HOWS®

CATERING



Warm food wherever.

iHEAT®

Serves with
Self-Heating Box

iHEAT®

MINI BUFFET



iHEAT®
MINI BUFFET

Enjoy a warm, fuss-free buffet experience anywhere with our iHEAT Mini Buffet. Designed for smaller gatherings, each set comes in a convenient self-heating box that warms your food in just **15 minutes with simple steps.**

Perfect for office meetings, celebrations and intimate gatherings, bringing you the convenience of a mini buffet with food served warm and ready to enjoy.

Menu A

$23.80 per pax
($25.94 w/GST)

Min 10 Pax (7 dishes)

Serves with Self-Heating Box



Picture for illustration purposes only

Please choose 1 dish per category

01 CHICKEN

- Hometown Curry Chicken with Potatoes
- Coffee Chicken with Toasted Sesame & Curry Leaves
- Chicken Panggang Rica Rica
- Prawn Paste Chicken Wing (SF)
- Steamed Herbal Chicken

02 FISH

- Fish Fillet with Mushroom Cream Sauce
- Pacific Dory Fillet in Spicy Tomato Sauce
- Deep Fried Fish Fillet in Cantonese Style
- Nyonya Asam Fish
- Black Pepper Fish Fillet

03 SEAFOOD

- Cereal Prawn (SF)
- Coconut Prawn with Curry Leaves (SF)
- Breaded Ebi Prawn with Mayo (SF)
- Golden Prawn with Wasabi Mayo (SF)
- Prawn Fritter with Thai Chili Relish (SF)

04 VEGETABLE

- Luo Han Vegetables
- Braised Long Cabbage with Snow Pea & Wolfberries
- Nyonya Chap Chye with Beancurd Skin
- Curry Vegetables
- Garden Medley in Garlic Butter Sauce

05 RICE / NOODLE

- Kampung Sambal Fried Rice with Ikan Bilis & Long Bean
- Yang Chow Fried Rice
- Kimchi Fried Rice
- Seafood White Bee Hoon with Egg & Chye Sim (SF)
- Tom Yum Seafood Spaghetti (SF)
- Wok Fried Egg Noodle with Seafood & Vegetables (SF)

06 SIDE ENHANCEMENT

- Chicken Money Bag
- Thai Shrimp Cake (SF)
- Prawn Ball (SF)
- Sotong Ball (SF)
- Cheese Croquette

07 DESSERT

- Chilled Cheng Tng with Red Dates
- Chilled Fruits Cocktail Dessert
- Chilled Longan with Grass Jelly
- Chilled Sea Coconut with White Fungus & Red Dates
- Seasonal Cut Fruits

Chef's recommendation
(SF) Contains Prawn / Squid

Can be prepared in vegetarian / vegan style
For vegan, please approach our sales personnel

Menu B

$29.80 per pax
($32.48 w/GST)

Min 10 Pax (8 dishes)

Serves with Self-Heating Box



Picture for illustration purposes only

Please choose 1 dish per category

01 APPETIZER / SALAD

- Locally Farmed Kale Salad with Citrus Fruits & Mixed Nuts
- Highland Leafy Salad with Candied Walnuts & Homemade Dressing
- Classic Caesar Salad with Condiments
- Greek Salad with Feta Cheese & Olive
- Potato Salad with Miso Dressing

02 CHICKEN

- Hometown Curry Chicken with Potatoes
- Coffee Chicken with Toasted Sesame & Curry Leaves
- Chicken Panggang Rica Rica
- Prawn Paste Chicken Wing (SF)
- Steamed Herbal Chicken

03 FISH

- Fish Fillet with Mushroom Cream Sauce
- Pacific Dory Fillet in Spicy Tomato Sauce
- Deep Fried Fish Fillet in Cantonese Style
- Nyonya Asam Fish
- Black Pepper Fish Fillet

04 SEAFOOD

- Cereal Prawn (SF)
- Coconut Prawn with Curry Leaves (SF)
- Breaded Ebi Prawn with Mayo (SF)
- Golden Prawn with Wasabi Mayo (SF)
- Prawn Fritter with Thai Chili Relish (SF)

