

Daily Meals **Nov Week 4 Menu**

23-Nov: Tze Char Delights

- Steam Egg with Minced Meat & Superior Shoyu 肉碎蒸水蛋
- Deep Fry Fish with Lemon Sauce 柠檬鱼
- Marinated Chicken Wing with Garlic 蒜香鸡翼
- Stir-fry Leek & Hard Bean Curd 大蒜炒豆干
- Butter Rice 牛油饭

24-Nov: Peranakan Tastes

- Steamed Otak 娘惹乌达
- Ayam Ponteh 豆酱焖鸡
- Stir fried Lala with Spicy Sauce 香辣拉拉
- Bangkuang Char 香菇炒沙葛
- Blue Pea Flower Rice 蓝花饭

25-Nov: Western Classics

- Cherry Tomato & Chick Pea with Honey Mustard Dressing
- Grilled Fish with White Wine Sauce
- BBQ Chicken with Capsicum
- Butter Poached Vegetable with Roasted Almond
- Aglio Olio Pasta

26-Nov: Asian Flavours

- Stir Fried Potato & Bell Pepper 七彩土豆丝
- Braised Pork with Salted Vegetable 梅菜扣肉
- Sweet & Sour Chicken 糖醋鸡
- Celery Stick & Black Fungus 西芹炒木耳
- White Fragrance Rice 丝苗白饭

27-Nov: Catering Choices

- Braised Towel Gourd & Egg Tofu 丝瓜豆付
- Garlic Steam Fish 蒜茸蒸鱼
- Fried Salt Pepper Prawn 椒盐虾
- Braised Eggplant with Fermented Bean Sauce 鱼香茄子
- White Pearl Rice 珍珠米饭

Add-Ons:

Choice of Drinks:

Coke, Coke Light, Sprite, Jia Jia Herbal Tea

\$1 per pax
(\$1.07 w/GST)

To order, call us at **6804 6388**

Or email catering@theconnoisseurconcerto.com

Daily Meals Dec Week 1 Menu

30-Nov: Tze Char Delights

- Stir Fry Tomato & Egg 西红柿炒蛋
- Salted Egg Squid 咸蛋苏东
- Steam Chicken with Black Fungus 云耳蒸鸡丁
- Stir Fry Xiao Bai Choi 清炒小白菜
- Butter Rice 牛油饭

01-Dec: Peranakan Tastes

- Braised Pumpkin with Minced Meat 肉碎金瓜
- Curry Fish 咖喱鱼
- Ayam Masak Kicap Manis 甜酱油焖鸡
- Cucumber & Black Fungus 凉拌黄瓜木耳
- Blue Pea Flower Rice 蓝花饭

02-Dec: Western Classics

- Mable Potato Confit
- Aglio Olio Mussel
- Breaded Fish with Mentaiko Mayo
- Garlic Butter Roasted Vegetable
- Pomodoro Fusillis Pasta

03-Dec: Asian Flavours

- Homemade Beancurd with Preserved Veg Egg
菜圃自制豆腐 (炸)
- Black Pepper Prawn 黑椒虾
- Thai Style Chicken 泰式鸡
- Iceberg Lettuce with Oyster Sauce
蚝油玻璃生菜
- White Fragrance Rice 丝苗白饭

04-Dec: Catering Choices

- Steamed Beancurd with Shrimp 虾仁蒸豆腐
- Cereal Fish 麦片鱼
- Dry Curry Sliced Pork 干咖喱肉片
- Stir Fry Bean Sprout Mushroom 冬菇银芽
- White Pearl Rice 珍珠米饭

Add-Ons:

Choice of Drinks:
Coke, Coke Light, Sprite, Jia Jia
Herbal Tea
\$1 per pax
(\$1.07 w/GST)

To order, call us at **6804 6388**

Or email catering@theconnoisseurconcerto.com

Daily Meals Dec Week 2 Menu

07-Dec: Tze Char Delights

- Shrimp Omelete 虾仁蛋
- Gong Bao Fish 宫保鱼
- Chicken Chop with Orange Sauce 橙汁鸡
- Stir Fry HK Chye Sim 蒜米香港菜心
- White Fragrance Rice 丝苗白饭

08-Dec: Peranakan Tastes

- Deep Fried Tofu with Spicy Peanut Sauce 沙爹豆腐
- Babi Ponteh 豆酱焖猪肉
- Stir fried Lala with Spicy Sauce 香辣拉拉
- Nyonya Chap Chye 娘惹什菜
- Pumpkin Rice 金瓜饭

