

Shiok! Kitchen

SK Catering

Curated cuisines, specially catered for every experience





VALUE BENTOS

Bentos are served with disposable cutlery upon request
Catering & Transportation Charges @ \$40+ apply



International Value Bento

\$7+ per person
Minimum of 50 pax

ORIENTAL

BENTO 1

Fried Fish Fillet with Honey Sesame Sauce
San Bei Tahu with Minced Chicken
Mixed Vegetable Curry (V)
Yang Chow Fried Rice (V)

BENTO 2

Sweet & Sour Chicken
Steamed Fish Fillet with Mala Sauce
Chye Sim & Carrot with Oyster Sauce (V)
Xing Zhou Bee Hoon (V)

BENTO 3 (Vegetarian)

Sweet & Sour Mock Chicken
Mock Fish Fillet with Mala Sauce
Chye Sim & Carrot with Vegetarian Oyster Sauce
Xing Zhou Bee Hoon

MALAY CUISINE

BENTO 1

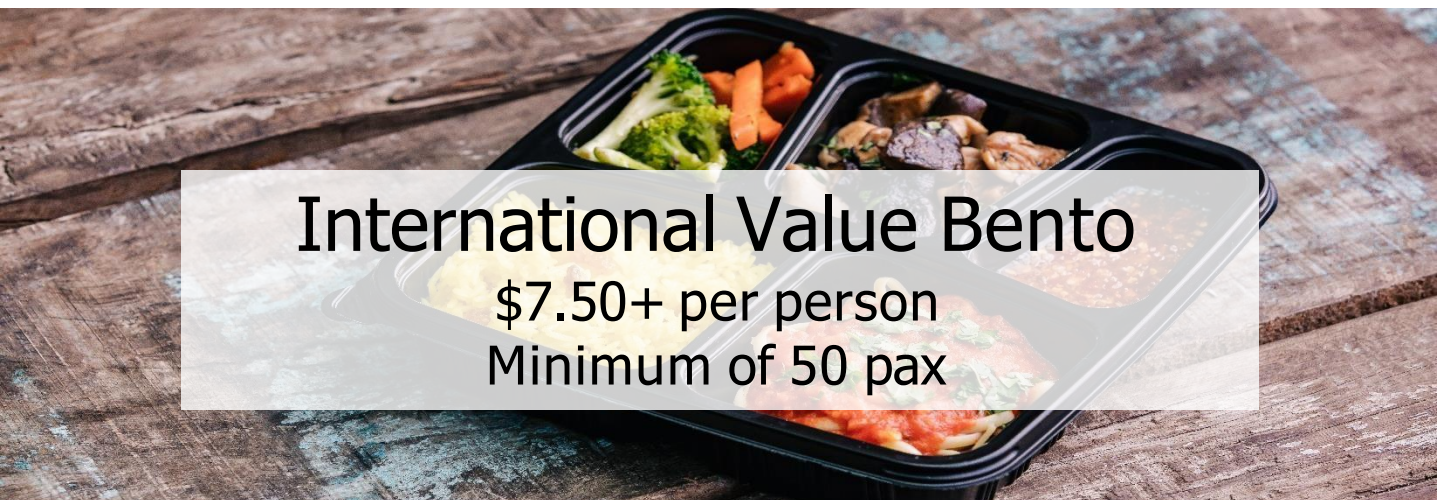
Chicken Ayam Masak Merah
Fried Fish Goreng Kunyit
Sambal Long Bean (V)
Steamed Turmeric Rice (V)

BENTO 2 (Vegetarian)

Mock Chicken Masak Merah
Mock Fried Fish Goreng Kunyit
Sambal Long Bean
Steamed Turmeric Rice

Add on: BEVERAGE

- Assorted packet drink @\$1+ per pax
- Assorted bottled juice @ \$2.5+ per pax



International Value Bento

\$7.50+ per person
Minimum of 50 pax

THAI CUISINE

BENTO 1

- Thai Basil Minced Chicken with Long Bean
- Fried Tofu with Thai Sweet Chili Sauce
- Green Curry Vegetable (V)
- Thai Olive Fried Rice with Assorted Condiments (V)

