



smol
EVENTS & CATERING

delivery menu

who we are

- women-owned food & beverage social enterprise
- halal-certified catering and cafe open to public at PLQ Parkside (monday-saturday)
- for-profit with purpose: championing diversity, inclusion and environmental sustainability

Driven by an Appetite For Good™ — delicious food, positive impact, and community-first values



bentos • grain bowls & salads

our roots, our favorites — the dishes that put us on the map

why you'll love it

- 🥗 healthy, clean, ingredient-forward options
- 🥗 80% of this menu features local ingredients
- 🥗 macros available, fully customizable to dietary needs
- 🥗 create-your-own bowls for ultimate flexibility
- 🥗 bulk discounts available for larger orders

the logistics bit

- 🚚 no MOQ
- 🚚 order 1-3 working days in advance (by 3pm)
- 🚚 same day delivery available, subject to availability
- 🚚 purchase \$200 for free delivery islandwide (otherwise, \$20)
- 🚚 purchase \$150 for free delivery to Paya Lebar buildings only: PLQ, PLS, Singpost, LLI (otherwise, \$10)
- 🚚 surcharges may apply for restricted delivery zones



bentos • grain bowls & salads | best sellers



kena salmon \$16.90

honey soy salmon steak, soba, charred corn, spicy edamame, 63°C egg, mushroom medley, pickled ginger, furikake, sesame ginger dressing



gains city – chicken \$14.90 | nut-free opt avail

chicken breast, quinoa, avocado, spicy edamame, 63°C egg, roasted broccoli, sesame seeds, toasted almonds, smoked paprika vinaigrette



under the sea \$16.90 | nut-free opt avail

za'atar barramundi, barley, mesclun, charred corn, pomegranate, roasted broccoli, pickled spanish onions, toasted almonds, coriander, lemon vinaigrette



pesto joy – chicken \$14.90

chicken breast, pasta, mesclun, spicy edamame, roasted broccoli, japanese cucumber, roasted cherry tomatoes, pine nuts, house special basil pesto



pesto joy – shrimp \$16.90

garlic shrimp, pasta, mesclun, spicy edamame, roasted broccoli, japanese cucumber, roasted cherry tomatoes, pine nuts, house special basil pesto



fun with black – chicken \$14.90 | nut-free opt avail

chicken breast, tri-color rice, avocado, cucumber, honey mango, red cabbage, pickled ginger, sesame seeds, coriander, spicy coco-peanut



caul me maybe – beef \$17.90

striploin steak, brocauli-ryce, 63.5°C egg, pico de gallo, chat potatoes, black beans, crushed tortilla chips, roasted garlic dressing

 contains nuts  mild spice  contains dairy  contains gluten

bentos • grain bowls & salads | **vegan & vegetarian • custom**



pesto joy – tofu \$14.90



chicken breast, pasta, mesclun, spicy edamame, roasted broccoli, japanese cucumber, roasted cherry tomatoes, pine nuts, house special basil pesto



gains city – tofu \$14.90



chicken breast, quinoa, avocado, spicy edamame, 63°C egg, roasted broccoli, sesame seeds, toasted almonds, smoked paprika vinaigrette



caul me maybe – tofu \$17.90



striploin steak, brocauli-ryce, 63.5°C egg, pico de gallo, chat potatoes, black beans, crushed tortilla chips, roasted garlic dressing



fun with black – tofu \$14.90



chicken breast, tri-color rice, avocado, cucumber, honey mango, red cabbage, pickled ginger, sesame seeds, coriander, spicy coco-peanut dressing



create-your-own from \$12.90 (MOQ 5)

choose 1 base, 1 protein (or 3 complements), 3 complements, 2 crunch, 1 dressing — or mix it up however you like!
contact your relationship manager for order sheet



add-ons (available for all)

protein \$4 – \$8
complements \$1.50 – \$2.50
crunch \$0.50 – \$1
dressings \$1.50 – \$2

contains nuts mild spice contains dairy

vegan vegetarian contains gluten allium-free vegetarian

bentos • premium executive set

crafted for good taste, good balance, and good company

image
coming
soon

soy-glazed chicken \$32

boneless chicken thigh, furikake soba noodles, garlic sesame broccolini, onsen tamago, spinach & edamame salad, fresh fruit

black pepper steak \$37

striploin cubes, aglio olio, roasted peppers, truffle mashed potato, red cabbage-carrot slaw, chocolate brownie

crusted salmon steak \$39

nut-crusted salmon steak, lemon-herb quinoa, buttered green beans, roasted chat potatoes, mesclun salad, fresh fruit

garlic-butter shrimp \$35

juicy large shrimp, pesto fusilli, roasted cherry tomatoes, garlic sesame broccolini, citrus salad, chocolate brownie

grilled unagi \$42 *limited time special*

unagi kabayaki, tri-color rice, buttered green beans, pickled onion & cucumber salad, onsen tamago, fresh fruit

creamy burrata \$32 vegetarian

whole burrata, mesclun mix, sauteed mushroom medley, roasted zucchini, pesto potato salad, fresh fruits

sticky tempeh \$28 vegan

tempeh manis, tri-color rice, garlic sesame broccolini, sauteed mushroom medley, pickled onion & cucumber salad, fresh fruits

