



CATERWOW

Chinese NEW YEAR COLLECTION *2026*



FOR THE DISCERNING CURATOR.

V12.1.25

Party PACK

Hearty, festive, and fuss-free. Delivered ready to serve, made for easy sharing and joyful reunions.



GRAND ABUNDANCE SET


\$480

11 COURSES | SERVES 8-10 PAX

SIDES

- Prosperity Crispy Feast Platter
(lychee prawn balls, traditional ngoh hiang, crispy chicken money bags, lao gan ma aioli)

SWEET ENDINGS

- Mini Ondeh Ondeh Cake
- Mini Chocolate Éclair 

APPETIZER

- Crystal Jellyfish & Smoked Duck Tangerine Salad

FESTIVE HOT SAVOURIES

- Reunion Eight-Treasure Steamed Jasmine Rice 
- Emperor Herbal Steamed Kampong Whole Chicken 
- Umami Oven-baked Halibut with Miso Glaze 
- Fortune Black Garlic-Braised Duck Leg with Black Garlic Demi-Glaze 
- Prosperity XO Wok-Fried Tiger Prawn with Black Fungus & Celery 
- Fragrant Wok-Fried Broccoli & Shiitake with Scallop 
- Golden Pumpkin Braised Tofu with Leek and Crab Meat 



Recommended add-on: Self-Heating Tray

- \$5/set (1 set per dish).
- Each set includes 1 tray and 2 water-activated heat packs.



GOLDEN HARVEST SET

\$380

10 COURSES | SERVES 8-10 PAX

SIDES

- Prosperity Crispy Feast Platter
(lychee prawn balls, traditional ngoh hiang, crispy chicken money bags, lao gan ma aioli)

SWEET ENDINGS

- Mini Ondeh Ondeh Cake
- Mini Chocolate Éclair 

APPETIZER

- Smoked Duck Salad with Oriental Plum Dressing

FESTIVE HOT SAVOURIES

- Reunion Eight-Treasure Steamed Jasmine Rice 
- Golden Roast Chicken Thigh with Cordyceps & Angelica Root 
- Kumquat Pineapple Sweet & Sour Deep-Fried Barramundi 
- Fortune Black Garlic-Braised Duck Leg with Black Garlic Demi-Glace 
- Golden Pumpkin Braised Tofu with Leek 
- Fragrant Shiitake, Broccoli and Carrot in Superior Broth 



Recommended add-on: Self-Heating Tray

- \$5/set (1 set per dish).
- Each set includes 1 tray and 2 water-activated heat packs.



SPRING BLESSING SET

\$280

8 COURSES | SERVES 8-10 PAX

APPETIZER

- Smoked Duck Salad with Oriental Plum Dressing


FESTIVE HOT SAVOURIES

- Reunion Eight-Treasure Steamed Jasmine Rice 
- Golden Roast Chicken Thigh with Cordyceps & Angelica Root 
- Kumquat Pineapple Sweet & Sour Deep-Fried Pacific Fish 
- Fragrant Shiitake, Broccoli and Carrot in Superior Broth 

SIDES

- Prosperity Crispy Feast Platter
(lychee prawn balls, traditional ngoh hiang, crispy chicken money bags, lao gan ma aioli)

SWEET ENDINGS

- Mini Ondeh Ondeh Cake
- Mini Chocolate Éclair 



Recommended add-on: Self-Heating Tray

- \$5/set (1 set per dish).
- Each set includes 1 tray and 2 water-activated heat packs.



Buffet

CATERING

Abundant and celebratory. A beautifully arranged buffet line, thoughtfully set up on-site for festive gatherings.



