

# Daily Meals Mar Week 1 Menu

## 01-Mar: Tze Char Delights

- Stir Fry Tomato & Egg 西红柿炒蛋
- Tianjing Preserved Vegetable Steam Fish 冬菜蒜米鱼
- Stir Fry Chicken with Dried Chilli 辣子鸡
- Stir Fry Nai Bai with Garlic 蒜米炒奶白菜
- White Pearl Rice 珍珠米饭

## 02-Mar: Peranakan Tastes

- Deep Fried Tofu with Spicy Peanut Sauce 沙爹豆腐
- Babi Pongteh 豆酱焖猪肉
- Asam Kulai Fish 阿参咖喱鱼
- Nyonya Acar Awak 娘惹泡菜
- White Fragrance Rice 丝苗白饭

## 03-Mar: Western Classics

- Onion & Rosemary Baked Potato
- Teriyaki Chicken
- Grilled Fish with White Wine Sauce
- Butter Poached Seasonal Veg
- Cranberry & Pistachio Pilar Rice

## 04-Mar: Asian Flavours

- Steam Beancurd with Century Egg 皮蛋豆腐
- Stir Fry Assorted Seafood with Black Bean Sauce 豉椒炒海鲜
- Hoi Sim Glaze Chicken 秘制鸡扒
- Stir Fry Bean Sprout Mushroom 冬菇银芽
- Chicken Rice 油饭

## 05-Mar: Catering Choices

- Steam Egg with Superior Shoyu 蒸水蛋
- Fried Salt Pepper Prawn 椒盐虾
- Dry Curry Sliced Pork 干咖喱肉片
- Celery Stick & Black Fungus 西芹炒木耳
- 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](mailto:catering@theconnoisseurconcerto.com)

# Daily Meals Mar Week 2 Menu

## 08-Mar: Tze Char Delights

- Fried Egg with Chinese Chive 韭菜蛋
- Steamed Fish with Olive Vegetable 橄榄菜蒸鱼
- Thai Style Chicken 泰式鸡
- Stir Fry Shimeji Mushroom with Pak Bo Chye 皇白菜炒松菇
- White Pearl Rice 珍珠米饭

## 09-Mar: Peranakan Tastes

- Green Mango Salad 凉拌青芒果
- Belachan Chicken 虾酱鸡
- Ikan Masak Merah 马来甜辣鱼
- Nyonya Chap Chye 娘惹什菜
- Blue Pea Flower Rice 蓝花饭

## 10-Mar: Western Classics

- French Mashed Potato
- Chicken Thigh with Caramelized Onion Brown Jus
- Oven Baked Fish with Mango Tomato Salsa
- Roasted Vegetable with Tomato Paste
- Aglio Olio Linguine

## 11-Mar: Asian Flavours

- Mapo Tofu 麻婆豆腐
- Salted Fish steamed Minced Pork 咸鱼蒸肉饼
- Five Spice Calamari 五香苏东
- Poached Chinese Spinach with Superior Stock & Goji Berries 上汤苋菜
- Butter Rice 牛油饭

## 12-Mar: Catering Choices

- Braised Potato & Mince Chicken 土豆焖鸡肉碎
- Herbal Prawn 药材虾
- Sweet & Sour Fish 酸甜鱼片
- Fried Choi Sim w Mushroom 菜心炒冬菇
- White Fragrance Rice 丝苗白饭

## Add-Ons:

Choice of Drinks:

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# Daily Meals Mar Week 3 Menu

## 15-Mar: Tze Char Delights

- Preserved Veg Omelette 菜圃蛋
- Teochew Style Steamed Fish 潮式蒸鱼
- Butter Cream Chicken 奶油鸡丁
- Iceberg Lettuce with Oyster Sauce 蚝油玻璃生菜
- White Pearl Rice 珍珠米饭

## 16-Mar: Peranakan Tastes

- Steamed Otak 娘惹乌达
- O Tau lu Bark 酱油卤肉
- Chicken Rendang 仁当鸡
- Sambal Lady Finger 参峇角豆
- Nasi Kuning 黄姜饭

