

Daily Meals **Sep Week 3 Menu**

14-Sep: Tze Char Delights

- Steam Egg with Superior Shoyu 蒸水蛋
- 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

15-Sep: Peranakan Tastes

- Deep Fried Tofu with Spicy Peanut Sauce 沙爹豆腐
- Asam Kulai Fish 阿参咖喱鱼
- Ayam Masak Kicap Manis 甜酱油焖鸡
- Cucumber & Black Fungus 凉拌黄瓜木耳
- Pumpkin Rice 金瓜饭

16-Sep: Western Classics

- Mable Potato Confit
- Aglio Olio Clam
- Breaded Fish with Mentaiko Mayo
- Garlic Butter Roasted Vegetable
- Butter Rice

17-Sep: Asian Flavours

- Stir Fried Lotus Root with Bell Pepper 甜椒莲藕片
- Fried Fish with Ginger & Spring Onion 姜葱鱼片
- Breaded Calamari 炸苏东
- Stir-fry Leek & Hard Bean Curd 大蒜炒豆干
- White Pearl Rice 珍珠米饭

18-Sep: Catering Choices

- White Pearl Rice 珍珠米饭
- Cereal Fish Fillet 麦片鱼
- Steam Chicken with Black Fungus 云耳蒸鸡丁
- Stir Fry Bean Sprout Mushroom 冬菇银芽
- 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 Sep Week 4 Menu

21-Sep: Tze Char Delights

- Shrimp Omelete 虾仁蛋
- Gong Poh Fish 宫保鱼
- Fried Salt Pepper Prawn 椒盐虾
- Stir Fry HK Chai Yuen 蒜米香港菜心
- White Fragrance Rice 丝苗白饭

22-Sep: Peranakan Tastes

- Crisp Fried Tofu 香炸豆腐配三拜
- Ikan Masak Merah 马来甜辣鱼
- Lemongrass Chicken with Satay Sauce
沙爹香茅鸡
- Nyonya Chap Chye 娘惹什菜
- Dried Mee Siam 干炒米暹

23-Sep: Western Classics

- Parmesan Roasted Potato
- Tempura Fish with Wasabi Mayo
- Marinated Chicken with Mustard Sauce
- Garlic roasted Long Bean
- Butter Rice

24-Sep: Asian Flavours

- Onion Potato Stew 洋葱焖马铃薯
- Sweet & Sour Fish 酸甜鱼片
- Stir Fry Chicken Bite With Salted Egg Sauce
咸蛋酱炒鸡丁
- Stir Fried French Bean with Mince Chicken
鸡肉碎四季豆
- White Pearl Rice 珍珠米饭

25-Sep: Catering Choices

- Chinese Chive Omelete 韭菜炒蛋
- Butterfly Prawn with Mayonnaise 沙律炸虾
- 'Hong Siew' Braised Chicken 红烧鸡
- Stir Fry Cauliflower 清炒椰菜花
- Yam Rice 芋头饭

Add-Ons:

Choice of Drinks:
Coke, Coke Light, Sprite, Jia Jia
Herbal Tea

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Daily Meals **Sep Week 5 Menu**

28-Sep: Tze Char Delights

- Stir Fry Tomato & Egg 西红柿炒蛋
- Stir Fry Fish with Fermented Black Bean 豉汁鱼片
- Chicken Chop with Orange Sauce 橙汁鸡
- Braised Long Cabbage with Carrot 津白焖萝卜
- White Pearl Rice 珍珠米饭

29-Sep: Peranakan Tastes

- Thai Style Tofu 泰式豆腐
- Belachan Chicken 虾酱鸡
- Pineapple Kulai Prawn 黄梨咖喱虾
- Sambal Winded Bean 参峇四角豆
- Blue Pea Flower Rice 蓝花饭

30-Sep: Western Classics

- Parmesan Roasted Potato
- Tempura Fish with Mentaiko Mayo
- Marinated Chicken with Mustard Sauce
- Garlic roasted Long Bean
- Pomodoro Fusillis

01-Oct: Asian Flavours

- Braised Potato & Mince Chicken 土豆焖鸡肉碎
- Garlic Mussel 蒜茸蒸青口
- Deep fried Chicken Wing 炸鸡翼
- Loh Han Vegetable 罗汉斋
- Yang Zhou Fried Rice 扬州炒饭

02-Oct: Catering Choices

- Braised 'Hong Siew' Tofu 红烧豆腐
- Fry Fish with Salted pepper 椒盐鱼
- Stir fry Chicken with Ginger & Spring Onion 姜葱鸡丁
- Fried HK Choi Sim w Mushroom 香港菜心冬菇
- White Fragrance Rice 丝苗白饭

Add-Ons:

Choice of Drinks:
Coke, Coke Light, Sprite, Jia Jia
Herbal Tea

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Daily Meals Oct Week 1 Menu

05-Oct: Tze Char Delights

- Fu Yong Egg Omelete 芙蓉蛋
- Stir Fry Chicken with Black Pepper Sauce 黑椒鸡丁
- 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

