

PERFECT FLAVOURS FOR EVERY PALATE

KAI-MEI PACKED MEALS @ SUNTEC SINGAPORE

As a nod to kaiseki's multi-course concept, our Kai-Mei packed meals consist of several intricate dishes aimed at providing a balanced, nutritious and healthy meal.

To achieve a delicate balance on flavours, textures and colours, Suntec Chefs use the freshest ingredients of the day.



KAI MEI PACKED MEALS
~~S\$46.57~~++/PER MEAL
WESTERN

SPECIAL OFFER*
\$38.88++
per meal

MENU HKW01

Green Salad with Dressing
Country Style Chicken Stew with Vegetables
Sautéed Prawn with Capsicum and Coulis
Baked Cauliflower with Vegan Mozzarella Cheese
Bouquetiere of Vegetables with Shiitake Mushroom
Steamed Multigrain Rice with Herbs and Raisins
Low Sugar Carrot Cake

MENU HKW02

Tomato Salad & Kale with Dressing
Baked Chicken with Mushroom and Thyme Sauce
Baked Fish Fillet Topped with Herb Crust
Roasted Root Vegetables with Fresh Herbs and Balsamic
Broccoli, Carrot and Cauliflower with Mushroom Broth
Sautéed Wholemeal Pasta Olio with Mushroom
Acai with Berries

MENU HKW03

Quinoa Salad with Baked Pumpkin
Chicken Cacciatore with Olives
Sautéed Garlic Prawns with Vegetables
Roasted Pumpkin with Almond and Herbs
Vegetable Ratatouille
Steamed Multigrain Garlic Rice with Chives
Low GI Brownie Cake

MENU HKW04

Cucumber & Tomato Salad with Dressing
Chicken Stew with Kidney Beans and Carrots
Sautéed Prawn with Celery, Capsicum and Tangy Tomato Sauce
Egg Frittata with Mushrooms and Vegetables,
Roasted Vegetables with EVOO
Tomato Flavoured Multigrain Rice with Olive
Coconut Jelly with Chia Seed

**Terms and Conditions apply*

**May contain traces of nuts*

++ Prices are subject to 10% service charge and prevailing GST

♥ Multigrains, Low Sodium, Low Sugar, No Fried Items, No Chicken Skin, No Red Meat

KAI MEI PACKED MEALS
~~S\$46.57~~++/PER MEAL
WESTERN VEGAN & GLUTEN-FREE

SPECIAL OFFER*
\$38.88++
per meal

MENU HKW05

Green Salad with Dressing
Baked Celeriac Steamed
Cauliflower Rice with Corn and Fresh Herbs
Roasted Potato with Fresh Herbs
Ratatouille Vegetable
Steamed Multigrain Rice with Herbs and Raisins
Seasonal Fresh Fruits

MENU HKW06

Tomato Salad & Kale with Dressing
Baked Button Mushroom with Sweet Potato
Roasted Celeriac with Carrot & Thyme
Braised Squash in Tomato Coulis
Baked Pumpkin & Edamame
Sautéed Wholemeal Pasta Olio with Mushroom
Acai with Berries

MENU HKW07

Quinoa Salad with Baked Pumpkin
Glazed Eggplant with Tomato Coulis
Pan-Seared Bean Curd with Corn Purée
Sautéed Mushroom with Chestnut, Lemon Zest, Thyme
Potato, Edamame and Corn Stew
Steamed Multigrain Rice with Pumpkin and Cranberry
Seasonal Fresh Fruits

MENU HKW08

Cucumber & Tomato Salad with Dressing
Moroccan Tofu and Chickpea Stew
Vegan Meatball with Mushroom and Tomato Coulis
Carrot Glazed with Orange Reduction
Zucchini with Herb Coulis
Tomato Flavoured Multigrain Rice with Olive
Seasonal Fresh Fruits

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KAI MEI PACKED MEALS
~~S\$46.57~~++/PER MEAL
ASIAN