05 VEGETABLE

- Luo Han Vegetables
- Braised Long Cabbage with Snow Pea & Wolfberries
- Nyonya Chap Chye with Beancurd Skin
- Curry Vegetables
- Garden Medley in Garlic Butter Sauce

06 SIDE ENHANCEMENT

- Chicken Money Bag
- Thai Shrimp Cake (SF)
- Prawn Ball (SF)
- Sotong Ball (SF)
- Cheese Croquettes

07 RICE / NOODLE

- Kampung Sambal Fried Rice with Ikan Bilis & Long Bean
- Yang Chow Fried Rice
- Kimchi Fried Rice
- Seafood White Bee Hoon with Egg & Chye Sim (SF)
- Tom Yum Seafood Spaghetti (SF)
- Wok Fried Egg Noodle with Seafood & Vegetables (SF)

08 SWEET TEMPTATION

- Assorted Choux Pastry
- White Chocolate Panna Cotta with Forest Berries Compote
- Praline Cream Cheese Cake
- Homemade Chocolate Brownie
- Almond Coconut Tart with Mango Passion Fruits

(SF)

Chef's recommendation
(SF) Contains Prawn / Squid

Can be prepared in vegetarian / vegan style
For vegan, please approach our sales personnel

Menu C

$32.80 per pax
($35.75 w/GST)

Min 10 Pax (9 dishes)

Serves with Self-Heating Box



Picture for illustration purposes only

Please choose 1 dish per category

01 APPETIZER / SALAD
- Locally Farmed Kale Salad with Citrus Fruits & Mixed Nuts
- Highland Leafy Salad with Candied Walnuts & Homemade Dressing
- Classic Caesar Salad with Condiments
- Greek Salad with Feta Cheese & Olive
- Potato Salad with Miso Dressing

02 CHICKEN
- Aromatic Chicken Rendang
- Chicken Cacciatore
- Korean Chicken Bulgogi
- Ayam Masak Merah
- Buttermilk Chicken with Curry Leaves

03 FISH
- Oven Baked Fish Fillet with Capers Cream Sauce
- Oven Baked Fish Fillet with Smoked Tomato Sauce
- Nyonya Chili Fish
- Indonesian Style Fish Tempra with Green Chili
- Ginger Crusted Fish with Lemon Mustard

04 SEAFOOD
- Garlic Butter Prawn (SF)
- Cantonese Style Fried Prawn (Har Lok) (SF)
- Sze Chuan Mala Prawn with Mixed Peppers (SF)
- Prawn Ball with Chili Crab Sauce & Japanese Egg Tofu (SF)
- Steamed Prawn in Herbal (SF)

05 VEGETABLE
- Wok Fried French Bean with Homemade XO Sauce
- Oven Roasted Vegetable Ratatouille
- Nai Bai with Mushroom
- Wok Fried Kai Lan
- Wok Fried Bok Choy with Vegetarian Abalone

06 SIDE ENHANCEMENT
- Seaweed Chicken Roll
- Calamari Ring (SF)
- Korean Chicken Drumlet
- Shrimp Seafood Gyoza (SF)
- Breaded Shrimp Seafood Croquettes (SF)

07 RICE / NOODLE
- Nasi Briyani
- Japanese Egg Fried Rice with Scallion
- Egg White Fried Rice with Silverfish & Edamame (SF)
- Seafood Laksa Goreng (SF)
- Sauteed Spaghetti with Homemade Pesto & Pine Nuts
- Seafood Hokkien Noodle (SF)

08 SWEET TEMPTATION
- Assorted Choux Pastry
- White Chocolate Panna Cotta with Forest Berries Compote
- Praline Cream Cheese Cake
- Homemade Chocolate Brownie
- Mango Pudding with Pomelo

09 DESSERT
- Chilled Cheng Tng with Red Dates
- Chilled Fruits Cocktail Dessert
- Chilled Longan with Grass Jelly
- Chilled Sea Coconut with White Fungus & Red Dates
- Seasonal Cut Fruits

