

RASEL[®]

SINGA-SERIES MENU

新加坡人

Roots of SINGAPO-RIEN



焕新之味

SINGA-REVEL



\$28.00 /pax | \$30.52 /pax w GST

10 courses + 1 Beverage

Min. 25 pax

APPETIZER

Citrus Pomelo Salad with Tender Chicken

With Eu Yan Sang Pure Euphoria Longana Honey



CANAPÉ

Handcrafted Otah Wrap with Pistachio Sambal Relish

SINGA-SPECIALS

Slow-Braised Herbal Lamb Stew

With Eu Yan Sang Essence Of Chicken with American Ginseng, Cordyceps & Huaishan



OR

Sedap Beef Rendang

Traditional Herbal Braised Duck

With Eu Yan Sang Essence Of Chicken with American Ginseng, Cordyceps & Huaishan



OR

Nonya Curry Chicken Kapitan

SINGA-LEGENDS

Steamed Barramundi with Citrus Nonya Tempura

Stir Fried Broccoli with Fragrant Scallop Sauce

Satay Chicken Gourmet Pizza

Lemak Laksa Goreng OR Fragrant Shallot Rice

DESSERT

Chilled Osmanthus Blossom Jelly with Sea Coconut

With Eu Yan Sang Pure Euphoria Longana Honey



Assorted Gateau

(Bandung & Ondeh Ondeh)

BEVERAGE

Refreshing Pandan Lemongrass

VEGETARIAN

(May contain garlic, onion, egg & dairy product)

Please inform us if you wish to have strict vegetarian options

Due to shared food preparation areas, we cannot guarantee complete absence of allergens in any dish. While we implement rigorous safety measures to minimize cross-contamination, we may be unable to accommodate guests with severe, life-threatening allergies (particularly nuts).

融味新生

SINGA-FUSION



\$38.00 /pax | \$41.42 /pax w GST

11 courses + 1 Beverage

Min. 25 pax

DIY STATION

Swimmer Crab Laksa Cream Spaghetti

Crispy Tau Pok, Quail Egg and Sambal Chilli

OR

CHEF'S SPECIALITY

Tandoori-Spiced Lamb Lasagna

CANAPÉ

Handcrafted Otah Wrap with Pistachio Sambal Relish

Hainanese Silken Chicken with Sesame Glaze and Asian Chilli Gel

A refined rework of local classics — where heritage flavours meet modern wellness, with thoughtfully infused dishes that bring a deeper layer of nourishment and indulgence.

SINGA-LEGENDS

Baked Salmon in Garlic Lime Broth

Napa Cabbage Braised in Superior Seafood Broth

With Eu Yan Sang Traditional Essence Of Fish

White Pepper Tiger Prawn with Sweet Peas & Asparagus

Hong Shao Tofu with Braised Mock Three-Layer Meat 🌿

Blue Pea Nasi Lemak OR Fragrant Shallot Rice

DESSERT

Chilled Osmanthus Blossom Jelly with Sea Coconut 🌿

With Eu Yan Sang Pure Euphoria Longana Honey

Teh Tarik Panna Cotta 🌿

BEVERAGE

Refreshing Pandan Lemongrass

SINGA-SPECIALS

Traditional Herbal Braised Duck

With Eu Yan Sang Essence Of Chicken with American Ginseng, Cordyceps & Huaishan

OR

Smoky Garlic Kicap Glazed Chicken

🌿 **VEGETARIAN**

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迷你欢聚

SINGA-MINI



\$328.00 /set | \$357.52 w GST

10 Courses for 10 Pax

\$492.00 /set | \$536.28 w GST

10 Courses for 15 Pax

APPETIZER

Citrus Pomelo Salad with Tender Chicken

With Eu Yan Sang Pure Euphoria Longana Honey



CANAPÉ

Hainanese Silken Chicken with Sesame Scented Glaze and Asian Chilli Gel

SINGA-SPECIALS

Traditional Herbal Braised Duck

With Eu Yan Sang Essence Of Chicken with American Ginseng, Cordyceps & Huaishan



OR

Smoky Garlic Kicap Glazed Chicken

A mini feast made for sharing — playful Singapore favourites reimagined, with selected dishes elevated through subtle herbal infusions for a wholesome experience.

SINGA-LEGENDS

Steamed Barramundi in Garlic Lime Broth

Napa Cabbage Braised in Superior Seafood Broth

With Eu Yan Sang Traditional Essence Of Fish



White Pepper Tiger Prawn with Sweet Peas & Asparagus

Hong Shao Tofu with Braised Mock Three-Layer Meat

Blue Pea Nasi Lemak OR Fragrant Shallot Rice

DESSERT

Chilled Osmanthus Blossom Jelly with Sea Coconut

With Eu Yan Sang Pure Euphoria Longana Honey



Assorted Gateau

(Bandung & Ondeh Ondeh)

VEGETARIAN

*(May contain garlic, onion, egg & dairy product)
Please inform us if you wish to have strict vegetarian options*

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TERMS AND CONDITIONS

General Terms

- SINGA-series menus are available for booking from now till 31 October 2026.
- All orders must be confirmed at least 5 working days before the event date; slots are subject to availability.
- No changes to the menu and minimum guaranteed pax will be allowed once order is confirmed.
- Please allow a window of 30 mins to 1.5 hours before the scheduled mealtime for delivery and setup.
- Prevailing GST rate is applicable to the total amount payable.
- Not applicable with other offers, discounts, privileges or voucher redemptions, unless otherwise stated.
- All menu items are subject to availability and may change accordingly.
- Photos shown are for illustration purposes only.
- Rasel Catering reserves the right to modify any terms and conditions without prior notice.

Menu Inclusions

- Full set of biodegradable disposable corn ware and serviettes provided.
- Mini buffet comes with disposable wares, cutleries and self heating trays.
- Complete buffet layout with food warmers, tables, skirting and theme decor.
- In accordance with SFA's guidelines, our food with warmers is best consumed within 3 hours upon delivery.

Transportation Charges

- A transportation charge of \$85.00 (\$92.65 with GST) is applicable for orders that require setup.
- A transportation charge of \$45.00 (\$49.05 with GST) is applicable for Mini Buffet order.
- For locations without direct lift access, an additional surcharge of \$100.00 (\$109.00 with GST) per level will be imposed (limited to a maximum of 2 levels).

Cancellation

Should you require cancellation of order, charges are as follows:

- Upon confirmation – 50% of food price.
- Within 24 hours from event date – 100% of food price.

Halal


Rasel Catering is a Halal-certified caterer.



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 Rasel Catering

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