SPECIAL OFFER*
\$38.88++
per meal

MENU HKA01

Asian Garden Salad with Dressing
Chinese Herbal Chicken Stew with Ginkgo Nut
Sautéed Prawns with Celery and Straw Mushroom
Braised Tofu with Corn and Mushroom
Broccoli, Carrot, Young Corn Cooked with Chicken Broth
Wok-Fried Whole Grain Kway Teow with Bok Choy and Carrots
Seasonal Fresh Fruits

MENU HKA02

Quinoa Salad with Baked Pumpkin
Healthy Kung Pao Chicken
Baked Fish with Sweet & Sour Sauce
Braised Tofu with Broccoli and Wolfberries
Braised Root Vegetable in Konbu Stock
Steamed Multigrain Rice with Pumpkin and Raisins
Passion Fruit Pudding

MENU HKA03

Thai Glass Noodle Salad
Sesame Chicken with Ginger and Black Fungus
White Peppery Prawns with Leek and Tomato
Braised Chinese Cabbage, Carrot, Young Corn and Mushroom
Wok-Fried Vegetables Asian Style
Wok-Fried Whole Grain Mee Tai Mak with
Mushrooms and Vegetable
Seasonal Fresh Fruits

MENU HKA04

Mixed Green Salad with Tomato & Dressing
Steamed Chicken with Ginger & Onion
Baked Fish with Curry Pumpkin Sauce
Scrambled Egg with Tomato Stew
Braised Mushroom with Broccoli
Steamed Multigrain Rice Flavoured with
Ginger and Lemongrass
Coconut Jelly with Chia Seed

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KAI MEI PACKED MEALS
~~S\$46.57~~++/PER MEAL
ASIAN VEGAN & GLUTEN-FREE

SPECIAL OFFER*
\$38.88++
per meal

MENU HKA05

Asian Garden Salad with Dressing
Braised Mushroom with Broccoli
Plant-Base Protein Sautéed with Celery and Corn
Stir-Fried Cabbage with Carrot and Shredded Fungus
Braised Tofu with Corn and Mushroom
Steamed Multigrain Rice with Tomato and Fresh Herbs
Seasonal Fresh Fruits

MENU HKA06

Quinoa Salad with Baked Pumpkin
Healthy Kung Pao Mushroom
Braised Eggplant Sze Chuan Style
Stir-Fried Celery and Lily Bud with Carrot
Braised Tofu with Broccoli and Wolfberries
Steamed Multigrain Rice with Pumpkin and Raisins
Passion Fruit Pudding

MENU HKA07

Organic Kale Salad with Cranberry & Dressing
Healthy Kung Pao Mushroom
Winter Melon and Cordyceps Flower with Wolfberries
Poached Broccoli with Carrot
Braised Tofu with Minced Plant-Base Protein and Edamame
Steamed Multigrain Rice with Corn
Seasonal Fresh Fruits

MENU HKA08

Mixed Green Salad with Tomato & Dressing
Poached Daikon & Carrot in Vegetable Stock
Steamed Broccoli with Corn and Carrot with Mushroom
Lo Han Vegetables
Braised Tofu with Yam & Straw Mushroom
Steamed Multigrain Rice Flavoured with
Ginger and Lemongrass
Coconut Jelly with Chia Seed

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SUNTEC SINGAPORE'S KAI-MEI PACKED MEALS ARE SPECIAL

Join in Suntec Singapore's pledge towards sustainability with our Kai-Mei packed meals that uses biodegradable cutlery, cups and meal boxes.

Inspired by the traditional Japanese haute couture cuisine – Kaiseki, Suntec's Kai-Mei Meals feature an appetizer, main and dessert artfully presented in our Kai-Mei meal boxes. Dishes are carefully crafted to ensure that they are nutritious, healthy and packed with enough energy to power through your day.

ENVIRONMENTALLY-FRIENDLY PACKAGING

As a convention centre that values sustainability and supports greener meetings, Suntec's Kai-Mei packed meal packaging uses biodegradable and recyclable materials.

Material waste is minimised with the use of a 'spork', i.e. a two-in-one utensil that is a spoon and also a fork.