Chef's recommendation
(SF) Contains Prawn / Squid

Can be prepared in vegetarian / vegan style
For vegan, please approach our sales personnel

Menu D

$39.80 per pax
($43.38 w/GST)

Min 10 Pax (10 dishes)

Serves with Self-Heating Box



Picture for illustration purposes only

Please choose 1 dish per category

01 APPETIZER / SALAD

- Locally Farmed Kale Salad with Citrus Fruits & Mixed Nuts
- Highland Leafy Salad with Candied Walnuts & Homemade Dressing
- Classic Caesar Salad with Condiments
- Greek Salad with Feta Cheese & Olive
- Potato Salad with Miso Dressing

02 CHICKEN

- Aromatic Chicken Rendang
- Chicken Cacciatore
- Korean Chicken Bulgogi
- Ayam Masak Merah
- Buttermilk Chicken with Curry Leaves

03 FISH

- Oven Baked Fish Fillet with Capers Cream Sauce
- Oven Baked Fish Fillet with Smoked Tomato Sauce
- Nyonya Chili Fish
- Indonesian Style Fish Tempra with Green Chili
- Ginger Crusted Fish with Lemon Mustard

04 SEAFOOD

- Garlic Butter Prawn (SF)
- Cantonese Style Fried Prawn (Har Lok) (SF)
- Sze Chuan Mala Prawn with Mixed Peppers (SF)
- Prawn Ball with Chili Crab Sauce & Japanese Egg Tofu (SF)
- Steamed Prawn in Herbal (SF)

05 BEEF / LAMB / DUCK

- Wok Fried Black Pepper Beef Sliced
- Korean Beef Bulgogi with Onion & Leek
- Aromatic Beef Rendang
- Traditional Lamb Stew with Carrot & Potatoes
- Teo Chew Braised Duck with Condiments

06 VEGETABLE

- Wok Fried French Bean with Homemade XO Sauce
- Oven Roasted Vegetable Ratatouille
- Nai Bai with Mushroom
- Wok Fried Kai Lan
- Wok Fried Bok Choy with Vegetarian Abalone

07 SIDE ENHANCEMENT

- Seaweed Chicken Roll
- Calamari Ring (SF)
- Korean Chicken Drumlet
- Shrimp Seafood Gyoza (SF)
- Breaded Seafood Croquettes (SF)

08 RICE / NOODLE

- Nasi Briyani
- Japanese Egg Fried Rice with Scallion
- Egg White Fried Rice with Silverfish & Edamame (SF)
- Seafood Laksa Goreng (SF)
- Sauteed Spaghetti with Homemade Pesto & Pine Nuts
- Seafood Hokkien Noodle (SF)

09 SWEET TEMPTATION

- Assorted Choux Pastry
- Almond Coconut Tart with Mango Passion Fruits
- Praline Cream Cheese Cake
- Homemade Chocolate Brownie
- Peanut Butter Raspberry Cake

10 DESSERT

- White Chocolate Panna Cotta with Forest Berries Compote
- Mango Pudding with Pomelo
- Lychee Oolong Pudding with Nata De Coco
- Matcha Pudding with Raspberry Compote
- Pandan Bread & Butter Pudding with Vanilla Sauce

Chef's recommendation
(SF) Contains Prawn / Squid

Can be prepared in vegetarian / vegan style
For vegan, please approach our sales personnel

Menu E

$49.80 per pax
($54.28 w/GST)

Min 10 Pax (10 dishes)

Serves with Self-Heating Box



Picture for illustration purposes only

Please choose 1 dish per category

01 APPETIZER

- Smoked Salmon Platter with Capers & Red Onion (SF)
- Smoked Duck Salad with Citrus Fruits
- Wild Mushroom Salad with Arugula & Truffle Crumble
- Locally Farmed Kale Salad with Citrus Fruits & Mixed Nuts
- Highland Leafy Salad with Candied Walnuts & Homemade Dressing

