



## Category 2 – SQ Buffet

Rasel Catering Singapore Pte Ltd  
Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)  
Phone: [67777183](tel:67777183)  
\*may be subjected to GST

Index	Total Value of Purchase Order (“PO”)	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12.1%
B	For PO value of S\$500 to S\$2,000	9.1%
C	For PO value of above S\$2,000 to S\$4,000	10.1%
D	For PO value above S\$4,000	15.1%



## [Catering 201]

## SQ Buffet 1

\$12 per pax

MOQFD 15 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

## Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Pasta Ala Pomodoro (V)	Rice Pilaf with Herbs (V)	Steamed Olive and Mushroom Rice (V)

## Snack and Pastry

Please select 1 item

Steamed Siew Mai	Steamed Yam Buns (V)	Steamed Red Bean Buns (V)
Steamed Vegetarian Dumplings (V)	Assorted Nonya Kueh (V)	Steamed Yam Buns (V)
Vanilla Choux Puffs	Petite Chocolate Eclairs	Assorted English Tea Cake

## Appetiser

Please select 1 item

Garden Salad with Lemon Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
Chef's Waldorf Salad	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Chef's Curried Potato Salad	Cucumber Raita Salad with Yoghurt Dressing	Chef's Potato & Egg Salad

## Vegetable, Egg, Soy and Soup

Please select 1 item

Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Royal Potato Curry (V)
Sautéed Lor Han Vegetables (V)	Egg Chettinaad	Sambal Egg
Vegetable Dalcha (V)	Curry Mixed Vegetables (V)	Cauliflower, Carrot and Celery Medley (V)

## Poultry and Meat

Please select 1 item

3 Cups Supreme Soya Sauce Chicken	Indonesian Buttered Chicken	Grilled Char Siew Chicken with Sesame Seeds
Italian Chicken Cacciatoro	Grilled Honey Mustard Chicken	Curry Chicken with Potatoes



## [Catering 201]

## SQ Buffet 1

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MOQFD 15 pax

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Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Grilled Teriyaki Chicken with Sesame Seeds	Ayam Panggang Rica Rica	Baked Thai Lemongrass Chicken
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Fish and Seafood			
Please select 1 item			
Curry Fish	Sauteed Fish in Black Pepper Sauce	Sauteed Fish in Nonya Chilli	
Sauteed Spicy Vietnamese Fish	Sauteed Fish in Sweet & Sour	Cereal Oats Fish with Curry Leaves *DF	
Sauteed Spicy Mala Fish	Sauteed Fish in Black Bean Sauce	Ginger Marinated Fish in Spring Onion Sauce	

Dessert and Fruits			
Please select 1 item			
Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)	
Chilled Almond Longan Beancurd (V)	Chilled Honey Sea Coconut (V)	Hot Red Date Tea (V)	
Hot Green Bean Soup (V)	Chilled Jelly with Blue Pea and Lime (V)	Hot Bubur Pulut Hitam (V)	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 202]

## SQ Buffet 2

\$14 per pax

MOQFD 15 pax

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Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
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Fresh Fruits can be selected to substitute any 1 item

## Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Pasta Ala Pomodoro (V)	Rice Pilaf with Herbs (V)	Steamed Olive and Mushroom Rice(V)

## Snack and Pastry

Please select 1 item

Steamed Siew Mai	Steamed Yam Buns (V)	Steamed Red Bean Buns (V)
Steamed Vegetarian Dumplings (V)	Assorted Nonya Kueh (V)	Steamed Yam Buns (V)
Vanilla Choux Puffs	Petite Chocolate Eclairs	Assorted English Tea Cake

## Appetiser

Please select 2 items

Garden Salad with Lemon Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
Chef's Waldorf Salad	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Chef's Curried Potato Salad	Cucumber Raita Salad with Yoghurt Dressing	Chef's Potato & Egg Salad

## Vegetable, Egg, Soy and Soup

Please select 1 item

Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Royal Potato Curry (V)
Sautéed Lor Han Vegetables (V)	Egg Chettinaad	Sambal Egg
Vegetable Dalcha (V)	Curry Mixed Vegetables (V)	Cauliflower, Carrot and Celery Medley (V)

## Poultry and Meat

Please select 1 item

3 Cups Supreme Soya Sauce Chicken	Indonesian Buttered Chicken	Grilled Char Siew Chicken with Sesame Seeds
Italian Chicken Cacciatore	Grilled Honey Mustard Chicken	Curry Chicken with Potatoes



## [Catering 202]

### SQ Buffet 2

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Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
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Fresh Fruits can be selected to substitute any 1 item

Grilled Teriyaki Chicken with Sesame Seeds	Ayam Panggang Rica Rica	Baked Thai Lemongrass Chicken
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Fish and Seafood			
Please select 1 item			
Curry Fish	Sauteed Fish in Black Pepper Sauce	Sauteed Fish in Nonya Chilli	
Sauteed Spicy Vietnamese Fish	Sauteed Fish in Sweet & Sour	Cereal Oats Fish with Curry Leaves *DF	
Sauteed Spicy Mala Fish	Sauteed Fish in Black Bean Sauce	Ginger Marinated Fish in Spring Onion Sauce	

Dessert and Fruits			
Please select 1 item			
Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)	
Chilled Almond Longan Beancurd (V)	Chilled Honey Sea Coconut (V)	Hot Red Date Tea (V)	
Hot Green Bean Soup (V)	Chilled Jelly with Blue Pea and Lime (V)	Hot Bubur Pulut Hitam (V)	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
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[Catering 203]  
SQ Buffet 3  
\$16 per pax  
MOQFD 15 pax

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Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
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Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Pasta Ala Pomodoro (V)	Rice Pilaf with Herbs (V)	Steamed Garlic and Herbs Rice

Snack and Pastry

Please select 1 item

Steamed Siew Mai	Steamed Shrimp Har Kow	Steamed Vegetarian Soon Kueh with Sweet Sauce (V)
Vanilla Choux Puffs	Petite Chocolate Eclairs	Fudgey Walnut Brownies
Steamed Oriental Dumplings	Steamed Red Bean Buns (V)	Southern Carrot Cake with Walnuts

Appetiser

Please select 2 items

Garden Salad with Lemon Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
Chef's Waldorf Salad	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Chef's Curried Potato Salad	Cucumber Raita Salad with Yoghurt Dressing	Chef's Potato & Egg Salad

Vegetable, Egg, Soy and Soup

Please select 1 item

Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Royal Potato Curry (V)
Sautéed Lor Han Vegetables (V)	Egg Chettinaad	Sambal Egg
Western Veggies Medley in Herbs Reduction (V)	Curry Mixed Vegetables (V)	Cauliflower, Carrot and Celery Medley (V)

Poultry and Meat

Please select 1 item

Aromatic Rendang Chicken	Indonesian Buttered Chicken	Grilled Char Siew Chicken with Sesame Seeds
Italian Chicken Cacciatoro	Grilled Honey Mustard Chicken	Curry Chicken with Potatoes



## Catering 203

### SQ Buffet 3

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Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
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Grilled Teriyaki Chicken with Sesame Seeds	Ayam Panggang Rica Rica	Grilled Chicken in Smokey BBQ Sauce
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Fish and Seafood			
Please select 1 item			
Curry Fish	Sauteed Fish in Black Pepper Sauce	Sauteed Fish in Nonya Chilli	
Sauteed Spicy Vietnamese Fish	Oven Baked Fisherman's Seafood Pie	Peranakan Fish Tempra with Green Chilli	
Sauteed Sambal Prawns	Oats Prawn Fritters with Salad Cream *DF	Prawn Fritters with Nonya Chilli Dip *DF	

Dessert and Fruits			
Please select 2 items			
Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)	
Chilled Almond Longan Beancurd (V)	Chilled Honey Sea Coconut (V)	Hot Red Date Tea (V)	
Hot Green Bean Soup (V)	Chilled Jelly with Blue Pea and Lime (V)	Hot Bubur Pulut Hitam (V)	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo	

Details of Event (for Customer to fill in)			
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Estimated travelling time:		Remarks:	



## [Catering 204]

## SQ Buffet 4

\$18 per pax

MOQFD 15 pax

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Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
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Fresh Fruits can be selected to substitute any 1 item

## Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Pasta Ala Pomodoro (V)	Wok-fried Hokkien Mee with Lime and Sambal Chilli	Pasta Aglio Olio with Mushrooms

## Snack and Pastry

Please select 2 items

Steamed Siew Mai	Steamed Shrimp Har Kow	Steamed Vegetarian Soon Kueh with Sweet Sauce (V)
Vanilla Choux Puffs	Petite Chocolate Eclairs	Fudgey Walnut Brownies
Steamed Oriental Dumplings	Steamed Red Bean Buns (V)	Southern Carrot Cake with Walnuts

## Appetiser

Please select 2 items

Garden Salad with Lemon Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
Chef's Waldorf Salad	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Chef's Curried Potato Salad	Cucumber Raita Salad with Yoghurt Dressing	Chef's Potato & Egg Salad

## Vegetable, Egg, Soy and Soup

Please select 1 item

Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Royal Potato Curry (V)
Sautéed Lor Han Vegetables (V)	Egg Chettinaad	Sambal Egg
Western Veggies Medley in Herbs Reduction (V)	Curry Mixed Vegetables (V)	Cauliflower, Carrot and Celery Medley (V)

## Poultry and Meat

Please select 1 item

Aromatic Rendang Chicken	Indonesian Buttered Chicken	Grilled Char Siew Chicken with Sesame Seeds
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[Catering 204]

SQ Buffet 4

\$18 per pax

MOQFD 15 pax

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Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
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 Fresh Fruits can be selected to substitute any 1 item

Italian Chicken Cacciatore	Grilled Honey Mustard Chicken	Curry Chicken with Potatoes
Grilled Teriyaki Chicken with Sesame Seeds	Ayam Panggang Rica Rica	Grilled Chicken in Smokey BBQ Sauce

Fish and Seafood		
Please select 1 item		
Curry Fish	Sautéed Fish in Black Pepper Sauce	Sautéed Fish in Nonya Chilli
Sautéed Spicy Vietnamese Fish	Oven Baked Fisherman's Seafood Pie	Peranakan Fish Tempra with Green Chilli
Sautéed Sambal Prawns	Oats Prawn Fritters with Salad Cream *DF	Prawn Fritters with Nonya Chilli Dip *DF

Dessert and Fruits		
Please select 2 items		
Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)
Chilled Almond Longan Beancurd (V)	Chilled Honey Sea Coconut (V)	Hot Red Date Tea (V)
Hot Green Bean Soup (V)	Chilled Jelly with Blue Pea and Lime	Hot Bubur Pulut Hitam (V)

Beverages (Complimentary Water will be provided)		
Please select 1 item		
Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
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For Catering with Offshore Delivery			
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Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 204]