GRAND ABUNDANCE BUFFET

\$48 /PAX

11 COURSES + 1 BEVERAGE | MIN. 25 PAX

SWEET ENDINGS

- Mini Ondeh Ondeh Cake
- Tropical Mango Pomelo Sago

BEVERAGE

- Yuzu Citrus Refresher **OR** Citrus Detox

APPETIZER

- Crystal Jellyfish & Smoked Duck Tangerine Salad

HOT SAVOURIES

- Reunion Eight-Treasure Steamed Jasmine Rice **OR** Silken Egg Drop Crispy Noodles
- Emperor Herbal Steamed Kampong Whole Chicken
- Umami Oven-baked Halibut with Miso Glaze
- Fortune Black Garlic Braised Duck Leg with Umami Jus
- Prosperity XO Wok-Fried Tiger Prawn with Black Fungus & Celery
- Fragrant Wok-Fried Broccoli & Shiitake with Scallop
- Golden Pumpkin Braised Tofu with Leek and Crab Meat

SIDES

- Prosperity Crispy Feast Platter
(lychee prawn balls, traditional ngoh hiang, crispy chicken money bags, lao gan ma aioli)



SPRING BLESSING BUFFET

\$28 /PAX

8 COURSES + 1 BEVERAGE | MIN. 30 PAX

APPETIZER

- Smoked Duck Salad with Oriental Plum Dressing

HOT SAVOURIES

- Reunion Eight-Treasure Steamed Jasmine Rice
OR Silken Egg Drop Crispy Noodles
- Golden Roast Chicken Thigh with Cordyceps & Angelica Root
- Kumquat Pineapple Sweet & Sour Deep-Fried Pacific Fish
- Fragrant Shiitake, Broccoli and Carrot in Superior Broth

SIDES

- Prosperity Crispy Feast Platter
(lychee prawn balls, traditional ngoh hiang, crispy chicken money bags, lao gan ma aioli)

SWEET ENDINGS

- Mini Ondeh Ondeh Cake
- Jasmine Osmanthus Jelly Shooter Cup

BEVERAGE

- Yuzu Citrus Refresher **OR**
- Citrus Detox

GOLDEN HARVEST BUFFET

\$38 /PAX

10 COURSES + 1 BEVERAGE | MIN. 30 PAX

APPETIZER

- Smoked Duck Salad with Oriental Plum Dressing

HOT SAVOURIES

- Reunion Eight-Treasure Steamed Jasmine Rice
OR Silken Egg Drop Crispy Noodles
- Golden Roast Chicken Thigh with Cordyceps & Angelica Root
- Kumquat Pineapple Sweet & Sour Deep-Fried Barramundi
- Fortune Black Garlic-Braised Duck Leg with Black Garlic Demi-Glace
- Fragrant Shiitake, Broccoli and Carrot in Superior Broth
- Golden Pumpkin Braised Tofu with Leek

SIDES

- Prosperity Crispy Feast Platter
(lychee prawn balls, traditional ngoh hiang, crispy chicken money bags, lao gan ma aioli)

SWEET ENDINGS

- Mini Ondeh Ondeh Cake
- Jasmine Osmanthus Jelly Shooter Cup

BEVERAGE

- Yuzu Citrus Refresher **OR**
- Citrus Detox



- ① Golden Roast Chicken Thigh with Cordyceps & Angelica Root ② Kumquat Pineapple Sweet & Sour Deep-Fried Barramundi
③ Prosperity Crispy Feast Platter ④ Reunion Eight-Treasure Steamed Jasmine Rice ⑤ Golden Pumpkin Braised Tofu with Leek
⑥ Smoked Duck Salad with Oriental Plum Dressing ⑦ Fragrant Wok-Fried Broccoli & Shiitake with Scallop
⑧ Mini Ondeh Ondeh Cake ⑨ Jasmine Osmanthus Jelly Shooter Cup



CNY MUST-HAVES



FORTUNE PEN CAI

Superior Abalone, Whole Sea Cucumber, Japanese Fresh Scallop, Fresh Sea Prawn, Fish Maw, Sun-Dried Japanese Scallop, Flower Shiitake Mushroom, Whole Spring Chicken, Superior Broth