02 HOW'S SPECIALTY

- 24 Hours Braised Angus Beef Cheek with Root Vegetables
- Angus Beef Cheek in Aromatic Rendang Sauce
- Braised Lamb Shank with Mashed Potato and Rosemary Gravy
- HOWS Signature Truffle Potato Gratin
- HOWS Special Mediterranean Chicken Shepherd's Pie

03 CHICKEN / DUCK

- Emperor Herbal Chicken Roulade with Chestnut & Mushroom
- Chinese Braised Soya Chicken with Flower Mushroom
- Sous Vide Chicken Roulade with Sour Raisin Jus
- Slow Cooked Chicken Roll with Asian BBQ Sauce
- Braised Duck with Sea Cucumber

04 FISH

- Slow Cooked Atlantic Salmon with Laksa Crème
- Locally Farmed Barramundi with Smoked Tomato & Capers Sauce
- Confit Salmon with Japanese Dashi Butter Sauce
- Oven Baked Seabass Fillet with Homemade Bean Sauce
- Cantonese Style Deep Fried Barramundi with Superior Soya Sauce

05 SEAFOOD

- Deep Fried Prawn Ball with Salted Egg Yolk (SF)
- "Mala" Baby Lobster with Leek & Korean Bean Sprout (SF)
- Wok Fried US Scallop with XO Sauce & US Asparagus (SF)
- Otah Queen Scallop (SF)
- Seafood Crockpot with Crustacean Milk (SF)
  Contain Prawn/Squid, Mussel

06 VEGETABLE / TOFU

- Braised Broccoli with Japanese Flower Mushroom
- Wok Fried Hong Kong Kai Lan with Silverfish
- Braised Wawa Cabbage with Superior Stock & Dried Scallop
- Sauteed Garden Young Vegetables
  (Broccolini, Zucchini, Baby Carrot, Asparagus, Brussel Sprout)
- Trio Egg Young Spinach with Wolfberries

07 SIDE ENHANCEMENT

- Deep Fried Shrimp Seafood Wanton with Garlic Chili Dip (SF)
- Seafood Cabbage Roll with Crab Meat Egg White Sauce (SF)
- Salt & Pepper Squid (SF)
- Deep Fried Beancurd Prawn Roll with Garlic Chili Dip (SF)
- Deep Fried Scallop & Yam (SF)

08 RICE / NOODLE

- Egg White Crab Meat Fried Rice with XO Sauce (SF)
- Silverfish Fried Rice with Edamame and Scallion (SF)
- Steamed Lotus Leaf Eight Treasure Rice (SF)
- Chicken Bolognese Spaghetti Pasta with Parmesan Cheese
- Wok Fried Seafood Udon with Trio Pepper (SF)
- Braised Ee Fu Noodle with Smoked Duck and Chives

09 DESSERT

- Double Boiled "Tian Jin" Pear with Osmanthus Jelly and Red Dates
- Double Boiled White Fungus with Peach Gum & Longan
- Mocha Caramel Pudding with Cinnamon Oreo
- Pistachio Almond Financier with Rose Lychee
- Chrysanthemum Jelly with White Fungus & Wolfberries

10 SWEET TEMPTATION

- Chestnut Coffee Opera
- Matcha Azuki Bean Cake
- Apricot Bitter Chocolate Tart
- Lemon Yuzu Meringue Tart
- Soft Bitter Chocolate Pudding

Chef's recommendation
(SF) Contains Prawn / Squid
Can be prepared in vegetarian / vegan style
For vegan, please approach our sales personnel

HOWS

CATERING

TERMS & CONDITIONS

Delivery charge @ $40.00 ($43.60 w/GST) per location. CBD & Orchard areas surcharge @ $10.00 ($10.90 w/GST).

We welcome self-collection.

Provision of biodegradable disposable wares, serviettes, and trash bag. No set up will be provided.

Kindly confirm order 7 days prior to your event date.

All prices are subject to 9 % GST.

The Management reserves the right to replace the menu items should it be unavailable at the time of event or change the terms and conditions at our sole discretion without prior notice.

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