09-Dec: Western Classics

- Parmesan & Roasted Garlic Mashed Potato
- Roasted Fish with Warm Onion Vinaigrette
- Marinated Chicken with Mustard Sauce
- Veg Ratatouille
- Butter Rice

10-Dec: Asian Flavours

- Steam Trio Egg 三皇蛋
- Braised chicken with Yam 芋头焖鸡
- Herbal Prawn 药材虾
- Stir Fry Nai Bai 清炒奶白菜
- White Fragrance Rice 丝苗白饭

11-Dec: Catering Choices

- Salted Fish Braised Bean Curd 咸鱼豆腐
- Fried Fish with Ginger & Spring Onion 姜葱鱼片
- Salted Fish steamed Minced Pork 咸鱼蒸肉饼
- Garlic Fry Broccoli & Mushroom 蒜米冬菇西兰花
- White Pearl Rice 珍珠米饭

Add-Ons:

Choice of Drinks:

Coke, Coke Light, Sprite, Jia Jia Herbal Tea

\$1 per pax

(\$1.07 w/GST)

To order, call us at **6804 6388**

Or email catering@theconnoisseurconcerto.com

Daily Meals Dec Week 3 Menu

14-Dec: Tze Char Delights

- Fu Yong Egg Omelete 芙蓉蛋
- Stir Fry Chicken with Homemade Sauce 干烧鸡丁
- Tianjing Preserved Vegetable Steam Fish 冬菜蒜米鱼
- Stir-fry Assorted Kai Lan 芥兰炒什
- White Pearl Rice 珍珠米饭

15-Dec: Peranakan Tastes

- Green Papaya Salad 青木瓜沙律
- Curry Chicken 咖喱鸡
- O Tao Eu Bark 黑酱油肉
- Lady Finger with Dry Shrimp 虾米角豆
- Nasi Kunyit 黄姜饭

16-Dec: Western Classics

- Truffle Roasted Potato Wedges
- Butterfly Prawn with Lime Mayonnaise
- Teriyaki Chicken
- Assorted Vegetable with Pesto
- Apricot & Pistachio Pilaf Rice

17-Dec: Asian Flavours

- Braised 'Hong Siew' Tofu 红烧豆腐
- Stir Fry Cooked Pork Slice 回锅肉
- Deep fried Chicken Wing 炸鸡翼
- Loh Han Vegetable 罗汉斋
- Butter Rice 牛油饭

18-Dec: Catering Choices

- Braised Potato & Mince Chicken 土豆焖鸡肉碎
- Sweet & Sour Fish 酸甜鱼片
- Garlic Mussel 蒜茸蒸青口
- Stir-fry Assorted Xiao Bai Chye 小白菜炒什
- Char Bee Hoon 炒米粉

Add-Ons:

Choice of Drinks:

Coke, Coke Light, Sprite, Jia Jia
Herbal Tea

\$1 per pax
(\$1.07 w/GST)

To order, call us at **6804 6388**

Or email catering@theconnoisseurconcerto.com

Daily Meals Dec Week 4 Menu

21-Dec: Tze Char Delights

- Steam Beancurd with Century Egg 皮蛋豆腐
- Breaded Calamari 沙律苏东
- Stir Fry Chicken with Black Pepper Sauce
黑椒鸡丁
- Fried Preserved Veg with French Bean 菜圃四季豆
- White Pearl Rice 珍珠米饭

22-Dec: Peranakan Tastes

- Steamed Otak 娘惹乌达
- Ayam Ponteh 豆酱焖鸡
- Hey Choh 虾棗
- Bangkuang Char 香菇炒沙葛
- Blue Pea Flower Rice 蓝花饭

23-Dec: Western Classics

- Tuna & Potato Salad
- Sauteed Clam & Prawn with Chilli & Garlic
- Chicken Stew
- Roasted Vegetable with Tomato Paste
- Aglio Olio Spaghetti

24-Dec: Asian Flavours

- Steam Egg with Minced Meat & Superior Shoyu
肉碎蒸水蛋
- Deep Fry Fish with Lemon Sauce 柠檬鱼
- Marinated Chicken Wing with Garlic 蒜香鸡翼
- Stir-fry Leek & Hard Bean Curd 大蒜炒豆干
- White Fragrance Rice 丝苗白饭

25-Dec: Closed

- Public Holiday: Christmas

Add-Ons:

Choice of Drinks:
Coke, Coke Light, Sprite, Jia Jia
Herbal Tea
\$1 per pax
(\$1.07 w/GST)

