

PeraMakan

CATERING MENU

\$45.00 PER PERSON (\$48.15 with GST)

MINIMUM 20 PERSONS

Vegetarian option available 

Child-friendly 

APPETISERS

PLEASE CHOOSE ONE ITEM

KUEH PIE TEE  

Savoury vegetables fillings with garnishes: sliced egg omelette, julienne of cucumber, fried garlic chips, steamed prawns, sliced Chinese sausage & coriander leaves. Crispy patty cases will be provided for self-service together with Chilli Chuka & Gula Melaka sweet sauce.

NYONYA CHEH HU

A traditional Nyonya Salad of refreshing jicama, cucumbers, fried bean cake, steamed sotong, crispy prawn cake and seasoned jelly fish topped with a sweet sesame and chilli peanut sauce.

SAMBAL TIMUN

Typically Nyonya, steamed pork and prawns salad with cucumber served with Nyonya sambal dressing.

SOUPS

PLEASE CHOOSE ONE ITEM

NYONYA BAKWAN KEPITING 

Freshly made meatballs of pork, fish and crabmeat in a rich chicken & pork broth. Served garnished with fried garlic chips, coriander leaves and spring onions.

NYONYA ITEK TIM 

A delicious and wholesome soup of duck and pork trotters soup boiled with Chinese mustard.

VEGETARIAN CHAP CHYE SOUP 

Mixed vegetables with beansticks, mushrooms, black fungus and glass vermicelli in a vegetable broth.

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MEAT CATEGORY

Please choose ANY 3 of the following items from CHICKEN/PORK/BEEF/LAMB

CHICKEN

- AYAM BUAH KELUAK*** (Chicken cooked in Indonesian black nut pulp and Garam Assam gravy)
OR
- VEGETARIAN BUAH KELUAK***  (Soybean nuggets cooked in Indonesian black nut pulp and Garam Assam)
- AYAM KLEO** (Chicken cooked in spicy coconut gravy scented with kaffir lime leaves)
OR
- VEGETARIAN KLEO**  (Soybean nuggets cooked in spicy coconut gravy scented with kaffir lime leaves)
- AYAM SIO** (Chicken cooked in tamarind & coriander sauce)
- AYAM PONGTAY**   (Chicken cooked in fermented bean sauce with winter bamboo shoots & Chinese mushrooms)
- AYAM GORENG**   (Boneless leg of chicken marinated in aromatics and deep-fried)

Note: * does not include filled nuts. Nuts are available at \$1.50 per nut.

PORK

- BABI PONGTAY**   (Pork belly cooked in fermented bean sauce with winter bamboo shoots & mushrooms)
OR
- VEGETARIAN PONGTAY**    (Soybean nuggets cooked in fermented bean sauce with winter bamboo shoots & mushrooms)
- NYONYA PORK RIBS**   (Pork ribs braised in a tangy, sweet & sour sauce)

BEEF/LAMB

- BEEF RENDANG** (Shin beef braised in spicy coconut gravy scented with Turmeric leaves)
- LAMB RENDANG** (Leg of lamb braised in spicy coconut gravy scented with Turmeric leaves)
OR
- VEGETARIAN RENDANG**  (Soybean nuggets cooked in spicy coconut gravy scented with Turmeric leaves)

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FISH

Please choose ONE of the following items:

- IKAN CHUAN CHUAN**  (Fried fish fillet cooked in fermented bean & ginger sauce)
OR
- VEGETARIAN CHUAN CHUAN**   (Soybean cutlet in fermented bean & ginger sauce)
- NYONYA SWEET & SOUR FISH**  (Fried fish fillet cooked in Nyonya sweet and sour sauce with onions, pineapple, cucumber and tomatoes)
OR
- VEGETARIAN SWEET & SOUR SOYBEAN CUTLETS**   (cooked in Nyonya sweet & sour sauce with pineapple, cucumber and tomatoes).
- IKAN TEMPRA** (Fried fish fillet cooked in caramelised onions & chillies in a tangy tamarind sauce)
- IKAN GARAM ASSAM** (Fish fillet cooked in Garam Assam gravy with brinjals & ladyfingers)
OR
- VEGETARIAN GARAM ASSAM**  (Soybean cutlet cooked in Garam Assam gravy with brinjals & ladyfingers)

SEAFOOD

Please choose ONE of the following items:

- UDANG GORENG ASSAM**  (Prawns marinated in tamarind & stir-fried till fragrant)
- UDANG GORENG CINA**  (Prawns marinated in spices & stir-fried with ginger, garlic & onions)
- SAMBAL SOTONG** (Juicy sotong cooked in Sambal Titek with onions & tomatoes)
- SAMBAL UDANG** (Prawns stir-fried in Sambal Titek with onions & tomatoes)
OR
- VEGETARIAN SAMBAL**  (Vegetarian prawn-shaped gluten stir-fried in Sambal Titek with tomatoes & beans)
- OTAK-OTAK MAKANAN LAUT** (Spicy seafood paste of fish, prawns & squids grilled on a Turmeric leaf)
OR
- VEGETARIAN OTAK-OTAK**  (Spicy vegetarian paste grilled on a Turmeric leaf)

