

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



MENU KW01

Grilled Chicken with Pesto
Sautéed Prawn with Capsicum and Coulis
Gratin Cauliflower with Mozzarella
Bouquetiere of Vegetables with Shiitake Mushroom
Butter Rice with Herbs and Raisin
Green Salad with Dressing
Country Carrot Cake

MENU KW02

Chicken with Mushroom and Thyme Sauce
Baked Fish Fillet Topped with Herb Crust
Potato & Cheese Croquette
Sautéed Cream Corn
Sautéed Pasta Olio with Mushroom
Tomato Salad & Kale with Dressing
Green Tea Mousse

MENU KW03

Chicken Cacciatore with Olives
Baked Fish Fillet with Crustacean Cream
Egg Frittata with Mushroom, Vegetables, Parmesan Cheese
Ratatouille
Garlic Rice with Chives
Mixed Green Salad with Dressing
Cheesecake With Wild Berries

MENU KW04

Roasted BBQ Chicken
Sautéed Prawn & Onion with Tangy Tomato Sauce
Chicken Meatball with Onion Gravy
Sautéed Spring Vegetables
Tomato Flavoured Rice with Olive
Cucumber & Tomato Salad with Dressing
Chocolate Ganache Cake

MENU KW05

Chicken Meatball with Tomato Herb Sauce
Gratin Fish Fillet in Lemon Cream Sauce
Baked Root Vegetable
Sautéed Vegetable with Garlic
Roasted Potato with Herbs
Kale & Tomato Salad with Dressing
Red Velvet Cake

**Terms and Conditions apply
*May contain traces of nuts
++ Prices are subject to 10% service charge and prevailing GST*

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

SPECIAL OFFER*
\$38.88++
per meal

MENU KW06

Baked Cajun Chicken with Red Pesto
Gratin Fish with Saffron Cream
Roasted Root Vegetables
Garden Vegetable with Herb & Butter
Sautéed Pasta with Olive
Mixed Garden Green with Corn & Dressing
Pandan Mousse Cake

MENU KW07

Grilled Spicy Chicken Sausage with Caramelized Onion
Sautéed Garlic Prawn with Herb
Poached Seasonal Vegetable with Tarragon
Potato Cheese Croquette
Steamed Butter Rice with Trio Pepper
Quinoa Salad with Baked Pumpkin
Chilled Tropical Fruit Jelly

MENU KW08

Chicken Fricassee with Parmesan Cheese
Baked Salmon with Capers Cream Sauce
Grilled Cauliflower with Carrot & Herb
Salt & Pepper Calamari
Sautéed Pasta Tossed in Tomato Herb Coulis
Imported Flinders with Calamansi Dressing & Citrus Fruit
Coffee Cheesecake

MENU KW09

Honey Roasted Chicken
Fish Goujon with Tartar Sauce
Truffle Mash with Mushroom Ragout
Baked Pumpkin with Almond Flake
Moroccan Pilaf Rice
Coleslaw with Pickled Raisin
Chocolate Mud Pie

MENU KW10

Country Style Chicken Stew
Sautéed Prawn with Capsicum & Butter
Baked Squash Vegetable with Tomato
Deep-Fried Pumpkin Cheese Stick
Angel Hair Pasta with Garlic & Mushroom
Potato Salad with Sesame Dressing
Chilled Mango Pudding with Sago & Pomelo

**Terms and Conditions apply
May contain traces of nuts

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

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



MENU KW11

Baked Celeriac Steak
Cauliflower Rice
Roasted Potato with Fresh Herbs
Ratatouille Vegetable
Pumpkin Rice
Quinoa & Tomato Salad with Dressing
Seasonal Fresh Fruit

MENU KW12

Baked Button Mushroom with Sweet Potato
Roasted Celeriac with Carrot & Thyme
Braised Squash in Tomato Coulis
Sautéed Potato, Edamame and Corn
Steamed Jasmine Rice with Capsicum & Pine Nut
Cucumber Salad with Passion Fruit Dressing
Coconut Agar Agar

MENU KW13

Glazed Eggplant with Tomato Coulis
Pan-Seared Bean Curd with Corn Purée
Sautéed Mushroom with Chestnut, Lemon Zest, Thyme
Baked Pumpkin & Edamame
Herb Rice with Raisin
Mixed Garden Green with Dressing
Seasonal Fresh Fruit