SQ Buffet 4

\$18 per pax

MOQFD 15 pax

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Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
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Fresh Fruits can be selected to substitute any 1 item



## Category 3 – Packed Meal

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Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12.1%
B	For PO value of S\$500 to S\$2,000	9.1%
C	For PO value of above S\$2,000 to S\$4,000	10.1%
D	For PO value above S\$4,000	15.1%



[Catering 301]  
Packed Meal 1  
\$5 per pax  
MOQFD 15 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
Phone: 67777183  
\*may be subjected to GST

Choose a maximum of 0 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Pasta Ala Pomodoro (V)	Rice Pilaf with Herbs (V)	Steamed Olive and Mushroom Rice (V)

Vegetable, Egg, Soy and Soup

Please select 1 item

Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Royal Potato Curry (V)
Sautéed Lor Han Vegetables (V)	Egg Chettinaad	Sambal Egg
Vegetable Dalcha (V)	Curry Mixed Vegetables (V)	Cauliflower, Carrot and Celery Medley (V)

Poultry and Meat

Please select 1 item

3 Cups Supreme Soya Sauce Chicken	Indonesian Buttered Chicken	Grilled Char Siew Chicken with Sesame Seeds
Italian Chicken Cacciatore	Grilled Honey Mustard Chicken	Curry Chicken with Potatoes
Grilled Teriyaki Chicken with Sesame Seeds	Ayam Panggang Rica Rica	Baked Thai Lemongrass Chicken

Beverages (Complimentary Water will be provided)

Please select 1 item

Tetra Pak Water	Tetra Packet Drink		

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			

For Catering with Offshore Delivery



[Catering 301]  
Packed Meal 1  
\$5 per pax  
MOQFD 15 pax

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Choose a maximum of 0 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 302]  
Packed Meal 2  
\$7 per pax  
MOQFD 15 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
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Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Pasta Ala Pomodoro (V)	Rice Pilaf with Herbs (V)	Steamed Olive and Mushroom Rice (V)

Vegetable, Egg, Soy and Soup

Please select 1 item

Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Royal Potato Curry (V)
Sautéed Lor Han Vegetables (V)	Egg Chettinaad	Sambal Egg
Vegetable Dalcha (V)	Royal Potato Curry (V)	Sambal Tofu

Poultry and Meat

Please select 1 item

3 Cups Supreme Soya Sauce Chicken	Indonesian Buttered Chicken	Grilled Char Siew Chicken with Sesame Seeds
Italian Chicken Cacciatore	Grilled Honey Mustard Chicken	Curry Chicken with Potatoes
Grilled Teriyaki Chicken with Sesame Seeds	Ayam Panggang Rica Rica	Baked Thai Lemongrass Chicken

Fish and Seafood

Please select 1 item

Curry Fish	Sautéed Fish in Black Pepper Sauce	Sautéed Fish in Nonya Chilli
Sautéed Spicy Vietnamese Fish	Sautéed Fish in Peranakan Tempra	Cereal Oats Fish with Curry Leaves *DF
Sautéed Spicy Mala Fish	Sautéed Fish in Black Bean Sauce	Ginger Marinated Fish in Spring Onion Sauce

Beverages (Complimentary Water will be provided)

Please select 1 item

Tetra Pak Water	Tetra Packet Drink		

Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
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[Catering 302]  
Packed Meal 2  
\$7 per pax  
MOQFD 15 pax

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Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
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Fresh Fruits can be selected to substitute any 1 item

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<b>For Catering with Offshore Delivery</b>			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 303]  
Packed Meal 3  
\$10 per pax  
MOQFD 15 pax

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Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)		Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng		Kampung Mee Siam Goreng
Pasta Ala Pomodoro (V)	Rice Pilaf with Herbs (V)		Steamed Olive and Mushroom Rice (V)

Snack and Pastry			
Please select 1 item			
Steamed Siew Mai	Steamed Shrimp Har Kow		Steamed Yam Buns (V)
Steamed Vegetarian Dumplings (V)	Satay Chicken Feuilette		Steamed Char Siew Chicken Buns
Steamed Oriental Dumplings	Steamed Red Bean Buns (V)		Thai Fish Cake

Appetiser			
Please select 1 item			
Garden Salad with Lemon Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing		Peranakan Archar (V)
Chef's Waldorf Salad	Japanese Wafu Potato Salad		Cardini Caesar Salad with Parmesan Cheese
Chef's Curried Potato Salad	Cucumber Raita Salad with Yoghurt Dressing		Chef's Potato & Egg Salad

Vegetable, Egg, Soy and Soup			
Please select 1 item			
Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)		Braised Tofu in Superior Sauce (V)
Sautéed Lor Han Vegetables (V)	Egg Chettinaad		Sambal Egg
Vegetable Dalcha (V)	Royal Potato Curry (V)		Sambal Tofu

Poultry and Meat			
Please select 1 item			
3 Cups Supreme Soya Sauce Chicken	Indonesian Buttered Chicken		Grilled Char Siew Chicken with Sesame Seeds
Italian Chicken Cacciatoro	Grilled Honey Mustard Chicken		Curry Chicken with Potatoes



[Catering 303]  
Packed Meal 3  
\$10 per pax  
MOQFD 15 pax

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Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Grilled Teriyaki Chicken with Sesame Seeds	Ayam Panggang Rica Rica	Baked Thai Lemongrass Chicken
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Fish and Seafood			
Please select 1 item			
Curry Fish	Sauteed Fish in Black Pepper Sauce	Sauteed Fish in Nonya Chilli	
Sauteed Spicy Vietnamese Fish	Sauteed Fish in Peranakan Tempra	Cereal Oats Fish with Curry Leaves *DF	
Sauteed Spicy Mala Fish	Sauteed Fish in Black Bean Sauce	Ginger Marinated Fish in Spring Onion Sauce	

Dessert and Fruits			
Please select 1 item			
Cup Mango Jelly (V)	Cup Fruits (V)	Whole Fruit (V)	
Cup Almond Longan Beancurd (V)	Cup Fruit Cocktail Jelly (V)	Cup Lime Jelly with Longan (V)	
Cup Honey Sea Coconut Jelly (V)	Green Bean Soupn(V)	Bubur Pulut Hitam (V)	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Tetra Pak Water	Tetra Packet Drink		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
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For Catering with Offshore Delivery			
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Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 304]  
Packed Meal 4  
\$12 per pax  
MOQFD 13 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
Phone: 67777183  
\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Pasta Ala Pomodoro (V)	Rice Pilaf with Herbs (V)	Steamed Olive and Mushroom Rice (V)

Snack and Pastry

Please select 1 item

Steamed Siew Mai	Steamed Shrimp Har Kow	Steamed Yam Buns (V)
Steamed Vegetarian Dumplings (V)	Satay Chicken Feuilette	Steamed Char Siew Chicken Buns
Steamed Oriental Dumplings	Steamed Red Bean Buns (V)	Thai Fish Cake

Appetiser

Please select 1 item

Garden Salad with Lemon Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
Chef's Waldorf Salad	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Chef's Curried Potato Salad	Cucumber Raita Salad with Yoghurt Dressing	Chef's Potato & Egg Salad

Vegetable, Egg, Soy and Soup

Please select 1 item

Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Royal Potato Curry (V)
Sautéed Lor Han Vegetables (V)	Egg Chettinaad	Sambal Egg
Western Veggies Medley in Herbs Reduction (V)	Curry Mixed Vegetables (V)	Cauliflower, Carrot and Celery Medley (V)

Poultry and Meat

Please select 1 item

Aromatic Rendang Chicken	Indonesian Buttered Chicken	Grilled Char Siew Chicken with Sesame Seeds
Italian Chicken Cacciatoro	Grilled Honey Mustard Chicken	Curry Chicken with Potatoes



[Catering 304]  
Packed Meal 4  
\$12 per pax  
MOQFD 13 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
Phone: 67777183  
\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Grilled Teriyaki Chicken with Sesame Seeds	Ayam Panggang Rica Rica	Grilled Chicken in Smokey BBQ Sauce
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Fish and Seafood			
Please select 1 item			
Curry Fish	Sauteed Fish in Black Pepper Sauce	Sauteed Fish in Nonya Chilli	
Sauteed Spicy Vietnamese Fish	Sauteed Fish in Peranakan Tempra	Cereal Oats Fish with Curry Leaves *DF	
Sauteed Spicy Mala Fish	Sauteed Fish in Black Bean Sauce	Ginger Marinated Fish in Spring Onion Sauce	

Dessert and Fruits			
Please select 1 item			
Cup Mango Jelly (V)	Cup Fruits (V)	Whole Fruit (V)	
Cup Almond Longan Beancurd (V)	Cup Fruit Cocktail Jelly (V)	Cup Lime Jelly with Longan (V)	
Cup Honey Sea Coconut Jelly (V)	Green Bean Soupn(V)	Bubur Pulut Hitam (V)	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Tetra Pak Water	Tetra Packet Drink		

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 305]  
Packed Meal 5  
\$25 per pax  
MOQFD 10 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
Phone: 67777183  
\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Olive Rice with Mushroom and Paprika (V)	Thai Pineapple Fried Rice with Chicken Floss	German Cheese Sausage Rice with Raisins
Fried Rice with Silverfish *DF	Spicy Pasta Ala Arrabiata (V)	Pasta Ala Primavera (V)
Seafood Laksa Goreng	Wok-fried Hokkien Mee with Lime and Sambal Chilli	HK Fried Egg Noodles with Shredded Chicken

Snack and Pastry

Please select 2 items

Steamed Siew Mai	Chipolata Sausage with BBQ Glaze	German Cheese Sausages
Steamed Vegetarian Dumplings (V)	Beancurd Prawn Roll *DF	Satay Chicken Feuilette
Steamed Yam Kueh	Steamed Shrimp Har Kow	Chicken Meatball in Brown Sauce

Appetiser

Please select 1 item

Chef's Mesclun Salad with Citrus Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Beetroot & Quinoa Salad with Citrus Vinaigrette (V)
Cucumber Raita Salad with Yoghurt Dressing	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Mango and Pineapple Pachri (V)	Cucumber Raita Salad with Yoghurt Dressing	Chef's Potato & Egg Salad

Vegetable, Egg, Soy and Soup

Please select 1 item

Roasted Root Vegetables ala Provencal (V)	Braised Beancurd with Mushrooms (V)	Aloo Goobi (V)
Sauteed Broccoli with Trio Mushrooms (V)	Plant Based Meat Kongpow with Cauliflower (V)	Vegetable Ratatouille (V)
Western Veggies Medley in Herbs Reduction (V)	Sauteed Four Seasons Greens with Sambal Chilli	Roasted Vegetables in Pesto Cream



