

# Daily Meals Jan Week 1 Menu

## 04-Jan: Tze Char Delights

- Chinese Chive Omelete 韭菜炒蛋
- Tianjing Preserved Vegetable Steam Fish 冬菜蒜米鱼
- Stir Fry Sliced Meat with Black Bean Sauce 豉汁肉片
- Iceberg Lettuce with Oyster Sauce 蚝油玻璃生菜
- White Fragrance Rice 丝苗白饭

## 05-Jan: Peranakan Tastes

- Braised Pumpkin with Minced Meat 肉碎金瓜
- Tamarind Prawn 阿参虾
- Kapitan Chicken 甲必丹鸡
- Sayur Lodeh 娘惹咖喱菜
- Blue Pea Flower Rice 蓝花饭

## 06-Jan: Western Classics

- Truffle Mashed Potato
- Chicken Thigh with Caramelized Onion Brown Jus
- Baked Fish with Tomato Concasse
- Garlic roasted Long Bean
- Aglio Olio Pasta

## 07-Jan: Asian Flavours

- Salted Fish Braised Bean Curd 咸鱼豆腐
- Fried Fish with Ginger & Spring Onion 姜葱鱼片
- Braised Pork with Salted Vegetable 梅菜扣肉
- Stir Fry Cauliflower 清炒椰菜花
- Yam Rice 芋头饭

## 08-Jan: Catering Choices

- Steam Egg with Superior Shoyu 蒸水蛋
- Braised chicken with Mushroom 冬菇焖鸡
- Garlic Mussel 蒜茸蒸青口
- 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](mailto:catering@theconnoisseurconcerto.com)

# Daily Meals Jan Week 2 Menu

## 11-Jan: Tze Char Delights

- Steamed Homemade Beancurd with Preserved Veg Egg 菜圃自制豆腐
- Stir Fry Fish with Pumpkin Sauce 金瓜酱炒鱼片
- Pork Chop with Home Made Sauce 排骨王
- Stir-fry Assorted Nai Bai Chye 奶白菜炒什
- Pumpkin Rice 金瓜饭

## 12-Jan: Peranakan Tastes

- Curry Potato 咖喱土豆
- O Tao Eu Chicken 黑酱油鸡
- Ikan Masak Merah 马来甜辣鱼
- Cucumber & Black Fungus 凉拌黄瓜木耳
- Dried Mee Siam 干炒米暹

## 13-Jan: Western Classics

- Mable Potato Confit
- Butterfly Prawn with Wasabi Mayo
- Marinated Chicken with Mustard Sauce
- Roasted Vegetable with Pesto
- Spanish Vegetarian Pilaf

## 14-Jan: Asian Flavours

- ChawanMushi 茶碗蒸
- Japanese Curry Chicken Stew 日式咖喱炖鸡
- Grilled Miso Fish 味增鱼片
- Yasai Itame (Japanese Stir Fry Assorted Vegetables) 日式炒野菜
- Seaweed Pearl Rice 海苔珍珠饭

## 15-Jan: Catering Choices

- Thai Style Tofu 泰式豆腐
- Stir Fry Squid Ring with Black Pepper Sauce 黑椒苏东
- Herbal Prawn 药材虾
- Fried Preserved Veg with French Bean 菜圃四季豆
- White Fragrance Rice 丝苗白饭

## Add-Ons:

Choice of Drinks:

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# Daily Meals Jan Week 3 Menu

## 18-Jan: Tze Char Delights

- Stir Fry Tomato & Egg 西红柿炒蛋
- HK Style Steam Fish 清蒸鱼
- Stir Fry Chicken with Dried Chilli 辣子鸡
- Braised Long Cabbage with Carrot 津白焖萝卜
- White Fragrance Rice 丝苗白饭

## 19-Jan: Peranakan Tastes

- Vegetable Fritter 娘惹菜饼
- Babi Ponteh 豆酱焖猪肉
- Pineapple Kulai Prawn 黄梨咖喱虾
- Sambal Lady Finger 参峇角豆
- Butter Rice 牛油饭

## 20-Jan: Western Classics

- Greek Salad
- Aglio Olio Clam
- BBQ Chicken with Capsicum
- Balsamic Roasted Cauliflower & Carrot
- Pomodoro Fusillis Pasta

## 21-Jan: Asian Flavours

- Braised 'Hong Siew' Tofu 红烧豆腐
- Stewed Chicken with Ginger, Wine & Thai Basil 三杯鸡
- Black Fungus Fish 云耳蒸鱼
- HK Kailan with Assorted Mushroom 三菇扒香港芥兰
- White Pearl Rice 珍珠米饭

## 22-Jan: Catering Choices

- Baked Bean potato 茄汁焖土豆
- Deep Fry Fish with Lemon Sauce 柠檬鱼
- Salted Fish steamed Minced Pork 咸鱼蒸肉饼
- Stir Fry Xiao Bai Chai with Shrimp 小白菜炒虾仁
- Chicken Rice 油饭

## Add-Ons:

Choice of Drinks:

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# Daily Meals Jan Week 4 Menu

## 25-Jan: Tze Char Delights

- Steamed Egg with Minced Chicken 鸡茸蒸蛋
- Sweet & Sour Pork 古佬肉
- Cereal Calamari 麦片苏东
- Salted Fish Bean Sprout 咸鱼芽菜
- White Pearl Rice 珍珠米饭

## 26-Jan: Peranakan Tastes

- Deep Fried Tofu with Spicy Peanut Sauce 沙爹豆腐
- Hey Choh 虾棗
- Curry Chicken 咖喱鸡
- Nyonya Acar Awak 娘惹泡菜
- Nasi Kuning 黄姜饭

## 27-Jan: Western Classics

- Smoked Duck Pasta Salad
- Breaded Fish with Ponzu Mayo
- Teriyaki Chicken
- Veg Ratatouille
- Tomato & Pistachio Pilaf Rice

## 28-Jan: Asian Flavours

- Steamed Beancurd with Shrimp 虾仁蒸豆腐
- Hoi Sim Glazed Chicken 海鲜酱鸡
- Gong Poh Fish 宫保鱼
- Stir Fry HK Choi Sim with Ginger & Spring Onion 姜葱香港菜心
- White Fragrance Rice 丝苗白饭

## 29-Jan: Catering Choices

- Stir Fried Potato & Bell Pepper 七彩土豆丝
- Garlic Steam Fish 蒜茸蒸鱼
- Spicy Chicken Wing 香辣鸡翼
- Stir-fry Leek & Hard Bean Curd 大蒜炒豆干
- Yang Zhou Fried Rice 扬州炒饭

## Add-Ons:

Choice of Drinks:

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# 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.

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## 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

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