BENTO 2 (Vegetarian)

- Thai Basil Plant-Based Protein with Long Bean
- Fried Tahu with Honey Sesame Sauce
- Green Curry Vegetable
- Thai Olive Fried Rice with Assorted Condiments (V)

JAPANESE CUISINE

BENTO 1

- Baked Teriyaki Chicken
- Breaded Scallop with Wasabi Mayonnaise
- Japanese Curry Vegetable (V)
- Steamed Pearl Rice with Seaweed (V)

BENTO 2 (Vegetarian)

- Mock Chicken with Teriyaki Sauce
- Cheese Croquette with Wasabi Mayonnaise
- Japanese Curry Vegetable
- Steamed Pearl Rice with Seaweed

WESTERN CUISINE

BENTO 1

- Chicken Bolognese Ragu
- Mushroom Frittata Egg (V)
- Cauliflower & Carrot with Herb Butter Sauce (V)
- Pasta Aglio Olio with Italian Herbs (V)

BENTO 2

- Baked Fish Fillet with Pomodoro Sauce
- Zucchini Frittata Egg (V)
- Vichy Carrot with Honey Butter Sauce (V)
- Butter Rice with Mixed Herbs (V)

BENTO 3 (Vegetarian)

- Plant Based Meat Bolognese Ragu (V)
- Mushroom Frittata Egg (V)
- Cauliflower & Carrot with Herb Butter Sauce (V)
- Pasta Aglio Olio with Italian Herbs (V)

KOREAN CUISINE

BENTO 1

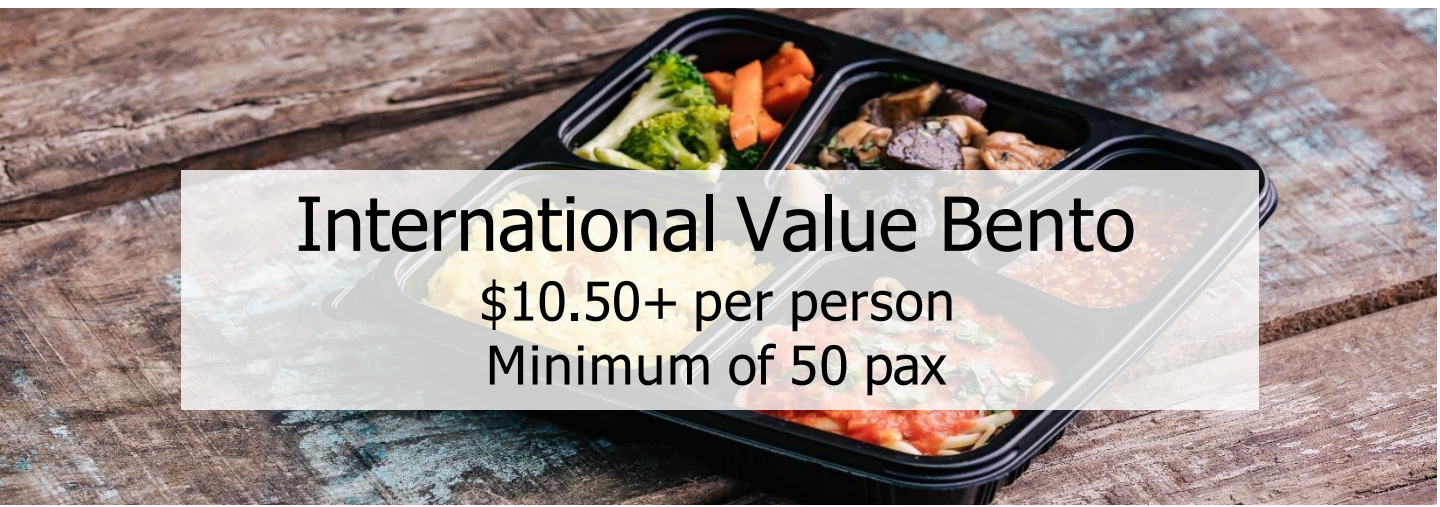
- Chicken Bulgogi
- Fried Fish Fillet with Gochujang Sauce
- Napa Cabbage with Wolfberries Sauce (V)
- Kimchi Fried Rice (V)