**Catering 305**  
**Packed Meal 5**  
\$25 per pax  
MOQFD 10 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
Phone: 67777183  
\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat			
Please select 1 item			
Aromatic Rendang Chicken		Coffee Infused Chicken with Curry Leaves	Grilled Honey Mustard Chicken
Italian Chicken Cacciatore		Wok-fried Black Pepper Chicken	Baked Tandoori Chicken
Grilled Chicken in Smokey BBQ Sauce		Ayam Masak Merah	Baked Italian Chicken Parmigiana

Fish and Seafood			
Please select 2 items			
Baked Fish Fillet in Lemon Capers Cream		Sauteed Fish in Black Pepper Sauce	Sauteed Fish in Nonya Chilli
Sauteed Spicy Vietnamese Fish		Sauteed Fish in Peranakan Tempra	Cereal Oats Fish with Curry Leaves *DF
Sauteed Garlic Prawns		Sauteed Spicy Sambal Prawns	Sauteed Black Pepper Prawns

Dessert and Fruits			
Please select 1 item			
Cup Mango Jelly (V)		Cup Fruits (V)	Whole Fruit
Cup Almond Longan Beancurd (V)		Cup Fruit Cocktail Jelly (V)	Hot Bubur Chacha
Hot Bubur Pulut Hitam		Cup Mango Pudding	Honey Sea Coconut with Longan (V)

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Tetra Pak Water		Tetra Packet Drink	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	



[Catering 305]  
Packed Meal 5  
\$25 per pax  
MOQFD 10 pax

Rasel Catering Singapore Pte Ltd  
Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)  
Phone: 67777183  
\*may be subjected to GST

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Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Estimated travelling time:		Remarks:	
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[Catering 306]  
Packed Meal 6  
\$30 per pax  
MOQFD 9 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
Phone: 67777183  
\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Olive Rice with Mushroom and Paprika (V)	Thai Pineapple Fried Rice with Chicken Floss	German Cheese Sausage Rice with Raisins
Fried Rice with Silverfish *DF	Spicy Pasta Ala Arrabiata (V)	Pasta Ala Primavera (V)
Seafood Laksa Goreng	Wok-fried Hokkien Mee with Lime and Sambal Chilli	HK Fried Egg Noodles with Shredded Chicken

Snack and Pastry

Please select 2 items

Steamed Siew Mai	Chipolata Sausage with BBQ Glaze	German Cheese Sausages
Steamed Vegetarian Dumplings (V)	Beancurd Prawn Roll *DF	Satay Chicken Feuilette
Steamed Yam Kueh	Steamed Shrimp Har Kow	Chicken Meatball in Brown Sauce

Appetiser

Please select 2 items

Chef's Mesclun Salad with Citrus Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Beetroot & Quinoa Salad with Citrus Vinaigrette (V)
Cucumber Raita Salad with Yoghurt Dressing	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Mango and Pineapple Pachri (V)	Cucumber Raita Salad with Yoghurt Dressing	Chef's Potato & Egg Salad with Chicken Ham

Vegetable, Egg, Soy and Soup

Please select 1 item

Roasted Root Vegetables ala Provencal (V)	Braised Beancurd with Mushrooms (V)	Aloo Gobi
Sauteed Broccoli with Trio Mushrooms (V)	Plant Based Meat Kongpow with Cauliflower (V)	Vegetable Ratatouille (V)
Western Veggies Medley in Herbs Reduction (V)	Sauteed Four Seasons Greens with Sambal Chilli	Roasted Vegetables in Pesto Cream



**Catering 306]**  
**Packed Meal 6**  
\$30 per pax  
MOQFD 9 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
Phone: 67777183  
\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Poultry and Meat			
Please select 1 item			
Aromatic Rendang Chicken		Coffee Infused Chicken with Curry Leaves	Grilled Honey Mustard Chicken
Italian Chicken Cacciatore		Wok-fried Black Pepper Chicken	Baked Tandoori Chicken
Grilled Chicken in Smokey BBQ Sauce		Ayam Masak Merah	Baked Italian Chicken Parmigiana

Fish and Seafood			
Please select 2 items			
Baked Fish Fillet in Lemon Capers Cream		Sauteed Fish in Black Pepper Sauce	Sauteed Fish in Nonya Chilli
Sauteed Spicy Vietnamese Fish		Scallop Ala Singapura with Chilli Crab Sauce	Cereal Oats Fish with Curry Leaves *DF
Sauteed Garlic Prawns		Sauteed Spicy Sambal Prawns	Sauteed Black Pepper Prawns

Dessert and Fruits			
Please select 1 item			
Cup Mango Jelly (V)		Cup Fruits (V)	Whole Fruit
Cup Almond Longan Beancurd (V)		Cup Fruit Cocktail Jelly (V)	Hot Bubur Chacha
Hot Bubur Pulut Hitam		Cup Mango Pudding	Chilled Cheng Teng with 5 Treasures (V)

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Tetra Pak Water		Tetra Packet Drink	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	



[Catering 306]  
Packed Meal 6  
\$30 per pax  
MOQFD 9 pax

Rasel Catering Singapore Pte Ltd  
Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)  
Phone: 67777183  
\*may be subjected to GST

---

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Estimated travelling time:		Remarks:	
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## Category 4 – Tea Reception

Rasel Catering Singapore

Pte Ltd

Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)

Phone: 67777183

\*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12.1%
B	For PO value of S\$500 to S\$2,000	9.1%
C	For PO value of above S\$2,000 to S\$4,000	10.1%
D	For PO value above S\$4,000	15.1%



**[Catering 402]**  
**Tea Reception 2**  
\$5 per pax  
MOQ 15 pax, Delivery \$45  
MOQFD 30 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
Phone: 67777183  
\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

**Rice and Noodle (All options are made with wholegrain)**

Please select 1 item

Fried Noodles with Mushroom (V)	Vegetarian Fried Bee Hoon (V)	Kampung Mee Siam Goreng
Singapura Fried Bee Hoon	Spicy Mamak Mee Goreng	Fried Noodles with Mushrooms
Pasta Aglio Olio with Mushrooms	Wok-fried Hokkien Mee	Malay Style Fried Kueh Teow

**Snack and Pastry**

Please select 3 items

Mushroom Finger Sandwich (V)	Steamed Kaya Buns	Assorted Tuna & Egg Mayo Finger Sandwich
Mushroom Puff	Satay Chicken Puffs	Steamed Shrimp Har Kow
Steamed Oriental Dumplings	Steamed Red Bean Buns (V)	Steamed Lotus Buns (V)
Vanilla Choux Puffs	Petite Chocolate Eclairs	Assorted English Tea Cake
Nonya Kueh (V)	Mango Jelly (V)	Steamed Yam Buns (V)

**Beverages (Complimentary Water will be provided)**

Please select 1 item

Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo
Coffee & Tea		

**Details of Event (for Customer to fill in)**

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			

**For Catering with Offshore Delivery**

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



**[Catering 403]**  
**Tea Reception 3**  
\$7 per pax  
MOQ 15 pax, Delivery \$45  
MOQFD 30 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
Phone: 67777183  
\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

**Rice and Noodle (All options are made with wholegrain)**

Please select 1 item

Fried Noodles with Mushroom (V)	Vegetarian Fried Bee Hoon (V)	Kampung Mee Siam Goreng
Singapura Fried Bee Hoon	Spicy Mamak Mee Goreng	Fried Noodles with Mushrooms
Pasta Aglio Olio with Mushrooms	Wok-fried Hokkien Mee	Malay Style Fried Kueh Teow

**Snack and Pastry**

Please select 3 items

Mushroom Finger Sandwich (V)	Steamed Kaya Buns	Assorted Tuna & Egg Mayo Finger Sandwich
Mushroom Puff	Satay Chicken Puffs	Steamed Shrimp Har Kow
Steamed Oriental Dumplings	Steamed Red Bean Buns (V)	Steamed Lotus Buns (V)
Vanilla Choux Puffs	Petite Chocolate Eclairs	Assorted English Tea Cake
Nonya Kueh (V)	Mango Jelly (V)	Steamed Yam Buns (V)

**Poultry and Meat**

Please select 1 item

Grilled Kunyit Chicken Wing	Grilled Char Siew Chicken Wing	Grilled Teriyaki Chicken Wing
Fried Chicken Wing in Asian Herbs *DF	Grilled Chipolata Sausage	German Cheese Sausage
Chicken Meatballs in BBQ Sauce	Chicken Meatballs in Pomodoro	Ayam Panggang Rica Rica

**Beverages (Complimentary Water will be provided)**

Please select 1 item

Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo
Coffee & Tea	Item 5	Item 6
	Item 8	Item 9

**Details of Event (for Customer to fill in)**

Person in Charge:	No of Pax:	
Contact Number:	Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:
(if No) Number of floors:	End Time (for cleaning up):	
Billing Address:		
Event Venue:		



[Catering 403]  
Tea Reception 3  
\$7 per pax  
MOQ 15 pax, Delivery \$45  
MOQFD 30 pax

Rasel Catering Singapore Pte Ltd  
Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)  
Phone: [67777183](tel:67777183)  
\*may be subjected to GST

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Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



**[Catering 404]**  
**Tea Reception 4**  
\$9 per pax  
MOQ 14 pax, Delivery \$45  
MOQFD 30 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
Phone: 67777183  
\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

**Rice and Noodle (All options are made with wholegrain)**

Please select 1 item

Fried Noodles with Mushroom (V)	Vegetarian Fried Bee Hoon (V)	Kampung Mee Siam Goreng
Singapura Fried Bee Hoon	Spicy Mamak Mee Goreng	Wok-fried Hokkien Mee
Pasta Ala Pomodoro (V)	Pasta Aglio Olio with Mushrooms	Wok-fried HK Egg Noodles

**Snack and Pastry**

Please select 4 items

Mushroom Finger Sandwich (V)	Mushroom Puff	Assorted Tuna & Egg Mayo Finger Sandwich
Steamed Kaya Buns	Steamed Shrimp Har Kow	Steamed Char Siew Chicken Buns
Steamed Oriental Dumplings	Steamed Red Bean Buns (V)	Steamed Lotus Buns (V)
Oven Baked Chicken Feuilette	Kaya Tea Cake	Steamed Siew Mai
Vanilla Choux Puffs	Petite Chocolate Eclairs	Assorted English Tea Cake
Nonya Kueh (V)	Agar Agar Godel (V)	Mango Jelly (V)
Baked Raisin Danish	Walnut Brownies	Mini Muffins
Baked Custard Danish	Baked Chocolate Danish	Banana Tea Cake