\$268 | SERVES 6-8 PAX

COMPLIMENTARY CLAYPOT

*EXCLUSIVE TO DROP & GO ORDERS

PROSPERITY ABALONE YU SHENG

Accompanied by Homemade Gold Yuzu Kumquat Sauce and Fragrant Scallion Oil

\$88 | SERVES 8-10 PAX



ADD-ON

SERVES 10 PAX



AUSPICIOUS DEEP FRIED WHOLE SEABASS IN KUMQUAT PINEAPPLE SWEET AND SOUR SAUCE

\$ 65



UMAMI OVEN-BAKED HALIBUT WITH MISO GLAZE

\$ 65



FORTUNE BLACK GARLIC-BRAISED DUCK LEG WITH BLACK GARLIC DEMI-GLACE

\$ 65



PROSPERITY XO WOK-FRIED TIGER PRAWN WITH BLACK FUNGUS & CELERY

\$ 65



PROSPERITY CRISPY FEAST PLATTER

(lychee prawn balls, traditional ngoh hiang, crispy chicken money bags, lao gan ma aioli)

\$ 55



CRYSTAL JELLYFISH & SMOKED DUCK TANGERINE SALAD

\$ 45

ADD-ON

SERVES 10 PAX



**GOLDEN ROAST CHICKEN THIGH
WITH CORDYCEPS & ANGELICA ROOT**

\$ 45



**EMPEROR HERBAL STEAMED
KAMPONG WHOLE CHICKEN**

\$ 45



**KUMQUAT PINEAPPLE SWEET &
SOUR DEEP-FRIED PACIFIC FISH**

\$ 45



**KUMQUAT PINEAPPLE SWEET &
SOUR DEEP-FRIED BARRAMUNDI**

\$ 55



**GOLDEN PUMPKIN BRAISED TOFU
WITH LEEK AND CRAB MEAT**

\$ 45



**GOLDEN PUMPKIN BRAISED TOFU
WITH LEEK**

\$ 35

ADD-ON
SERVES 10 PAX



REUNION EIGHT-TREASURE
JASMINE RICE

\$45



SILKEN EGG DROP CRISPY
NOODLES

\$45



FRAGRANT SHIITAKE, BROCCOLI AND
CARROT IN SUPERIOR BROTH

\$45



FRAGRANT WOK-FRIED BROCCOLI &
SHIITAKE WITH SCALLOP

\$55

Bento

Hearty, flavourful, and satisfying festive favourites in one convenient box.



GOURMET BENTO

MIN. 10 BENTO PER FLAVOUR

**Herbal-Infused Roast Chicken
with Mushrooms & Chestnuts
Bento Ensemble**

\$ 39.90

**Umami Oven-baked Halibut with
Miso Glaze Bento Ensemble**

\$ 42.90

**Golden Pumpkin Braised Tofu
with Leek Bento Ensemble**

\$ 39.90

**Kumquat Pineapple Sweet &
Sour Deep-Fried Pacific Fish
Bento Ensemble**

\$ 39.90

**Prosperity Duo Herbal Chicken &
Sweet-Sour Fish Bento Ensemble**

\$ 42.90

*Each gourmet bento ensemble includes your selected bento, a salad & sweets box (featuring Mini Ondeh Ondeh Cake & Smoked Duck Salad with Oriental Plum Dressing), and a 250ml bottle of Yuzu Citrus Refresher.



*Images for illustration purposes only.

BENTO

MIN. 15 BENTO PER FLAVOUR



Herbal-Infused Roast Chicken with Mushrooms & Chestnuts Bento

Herbal-Infused Roast Chicken with Mushrooms • Aromatic Cumin Chilli Chicken Tulip • Fragrant Shiitake, Broccoli and Carrot in Superior Broth • Reunion Eight-Treasure Jasmine Rice

\$14.90



Prosperity Duo Herbal Chicken & Sweet-Sour Fish Bento

Herbal-Infused Roast Chicken with Mushrooms • Kumquat Pineapple Sweet & Sour Deep-Fried Pacific Fish • Fragrant Shiitake, Broccoli and Carrot in Superior Broth • Ee Fu Noodles

\$17.90



Kumquat Pineapple Sweet & Sour Deep-Fried Pacific Fish Bento

Kumquat Pineapple Sweet & Sour Deep-Fried Pacific Fish • Prosperity XO Wok-Fried Tiger Prawn with Black Fungus & Celery • Fragrant Shiitake, Broccoli and Carrot in Superior Broth • Ee Fu Noodles