BENTO 2 (Vegetarian)

- Mock Chicken Bulgogi
- Mock Fish Fillet with Honey Sesame Sauce
- Napa Cabbage with Wolfberries Sauce
- Kimchi Fried Rice

Add on: BEVERAGE

- Assorted packet drink @\$1+ per pax
- Assorted bottled juice @ \$2.5+ per pax



International Value Bento

\$10.50+ per person
Minimum of 50 pax

ORIENTAL BENTO

- Beef Meatball with Mala Sauce
- Fried Har Cheong Chicken
- Shanghai Greens & Carrot with Oyster Sauce
- Chicken Gyoza
- Wok-Fried Silver Needle Noodles with Egg & Vegetable

NYONYA BENTO

- Rendang Chicken with Potato
- Fried Fish Fillet with Nyonya Assam Sauce
- Nyonya Mixed Vegetables with Black Fungus
- Baba Chicken Ngoh Hiang
- Steamed Coconut Rice

THAI BENTO

- Green Curry Beef with Potato
- Fried Fish Fillet with Thai Sweet Chili Sauce
- Shanghai Green & Straw Mushroom with Garlic Sauce
- Red Curry Fish Cake
- Pineapple Fried Rice with Chicken Floss

JAPANESE BENTO

- Chicken Katsu with Japanese Curry
- Fried Fish Fillet with Honey Miso Sauce
- Chinese Spinach with Sesame Shoyu Sauce
- Vegetable Gyoza
- Fried Udon Noodle with Vegetable

WESTERN BENTO

- Chicken Meatball with Mushroom Brown Sauce
- Fried Fish Fillet with Citrus Lemon Sauce
- Cauliflower & Carrot with Herb Butter Sauce
- Cheese Croquette
- Tomato Pilaf Rice with Mixed Beans

KOREAN BENTO

- Beef Bulgogi with Onion
- Simmered Daikon Radish
- Napa Cabbage with Wolfberries Sauce
- Breaded Prawn Cake
- Kimchi Fried Rice

Add on: BEVERAGE

- Assorted packet drink @\$1+ per pax
- Assorted bottled juice @ \$2.5+ per pax



International Value Bento

\$15.50+ per person
Minimum of 50 pax

ORIENTAL BENTO

Five Spice Chicken with Chestnut and Mushroom Sauce
Fried Fish Fillet with Superior Soy Sauce
Steamed Broccoli & Carrot with Oyster Sauce
Seafood Wanton
Braised Ee Fu Noodles with Mushroom & Chive

NYONYA BENTO

Rendang Beef with Potato
Buah Keluak Chicken
Sambal Long Bean with Ikan Bilis
Seafood Ngoh Hiang
Steamed Blue Butterfly Pea Coconut Rice

THAI BENTO

Red Curry Chicken with Potato
Tom Yum Tomato Seafood
Sambal Long Bean
Thai Prawn Cake
Glass Noodle Pad Thai with Egg & Vegetable

JAPANESE BENTO

Sautéed Beef Gyudon with Onion
Fried Fish Fillet with Honey Miso Sauce
Japanese Curry Vegetable
Breaded Ebi
Steamed Pearl Rice with Seaweed

WESTERN BENTO

Chicken Stroganoff with Mushroom Cream Sauce
French Beef Stew with Carrot
Ratatouille vegetable Stew
Seafood Croquette
Pasta Aglio Oil with Italian Herbs

KOREAN BENTO

Black Bean Minced Chicken Stew
Breaded Prawn with Gochujang Mayo
Chinese Spinach with Sesame Soy Sauce
Vegetable Gyoza
Ramen Noodle