06-Oct: Peranakan Tastes

- Braised Pineapple & Tao Pok with Vinegar 酸甜豆卜黄梨
- Curry Chicken 咖喱鸡
- Nyonya Ngoh Hiang 娘惹卤肉
- Lady Finger with Dry Shrimp 虾米角豆
- Nasi Kuning 黄姜饭

07-Oct: Western Classics

- Truffle Mashed Potato
- Butterfly Prawn with Wasabi Mayo
- Chicken Stew
- Assorted Vegetable with Feta Cheese
- Apricot & Pistachio Pilaf Rice

08-Oct: Asian Flavours

- Braised Egg & Tao Kwa 豆干卤蛋
- Hainanese Chicken 海南鸡腿
- Char Siew Chicken 叉烧鸡
- Stir Fry Bean Sprout 豆芽油菜
- Chicken Rice 油饭

09-Oct: Catering Choices

- Salted Fish Braised Bean Curd 咸鱼豆腐
- Black Fungus Fish 云耳蒸鱼
- Kong Po Clam 宫保拉拉
- Garlic Fry Broccoli & Mushroom 蒜米冬菇西兰花
- Char Bee Hoon 炒米粉

Add-Ons:

Choice of Drinks:

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Herbal Tea

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Daily Meals Oct Week 2 Menu

12-Oct: Tze Char Delights

- Braised Towel Gourd & Egg Tofu 丝瓜豆付
- Stir Fry Cooked Pork Slice 回锅肉
- HK Style Steam Fish 清蒸鱼
- China Spinach with Egg White Sauce 蛋白扒菠菜
- White Fragrance Rice 丝苗白饭

13-Oct: Peranakan Tastes

- Vegetable Fritter 娘惹菜饼
- Asam Kulai Fish 阿参咖喱鱼
- O Tao Eu Bark 黑酱油肉
- Nyonya Acar Awak 娘惹泡菜
- Mee Goreng 马来面

14-Oct: Western Classics

- Greek Barley Salad
- Sauteed Clam with Chilli & Garlic
- Teriyaki Chicken
- Roasted Vegetable with Pesto
- Aglio Olio Spaghetti

15-Oct: Asian Flavours

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

16-Oct: Catering Choices

- Steamed Beancurd with Shrimp 虾仁蒸豆腐
- Breaded Calamari 沙律苏东
- Stir Fry Chicken with Dried Chilli 辣子鸡
- Fried Preserved Veg with French Bean 菜圃四季豆
- White Pearl Rice 珍珠米饭

Add-Ons:

Choice of Drinks:

Coke, Coke Light, Sprite, Jia Jia Herbal Tea

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Daily Meals Oct Week 3 Menu

19-Oct: Tze Char Delights

- 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

20-Oct: Peranakan Tastes

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

21-Oct: Western Classics

- Mozzarella & Cherry Tomato with Pesto
- Grilled Fish with White Wine Sauce
- BBQ Chicken with Capsicum
- Butter Poached Vegetable with Roasted Almond
- Aglio Olio Pasta

22-Oct: 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
- Butter Rice 牛油饭

23-Oct: Catering Choices

- Baked Bean potato 茄汁焖土豆
- Garlic Steam Fish 蒜茸蒸鱼
- Stir Fry Chicken with Black Bean Sauce 豉汁鸡丁
- 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

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Daily Meals Oct Week 4 Menu

26-Oct: Tze Char Delights

- 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

27-Oct: Peranakan Tastes

- Chilli Egg with Onion 辣椒大葱炸鸡蛋
- 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

28-Oct: Western Classics

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

29-Oct: Asian Flavours

- Stir Fried Lotus Root with Bell Pepper 甜椒莲藕片
- Breaded Calamari 炸苏东
- Steam Chicken with Black Fungus 云耳蒸鸡丁
- Stir fry Xiao Bai Choi 清炒小白菜
- Char Bee Hoon 炒米粉

30-Oct: Catering Choices

- Steamed Beancurd with Shrimp 虾仁蒸豆腐
- Assorted Seafood with Chili Crab Sauce 辣椒螃蟹酱炒海鲜
- 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

Add-Ons:

Choice of Drinks:

Coke, Coke Light, Sprite, Jia Jia Herbal Tea

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Daily Meals Pricing

Persons	Number of Days		
	5 Days	10 Days	20 Days
2 😊😊	\$100.00 (\$107.00 w/GST)	\$190.00 (\$203.30 w/GST)	\$360.00 (\$382.20 w/GST)
3 😊😊😊	\$150.00 (\$160.50 w/GST)	\$280.00 (\$299.60 w/GST)	\$500.00 (\$535.00 w/GST)
4 😊😊😊😊	\$200.00 (\$214.00 w/GST)	\$380.00 (\$406.60 w/GST)	\$650.00 (\$695.50 w/GST)
5 😊😊😊😊😊	\$250.00 (\$267.50 w/GST)	\$470.00 (\$502.90 w/GST)	\$750.00 (\$802.50 w/GST)

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 17 Sep 2020

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