To order, call us at **6804 6388**
Or email catering@theconnoisseurconcerto.com

Daily Meals Dec Week 5 Menu

28-Dec: Tze Char Delights

- Baked Bean potato 茄汁焗土豆
- Garlic Fragrance White Clam 蒜米炒蛤蜊
- HK Style Steam Fish 清蒸鱼
- China Spinach with Egg White Sauce 蛋白扒菠菜
- White Pearl Rice 珍珠米饭

29-Dec: Peranakan Tastes

- Vegetable Fritter 娘惹菜饼
- Asam Kulai Fish 阿参咖喱鱼
- Nyonya Ngoh Hiang 娘惹卤肉
- Nyonya Acar Awak 娘惹泡菜
- White Fragrance Rice 丝苗白饭

30-Dec: Western Classics

- Cherry Tomato & Chick Pea with Honey Mustard Dressing
- Grilled Fish with White Wine Sauce
- BBQ Chicken with Capsicum
- Butter Poached Vegetable with Roasted Almond
- Mushroom Linguine

31-Dec: Asian Flavours

- Braised Egg & Tao Kwa 豆干卤蛋
- Hanainese Chicken 海南鸡腿配辣椒, 姜葱酱
- Char Siew 叉烧肉
- Stir Fry Bean Sprout 豆芽油菜
- Chicken Rice 油饭

01-Jan: Closed

- Public Holiday: New Year Day

Add-Ons:

Choice of Drinks:
Coke, Coke Light, Sprite, Jia Jia
Herbal Tea
\$1 per pax
(\$1.07 w/GST)

To order, call us at **6804 6388**
Or email catering@theconnoisseurconcerto.com

Daily Meals Pricing

Persons	Number of Days				
	5 Days	8 Days	10 Days	16 Days	20 Days
2 😊😊	\$100.00	\$160.00	\$190.00	\$290.00	\$360.00
3 😊😊😊	\$150.00	\$230.00	\$280.00	\$400.00	\$500.00
4 😊😊😊😊	\$200.00	\$310.00	\$380.00	\$520.00	\$650.00
5 😊😊😊😊😊	\$250.00	\$380.00	\$470.00	\$600.00	\$750.00

Terms & Conditions

- Pricings stated are inclusive of delivery to 1 location at the east area of Singapore. A delivery surcharge of \$20 is required for other areas of Singapore.
- All pricings stated are subjected to prevailing government taxes.
- Daily Meals are for either Lunch or Dinner only. Applicable from Mondays - Fridays. Not inclusive of Saturday, Sundays & Public Holidays.
- The Customer must notify us at least 2 working days in advance (before 2pm for Lunch deliveries & before 4pm for Dinner deliveries), should the Customer decides not to have the meal delivered on a stipulated date. A replacement meal will be arranged.
- Lunch Meals will be delivered **before 1.30pm**, Dinner Meals will be delivered **before 7.00pm**.
- Customers are advised to store the food in the refrigerator upon receiving the food, and to have the food heated up on high heat in the microwave.
- The food is best consumed **within 2 Hours** on the day of delivery.

To order, call us at **6804 6388**
 Or email catering@theconnoisseurconcerto.com

Cancellations & Terminations

- No refund will be provided, should the Customer cancel the service within or before the END of the subscribed meal plan. In the event the Customer has yet to make any form of payment, a cancellation admin charge of \$20.00+ (\$21.40 inclusive of GST) will be imposed.
- The Customer **must notify**, The Caterer, by e-mail or by telephone call **minimum 5 working days before the END date of the current order**. A new cycle based on the Customer's current meal plan will be renewed automatically and imposed, if the Caterer does not receive any cancellation/termination notice.

Payment

- Payment is to be made in full. The payment is to be made at least 3 working days before the start of the meal plan.
- For Cheque payments, please make the cheque payable to "Sarika Connoisseur Café Pte Ltd".
- For Bank Transfers, the sales representative will provide the payment instructions together with the Bank details upon confirmation.
- An admin fee of \$50.00 (\$53.50 inclusive of GST) will be imposed for any dishonoured cheque(s) received.
- The Caterer reserves the right to terminate any meal plan if the payment is not received at least 3 working days to the start of the meal plan.
- Early Termination of the meal plan will be chargeable based on the number of days which the meal(s) is not delivered and an early cancellation admin charge of \$20.00 (\$21.40 inclusive of GST).

All information is updated as of 26 Nov 2020

To order, call us at **6804 6388**
Or email catering@theconnoisseurconcerto.com