## 17-Mar: Western Classics

- Spinach Frittata
- Aglio Olio White Clam
- Marinated Chicken with Mustard Sauce
- Saute Broccoli & Pumpkin
- Mushroom Spaghetti

## 18-Mar: Asian Flavours

- Hot & Sour Potato Strip 酸辣土豆丝
- Garlic Mussel 蒜茸蒸青口
- Char Siew Chicken 叉烧鸡
- Stir Fry French Bean with Beancurd 四季豆炒豆干
- Chicken Rice 油饭

## 19-Mar: Catering Choices

- Scallion Tofu 葱油豆付
- Kong Bao Calamari 宫保苏东
- Braised Pork Knuckle 红烧元蹄
- Stir Fry Cauliflower 清炒椰菜花
- White Fragrance Rice 丝苗白饭

## Add-Ons:

Choice of Drinks:

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# Daily Meals Mar Week 4 Menu

## 22-Mar: Tze Char Delights

- Chawanmushi 茶碗蒸
- Teriyaki Chicken 酱烧鸡
- Grilled Miso Fish 味噌烤鱼片
- Yasai Itame (Japanese Stir Fry Assorted Vegetables) 日式炒野菜
- Seaweed Pearl Rice 海苔珍珠饭

## 23-Mar: Peranakan Tastes

- Tofu Goreng 马来炸豆付
- Curry Fish 咖喱鱼
- Ayam Masak Kicap Manis 甜酱油焖鸡
- Cucumber & Black Fungus 凉拌黄瓜木耳
- Pumpkin Rice 金瓜饭

## 24-Mar: Western Classics

- Potato & Celery Salad
- Sautéed Seafood with White Wine Garlic Cream
- BBQ Spare Rib
- Roasted Vegetable with Pesto
- Butter Rice

## 25-Mar: Asian Flavours

- Shrimp Omelette 虾仁蛋
- Salted Egg Fish Fillet 咸蛋鱼片
- Marinated Chicken Wing with Garlic 蒜香鸡翼
- Sweet Potato Leave with Trio Egg Broth 三皇蛋番薯叶
- White Fragrance Rice 丝苗白饭

## 26-Mar: Catering Choices

- Homemade Beancurd with Golden Crumb 金沙自制豆付
- Black Pepper Prawn 黑椒虾
- Marinated Pork with Fermented Red Beancurd 南乳炸肉
- Braised Eggplant with Fermented Bean Sauce 鱼香茄子
- Yang Zhou Fried Rice 扬州炒饭

### Add-Ons:

Choice of Drinks:

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# Daily Meals Mar Week 5 Menu

## 29-Mar: Tze Char Delights

- Steam Egg with Superior Shoyu 蒸水蛋
- Hong Siew Fish Maw 红烧鱼鳔
- Stir Fry Cooked Pork Slice 回锅肉
- Stir Fry Kai Lan with Garlic 蒜米芥兰
- White Fragrance Rice 丝苗白饭

## 30-Mar: Peranakan Tastes

- Vegetable Fritter 娘惹菜饼
- Ayam Ponteh 豆酱焖鸡
- Sambal Sotong 三拜苏东
- Sayur Lodeh 娘惹咖喱菜
- Char Bee Hoon 炒米粉

## 31-Mar: Western Classics

- Roasted potato with Cajun Spice
- Grilled Fish with Lemon Cream Sauce
- Chicken Stew
- Butter Poached Assorted Vegetable
- Spanish Vegetarian Pilaf

## 01-Apr: Asian Flavours

- Steam Beancurd with Century Egg 皮蛋豆腐
- Breaded Calamari with Lime Mayo 沙律苏东
- Fried Fish with Ginger & Spring Onion 姜葱鱼片
- Stir Fry Bean Sprout Mushroom 冬菇银芽
- White Pearl Rice 珍珠米饭

## 02-Mar: Closed

- Public Holiday: Good Friday

## 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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