**Poultry and Meat**

Please select 1 item

Grilled Kunyit Chicken Wing	Grilled Char Siew Chicken Wing	Grilled Teriyaki Chicken Wing
Fried Chicken Wing in Asian Herbs *DF	Grilled Chipolata Sausage	German Cheese Sausage
Chicken Meatballs in BBQ Sauce	Chicken Meatballs in Pomodoro	Ayam Panggang Rica Rica

**Beverages (Complimentary Water will be provided)**

Please select 1 item

Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo
Coffee & Tea		

**Details of Event (for Customer to fill in)**

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	



[Catering 404]  
Tea Reception 4  
\$9 per pax  
MOQ 14 pax, Delivery \$45  
MOQFD 30 pax

Rasel Catering Singapore Pte Ltd  
Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)  
Phone: 67777183  
\*may be subjected to GST

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Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## Category 5 – Buffet 1

Rasel Catering Singapore Pte Ltd  
Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)  
Phone: [67777183](tel:67777183)  
\*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12.1%
B	For PO value of S\$500 to S\$2,000	9.1%
C	For PO value of above S\$2,000 to S\$4,000	10.1%
D	For PO value above S\$4,000	15.1%



## [Catering 502]

### Buffet 1 – 2

\$7 per pax

MOQ 15 pax, Delivery \$45

MOQFD 30 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

#### Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Rice Pilaf with Herbs (V)	Steamed Garlic and Herbs Rice	Steamed Olive and Mushroom Rice (V)

#### Snack and Pastry

Please select 2 items

Steamed Siew Mai	Steamed Shrimp Har Kow	Kaya Tea Cake
Steamed Vegetarian Dumplings (V)	Chicken Nuggets *DF	Mini Muffins
Steamed Oriental Dumplings	Steamed Red Bean Buns (V)	Steamed Yam Buns (V)
Vanilla Choux Puffs	Petite Chocolate Eclairs	Banana Tea Cake

#### Vegetable, Egg, Soy and Soup

Please select 1 item

Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Curry Mixed Vegetables (V)
Steamed Tofu with Superior Soya Sauce (V)	Egg Chettinaad	Sambal Egg
Spicy Mala Tofu (V)	Mapo Tofu with Minced Chicken	Seasonal Vegetables in Veg Oyster Sauce (V)

#### Poultry and Meat

Please select 1 item

3 Cups Supreme Soya Sauce Chicken	Indonesian Buttered Chicken	Grilled Char Siew Chicken with Sesame Seeds
Italian Chicken Cacciatoro	Grilled Honey Mustard Chicken	Curry Chicken with Potatoes
Grilled Teriyaki Chicken with Sesame Seeds	Ayam Panggang Rica Rica	Baked Thai Lemongrass Chicken

#### Beverages (Complimentary Water will be provided)

Please select 1 item

Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo



## [Catering 502]

### Buffet 1 – 2

\$7 per pax

MOQ 15 pax, Delivery \$45

MOQFD 30 pax

Rasel Catering Singapore Pte Ltd

Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)

Phone: [67777183](tel:67777183)

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 503]

### Buffet 1 – 3

\$10 per pax

MOQ 15 pax, Delivery \$45

MOQFD 30 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

#### Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Rice Pilaf with Herbs (V)	Steamed Garlic and Herbs Rice	Steamed Olive and Mushroom Rice(V)

#### Snack and Pastry

Please select 2 items

Steamed Siew Mai	Steamed Shrimp Har Kow	Kaya Tea Cake
Steamed Vegetarian Dumplings (V)	Chicken Nuggets *DF	Mini Muffins
Steamed Oriental Dumplings	Steamed Red Bean Buns (V)	Steamed Yam Buns (V)
Vanilla Choux Puffs	Petite Chocolate Eclairs	Banana Tea Cake

#### Vegetable, Egg, Soy and Soup

Please select 1 item

Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Curry Mixed Vegetables (V)
Steamed Tofu with Superior Soya Sauce (V)	Egg Chettinaad	Sambal Egg
Spicy Mala Tofu	Mapo Tofu with Minced Chicken	Seasonal Vegetables in Oyster Sauce

#### Poultry and Meat

Please select 1 item

3 Cups Supreme Soya Sauce Chicken	Indonesian Buttered Chicken	Grilled Char Siew Chicken with Sesame Seeds
Italian Chicken Cacciatoro	Grilled Honey Mustard Chicken	Curry Chicken with Potatoes
Grilled Teriyaki Chicken with Sesame Seeds	Ayam Panggang Rica Rica	Baked Thai Lemongrass Chicken

#### Fish and Seafood

Please select 1 item

Curry Fish	Sautéed Fish in Black Pepper Sauce	Sautéed Fish in Nonya Chilli
Sautéed Spicy Vietnamese Fish	Sautéed Fish in Sweet & Sour	Cereal Oats Fish with Curry Leaves *DF



## [Catering 503]

### Buffet 1 – 3

\$10 per pax

MOQ 15 pax, Delivery \$45

MOQFD 30 pax

Rasel Catering Singapore Pte Ltd

Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

	Sautéed Spicy Mala Fish	Sautéed Fish in Black Bean Sauce	Ginger Marinated Fish in Spring Onion Sauce
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#### Beverages (Complimentary Water will be provided)

Please select 1 item

Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo
		Item 6
		Item 9

#### Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			

#### For Catering with Offshore Delivery

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 504]

### Buffet 1 – 4

\$15 per pax

MOQ 13 pax, Delivery \$45

MOQFD 29 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

#### Rice and Noodle (All options are made with wholegrain)

Please select 1 item

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Pasta Ala Pomodoro (V)	Rice Pilaf with Herbs (V)	Steamed Olive and Mushroom Rice (V)

#### Snack and Pastry

Please select 1 item

Steamed Siew Mai	Steamed Shrimp Har Kow	Steamed Char Siew Chicken Buns
Steamed Vegetarian Dumplings (V)	Steamed Vegetarian Soon Kueh with Sweet Sauce (V)	Agar Agar Godel (V)
Steamed Oriental Dumplings	Steamed Red Bean Buns (V)	Baked Tuna Feuilette
Vanilla Choux Puffs	Petite Chocolate Eclairs	Fudgey Walnut Brownies
Nonya Kueh (V)	Assorted English Tea Cake	Assorted Tartlet

#### Appetiser

Please select 1 item

Garden Salad with Lemon Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
Chef's Waldorf Salad	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Chef's Curried Potato Salad	Cucumber Raita Salad with Yoghurt Dressing	Chef's Potato & Egg Salad

#### Vegetable, Egg, Soy and Soup

Please select 1 item

Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Tahu Goreng with Peanut Sauce (V) *DF
Sautéed Lor Han Vegetables (V)	Egg Chettinaad	Sambal Egg
Western Veggies Medley in Herbs Reduction (V)	Curry Mixed Vegetables (V)	Cauliflower, Carrot and Celery Medley (V)



## [Catering 504]

### Buffet 1 – 4

\$15 per pax

MOQ 13 pax, Delivery \$45

MOQFD 29 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

#### Poultry and Meat

Please select 1 item

Aromatic Rendang Chicken	Indonesian Buttered Chicken	Grilled Char Siew Chicken with Sesame Seeds
Italian Chicken Cacciatore	Grilled Honey Mustard Chicken	Curry Chicken with Potatoes
Grilled Teriyaki Chicken with Sesame Seeds	Ayam Panggang Rica Rica	Grilled Chicken in Smokey BBQ Sauce

#### Fish and Seafood

Please select 1 item

Curry Fish	Sauteed Fish in Black Pepper Sauce	Sauteed Fish in Nonya Chilli
Sauteed Spicy Vietnamese Fish	Oven Baked Fisherman's Seafood Pie	Sauteed Fish in Black Bean Sauce
Sauteed Garlic Prawns	Sauteed Sambal Prawns	Prawn Fritters with Nonya Chilli Dip *DF

#### Dessert and Fruits

Please select 1 item

Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)
Chilled Almond Longan Beancurd (V)	Chilled Honey Sea Coconut	Hot Red Date Tea (V)
Hot Green Bean Soup (V)	Chilled Jelly with Blue Pea and Lime	Hot Bubur Pulut Hitam (V)

#### Beverages (Complimentary Water will be provided)

Please select 1 item

Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo

#### Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			

For Catering with Offshore Delivery



## [Catering 504]

### Buffet 1 – 4

\$15 per pax

MOQ 13 pax, Delivery \$45

MOQFD 29 pax

Rasel Catering Singapore Pte Ltd

Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)

Phone: [67777183](tel:67777183)

\*may be subjected to GST

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Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 505]

### Buffet 1 – 5

\$20 per pax

MOQ 11 pax, Delivery \$45

MOQFD 24 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

#### Rice and Noodle (All options are made with wholegrain)

Please select 2 items

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Pasta Ala Pomodoro (V)	Wok-fried Hokkien Mee with Lime and Sambal Chilli	Pasta Aglio Olio with Mushrooms

#### Snack and Pastry

Please select 1 item

Steamed Siew Mai	Baba Ngoh Hiang *DF	Steamed Shrimp Har Kow
Steamed Vegetarian Dumplings (V)	Steamed Vegetarian Soon Kueh with Sweet Sauce (V)	Agar Agar Godel (V)
Steamed Har Kow	Steamed Soon Kueh (V)	Baked Tuna Feuilette
Vanilla Choux Puffs	Petite Chocolate Eclairs	Fudgey Walnut Brownies
Nonya Kueh (V)	Ondeh Ondeh Cake	Assorted Tartlet

#### Appetiser

Please select 1 item

Garden Salad with Lemon Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
Chef's Waldorf Salad	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Chef's Curried Potato Salad	Cucumber Raita Salad with Yoghurt Dressing	Chef's Potato & Egg Salad

#### Vegetable, Egg, Soy and Soup

Please select 1 item

Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Aloo Goobi (V)
Sautéed Lor Han Vegetables (V)	Egg Chettinaad	Sambal Egg
Western Veggies Medley in Herbs Reduction (V)	Curry Mixed Vegetables (V)	Cauliflower, Carrot and Celery Medley (V)



## [Catering 505]

### Buffet 1 – 5

\$20 per pax

MOQ 11 pax, Delivery \$45

MOQFD 24 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

### Poultry and Meat

Please select 1 item

Aromatic Rendang Chicken	Indonesian Buttered Chicken	Grilled Char Siew Chicken with Sesame Seeds
Italian Chicken Cacciatore	Grilled Honey Mustard Chicken	Curry Chicken with Potatoes
Grilled Teriyaki Chicken with Sesame Seeds	Ayam Panggang Rica Rica	Grilled Chicken in Smokey BBQ Sauce

### Fish and Seafood

Please select 2 items

Curry Fish	Sauteed Fish in Black Pepper Sauce	Sauteed Fish in Nonya Chilli
Sauteed Spicy Vietnamese Fish	Oven Baked Fisherman's Seafood Pie	Sauteed Fish in Black Bean Sauce
Sauteed Garlic Prawns	Sauteed Sambal Prawns	Prawn Fritters with Nonya Chilli Dip *DF

