BUFFET MENU A

\$30.00 per guest

(min 100 guests)

PERANAKAN 'LIVE' STATIONS WITH UNIFORMED CHEF & STALL SET UP

Otak Otak in Banana Leaves

Bibik's Kueh Pie Tee

(Served with Eggs, Peanut Bits, Vegetables, Sliced Prawn, Chives, Chilli & Chopped Carrots)

TRULY SINGAPORE 'LIVE' STATION WITH UNIFORMED CHEF & STALL SET UP

Signature Hainanese Chicken Rice

(Steam Chicken served with Fragrant Hainanese Rice, Ginger Chilli Sauce & Dark Soya Sauce)

ASSORTED TEOCHEW KUEH & LOCAL FINGER FOOD – DIY STATION

Petite Steam Soon Kueh w Condiments

Deep Fried Sesame Glutinous Ball – Peanut

Fried Vegetarian Spring Rolls

Fried Curry Samosas

CHEF'S RECOMMENDATIONS – LOCAL FLAVOURS (CHOOSE 1 DISH PER ITEM)

Signature Curry Chicken w Potato OR Malay Ayam Masak Merah

Crispy Fried Fish w Oriental Lemon Sauce OR Oriental Kung Poh Dried Chilli Fish

Stir Fried Sweet & Sour Prawns OR Indian Masala Prawns

Classic Loh Han Chye OR Braised Chap Chye w Black Fungus

Sin Chow Fried Mee Hoon OR Vegetarian Fried Mee Hoon

OLD SCHOOL DESSERTS

Refreshing Fresh Fruit Platter

Assorted Nonya Kuehs

Chilled Grass Jelly w Longan

BEVERAGE

Iced Bandung

OPTIONAL PASAR MALAM SNACKS – DIY STATION @ \$2.00 PER GUEST

Kacang Puteh in Paper Cones (50%)

Herbal Tea Eggs (50%)

Terms & Conditions

Minimum 100 pax and above ❖ Full Set of Disposable Wares, Serviettes provided with Complete Table Layout with Skirting and Warmers ❖ Require 7 working days prior to event date
❖ Chefs will be provided, based on the menu accordingly ❖ These menus can only be strictly set on ground floor level and venue with lift accessibility ❖ Stall Set Up with Roof will be provided for Live Stations serving Hot Food, except for DIY Stations and Desserts ❖ Member's price and other promotion not applicable ❖ We reserved the rights to amend and change the dish to another equivalent value without prior notice, due to seasonality ❖ Fire Safety Advice: Gas Cylinder and Big Wok will be used for Deep Frying of Goreng Pisang for Menu C.

WE MAKE YOU A HERO





BEST
CORPORATE
CATERER



SG 50 LIVE STATION & BUFFET MENU B

\$40.00 per guest

(min 100 guests)

PASAR MALAM SNACKS – DIY STATION

Homemade Miah Chee
Herbal Tea Eggs

PERANAKAN 'LIVE' STATIONS WITH UNIFORMED CHEF & STALL SET UP

Nonya Fruit Rojak
(Turnip, Pineapple, Red & Green Apple, Tau Pok, Crushed Peanuts, Served w Shrimp Paste)

TRULY SINGAPORE 'LIVE' STATION WITH UNIFORMED CHEFS & STALL SET UP

Kok Kok Noodle – DRY
(Egg Noodle served with Chicken Char Siew, Vegetables & Fish Cake Slices)
Hainanese Steam Chicken Rice
(Steam Chicken served with Fragrant Hainanese Rice, Ginger Chilli Sauce & Dark Soya Sauce)

ASSORTED TEOCHEW KUEH & LOCAL FINGER FOOD – DIY STATION

Crispy Yam Cake w Condiments
Mini Steam Teochew Rice Kueh w Condiments
Fried Vegetarian Spring Rolls
Deep Fried Chicken Ngoh Hiang

CHEF'S RECOMMENDATIONS – LOCAL FLAVOURS (CHOOSE 1 DISH PER ITEM)

Signature Curry Chicken w Potato OR Hainanese Chicken Chop w Tomato Sauce
Nonya Assam Fish w Pineapple Slices OR Oriental Fried Fish w Szechuan Sauce
Stir Fried Prawn w Chilli Crab Sauce OR Crispy Prawn w Caramelized Oatmeal
Classic Loh Han Chye OR Indian Aloo Gobi Masala
Malay Mee Hoon Goreng OR Sin Chow Fried Mee Hoon

OLD SCHOOL DESSERTS

Refreshing Fresh Fruit Platter
Hot Tau Suan w Dough Fritters
Chilled Honey Dew Sago

BEVERAGE

Iced Pineapple Drink

Terms & Conditions

Minimum 100 pax and above ❖ Full Set of Disposable Wares, Serviettes provided with Complete Table Layout with Skirting and Warmers ❖ Require 7 working days prior to event date
❖ Chefs will be provided, based on the menu accordingly ❖ These menus can only be strictly set on ground floor level and venue with lift accessibility ❖ Stall Set Up with Roof will be provided for Live Stations serving Hot Food, except for DIY Stations and Desserts ❖ Member's price and other promotion not applicable ❖ We reserved the rights to amend and change the dish to another equivalent value without prior notice, due to seasonality ❖ Fire Safety Advice: Gas Cylinder and Big Wok will be used for Deep Frying of Goreng Pisang for Menu C.