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SIDE DISHES

Please choose **ONE** of the following items:

- NYONYA NGOH HIANG**  (Deep-fried pork & prawn rolls served with Luak Chye & Chilli Chuka)
OR
- VEGETARIAN NGOH HIANG**   (Deep-fried vegetable rolls served with Luak Chye & Chilli Chuka)
- NYONYA TAUHU**  (Deep-fried soft beancake cooked in savoury pork & prawn sauce)
OR
- VEGETARIAN NYONYA TAUHU**   (Deep-fried soft beancake cooked in savoury mushrooms)
- NYONYA FRIED MEE SIAM** (Rice vermicelli stir-fried with spicy prawn sambal, garnished with sambal prawns, sliced egg omelette, fried bean cake, shredded cucumber, shallots & chives)
OR
- VEGETARIAN FRIED MEE SIAM**  (Rice vermicelli stir-fried with spicy mushroom sambal, garnished with fried bean puffs, bean cake, shredded bean sheets, shredded cucumber and basil leaves).
- NYONYA FRIED LAKSA** (Rice noodles stir-fried with spicy prawn sambal, garnished with sambal prawns, sliced egg omelette, fried bean puffs, shredded cucumber, shallots & laksa leaves)
OR
- VEGETARIAN FRIED LAKSA**  (Rice noodles stir-fried with spicy mushroom sambal, garnished with fried bean puffs, bean cake, shredded bean sheets, shredded cucumber and laksa leaves).

VEGETABLES

Please choose **TWO** of the following items:

- VEGETARIAN NYONYA CHAP CHYE**   (A traditional Nyonya vegetarian dish of cabbage braised with black fungus, lilybuds, white bean sticks, sweet bean cake, Chinese mushrooms & glass vermicelli).
- SAMBAL TERUNG** (Grilled brinjals topped with Sambal Udang)
OR
- VEGETARIAN SAMBAL TERUNG**  (Grilled brinjals topped with prawn shaped gluten sambal)
- SAYUR NANGKA MASAK LEMAK** (Young jackfruit braised with cabbage in a delicious spicy prawn stock with coconut milk & prawns)
- VEGETARIAN BRAISED MUSHROOMS WITH SPINACH**  (Braised mushrooms with stir-fried Chinese spinach topped with a brown mushroom sauce).

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DESSERTS

Please choose **ONE** of the following items:

SAGO GULA MELAKA (Sago pudding served with fresh coconut milk & palm sugar)

ICE CHENDOL (Slurpy chendol with red kidney beans served with shaved ice, fresh coconut milk & palm sugar)

BUBOH TERIGU (Wheat grains boiled till soft, seasoned with coconut milk & palm sugar, served warm)

ASSORTED NYONYA KUEH KUEH (An assortment of dainty Kueh Kosui, Kueh Ubi Bingka, Kueh Sarlat & Kueh Putugal)

ABOVE IS INCLUSIVE OF

1. Steamed Jasmine Rice
2. Sambal Belachan
3. Choice of fruit punch, lime juice or ice lemon tea
4. Equipment set up including tables, tablecloths, skirting and food warmers
5. Disposable wares and serviettes
6. Garbage bags

TRANSPORT & FULL BUFFET SET-UP CHARGE:

For buffet only: \$80.00

For buffet with porcelain tableware and glasses: \$120.00

CLEARANCE: By 3.00pm (for lunch) & 10.00pm (for dinner).

SURCHARGE FOR CLEARING AFTER 10.00 PM - \$100.00 (latest being 11.30 pm)

OPTIONAL SERVICES (FOR BUFFET ONLY)

1. Provision of porcelain plates, bowls and cutlery only @ \$5.00 per head.
2. Provision of full set porcelain plates, bowls, cutlery and all glassware @ \$10 per head
3. Provision of Service Staff @ \$120.00 per person (4 hours)
4. Provision of Bartender @ \$120 per person (3 hours)
5. Provision of Chef in attendance @ \$150 per person (3 hours)

All prices subject to prevailing GST @ 7%

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PAYMENT TERMS:

1. 50% deposit upon confirmation; balance to be paid upon delivery of food. Deposit can be made via bank transfer to PeraMakan Ventures Pte Ltd, bank details to be provided in our Invoice from Accounts Department.
2. The balance to be paid by cheque made payable to “PeraMakan Ventures Pte Ltd” or by cash on completion of set-up.

For Vegetarian Option:

We use good quality bean products and high protein wheat gluten for all our vegetarian food.