### Dessert and Fruits

Please select 1 item

Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)
Chilled Almond Longan Beancurd (V)	Chilled Honey Sea Coconut	Hot Bubur Chacha (V)
Hot Green Bean Soup (V)	Chilled Jelly with Blue Pea and Lime	Hot Bubur Pulut Hitam (V)

### Beverages (Complimentary Water will be provided)

Please select 1 item

Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo

### Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			

For Catering with Offshore Delivery



## [Catering 505]

### Buffet 1 – 5

\$20 per pax

MOQ 11 pax, Delivery \$45

MOQFD 24 pax

Rasel Catering Singapore Pte Ltd

Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)

Phone: [67777183](tel:67777183)

\*may be subjected to GST

---

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## Category 6 – Buffet 2

Rasel Catering Singapore Pte Ltd  
Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)  
Phone: [67777183](tel:67777183)  
\*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12.1%
B	For PO value of S\$500 to S\$2,000	9.1%
C	For PO value of above S\$2,000 to S\$4,000	10.1%
D	For PO value above S\$4,000	15.1%



## [Catering 601]

### Buffet 2 – 1

\$25 per pax

MOQ 12 pax, Delivery \$45

MOQFD 19 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

#### Rice and Noodle (All options are made with wholegrain)

Please select 2 items

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Pasta Ala Pomodoro (V)	Wok-fried Hokkien Mee with Lime and Sambal Chilli	Pasta Aglio Olio with Mushrooms
Yong Chow Fried Rice	Thai Pineapple Fried Rice	Nasi Goreng Kampung with Ikan Bilis *DF

#### Snack and Pastry

Please select 2 items

Steamed Vegetarian Dumplings (V)	Steamed Vegetarian Soon Kueh with Sweet Sauce (V)	Steamed Shrimp Har Kow
Steamed Har Kow	Steamed Soon Kueh (V)	Baked Tuna Feuilette
Assorted Choux Puffs	Petite Chocolate Eclairs	Fudgey Walnut Brownies
Nonya Kueh Lapis (V)	Ondeh Ondeh Cake	Red Velvet Cake
NY Cheesecakes	Fruit Tartlet	Dark Chocolate Tartlet

#### Appetiser

Please select 1 item

Garden Salad with Lemon Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
Chef's Waldorf Salad	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Beetroot & Quinoa Salad with Citrus Vinaigrette (V)	Chef's Potato Salad with Chicken Ham	Gado Gado Istimewa with Peanut Dressing

#### Vegetable, Egg, Soy and Soup

Please select 1 item

Poached Spinach with Egg Trio	Braised Beancurd with Mushrooms (V)	Aloo Goobi (V)
Sautéed Lor Han Vegetables (V)	Egg Chettinaad	Sambal Egg
Western Veggies Medley in Herbs Reduction (V)	Curry Mixed Vegetables (V)	Cauliflower, Carrot and Celery Medley (V)
Roasted Root Vegetables Ala Provencal	Sautéed Four Seasons Green with Sambal Chili	Royal Thai Green Curry Vegetables (V)



## [Catering 601]

### Buffet 2 – 1

\$25 per pax

MOQ 12 pax, Delivery \$45

MOQFD 19 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

### Poultry and Meat

Please select 1 item

Aromatic Rendang Chicken	Baked Italian Chicken Parmigiana	Kashmiri Chicken Rogan Josh
Italian Chicken Cacciatore	Grilled Honey Mustard Chicken	Marinated Satay Chicken with Peanut Sauce
Grilled Teriyaki Chicken with Sesame Seeds	Ayam Panggang Rica Rica	Grilled Chicken in Smokey BBQ Sauce

### Fish and Seafood

Please select 2 items

Fried Fish Fillet in Lemon Capers Cream *DF	Sauteed Fish in Black Pepper Sauce	Sauteed Fish in Nonya Chilli
Sauteed Spicy Vietnamese Fish	Oven Baked Fisherman's Seafood Pie	Peranakan Fish Tempra with Green Chilli
Prawn Fritters with Salsa Dip *DF	Oats Prawn Fritters with Salad Cream *DF	Sauteed Black Pepper Prawns
Cantonese Har Lok Prawns ( shell-on)	Sauteed Sambal Prawns	Sauteed Prawns in Cream of Lime

### Dessert and Fruits

Please select 1 item

Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)
Chilled Almond Longan Beancurd (V)	Hot Bubur Pulut Hitam(V)	Hot Bubur Chacha (V)
Dark Chocolate Mousse Shooters	Hot Cheng Teng (V)	Mango Pudding Shooters

### Beverages (Complimentary Water will be provided)

Please select 1 item

Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo
Coffee & Tea ( Sugar & Creamer aside)		

### Details of Event (for Customer to fill in)

Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	



## [Catering 601]

### Buffet 2 – 1

\$25 per pax

MOQ 12 pax, Delivery \$45

MOQFD 19 pax

Rasel Catering Singapore Pte Ltd

Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)

Phone: [67777183](tel:67777183)

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu

Dishes are prepared using Healthier Oils and Lower Sodium Ingredients

Fresh Fruits can be selected to substitute any 1 item

Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 602]

### Buffet 2 - 2

\$30 per pax

MOQ 12 pax, Delivery \$45

MOQFD 19 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

#### Rice and Noodle (All options are made with wholegrain)

Please select 2 items

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Pasta Ala Pomodoro (V)	Wok-fried Hokkien Mee with Lime and Sambal Chilli	Pasta Aglio Olio with Mushrooms
Yong Chow Fried Rice	Thai Pineapple Fried Rice	Nasi Goreng Kampung with Ikan Bilis *DF
Nonya Laksa with Condiments	Kampung Mee Siam with Gravy	HK Seafood Fried Egg Noodles

#### Snack and Pastry

Please select 2 items

Steamed Vegetarian Dumplings (V)	Steamed Vegetarian Soon Kueh with Sweet Sauce (V)	Steamed Shrimp Har Kow
Steamed Siew Mai	Steamed Soon Kueh (V)	Baked Tuna Feuilette
German Cheese Sausage on bed of Onions	Chicken Chipolata Sausages in BBQ Sauce	Chicken Meatballs in Pomodoro
Homemade Bread & Butter Pudding with Crème Anglaise	Red Velvet Cake	Ondeh Ondeh Cake
NY Cheesecakes	Petite Chocolate Eclairs	Fudgey Walnut Brownies

#### Appetiser

Please select 2 items

Garden Salad with Lemon Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
Chef's Waldorf Salad	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Beetroot & Quinoa Salad with Citrus Vinaigrette (V)	Chef's Potato Salad with Chicken Ham	Gado Gado Istimewa with Peanut Dressing

#### Vegetable, Egg, Soy and Soup

Please select 1 item

Poached Spinach with Egg Trio	Braised Beancurd with Mushrooms (V)	Aloo Goobi (V)
Sautéed Lor Han Vegetables (V)	Egg Chettinaad	Sambal Egg



## [Catering 602]

### Buffet 2 - 2

\$30 per pax

MOQ 12 pax, Delivery \$45

MOQFD 19 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Western Veggies Medley in Herbs Reduction (V)	Curry Mixed Vegetables (V)	Cauliflower, Carrot and Celery Medley (V)
Roasted Root Vegetables Ala Provencal	Sauteed Four Seasons Green with Sambal Chili	Royal Thai Green Curry Vegetables (V)

Poultry and Meat			
Please select 2 items			
Aromatic Rendang Chicken	Baked Italian Chicken Parmigiana	Kashmiri Chicken Rogan Josh	
Italian Chicken Cacciatore	Grilled Honey Mustard Chicken	Marinated Satay Chicken with Peanut Sauce	
Traditional Beef Shepherd's Pie	Hungarian Beef Goulash	Sauteed Sliced Beef with Black Pepper Sauce & Capsicum	
Traditional Chicken Shepherd's Pie	BBQ Chicken and Mutton Satay with Peanut Gravy	Sauteed Thai Basil Beef	

Fish and Seafood			
Please select 2 items			
Fried Fish Fillet in Lemon Capers Cream *DF	Sauteed Fish in Black Pepper Sauce	Sauteed Fish in Nonya Chilli	
Sauteed Spicy Vietnamese Fish	Oven Baked Fisherman's Seafood Pie	Peranakan Fish Tempra with Green Chilli	
Prawn Fritters with Salsa Dip *DF	Oats Prawn Fritters with Salad Cream *DF	Sauteed Black Pepper Prawns	
Cantonese Har Lok Prawns ( shell-on)	Sauteed Sambal Prawns	Sauteed Prawns in Cream of Lime	

Dessert and Fruits			
Please select 1 item			
Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)	
Chilled Almond Longan Beancurd (V)	Hot Bubur Pulut Hitam(V)	Hot Bubur Chacha (V)	
Hot Cheng Teng (V)	Chilled Yam Paste in Shooters	Mango Pudding Shooters	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo	
Coffee & Tea ( Sugar & Creamer aside)			



## [Catering 602]

### Buffet 2 - 2

\$30 per pax

MOQ 12 pax, Delivery \$45

MOQFD 19 pax

Rasel Catering Singapore Pte Ltd

Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)

Phone: [67777183](tel:67777183)

\*may be subjected to GST

Choose a maximum of 2 items with **\*DF** (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

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Details of Event (for Customer to fill in)		
Person in Charge:		No of Pax:
Contact Number:		Date of Event:
Is there Lift Access:	Yes / No	Eating Time:
(if No) Number of floors:		End Time (for cleaning up):
Billing Address:		
Event Venue:		
Remarks / Request:		
For Catering with Offshore Delivery		
Ferry Timing:		Person in Charge:
Frequency of Ferry:		Contact Number:
Estimated travelling time:		Remarks:



## [Catering 603]

### Buffet 2 – 3

\$40 per pax

MOQ 10 pax, Delivery \$45

MOQFD 14 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

#### Rice and Noodle (All options are made with wholegrain)

Please select 2 items

Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
Steamed Mushroom Rice (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
Pasta Ala Pomodoro (V)	Wok-fried Hokkien Mee with Lime and Sambal Chilli	Pasta Aglio Olio with Mushrooms
Yong Chow Fried Rice	Thai Pineapple Fried Rice	Nasi Goreng Kampung with Ikan Bilis *DF
Nonya Laksa with Condiments	Kampung Mee Siam with Gravy	HK Seafood Fried Egg Noodles