INCLUSIVE (PER BENTO)

2pcs of Cake of the day

Add on: BEVERAGE

- Assorted packet drink @\$1+ per pax
- Assorted bottled juice @ \$2.5+ per pax



EXECUTIVE LAQURED BENTOS

Bentos are served in 4 or 5 lacquered bento boxes, accompanied by porcelain ware & stainless-steel cutleries, placemats and linen napkins

Catering & Transportation Charges @ \$50+ apply

Optional add on Charges:

Service Staff @ \$150+ First 3 hours. Subsequently \$30+ per hour

Add on: BEVERAGE

- Assorted packet drink @\$1+ per packet
- Assorted bottled juice @ \$2.5+ per bottle
- Dilmah Bottled Tea @ \$5+ per bottle



EXECUTIVE LACQURED BENTO

WESTERN MENU A

\$32+ Per Pax

SET A

APPETISER

- Smoked Duck Salad with Orange Vinaigrette

MAINS (4 Compartment Bento)

- Roasted Chicken Roulade with Mustard Brown Sauce
- Plant Based Meatball with Pomodoro Sauce (V)
- Broccoli, Carrot and Mushroom with Herb Butter Sauce (V)
- Turmeric Pilaf Basmati Rice with Dried Cranberries (V)
- Seafood Croquette

DESSERT

- Chocolate Fudge Cake

SET B (Vegetarian)

APPETISER

- Grilled Pumpkin Salad with Orange Vinaigrette

MAINS (4 Compartment Bento)

- Yukon Potato & Eggplant with Smoked Chili Sauce
- Plant Based Meatballs with Pomodoro Sauce
- Broccoli, Carrot and Mushroom with Herb Butter Sauce
- Turmeric Pilaf Basmati Rice with Dried Cranberries
- Cheese Croquette

DESSERT

- Chocolate Fudge Cake

***Dietary Restriction:**

- Option for Gluten Free Pasta & Cut Fruits is available



EXECUTIVE LACQURED BENTO

WESTERN MENU B

\$38+ Per Pax

SET A

APPETISER

- Smoked Salmon Salad with Roasted Goma Dressing

MAINS (4 Compartment Bento)

- Slow Cooked Beef Stew with Potato
- Oven Baked Barramundi with Sicily Tomato Sauce
- Ratatouille Vegetable Ragout (V)
- Vegetable & Mushroom Aglio Olio Pasta (V)
- Breaded Prawn Cake

DESSERT

- Orange Pound Cake & Chocolate Éclair

SET B (Vegetarian)

APPETISER

- Wafu Potato Salad with Roasted Goma Dressing

MAINS (4 Compartment Bento)

- Plant Based Meatball with Truffle Cream Sauce
- Oven Baked Eggplant Parmigiana
- Ratatouille Vegetable Ragout
- Vegetable & Mushroom Aglio Olio Pasta
- Cheese Croquette

DESSERT

- Orange Pound Cake & Chocolate Éclair

***Dietary Restriction:**

- Option for Gluten Free Pasta & Cut Fruits is available



EXECUTIVE LACQURED BENTO

SINGAPORE SELECTION MENU A



\$32+ Per Pax

SET A

APPETISER

- Tofu Goreng with Assorted Vegetable and Peanut Sauce (V)

MAINS (4 Compartment Bento)

- Fried Barramundi Fillet with Nyonya Assam Sauce
- Hainanese Steamed Chicken with Sesame Soy Sauce
- Shanghai Green and Carrot with Braised Shitake Mushroom Sauce (V)
- Fragrant Garlic Rice with Garlic Chili Sauce
- Seafood Wanton

DESSERT

- Gula Melaka Cake

SET B (Vegetarian)

APPETISER

- Tofu Goreng with Assorted Vegetable and Peanut Sauce

MAINS (4 Compartment Bento)