WE MAKE YOU A HERO





BEST
CORPORATE
CATERER



SG 50 LIVE STATION & FINGER FOOD MENU C

\$55.00 per guest

(min 100 guests)

PASAR MALAM SNACKS – DIY STATION

Kacang Puteh in Paper Cones (50%)
Homemade Muah Chee
Herbal Tea Eggs

PERANAKAN 'LIVE' STATIONS WITH UNIFORMED CHEFS & STALL SET UP

Bibik's Kueh Pie Tee
(Served with Eggs, Peanut Bits, Vegetables, Sliced Prawn, Chives, Chili & Chopped Carrots)
Nonya Fruit Rojak
(Turnip, Pineapple, Red & Green Apple, Tau Pok, Crushed Peanuts, Served w Shrimp Paste)

TRULY SINGAPORE 'LIVE' STATION WITH UNIFORMED CHEFS & STALL SET UP

Signature Curry Chicken w Bread
(Boneless Curry Chicken with Potato, Served w Bread)
Singapore Chilli Crab Meat w Fried Mantou
(Fresh Crab Meat simmered w Authentic Chilli 'Crab' Sauce, Served w Fried Mantou)
Wok Fried Hokkien Mee w Fresh Prawn
(Served w Sambal Chilli, Lime and Cut Chilli – Open Flame w Gas Cylinder)
Hainanese Steam Chicken Rice
(Steam Chicken served w Fragrant Hainanese Rice, Ginger Chilli Sauce & Dark Soya Sauce)
Goreng Pisang Stall
(Banana & Sweet Potato – Fry on Spot)

ASSORTED TEOCHEW KUEH & LOCAL FINGER FOOD – DIY STATION

Petite Steam Soon Kueh w Condiments
Mini Steam Teochew Rice Kueh w Condiments
Fried Vegetarian Spring Rolls
Indian Vadai
Sizzling Assorted Satay w Condiments

OLD SCHOOL DESSERTS STALL

Chendol 'Live' Station w Chef
(Grass Jelly, Chendol, Attap Seeds & Red Bean, Served w Brown Sugar Syrup)
Tau Suan w Dough Fritters
Bubur Hitam w Coconut Milk
Assorted Nonya Kuehs
Refreshing Fresh Fruit Platter

BEVERAGE

Iced Lychee Drink w Lychee Fruit
Iced Water

Terms & Conditions

Minimum 100 pax and above ❖ Full Set of Disposable Wares, Serviettes provided with Complete Table Layout with Skirting and Warmers ❖ Require 7 working days prior to event date
❖ Chefs will be provided, based on the menu accordingly ❖ These menus can only be strictly set on ground floor level and venue with lift accessibility ❖ Stall Set Up with Roof will be provided for Live Stations serving Hot Food, except for DIY Stations and Desserts ❖ Member's price and other promotion not applicable ❖ We reserved the rights to amend and change the dish to another equivalent value without prior notice, due to seasonality ❖ Fire Safety Advice: Gas Cylinder and Big Wok will be used for Deep Frying of Goreng Pisang for Menu C.

WE MAKE YOU A HERO



CATERING CONCEPT FEE FOR MENU A (BASED ON 100 GUESTS)

\$2800.00

- Authentic Push Cart Stalls for 'Live' Stations with Uniformed Chefs
- 8 Sets of Old School Dining Tables (64 Seaters)
- Tall Bistro Tables with Dressing
- Uniformed Service Staffs to serve and clear at all times
- Full Porcelain Wares with Old School Chicken Bowls and etc.

CATERING CONCEPTS FEE FOR MENU B (BASED ON 100 GUESTS)

\$3100.00

- Authentic Push Cart Stalls for 'Live' Stations with Uniformed Chefs
- 8 Sets of Old School Dining Tables (64 Seaters)
- Tall Bistro Tables with Dressing
- Uniformed Service Staffs to serve and clear at all times
- Full Porcelain Wares with Old School Chicken Bowls and etc.

CATERING CONCEPTS FEE FOR MENU C (BASED ON 100 GUESTS)

\$3800.00

- Authentic Push Cart Stalls / Wooden Market Stall for 'Live' Stations with Uniformed Chefs
- 8 Sets of Old School Dining Tables (64 Seaters)
- Tall Bistro Tables with Dressing
- Uniformed Service Staffs to serve and clear at all times
- Full Porcelain Wares with Old School Chicken Bowls and etc.
- Fire Safety Advice: Gas Cylinder and Big Wok will be used for Deep Frying of Goreng Pisang.

*Limited sets available. First come first served basis.