MENU KW14

Roasted Cauliflower Steamed
Vegetarian "Meatball" with Mushroom and Tomato Coulis
Carrot Glazed with Orange Reduction
Zucchini with Herb Coulis
Steamed Tomato Herb Rice
Kale & Green Salad with Dressing
Aiyu Jelly with Fruit Cocktail

MENU KW15

Poached Daikon & Carrot in Soya Stock
Braised Tofu with Yam & Straw Mushroom
Thai Style Basil with Vegetarian Minced Protein
Baked Portobello Mushroom with Thyme
Steamed Japanese Pearl Rice with Chestnut
Mixed Greens with Nuts & Tomato
Vegan & Gluten-Free Cake

**Terms and Conditions apply
*May contain traces of nuts
++ Prices are subject to 10% service charge and prevailing GST*

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

SPECIAL OFFER*
\$38.88++
per meal

MENU KA01

Kung Pao Chicken with Capsicum and Cashew Nut
Cereal Prawns with Curry Leaves and Chilli Padi
Braised Tofu with Corn and Crab Bites
Broccoli, Carrot, Young Corn with Oyster Sauce
Ee-Fu Noodle with Straw Mushroom
Asian Garden Salad with Dressing
Country Carrot Cake

MENU KA02

Chicken Karaage
Teriyaki Glazed Fish Fillet
Grilled Japanese Tamago with Ebiko Mayo
Braised Root Vegetable in Miso Stock
Steamed Japanese Pearl Rice
Potato Salad with Sesame Dressing
Green Tea Mousse

MENU KA03

Indonesian Style Baked Chicken
White Peppery Prawns with Almond Flake
Sambal & Onion Egg
Wok-Fried Vegetables Asian Style
Fragrant Blue Pea Rice with Raisin
Thai Glass Noodle Salad
Cheesecake With Wild Berries

MENU KA04

Steamed Chicken with Ginger & Onion
Sweet & Sour Fish
Scrambled Egg with Tomato Stew
Braised Mushroom with Broccoli
Ginger Flavour Rice
Asian Slaw with Pineapple
Chocolate Ganache Cake

MENU KA05

Grilled Yakitori Chicken
Miso Glazed Salmon
Pan-Fried Seafood Gyoza with Citrus Mayo
Baked Pumpkin & Edamame
Steamed Japanese Pearl Rice
Garden Salad with Dressing
Red Velvet Cake

**Terms and Conditions apply
May contain traces of nuts

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

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

SPECIAL OFFER*
\$38.88++
per meal

MENU KA06

Chicken Rendang
Egg Tofu with Chili Egg Gravy & Prawn
Seafood Ngoh Hiang
Wok-Fried Vegetables with Straw Mushroom
Coconut Flavored Rice
Mixed Green Salad with Tomato & Dressing
Pandan Mousse Cake

MENU KA07

Baked Tandoori Chicken
Fried Fish Fillet with Sambal Onion
Deep-Fried Torpedo Prawn with Citrus Mayo
Braised Nonya Curry Vegetable
Steamed Biryani Rice
Quinoa Salad with Baked Pumpkin
Chilled Tropical Fruit Jelly

MENU KA08

Wok-Fried Chicken with Mongolian Sauce
Barramundi with Soy Glazed & Crispy Garlic
Braised Tofu with Egg Drop Sauce & Young Corn
Poached Broccoli with Braised Bailing Mushroom
Steamed Yam Rice with Cabbage
Imported Flinders with Calamansi Dressing & Citrus Fruit
Coffee Cheesecake

MENU KA09

Chicken Chop Hainanese Style
Wok-Fried Kung Pao Prawn
Breaded Seafood Tofu
Braised Long Cabbage & Sweet Pea with Goji Berries
Hong Kong Style Fried Egg Noodle
Coleslaw with Pickled Raisin
Chocolate Mud Pie

MENU KA10

Thai Style Basil Chicken
Fish Fillet with Thai Chili Sauce
Thai Shrimp Cake
Stir-Fried Vegetables with Shitake
Wok-Fried Pineapple Rice
Potato Salad with Sesame Dressing
Chilled Mango Pudding with Sago & Pomelo

**Terms and Conditions apply
May contain traces of nuts

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

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

SPECIAL OFFER*
\$38.88++
per meal

MENU KA11

Poached Broccoli & Mushroom with Asian Sauce
Braised Lentil with Tomato Coulis
Roasted Baby Vegetable with Maple Glazed
Potato Curry Stew with Green Peas
Cauliflower Rice with Pine Nut
Fresh Salad Flinders with Cucumber & Citrus Fruit
Fresh Fruit with Berries