#### Snack and Pastry

Please select 3 items

Steamed Vegetarian Dumplings (V)	Steamed Vegetarian Soon Kueh with Sweet Sauce (V)	Steamed Shrimp Har Kow
Steamed Siew Mai	Steamed Soon Kueh (V)	Baked Tuna Feuilette
German Cheese Sausage on bed of Onions	Chicken Chipolata Sausages in BBQ Sauce	Chicken Meatballs in Pomodoro
Homemade Bread & Butter Pudding with Crème Anglaise	Red Velvet Cake	Ondeh Ondeh Cake
NY Cheesecakes	Petite Chocolate Eclairs	Fudgey Walnut Brownies

#### Appetiser

Please select 2 items

Garden Salad with Lemon Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
Chef's Waldorf Salad	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Beetroot & Quinoa Salad with Citrus Vinaigrette (V)	Chef's Potato Salad with Chicken Ham	Gado Gado Istimewa with Peanut Dressing
Cold Fusion Platter ( Marinated Baby Octopus, Seasoned Jellyfish, Seasoned Wakame)	Cold Meat Platter ( Chicken Ham, Smoked Duck, Pepperoni)	Cucumber Raita Salad with Yoghurt Dressing



## [Catering 603]

### Buffet 2 – 3

\$40 per pax

MOQ 10 pax, Delivery \$45

MOQFD 14 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Vegetable, Egg, Soy and Soup			
Please select 1 item			
	Poached Spinach with Egg Trio	Braised Beancurd with Mushrooms (V)	Aloo Goobi (V)
	Western Veggies Medley in Herbs Reduction (V)	Curry Mixed Vegetables (V)	Cauliflower, Carrot and Celery Medley (V)
	Roasted Root Vegetables Ala Provencal (V)	Sauteed Four Seasons Green with Sambal Chili	Royal Thai Green Curry Vegetables (V)
	Cream of Trio Mushroom Soup with Garlic Croutons	Healthy Minestrone Soup (V)	Steamed Silken Tofu with Minced Chicken

Poultry and Meat			
Please select 2 items			
	Aromatic Rendang Chicken	Baked Italian Chicken Parmigiana	Kashmiri Chicken Rogan Josh
	Italian Chicken Cacciatore	Grilled Honey Mustard Chicken	BBQ Satay Chicken and Mutton with Peanut Sauce
	Traditional Beef Shepherd's Pie	Hungarian Beef Goulash	Sauteed Sliced Beef with Black Pepper Sauce & Capsicum
	Traditional Chicken Shepherd's Pie	BBQ Chicken and Mutton Satay with Peanut Gravy	Sauteed Thai Basil Beef

Fish and Seafood			
Please select 2 items			
	Fried Fish Fillet in Lemon Capers Cream *DF	Sauteed Fish in Black Pepper Sauce	Sauteed Fish in Nonya Chilli
	Sauteed Spicy Vietnamese Fish	Oven Baked Fisherman's Seafood Pie	Peranakan Fish Tempra with Green Chilli
	Sauteed Garlic Prawns	Oats Prawn Fritters with Salad Cream *DF	Sauteed Black Pepper Prawns
	Cantonese Har Lok Prawns ( shell-on)	Sauteed Sambal Prawns	Sauteed Prawns in Cream of Lime
	Scallop Tempura with Wasabi Mayo *DF	Oven Baked Scallop Mornay	Oven Baked Scallop in Chili Crab Sauce



## [Catering 603]

## Buffet 2 – 3

\$40 per pax

MOQ 10 pax, Delivery \$45

MOQFD 14 pax

Rasel Catering Singapore Pte Ltd

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Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
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Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 1 item			
Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)	
Chilled Almond Longan Beancurd (V)	Hot Bubur Pulut Hitam(V)	Hot Bubur Chacha (V)	
Hot Cheng Teng (V)	Chilled Yam Paste in Shooters	Mango Pudding Shooters	
Vanilla Pannacotta with Berries Compote in Shooters (V)	Osmanthus Jelly with Wolfberries in Shooters (V)	Chilled Honey Sea Coconut (V)	

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo	
Coffee & Tea ( Sugar & Creamer aside)			

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## [Catering 604]

### Buffet 2 – 4

\$50 per pax

MOQ 10 pax, Delivery \$45

MOQFD 14 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

#### Rice and Noodle (All options are made with wholegrain)

Please select 2 items

Olive and Mushroom Rice with Paprika (V)	Spicy Mamak Mee Goreng	German Cheese Sausage Rice With Raisins
Plant Based Shanghainese Zha Jiang Noodles (V)	Wok-fried Hokkien Mee with Lime and Sambal Chilli	Pasta Ala Primavera with Black Olives & Nuts (V)
Yong Chow Fried Rice	Thai Style Seafood Pineapple Fried Rice Topped with Chicken Floss	Nasi Goreng Kampung with Ikan Bilis *DF
Nonya Laksa with Condiments	Kampung Mee Siam with Gravy	HK Seafood Fried Egg Noodles

#### Snack and Pastry

Please select 3 items

Steamed Vegetarian Dumplings (V)	Steamed Vegetarian Soon Kueh with Sweet Sauce (V)	Steamed Shrimp Har Kow
Steamed Siew Mai	Steamed Soon Kueh (V)	Baked Tuna Feuilette
German Cheese Sausage on bed of Onions	Chicken Chipolata Sausages in BBQ Sauce	Chicken Meatballs in Pomodoro
Homemade Bread & Butter Pudding with Crème Anglaise	Red Velvet Cake	Ondeh Ondeh Cake
Blueberry Cheesecakes	Assorted Macarons	Fruit Tartlet

#### Appetiser

Please select 2 items

Garden Salad with Lemon Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
Chef's Waldorf Salad	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Beetroot & Quinoa Salad with Citrus Vinaigrette (V)	Chef's Potato Salad with Chicken Ham	Gado Gado Istimewa with Peanut Dressing
Cold Fusion Platter ( Marinated Baby Octopus, Seasoned Jellyfish, Seasoned Wakame)	Cold Meat Platter ( Chicken Ham, Smoked Duck, Pepperoni)	Cucumber Raita Salad with Yoghurt Dressing



## [Catering 604]

### Buffet 2 – 4

\$50 per pax

MOQ 10 pax, Delivery \$45

MOQFD 14 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Vegetable, Egg, Soy and Soup			
Please select 2 items			
Poached Spinach with Egg Trio	Braised Beancurd with Mushrooms (V)	Palak Paneer	
Western Veggies Medley in Herbs Reduction (V)	Curry Mixed Vegetables (V)	Cauliflower, Carrot and Celery Medley (V)	
Roasted Root Vegetables Ala Provencal (V)	Sautéed Four Seasons Green with Sambal Chili	Royal Thai Green Curry Vegetables (V)	
Truffle Infused Cream of Trio Mushroom Soup with Garlic Croutons	Pumpkin Bisque with Butternut Squash	Cream of Tomato Served with Croutons	

Poultry and Meat			
Please select 3 items			
Aromatic Chicken Rendang	Baked Italian Chicken Parmigiana	Kashmiri Lamb Rogan Josh	
Traditional Lamb Ragout	Roasted Beef with Black Pepper Sauce and Condiments	BBQ Satay Chicken and Mutton with Peanut Sauce	
Aromatic Beef Rendang	Hungarian Beef Goulash	Sautéed Sliced Beef with Black Pepper Sauce & Capsicum	
Traditional Chicken Shepherd's Pie	Pita Bread with Lamb "Rou Jia Mou"	Coffee-infused Chicken Topped with Curry Leaves	

Fish and Seafood			
Please select 2 items			
Barramundi Fish Fillet in Lemon Capers Cream	Barramundi Fillet in Vietnamese Style	Oven Baked Barramundi Fillet in Lemon and Capers Crème	
Peranakan Style Barramundi Fillet Tempra with Green Chili	Oven Baked Fisherman's Seafood Pie	HK Style Barramundi Fillet	
Cantonese Har Lok Prawns ( shell-on)	Sautéed Sambal Prawns	Sautéed Prawns in Cream of Lime	
Scallop Tempura with Wasabi Mayo *DF	Oven Baked Scallop Mornay	Oven Baked Scallop in Chili Crab Sauce	



## [Catering 604]

### Buffet 2 – 4

\$50 per pax

MOQ 10 pax, Delivery \$45

MOQFD 14 pax

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Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 2 items			
Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)	
Chilled Almond Longan Beancurd (V)	Hot Bubur Pulut Hitam(V)	Hot Bubur Chacha (V)	
Hot Cheng Teng (V)	Chilled Yam Paste in Shooters	Mango Pudding Shooters	
Vanilla Pannacotta with Berries Compote in Shooters (V)	Osmanthus Jelly with Wolfberries in Shooters (V)	Dark Chocolate Mousse in Shooters	

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo	
Coffee & Tea ( Sugar & Creamer aside)	Pandan Lemongrass	Yuzu	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## Catering 605

### Buffet 2 – 5

\$60 per pax

MOQ 8 pax, Delivery \$45

MOQFD 14 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

#### Rice and Noodle (All options are made with wholegrain)

Please select 2 items

Olive and Mushroom Rice with Paprika (V)	Spicy Seafood Mamak Mee Goreng	German Cheese Sausage Rice With Raisins
Plant Based Shanghainese Zha Jiang Noodles (V)	Wok-fried Hokkien Mee with Lime and Sambal Chilli	Pasta Ala Primavera with Black Olives & Nuts (V)
Yong Chow Fried Rice	Thai Style Seafood Pineapple Fried Rice Topped with Chicken Floss	Nasi Goreng Kampung with Ikan Bilis *DF
Nonya Laksa with Condiments	Kampung Mee Siam with Gravy	HK Seafood Fried Egg Noodles

#### Snack and Pastry

Please select 3 items

Steamed Vegetarian Dumplings (V)	Steamed Vegetarian Soon Kueh with Sweet Sauce (V)	Steamed Shrimp Har Kow
Steamed Siew Mai	Steamed Soon Kueh (V)	Baked Tuna Feuilette
German Cheese Sausage on bed of Onions	Chicken Chipolata Sausages in BBQ Sauce	Chicken Meatballs in Pomodoro
Homemade Bread & Butter Pudding with Crème Anglaise	Red Velvet Cake	Ondeh Ondeh Cake
Blueberry Cheesecakes	Assorted Macarons	Fruit Tartlet

#### Appetiser

Please select 4 items

Garden Salad with Lemon Dressing (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
Chef's Waldorf Salad	Japanese Wafu Potato Salad	Cardini Caesar Salad with Parmesan Cheese
Beetroot & Quinoa Salad with Citrus Vinaigrette (V)	Chef's Potato Salad with Smoked Chicken	Gado Gado Istimewa with Peanut Dressing
Cold Fusion Platter ( Marinated Baby Octopus, Prawn Mango Salsa, Seasoned Jellyfish)	Cold Meat Platter ( Chicken Ham, Smoked Duck, Pepperoni)	Spicy Seafood Pasta Salad with Thai Dressing