\$14.90



Umami Oven-baked Halibut with Miso Glaze Bento

Umami Oven-baked Halibut with Miso Glaze • Prosperity XO Wok-Fried Tiger Prawn with Black Fungus & Celery • Fragrant Shiitake, Broccoli and Carrot in Superior Broth • Reunion Eight-Treasure Jasmine Rice

\$17.90



Golden Pumpkin Braised Tofu with Leek Bento (VEG)

Golden Pumpkin Braised Tofu with Leek • Truffle-Fragrant Preserved Radish Egg Omelette • Fragrant Shiitake, Broccoli and Carrot in Superior Broth • Reunion Vegetarian Treasure Jasmine Rice

\$14.90



DESSERT

Jasmine Osmanthus Jelly Shooter Cup

*FOR CATERING ADD-ON ONLY

Fragrant jasmine and osmanthus jelly with a light, refreshing sweetness, served in a shooter cup.

\$ 138 | 25 cups

Tropical Mango Pomelo Sago

*FOR CATERING ADD-ON ONLY

A smooth and lightly creamy tropical dessert of ripe mango, pomelo, and sago pearls.

\$ 138 | 25 cups

Mini Ondeh Ondeh Cake

Soft pandan sponge with fragrant gula melaka and coconut, sweet, moist, and comforting.

\$ 18 | 12 pcs

Mini Chocolate Éclair

Choux pastry with chocolate cream filling and glaze.

\$ 18 | 12 pcs



BEVERAGE



Citrus Detox

Refreshing lemon, orange & grapefruit-infused water

\$ 60
serves 30 pax



Yuzu Citrus Refresher

Aromatic yuzu, lime & calamansi-infused water

\$ 60
serves 30 pax



FREQUENTLY ASKED QUESTIONS

CATERING

Are You Halal Certified?

Yes, we are halal-certified by the Islamic Religious Council of Singapore (MUIS). All ingredients, preparation methods, and kitchen operations strictly adhere to MUIS halal certification standards.

What's a Buffet Package?

Our Buffet Package is perfect for gatherings of 25 guests or more. It includes a complete setup featuring tables, warmers, table skirting, and disposable utensils.

Do you provide disposable cutlery?

Yes, at a 1:1 ratio with a buffer.

Do buffet setups come with CNY-themed décor?

Yes — our packages feature a CNY-themed centrepiece. Thematic styling options are available for an additional fee.

PLACING ORDER

How far in advance should I place my order?

We kindly request that you place your order at least 52 hours prior to your event.

What payment methods do you accept?

We accept Credit Card, PayNow, and PayLah for payments. Please ensure that payment is made at least three working days prior to your event. A 4% fee will be added for credit card payments.

DELIVERY, BUFFET TIMING

What are your delivery charges?

- For buffet catering, a delivery and setup fee of \$80 per trip applies.
- For Drop & Go orders, the delivery fee is \$40 per trip.
- These fees are waived for orders exceeding \$1,000 (before GST).

Delivery surcharges

Surcharge \$15

- Peak dates (17-18 Jan 2026) for Drop & Go Orders

Surcharge \$10

- 1st 2 Digits Postal Codes: 01, 02, 03, 04, 05, 06, 07, 08, 09, 10
- *Raffles Place, Cecil, Marina, People's Park (Central Business District), Tanjong Pagar, Chinatown, Outram, Havelock, Tiong Bahru, Orchard, River Valley, Tanglin, Holland, Sentosa*

Surcharge \$20

- 1st 2 Digits Postal Codes: 62, 63
- *Jurong Island, Tuas*

Please note that a surcharge of \$20 will be applied for each flight of stairs if there is no lift access at the delivery location.

What are your delivery and setup hours?

Our regular delivery and setup hours are from 08:00 AM to 08:00 PM. If you require early or late setups outside this timeframe, please note that additional surcharges will apply.

MORE INFORMATION

Seeking a more personalised experience? Thematic setups can be arranged for an additional fee.





hello@caterwow.sg • caterwow.sg • +65 8054 4226