MENU KA13

Nyonya Vegetable Stew
Braised Tofu with Vegetarian Gravy
Poached Broccoli with Oat Milk & Herb
Pumpkin Mash / Caramelize Pumpkin
Wok-Fried Vegetarian Fried Rice
Potato Salad with Balsamic & Walnut
Fresh Fruit Salad

MENU KA12

Braised Long Cabbage with Mushroom
Thai Style Deep-Fried Beancurd
Roasted Herb Potato with Olive Oil & Fresh Herb
Masala Cauliflower
Steamed Glutinous Rice with Mushroom
Quinoa Salad with Baked Pumpkin
Acai Bowl with Fruit

MENU KA14

Ratatouille
Braised Eggplant Szechuan Style
Truffle Mash with Sautéed Mushroom
Poached Asian Green with Shiitake Broth
Steamed Pumpkin Rice with Almond Flakes
Organic Kale Salad with Cranberry & Dressing
Mango Agar Agar

MENU KA15

Sautéed Sweet Pea with Mushroom
Baked Teriyaki Glazed Cauliflower
Stir-Fried Seasonal Vegetable
Compressed Potato Cake Puffed Quinoa
Pineapple Fried Rice
Garden Greens with Trio Pepper & Kidney Bean
Freshly Cut Fruit

**Terms and Conditions apply
*May contain traces of nuts
++ Prices are subject to 10% service charge and prevailing GST*

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



MENU I01

Kachumber Salad
Jeera Rice
Butter Chicken
Fish Chatpada
Bhindi Do Plaza
Punjabi Samosa
Mottichoor Ladoo

MENU I02

Corn Pomegranate Kosambari
Peas Pulao
Chicken Dehli Masala
Prawn Kastoori
Aloo Baingan
Vegetable Seekh Kebab
Besan Barfi

MENU I03

Beetroot Chickpea Salad
Biryani Rice
Chicken Mysore
South Indian Style Fish Masala
Mixed Vegetable Chettinad
Madras Potato Cutlet
Balushahi

MENU I04

Avocado Cucumber Tomato Salad
Steamed Rice
Chicken Sambal
Prawn 65
Gobi Mutter
Hara Bhara Kebab
Coconut Candy

MENU I05

Spiced Cabbage Salad
Jeera Mutter Pulao
Chicken Korma
Fish Pepper Masala
Pumpkin Masala
Fried Bitter Gourd
Milk Barfi

**Terms and Conditions apply
*May contain traces of nuts
++ Prices are subject to 10% service charge and prevailing GST*

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



MENU IV01

Kachumber Salad
Jeera Rice
Tahu Makhni
Aloo Chatpata
Bhindi Do Plaza
Punjabi Samosa
Fresh Fruit Platter

MENU IV02

Corn Pomegranate Kosambari
Peas Pulao
Bitter Gourd Masala
Mixed Vegetable Kastoori
Aloo Baingan
Vegetable Seekh Kebab
Fresh Fruit Platter

MENU IV03

Beetroot Chickpea Salad
Biryani Rice
Mashed Tahu Mysore
Brinjal Pachadi
Mixed Vegetable Chettinad
Madras Potato Cutlet
Fresh Fruit Platter

MENU IV04

Avocado Cucumber Tomato Salad
Steamed Rice
Potato Sambal
Spinach Dhal
Gobi Mutter
Hara Bhara Kebab
Fresh Fruit Platter

MENU IV05

Spiced Cabbage Salad
Jeera Mutter Pulao
Corn Palak
Roasted Long Beans Masala
Pumpkin Masala
Fried Bitter Gourd
Fresh Fruit Platter

**Terms and Conditions apply
*May contain traces of nuts
++ Prices are subject to 10% service charge and prevailing GST*

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

SPECIAL OFFER*
\$38.88++
per meal

MENU IGF01

Kachumber Salad
Jeera Rice
Punjabi Stir Fried Chicken
Fish Chatpada
Bhindi Do Plaza
Punjabi Samosa
Fresh Fruit Platter

MENU IGF02

Corn Pomegranate Kosambari
Peas Pulao
Chicken Dehli Masala
Prawn Kastoori
Aloo Baingan
Vegetable Seekh Kebab
Fresh Fruit Platter

