LIVE STATION

Ice Cream: Cut-Type

Min. 100 guests | $6.50/guest (w/GST $7.09)

Chef on Site (Min 3 hour) @ $200.00/chef (w/GST $218.00)
Set up in Cart @ $250.00/cart (w/GST $272.25)
Delivery & Set up charges @ $100.00/trip (w/GST $109.00)

TRADITIONAL PUSH CART CUT-TYPED ICE CREAM (2 HOURS)

- Served with Rainbow Bread, Waffle Biscuit, Cup & Spoon.

- Flavors includes:
- Chocolate / Chocolate Chip / Durian / Mango / Raspberry Ripple / Blueberry Ripple / Peppermint Chocolate Chip / Sweet Corn / Red Bean
- Yam / Vanilla (included for 150 pax and above)

LIVE STATION

Ice Cream: Scoop

Min. 250 guests | $6.50/guest (w/GST $7.09)

Chef on Site (Min 3 hour) @ $200.00/chef (w/GST $218.00)
Set up in Cart @ $250.00/cart (w/GST $272.25)
Delivery & Set up charges @ $100.00/trip (w/GST $109.00)

TRADITIONAL PUSH CART SCOOPED ICE CREAM (2 HOURS)

- Served with Rainbow Bread, Waffle Biscuit, Cup & Spoon.

- Flavours for scoop-type ice cream (Choose any 4 flavours):
- Vanilla / Chocolate / Chocolate Chip / Chocolate Mint Chip / Double Chocolate Chip / Raspberry Ripple / Coconut / Mango / Cookies and Cream / Raisin Grandeur / Durian / Yam / Strawberry / Sweet Corn / Tutti Fruiti / Thai Milk Tea / Salted Caramel / Green Tea / Lychee Sherbet

- A regular 3 pin 13-amp 240V power socket will be required for the scoop station

LIVE STATION

Live Station 6.5

NOSH KITCHEN

Min. 100 guests | $6.50/guest (w/GST $7.09)

Chef on Site (Min 3 hour) @ $200.00/chef (w/GST $218.00)
Set up in Cart @ $250.00/cart (w/GST $272.25)
Delivery & Set up charges @ $100.00/trip (w/GST $109.00)

ICE KACHANG

Ice shavings topped with flavored syrups, jellies, red beans & kernel corn.

ROJAK

Served with youtiao, tau pok, sliced pineapple, sliced cucumber, sliced turnip, rojak sauce & crushed peanut

GOLDEN MANTOU

Served with condensed milk, chocolate sauce & nacho cheese sauce
*Optional : Add Chili Crab Sauce @ $2.00/pax

HOTDOG

Served with buttered hotdog bun, chicken sausage. Accompanied w/mustard, tomato & chili sauce

CHENDOL

Served with pandan-flavoured green rice flour jelly, jelly, coconut milk, and palm sugar syrup

MUAH CHEE

Glutinous rice flour with sugar-grounded peanut

CORN IN CUP

Served with butter, chocolate rice, crushed peanut

LIVE STATION

Live Station 8.0

NOSH KITCHEN

Min. 100 guests | $8.00/guest (w/GST $8.72)

Chef on Site (Min 3 hour) @ $200.00/chef (w/GST $218.00)
Set up in Cart @ $250.00/cart (w/GST $272.25)
Delivery & Set up charges @ $100.00/trip (w/GST $109.00)

PEKING DUCK WRAP

Served w/sliced roast duck, sliced cucumber, scallions, hoisin sauce & rice paper wrap

KUEH PIE TEE

Served w/stewed turnip, boiled eggs, shrimps, crushed peanut & homemade chili

SHRIMP POPIAH

Wrapped w/stewed turnip, shrimp, boiled eggs, lettuces, sweet sauce, crushed peanut & homemade chili

WAFFLE

Served with vanilla ice cream, chocolate sauce, raspberry sauce, rainbow rice, banana & blueberry

NONYA LAKSA

Served with thick noodle, boiled eggs, fish cake, prawns, laksa leaves, chili & spicy gravy w/tau pok

PASTA

Penne, fusilli & spaghetti pasta w/chicken bolognese sauce and mushroom herb cream sauce

SMOKED DUCK MANTOU

Fried mantou w/sliced smoked duck, sliced cucumber & hoisin sauce

FUSION SMOKED DUCK PIE TEE

Served w/sliced smoked duck, sliced cucumber, sliced pineapple & accompanied w/mango salsa sauce OR goma sauce

DEEP FRIED CHURROS

Served with chocolate sauce OR strawbery sauce, rainbow chocolate sprinkle, mini marshmallows & icing sugar

ASSAM LAKSA

Served with sardines, sliced pineapple, sliced cucumber, thick vermicilli & homemade umami soup

RED CURRY CHICKEN NOODLE

Served w/curry chicken, yellow noodle, beansprouts & gravy

MEE SIAM

Served w/rice vermicelli, prawn, tau pok, beansprouts, sliced egg, homemade sambal chili & gravy

LIVE STATION

Live Station 8.0

Min. 100 guests | $8.00/guest (w/GST $8.72)

Chef on Site (Min 3 hour) @ $200.00/chef (w/GST $218.00)
Set up in Cart @ $250.00/cart (w/GST $272.25)
Delivery & Set up charges @ $100.00/trip (w/GST $109.00)

CHICKEN RICE

Poached Hainanese chicken OR roasted chicken, fragrant steamed rice, sliced cucumber, homemade chili & dark soya sauceauce

SMOKED DUCK MANTOU

Fried mantou w/sliced smoked duck, sliced cucumber & hoisin sauce

CRAYFISH BEEHOON SOUP

Served with vegetables, half crayfish, sliced fishcake, thick vermicelli & rich, savory broth

SATAY (4 STICKS/PAX)

Chicken & Mutton satay served w/sliced cucumber, ketupat & peanut sauce

FRIED FISH BEEHOON SOUP

Served with vegetables, fried fish, sliced fishcake, thick vermicelli & light flavorful broth

PRAWN NOODLE

Thick yellow noodles in prawn stock and garnished with bean sprouts, prawn & kangkong

LIVE STATION

Live Station 10.0

Min. 100 guests | $10.00/guest (w/GST $10.90)

Chef on Site (Min 3 hour) @ $200.00/chef (w/GST $218.00)
Set up in Cart @ $250.00/cart (w/GST $272.25)
Delivery & Set up charges @ $100.00/trip (w/GST $109.00)

VIETNAMESE PHO

Vietnam pho, prepared fresh at our live station. Tender slices of beef served over silky rice noodles, topped with fresh bean sprouts, Thai basil, and lime wedges. Finished with a ladle of our slow-simmered aromatic broth

TRADITIONAL NGOH HIANG

Fried chicken ngoh hiang, fish ball, Taiwan sausages, mini spring roll & prawn fritters. Served w/homemade chili

MALAYSIA LOK LOK

Skewered delights like fish ball, crab stick, seaweed chicken, cheese toufu, quail egg, enoki mushroom and broccoli. Served w/peanut sauce, belacan chili, sweet & sour chili Optional : Add-on food item (To be discussed)

MINI BURGER

Chicken patty OR fish patty OR impossible beef patty. Accompanied with mustard, chili or tomato sauce

NOSH KITCHEN

Custom Feast, Just Your Style

Got an occasion coming up? We'll whip up a spread that fits your vibe

WhatsApp: +65 9642 8403 Email: sales@noshkitchen.com.sg
We'll get back to you within the working day!

IG: @NoshKitchenSg | FB: @Nosh Kitchen-Boutique Catering
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