## [Catering 605]

### Buffet 2 – 5

\$60 per pax

MOQ 8 pax, Delivery \$45

MOQFD 14 pax

Rasel Catering Singapore Pte Ltd

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Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Vegetable, Egg, Soy and Soup			
Please select 3 items			
Poached Spinach with Egg Trio	Braised Beancurd with Mushrooms (V)	Palak Paneer	
Western Veggies Medley in Herbs Reduction (V)	Curry Mixed Vegetables (V)	Cauliflower, Carrot and Celery Medley (V)	
Roasted Root Vegetables Ala Provencal (V)	Sautéed Four Seasons Green with Sambal Chili	Royal Thai Green Curry Vegetables (V)	
Truffle Infused Cream of Trio Mushroom Soup with Garlic Croutons	Pumpkin Bisque with Butternut Squash	Cream of Tomato Served with Croutons	

Poultry and Meat			
Please select 3 items			
Aromatic Chicken Rendang	Baked Italian Chicken Parmigiana	Kashmiri Lamb Rogan Josh	
Traditional Lamb Ragout	Roasted Beef with Black Pepper Sauce and Condiments	BBQ Satay Chicken and Mutton with Peanut Sauce	
Aromatic Beef Rendang	Hungarian Beef Goulash	Sautéed Sliced Beef with Black Pepper Sauce & Capsicum	
Sous Vide Angus Beef Cheek with Roasted Vegetables	Pita Bread with Lamb "Rou Jia Mou"	Coffee-infused Chicken Topped with Curry Leaves	

Fish and Seafood			
Please select 2 items			
Barramundi Fish Fillet in Lemon Capers Cream	Barramundi Fillet in Vietnamese Style	Oven Baked Salmon Fillet in Lemon and Capers Crème	
Peranakan Style Salmon Fillet Tempra with Green Chili	Oven Baked Fisherman's Seafood Pie	HK Style Barramundi Fillet	
Cantonese Har Lok Prawns ( shell-on)	Sautéed Sambal Prawns	Sautéed Prawns in Cream of Lime	
Scallop Tempura with Wasabi Mayo *DF	Oven Baked Scallop Mornay	Oven Baked Scallop in Chili Crab Sauce	



## [Catering 605]

### Buffet 2 – 5

\$60 per pax

MOQ 8 pax, Delivery \$45

MOQFD 14 pax

Rasel Catering Singapore Pte Ltd

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Phone: 67777183

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Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Dessert and Fruits			
Please select 2 items			
Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)	
Chilled Almond Longan Beancurd (V)	Hot Bubur Pulut Hitam(V)	Hot Bubur Chacha (V)	
Hot Cheng Teng (V)	Chilled Yam Paste in Shooters	Mango Pudding Shooters	
Vanilla Pannacotta with Berries Compote in Shooters (V)	Osmanthus Jelly with Wolfberries in Shooters (V)	Dark Chocolate Mousse in Shooters	
Red Date Tea with Tang Yuan (V)	White Fungus Stew with Treasures (V)	Pandan Pannacotta with Gula Melaka and Crumble	

Beverages (Complimentary Water will be provided)			
Please select 2 items			
Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo	
Coffee & Tea ( Sugar & Creamer aside)	Pandan Lemongrass	Yuzu	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



## Category 8 – Theme Buffet

Rasel Catering Singapore Pte Ltd  
Email: [sales@rasel.com.sg](mailto:sales@rasel.com.sg)  
Phone: [67777183](tel:67777183)  
\*may be subjected to GST

Index	Total Value of Purchase Order ("PO")	Percentage Discount (based on the Total PO Value)
A	For PO value below S\$500	12.1%
B	For PO value of S\$500 to S\$2,000	9.1%
C	For PO value of above S\$2,000 to S\$4,000	10.1%
D	For PO value above S\$4,000	15.1%



[Catering 801]  
Theme Buffet  
(Thai Cuisine) 1

\$15 per pax  
MOQ 15 pax, Delivery \$45  
MOQFD 29 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Snack and Pastry			
Please select 1 item			
Tom Yum Fishcake		Thai Prawn Roll (V)	Thai Kueh Kosui (V)
Pandan Leaf Chicken			

Vegetable, Egg, Soy and Soup			
Please select 2 items			
Thai Green Curry Vegetables (V)		Stir-fried Mixed Vegetables in Fish Sauce	Braised Thai Style Tofu (V)
Crabstick Omelette		Stir-fried Basil Tofu (V)	Thai Style Pumpkin Stew

Poultry and Meat			
Please select 1 item			
Baked Thai Lemongrass Chicken		Royal Thai Green Curry Chicken	Thai Basil Minced Chicken
Thai Yellow Curry Chicken		Grilled Marinated Chicken ( Khao Yang)	Stir-fried Thai Ginger Chicken

Fish and Seafood			
Please select 1 item			
Spicy Sauteed Thai Basil Fish		Sauteed Fish with Thai Chilli	Prawn Fritters with Thai Chilli Dip *DF
Sauteed Thai Lemongrass Fish		Steamed Fish in Lime and Garlic with Thai Fish Sauce	

Dessert and Fruits			
Please select 1 item			
Thai Style Kueh Kosui (V)		Steamed Tapioca in Thai Syrup (V)	Fresh Fruit Platter (V)

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Tropical Fruit Punch		Iced Lemon Tea	Grapefruit Pomelo



[Catering 801]  
Theme Buffet  
(Thai Cuisine) 1  
\$15 per pax  
MOQ 15 pax, Delivery \$45  
MOQFD 29 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
Phone: 67777183

\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

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Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 802]  
Theme Buffet  
(Thai Cuisine) 2  
\$20 per pax  
MOQ 13 pax, Delivery \$45  
MOQFD 24 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)		
Please select 1 item		
Thai Vegetarian Pineapple Fried Rice (V)	Thai Pineapple Fried Rice	Stir-fried Thai Style Fried Kueh Teow
Steamed Jasmine Rice (V)	Str-fried Pad Thai Noodles	Stir-fried Thai Style Glass Noodles with Mixed Vegetables (V)
Olive Fried Rice		

Snack and Pastry		
Please select 2 items		
Tom Yum Fishcake	Pandan Leaf Chicken	Thai Kueh Kosui (V)
Spicy Mango & Chicken Lettuce Wraps	Spicy Mushroom Lettuce Wraps (V)	

Appetiser		
Please select 1 item		
Spicy Thai Noodle Salad with Shredded Chicken	Som Tum	Rice Crackers with Thai Yellow Curry Dip *DF
Rice Crackers with Thai Green Curry Dip *DF	Spicy Seafood Glass Noodle Salad	Spicy Vegetarian and Mushroom Noodle Salad

Vegetable, Egg, Soy and Soup		
Please select 1 item		
Thai Green Curry Vegetables (V)	Stir-fried Mixed Vegetables in Fish Sauce	Deep Fried Thai Style Tofu with Sweet Chilli (V) *DF
Crabstick Omelette	Saigon Tom Yum Chicken Soup	Saigon Tom Yum Vegetable and Tofu Soup

Poultry and Meat		
Please select 1 item		
Baked Thai Lemongrass Chicken	Royal Thai Green Curry Chicken	Thai Basil Minced Chicken
Sauteed Thai Basil Beef	Royal Thai Green Curry Beef	Thai Yellow Curry Chicken
Grilled Marinated Chicken ( Khao Yang)	Stir-fried Thai Ginger Chicken	



[Catering 802]  
Theme Buffet  
(Thai Cuisine) 2

\$20 per pax  
MOQ 13 pax, Delivery \$45  
MOQFD 24 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone:

67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Fish and Seafood			
Please select 2 items			
Spicy Sauteed Thai Basil Fish	Sauteed Fish with Thai Chilli	Sauteed Fish in Nonya Chilli	
Spicy Sauteed Thai Basil Prawns	Royal Thai Green Curry Seafood	Homemade Thai Fish Otah	

Dessert and Fruits			
Please select 1 item			
Chilled Lemongrass Jelly with Lime and Longan	Steamed Tapioca in Thai Syrup (V)	Fresh Fruit Platter (V)	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo	

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 803]  
Theme Buffet  
(Thai Cuisine) 3

\$25 per pax  
MOQ 12 pax, Delivery \$45  
MOQFD 20 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)		
Please select 2 items		
Thai Vegetarian Pineapple Fried Rice (V)	Thai Pineapple Fried Rice	Stir-fried Thai Style Fried Kueh Teow
Steamed Jasmine Rice (V)	Str-fried Pad Thai Noodles	Olive Fried Rice
Tom Yum Fried Rice	Tom Yum Fried Bee Hoon	Stir-fried Thai Style Glass Noodles with Seafood

Snack and Pastry		
Please select 2 items		
Thai Fishcakes	BBQ Chicken Satay with Peanut Sauce	Thai Style Kueh Kosui (V)
Thai Milk Tea Bread and Butter Pudding	Spicy Beef Lettuce Wraps	Pandan Leaf Chicken
Spicy Mango & Chicken Lettuce Wraps	Spicy Mushroom Lettuce Wraps (V)	

Appetiser		
Please select 1 item		
Spicy Thai Noodle Salad with Shredded Chicken	Som Tum	Rice Crackers with Thai Yellow Curry Dip *DF
Rice Crackers with Thai Green Curry Dip *DF	Spicy Seafood Glass Noodle Salad	Spicy Vegetarian and Mushroom Noodle Salad

Vegetable, Egg, Soy and Soup		
Please select 2 items		
Thai Green Curry Vegetables (V)	Stir-fried Mixed Vegetables with Cashew Nuts	Braised Thai Style Tofu (V)
Saigon Tom Yum Chicken Soup	Saigon Tom Yum Seafood Soup	Saigon Tom Yum Vegetable and Tofu Soup

Poultry and Meat		
Please select 1 item		
Baked Thai Lemongrass Chicken	Royal Thai Green Curry Chicken	Thai Basil Minced Chicken
Sauteed Thai Basil Beef	Royal Thai Green Curry Beef	Thai Yellow Curry Chicken
Grilled Marinated Chicken ( Khao Yang)	Stir-fried Thai Ginger Chicken	Thai Baked Turmeric Chicken



[Catering 803]  
Theme Buffet  
(Thai Cuisine) 3

\$25 per pax  
MOQ 12 pax, Delivery \$45  
MOQFD 20 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Fish and Seafood			
Please select 2 items			
	Spicy Sauteed Thai Basil Fish	Fried Fish with Thai Chilli Dip *DF	Sauteed Fish in Nonya Chilli
	Prawn Fritters with Thai Chilli Dip *DF	Royal Thai Green Curry Seafood	Homemade Fish Otah
	Sauteed Prawns with Basil		