KAI-MEI PACKED MEALS INCLUSIONS

Kai-Mei packed meals are individually packed set meals that help you to make the best out of your meeting schedule. Each set meal comes complete with disposable cutlery, and includes an appetiser, a main, a dessert and Suntec bottled water.

Suntec bottled water may be replaced with an orange juice box or boxed water at an additional charge of \$1.00 per meal.

EXHIBITIONS

For Exhibitors who wish to order Kai-Mei packed meals, you can opt to have a serviced option where these meals are distributed from a centralised service counter by our culinary team or delivered directly to your booth.

INGREDIENTS IN THE KAI-MEI PACKED MEALS

Ingredients are carefully sourced to ensure that you'll get a fresh bite with every Kai-Mei packed meal. These wholesome set meals use healthier oils, feature brown rice, as well as reduced sugar options for desserts, so that you enjoy a perfectly balanced meal without compromising on flavour.

PLACING YOUR ORDER

This product is only available in conjunction with an event booking at Suntec Singapore Convention & Exhibition Centre. The Kai-Mei packed meals are available for delivery to your event space, all day from 0900-2100hrs. All Kai-Mei packed meals are to be consumed within 2 hours of delivery.

You may place your order via Suntec Singapore Marketplace.

MINIMUM ORDER

Minimum order quantity of 30 Kai-Mei packed meals per sitting, per day.

ORDER LEAD TIME

You should book Kai-Mei packed meals at least 14 calendar days prior to your event start date.

ORDER CONFIRMATION

If you order via Suntec Singapore Marketplace, an order confirmation will be sent to the email address specified in your order form.



BEVERAGE ADD-ONS

For a minimum of 30 guests:

- Free-flow self-served coffee and tea at \$5.00++ per guest for 1 hour
- Free-flow soft drinks at \$10.00++ per guest for 2 hours (Coke, Sprite & Fanta Orange)
- Coffee / Tea Airpot [16 cups] served with disposable cups at \$80++
- Coffee / Tea Airpot [16 cups] served with porcelain cups at \$88++
- Coffee / Tea Canister [30 cups] served with disposable cups at \$150++
- Coffee / Tea Canister [30 cups] served with porcelain cups at \$165++
- Coffee / Tea options accompanied amenities include:
 - Creamer
 - White Sugar
 - Brown Sugar
 - Napkins
 - Stirrers
- Coffee / Cappuccino Machine [60 cups] served with disposable cups and stirrers at \$300++
- Coffee / Cappuccino Machine [60 cups] served with porcelain cups and teaspoons at \$330++

All coffee / cappuccino machine are accompanied with the first-round of amenities as follows:

- 500g coffee beans
- Creamer
- White Sugar
- Brown Sugar
- Napkins
- 1L UHT milk carton

Additional amenities can be ordered at the following prevailing rates:

- Creamer (240 capsules) at \$25.00++
- White Sugar (250 sachets) at \$15.00++
- Brown Sugar (250 sachets) at \$15.00++
- Tea Box (100 sachets) at \$25.00++
- Coffee Beans (500g) at \$25.00++
- 1L UHT milk carton at \$5.00++

For a comprehensive list of all our beverage options (including alcohol), refer to our [marketplace price list](#).

TERMS & CONDITIONS

- Bookings to be confirmed at least 14 days before event date
- Valid for events completed by 31st December 2024
- Prices and menus are subject to change without prior notice at the discretion of Suntec Singapore
- All menus are Halal and may contain nuts or traces of nuts
- Guests with allergies or special dietary requirements are to inform Suntec Singapore upon booking
- Additional charges apply for special dietary or customised menus
- Surcharge of 5% applies for Public Holidays & Eve of Public Holidays
- ++ Prices are subject to 10% service charge and prevailing GST

Suntec [Terms & Conditions](#) and [Rules and Regulations](#) apply.

*These specially-crafted menus and offers are brought to you by
Suntec Singapore's Culinary Team
in collaboration with
Preferred Catering Partners*