- Mock Fish Fillet with Sweet & Sour Sauce
- Curry Mock Chicken with Potato
- Shanghai Green and Carrot with Braised Shitake Mushroom Sauce
- Xing Zhou Bee Hoon with Mock Char Siew & Vegetable
- Vegetable Spring Roll

DESSERT

- Gula Melaka Cake



EXECUTIVE LACQURED BENTO

SINGAPORE SELECTION MENU B



\$38+ Per Pax

SET C

APPETISER

- "Liang Ban" Shredded Chicken Salad with Spicy Sesame Sauce

MAINS (4 Compartment Bento)

- Nyonya Braised Beef Rendang with Potato
- Ocean Prawn and Egg Tofu with "Chili Crab Sauce"
- Steamed Broccoli with Carrot with Oyster Sauce (V)
- Kampung Egg Fried Rice with Ikan Billis
- Breaded Otak Seafood

DESSERT

- Ondeh Ondeh Cake

SET D (Vegetarian)

APPETISER

- "Liang Ban" Salad with Spicy Sesame Sauce

MAINS (4 Compartment Bento)

- Mock Mutton Rendang with Potato
- Vegetarian Prawn and Egg Tofu with "Chili Crab Sauce"
- Steamed Broccoli with Carrot with Oyster Sauce
- Kampung Egg Fried Rice
- Crispy Yam Roll

DESSERT

- Ondeh Ondeh Cake



EXECUTIVE LACQURED BENTO

THAI CLASSIC SELECTION MENU A

\$32+ Per Pax

SET A

APPETISER

- Green Mango Salad with Cashew Nuts (V)

MAINS (4 Compartment Bento)

- Green Curry Chicken with Potato
- Fried Barramundi with Tomato Tom Yum Sauce
- Kai Lan Vegetable, Straw Mushroom and Carrot with Garlic Sauce
- Black Olive Rice with Condiments
- Red Curry Fish Cake

DESSERT

- Thai Milk Tea Cheesecake

SET B (Vegetarian)

APPETISER

- Green Mango Salad with Cashew Nuts (V)

MAINS (4 Compartment Bento)

- Thai Green Curry "Plant-Based Meatball" with Potato
- Mock Fish Fillet with Tomato Tom Yum Sauce
- Kai Lan Vegetable, Straw Mushroom & Carrot with Vegetarian Oyster Sauce
- Black Olive Rice with Condiments
- Vegetable Spring Roll

DESSERT

- Thai Milk Tea Cheesecake



EXECUTIVE LACQURED BENTO

THAI CLASSIC SELECTION MENU B



\$38+ Per Pax

SET A

APPETISER

- Seafood Glass Noodle Salad

MAINS (4 Compartment Bento)

- Massaman Beef Curry with Potato
- Fried Barramundi with Choo Chee Sauce
- Stir Fried Mixed Vegetable with Oyster Sauce
- Pad Thai Noodle with Egg and Vegetable
- Breaded Prawn Cake

DESSERT

- Mango Sticky Rice

SET B (Vegetarian)

APPETISER

- Vegetarian Glass Noodle Salad

MAINS (4 Compartment Bento)

- Massaman Mock Mutton Curry with Potato
- Mock Fish Fillet with Choo Chee Sauce
- Stir Fried Mixed Vegetable with Oyster Sauce
- Pad Thai Noodle with Egg and Vegetable
- Vegetable Spring Roll

DESSERT

- Mango Sticky Rice



EXECUTIVE LACQURED BENTO

EUROPEAN SELECTION MENU A



\$42+ Per Pax

NONNA ITALIAN BENTO

APPETISER

- Insalata Caprese (V)

MAINS (4 Compartment Bento)

- Beef Meatball with Pomodoro Sauce & Parmesan Cheese
- Halibut Fish En Papillote
- Roasted Provençal Vegetable with Italian Herbs (V)
- Basil Cream Penne Pasta with Pine Nuts (V)
- Cheese Croquette

DESSERT

- Tiramisu (V)