Dessert and Fruits			
Please select 1 item			
	Red Ruby	Steamed Tapioca in Thai Syrup (V)	Chilled Lemongrass Jelly with Lime and Longan
	Thai Milk Tea Pannacotta in Shooters	Fresh Fruit Platter (V)	

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



[Catering 804]  
Theme Buffet  
(Hawker Fare) 1  
\$15 per pax  
MOQ 15 pax, Delivery \$45  
MOQFD 29 pax

Rasel Catering Singapore Pte Ltd  
Email: sales@rasel.com.sg  
Phone: 67777183

\*may be subjected to GST

Choose a maximum of 1 item with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	Fragrant Pandan Rice(V)	Vegetarian Fried Bee Hoon (V)	Fragrant Nasi Kunyit (V)
	Fragrant Nasi Lemak (V)	Spicy Mamak Mee Goreng	Kampung Mee Siam Goreng
	Wok-fried Hokkien Mee	Singapura Fried Bee Tai Bak	Malay Style Kueh Teow Goreng

Snack and Pastry			
Please select 1 item			
	Thai Fishcakes	BBQ Chicken Satay with Peanut Sauce	Thai Style Kueh Kosui (V)
	Thai Milk Tea Bread and Butter Pudding	Spicy Beef Lettuce Wraps	Pandan Leaf Chicken
	Spicy Mango & Chicken Lettuce Wraps	Spicy Mushroom Lettuce Wraps (V)	

Vegetable, Egg, Soy and Soup			
Please select 2 items			
	Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Vegetable Poriyal (V)
	Sautéed Lor Han Vegetables (V)	Curry Mixed Vegetables (V)	Sambal Egg
	Sambal Tofu	Aloo Goobi (V)	Garden Peas and Potato Masala (V)

Poultry and Meat			
Please select 1 item			
	Aromatic Rendang Chicken	Curry Chicken with Potatoes	Grilled Char Siew Chicken with Sesame Seeds
	Ayam Masak Merah	Kashmiri Chicken Rogan Kosh	Hainanese Chicken
	Marinated Satay Chicken with Peanut Gravy	Peranakan Ayam Tempra with Green Chilli	Baked Tandoori Chicken

Fish and Seafood			
Please select 1 item			
	Curry Fish	Sautéed Fish in Black Pepper Sauce	Sautéed Fish in Nonya Chilli



**[Catering 804]**  
**Theme Buffet**  
**(Hawker Fare) 1**  
 \$15 per pax  
 MOQ 15 pax, Delivery \$45  
 MOQFD 29 pax

Rasel Catering Singapore Pte Ltd  
 Email: sales@rasel.com.sg  
 Phone: 67777183

\*may be subjected to GST

Choose a maximum of 1 item with **\*DF** (Deep Fried) for this menu  
 Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
 Fresh Fruits can be selected to substitute any 1 item

	Oats Fish with Salad Cream <b>*DF</b>	Sauteed Black Pepper Prawns	Sauteed Sambal Prawns
	Sauteed Fish in Black Bean Sauce	Peranakan Fish Tempra with Green Chilli	Sauteed Fish in Sweet & Sour

Dessert and Fruits			
Please select 1 item			
	Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)
	Chilled Almond Longan Beancurd (V)	Hot Bubur Pulut Hitam(V)	Hot Bubur Chacha (V)
	Hot Cheng Teng (V)	Honey Sea Coconut (V)	Chilled Jelly with Blue Pea and Lime (V)

Beverages <b>(Complimentary Water will be provided)</b>			
Please select 1 item			
	Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
Contact Number:		Date of Event:	
Is there Lift Access:	Yes / No	Eating Time:	
(if No) Number of floors:		End Time (for cleaning up):	
Billing Address:			
Event Venue:			
Remarks / Request:			
For Catering with Offshore Delivery			
Ferry Timing:		Person in Charge:	
Frequency of Ferry:		Contact Number:	
Estimated travelling time:		Remarks:	



**[Catering 805]  
Theme Buffet  
(Hawker Fare) 2**  
\$20 per pax  
MOQ 13 pax, Delivery \$45  
MOQFD 24 pax

Rasel Catering Singapore

Pte Ltd

Email: sales@rasel.com.sg

Phone: 67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 1 item			
	Fragrant Pandan Rice(V)	Wok-fried Hokkien Mee with Lime and Sambal Chilli	Fragrant Nasi Kunyit (V)
	Fragrant Nasi Lemak (V)	Yong Chow Fried Rice	Dry Seafood Laksa Goreng
	Nonya Laksa with Condiments	Kampung Mee Siam with Gravy	Silverfish Fried Rice *DF

Snack and Pastry			
Please select 2 items			
	Steamed Siew Mai	Steamed Har Kow	Steamed Vegetarian Soon Kueh (V)
	Chicken Char Siew Pastry	Satay Chicken Feuilette	Steamed Vegetarian Dumplings (V)
	Kaya Tart	Ondeh Ondeh Cake	Nonya Kueh (V)

Appetiser			
Please select 1 item			
	Cucumber Raita (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
	Pineapple Pachri (V)	Potato Salad with Sesame Dressing	Fruit Rojak
	Curried Potato Salad		

Vegetable, Egg, Soy and Soup			
Please select 1 item			
	Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Braised Tofu in Superior Sauce (V)
	Sautéed Broccoli with Assorted Mushroom (V)	Curry Mixed Vegetables (V)	Aloo Goobi (V)
	Herbal Chicken Soup	Poached Spinach with Egg Trio	Vegetable Dalcha (V)

Poultry and Meat			
Please select 1 item			
	Aromatic Rendang Chicken	Curry Chicken with Potatoes	Imperial Herbal Chicken
	Baked Tandoori Chicken	Kashmiri Chicken Rogan Kosh	Hainanese Chicken



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Theme Buffet  
(Hawker Fare) 2  
\$20 per pax  
MOQ 13 pax, Delivery \$45  
MOQFD 24 pax

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	Kong Pow Plant Based Meat with Cauliflower (V)	BBQ Chicken and Mutton Satay with Peanut Sauce	Sauteed Black Pepper Chicken with Peppers
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Fish and Seafood			
Please select 2 items			
	Fish Tikka Masala	Sauteed Fish in Black Pepper Sauce	Cereal Fish Fillet Topped with Curry Leaves *DF
	Peranakan Style Fish Tempra with Green Chili	Steamed Fish Otah	Sauteed Sambal Fish
	Homemade Fish Otah	Sauteed Prawns in Chili Egg Sauce	Sauteed Prawns in Black Pepper Sauce

Dessert and Fruits			
Please select 1 item			
	Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)
	Chilled Almond Longan Beancurd (V)	Hot Bubur Pulut Hitam(V)	Hot Bubur Chacha (V)
	Hot Cheng Teng (V)	Mango Pudding Shooters	Honey Sea Coconut (V)

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo

Details of Event (for Customer to fill in)			
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Estimated travelling time:		Remarks:	



[Catering 806]  
Theme Buffet  
(Hawker Fare) 3

\$25 per pax  
MOQ 12 pax, Delivery \$45  
MOQFD 20 pax

Rasel Catering Singapore Pte Ltd

Email: sales@rasel.com.sg

Phone:

67777183

\*may be subjected to GST

Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
Dishes are prepared using Healthier Oils and Lower Sodium Ingredients  
Fresh Fruits can be selected to substitute any 1 item

Rice and Noodle (All options are made with wholegrain)			
Please select 2 items			
	Fragrant Pandan Rice(V)	Wok-fried Hokkien Mee with Lime and Sambal Chilli	Fragrant Nasi Kunyit (V)
	Fragrant Nasi Lemak (V)	Yong Chow Fried Rice	Dry Seafood Laksa Goreng
	Nonya Laksa with Condiments	Kampung Mee Siam with Gravy	Silverfish Fried Rice *DF

Snack and Pastry			
Please select 2 items			
	Steamed Siew Mai	Steamed Har Kow	Steamed Vegetarian Soon Kueh (V)
	Chicken Char Siew Pastry	Satay Chicken Feuilette	Steamed Vegetarian Dumplings (V)
	Pandan Bread and Butter Pudding	Ondeh Ondeh Cake	Nonya Kueh Lapis (V)

Appetiser			
Please select 1 item			
	Cucumber Raita (V)	Chef's Mixed Fruit Salad with Asian Dressing	Peranakan Archar (V)
	Pineapple Pachri (V)	Potato Salad with Sesame Dressing	Gado Gado Istimewa
	Fruit Rojak	Curried Potato Salad	

Vegetable, Egg, Soy and Soup			
Please select 2 items			
	Nonya Chap Chye with Dried Beancurd (V)	Braised Beancurd with Mushrooms (V)	Tahu Goreng with Peanut Sauce (V)*DF
	Sautéed Broccoli with Assorted Mushroom (V)	Curry Mixed Vegetables (V)	Aloo Goobi (V)
	Herbal Chicken Soup	Poached Spinach with Egg Trio	Vegetable Dalcha (V)

Poultry and Meat			
Please select 1 item			
	Aromatic Rendang Chicken	Curry Chicken with Potatoes	Imperial Herbal Chicken
	Baked Tandoori Chicken	Kashmiri Chicken Rogan Kosh	Hainanese Chicken



[Catering 806]  
Theme Buffet  
(Hawker Fare) 3

\$25 per pax  
MOQ 12 pax, Delivery \$45  
MOQFD 20 pax

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Choose a maximum of 2 items with \*DF (Deep Fried) for this menu  
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	Kong Pow Plant Based Meat with Cauliflower (V)	BBQ Chicken and Mutton Satay with Peanut Sauce	Sauteed Black Pepper Chicken with Capsicums
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Fish and Seafood			
Please select 2 items			
	Fish Tikka Masala	Sauteed Fish in Black Pepper Sauce	Cereal Fish Fillet Topped with Curry Leaves *DF
	Peranakan Style Fish Tempra with Green Chili	Steamed Fish Otah	Salted Egg Prawns with Curry Leaves
	Homemade Fish Otah	Sauteed Prawns in Chili Egg Sauce	Sauteed Prawns in Black Pepper Sauce

Dessert and Fruits			
Please select 1 item			
	Chilled Fruit Cocktail (V)	Chilled Lime Cocktail with Longan (V)	Fresh Fruit Platter (V)
	Chilled Almond Longan Beancurd (V)	Hot Bubur Pulut Hitam(V)	Hot Bubur Chacha (V)
	Hot Cheng Teng (V)	Chilled Yam Paste in Shooters	Mango Pudding Shooters

Beverages (Complimentary Water will be provided)			
Please select 1 item			
	Tropical Fruit Punch	Iced Lemon Tea	Grapefruit Pomelo

Details of Event (for Customer to fill in)			
Person in Charge:		No of Pax:	
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