MENU IGF03

Beetroot Chickpea Salad
Biryani Rice
Chicken Mysore
South Indian Style Fish Masala
Mixed Vegetable Chettinad
Madras Potato Cutlet
Fresh Fruit Platter

MENU IGF04

Avocado Cucumber Tomato Salad
Steamed Rice
Chicken Sambal
Prawn 65
Gobi Mutter
Hara Bhara Kebab
Fresh Fruit Platter

MENU IGF05

Spiced Cabbage Salad
Jeera Mutter Pulao
Chicken Korma
Fish Pepper Masala
Pumpkin Masala
Fried Bitter Gourd
Fresh Fruit Platter

**Terms and Conditions apply
May contain traces of nuts

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

KAI MEI PACKED MEALS

~~S\$46.57~~++/PER MEAL

SPECIAL DIETARY

NO SEAFOOD, NO MUSHROOM, NO ORANGE, NO GRAPEFRUIT



MENU KSD01

Green Salad with Dressing

Grilled Chicken with Pesto

Baked Cajun Chicken with Rosemary Sauce

Gratin Cauliflower with Mozzarella

Bouquetiere of Vegetables

Butter Rice with Herbs & Raisins

Country Carrot Cake

MENU KSD02

Tomato Salad & Kale with Dressing

Garlic Roasted Chicken with Thyme Sauce

Grilled Chicken Sausage with Caramelized Onion

Potato & Cheese Croquette

Sautéed Cream Corn

Sautéed Pasta Olio with Capsicum and Parsley

Green Tea Mousse

MENU KSD03

Mixed Green Salad with Dressing

Chicken Cacciatore with Olives

Chicken Fricassee with Parmesan Cheese

Grilled Cauliflower with Carrot & Herb

Ratatouille

Garlic Rice with Chives

Cheesecake with Wild Berries

MENU KSD04

Cucumber & Tomato Salad with Dressing

Roasted BBQ Chicken

Honey Roasted Chicken

Baked Pumpkin with Almond Flake

Sautéed Spring Vegetables

Tomato Flavoured Rice with Olive

Chocolate Ganache Cake

MENU KSD05

Kale & Tomato Salad with Dressing

Chicken Meatball with Tomato Herb Sauce

Country Style Chicken Stew

Baked Root Vegetable

Sautéed Vegetables with Garlic

Roasted Potato with Herbs

Red Velvet Cake

**Terms and Conditions apply*

**May contain traces of nuts*

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

KAI MEI PACKED MEALS

~~S\$46.57~~++/PER MEAL

SPECIAL DIETARY

**GLUTEN FREE, NO DAIRY, NO CAPSICUM,
NOT SPICY, NOT DEEP FRIED, NOT ACIDIC, NO TOMATO,
NO MINT, NO CHOCOLATE, NO COFFEE, NO TEA**



MENU KSD06

Green Salad with Dried Apricot and EVOO#

Grilled Chicken with Pesto

Sautéed Prawns with Celery and Carrot

Roasted Potato with Herbs

Bouquetiere of Vegetables

Fragrant Rice with Herbs and Raisins

Seasonal Fruits (No Citrus Fruit)

MENU KSD07

Mixed Beans Salad

Roasted Chicken with Thyme Sauce

Baked Fish Fillet with Olives

Roasted Beetroot and Carrot with Almonds

Cauliflower with Charred Corn and Edamame

Roasted Sweet Potato with Corn

Seasonal Fruits (No Citrus Fruit)

MENU KSD08

Mixed Green Salad with Cranberries and EVOO#

Braised Chicken with Mushrooms and Thyme

Sautéed Prawns with Vegetables

Grilled Cauliflower with Carrot & Herb

Zucchini and Eggplant Stew

Garlic Rice with Chives

Seasonal Fruits (No Citrus Fruit)

MENU KSD09

Mixed Green Salad with Corn and Cucumber

Honey Roasted Chicken

Baked Salmon with Leeks

Baked Pumpkin with Pumpkin Seeds

Sautéed Spring Vegetables

Olive Rice

Seasonal Fruits (No Citrus Fruit)

MENU KSD10

Quinoa Salad

Country Style Chicken Stew

Roasted Prawns with Vegetables

Baked Root Vegetable

Sautéed Vegetables with Garlic

Roasted Potato with Herbs

Seasonal Fruits (No Citrus Fruit)

**Terms and Conditions apply*

**May contain traces of nuts*

*++ Prices are subject to 10% service charge and prevailing GST
Extra Virgin Olive Oil*

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*