MI CASA SPANISH BENTO

APPETISER

- Spanish Potato Salad with Little Shrimp

MAINS (4 Compartment Bento)

- Spanish Beef Stew with Vegetable & Chickpeas
- Smoked Paprika Halibut Fish with Tomato Sauce
- Turkey Bacon & Vegetable Egg Tortilla (V)
- Potato Patatas Bravas (V)
- Pumpkin Cheese Croquette (V)

DESSERT

- Basque Burnt Cheesecake

CLASSIC FRENCH BENTO

APPETISER

- Tuna Niçoise Salad

MAINS (4 Compartment Bento)

- French Beef Stew with Potato & Carrot
- Slow Baked Salmon with Lemon Dill Beurre Blanc
- Broccoli Almandine (V)
- Saffron Basmati Pilaf Rice with Dried Cranberries (V)
- Seafood Croquette

DESSERT

- Royale Chocolate Tart



EXECUTIVE LACQURED BENTO

EUROPEAN SELECTION MENU B



\$58+ Per Pax

NONNA ITALIAN BENTO

APPETISER

- Bocconcini Cheese & Vine Tomato Salad

MAINS (4 Compartment Bento)

- Roasted Chicken Diavolo
- Oven Roasted Cod Fish with Pistachio Crust
- Provencal Vegetable Byaldi with Tomato Coulis (V)
- Mushroom Risotto with Parmesan Cheese (V)
- Mozzarella Cheese Stick (V)

DESSERT

- Panna Cotta with Berries Compote & Fresh Berries

MODERN JAPANESE BENTO

APPETISER

- Smoked Salmon Salad with Wafu Dressing

MAINS (4 Compartment Bento)

- Honey Miso Cod Fish
- Beef Shogayaki with Onion
- Medley of Vegetable with Garlic Butter Sauce
- Yaki Udon Noodle with Eggs & Vegetable
- Breaded Ebi

DESSERT

- Green Tea Matcha Gateau

CLASSIC FRENCH BENTO

APPETISER

- Beetroot Salad with Walnut & Goat Cheese (V)

MAINS (4 Compartment Bento)

- 36hrs. Slow Cooked Beef Cheek with Root Vegetables
- Norwegian Salmon Fish En Papillote
- Medley of Vegetable with Garlic Butter Sauce
- Saffron Basmati Pilaf Rice with Dried Cranberries (V)
- Breaded Prawn Cake

DESSERT

- Mango Yogurt Gateau



EXECUTIVE LACQURED BENTO

EUROPEAN SELECTION MENU B



\$58+ Per Pax

NYONYA PERANAKAN BENTO

APPETISER

- White "Rojak" Fruit Salad

MAINS (4 Compartment Bento)

- Braised Rendang Beef with Potato
- Pan Roasted Cod Fish with Buah Keluak
- Nonya Chap Chye with Black Fungus & Mushroom (V)
- Nasi Ulam Rice with Crispy Silver Fish
- Breaded Seafood Otak

DESSERT

- Ondeh Ondeh Cake (V)

NEW ORIENTAL BENTO

APPETISER

- "Liang Ban" Salad with Shredded Chicken

MAINS (4 Compartment Bento)

- Roasted Five Spice Chicken with Hot Bean Sauce
- Seared Cod Fish with Superior Soy Sauce & Crispy Ginger
- Steamed Broccoli & Carrot with Flower Mushroom
- Smoked Duck Fried Rice with Scallion
- Seafood Ngoh Hiang

DESSERT

- Mandarin Orange & Crème Patisserie Tart

VEGAN BENTO

APPETISER

- Roasted Pumpkin Salad with Condiments

MAINS (4 Compartment Bento)

- Mushroom "Scallop" with Truffle Sauce (V)
- Plant Based Meatball with Smoked Chili Sauce (V)
- Provencal Vegetable Byaldi with Tomato Coulis (V)
- "Omnimeat" Bolognese Pasta (V)
- Crispy Yam Roll

DESSERT

- Seasonal Fruit Platter