-  min order of 10 meal boxes, min 10 per type
-  order 5 working days in advance (by 3pm)
-  delivery fee \$30

sharing boxes



assorted mini croissants \$49 (12pc/box)



original, egg mayo, chicken mayo, tuna & cheese

premium mini croissants \$59 (12pc/box)



truffle egg mayo, pesto chicken, turkey ham & cheese, tuna cucumber

pandan french toast \$59 (24pc/box)



served with kaya on the side

fruit platter \$69 (10-12pax)



assorted nonya kueh \$79 (10-12pax)

ondeg-ondeg, kueh lapis, kueh salat, ang ku kueh bean, kotoh ubi, kueh kao swee

signature chocolate brownies \$55 (24pc/box)



dark chocolate walnut brownies \$62 (24pc/box)



 contains nuts  contains dairy  vegan  vegetarian  contains gluten

 min order of 2 sharing boxes

 order 5 working days in advance (by 3pm)

 delivery fee \$30 (early morning surcharge +\$15)

beverages • fresh-bottled & canned

crafted for good taste, good balance, and good company

homemade sparkling lemonade 240ml

original \$5
mint \$5.50
pomegranate \$6
ginger \$6
lime \$6
coriander \$6

cold coffee & tea 240ml

white (espresso with whole milk) \$5
oat white (espresso with oat milk) \$5.50
long black \$5
cold-brew green tea \$5
maple matcha latte \$6
maple matcha oat latte \$6.50
dirty matcha latte (matcha latte with espresso) \$7

still & sparkling water

Wallaby still 330ml
Wallaby sparkling 500ml

coming soon...

hot black coffee cannister
hot black tea cannister
hot green tea cannister

- 🚚 add on to your bento or sharing box order
- 🚚 lead times vary based on quantity
- 🚚 delivery fees apply based on menu

smol
EVENTS & CATERING

catering menu

smol bites

light bites, big smiles
— our hottest new offering

why you'll love it

- ☀️ fresh, colourful, and fully customizable
- ☀️ choose from over 40+ varieties
- ☀️ perfect anytime of the day:
breakfast, lunch, afternoon tea, dinner
- ☀️ designed for maximum visual impact
- ☀️ something for every palate, from classic to fusion
- ☀️ fuss-free and fun

the logistics bit

- 🚚 MOQ 30pax
- 🚚 order 3 – 5 working days in advance (by 3pm)
- 🚚 \$50/way delivery islandwide
- 🚚 10% service charge applies on food and beverage total
- 🚚 setup includes standard decor and disposables
- 🚚 surcharges may apply for restricted delivery zones
- 🚚 setup before 9am +\$100



smol bites | fresh & feel good

choice of 3 for \$16, 4 for \$20, 5 for \$24, 6 for \$28 per pax



fruit-forward

fresh fruit platter
super berries platter +\$1
tropical sunrise platter

image
coming
soon

yogurt parfaits

wild berry
peaches & cream **NEW**
mango passionfruit +\$1

image
coming
soon

overnight oats

maple matcha +\$1
acai wild berry +\$1
peanut butter banana
apple cinnamon **NEW**



pinwheels

rainbow veggie **NEW**
scrambled egg & bawang goreng
pesto chicken +\$1
turkey ham & cheese



savory dips **NEW**

duo hummus board
trio hummus board +\$2
hummus in a cup

choose from: classic chickpea, beet, roasted garlic, edamame, black bean, za'atar, purple sweet potato
served with an assorted of crudites



croissants

egg mayo
sambal ikan bilis egg +\$1 **NEW**
kaya butter **NEW**
pesto chicken +\$1
truffle egg mayo +\$1
smoked salmon +\$2



shokupan sandwiches

peanut butter & wild berry
turkey ham & cheese
smoked salmon +\$2
chef's crazy idea: purple sweet potato orh-nee +\$2



french toast

classic cinnamon with whipped maple butter
pandan with kaya jam
chef's crazy idea: teh tarik with condensed milk drizzle +\$1



hot & savory

vegetable spring rolls with sriracha mayo **NEW**
potato samosa with curried mayo
furikake tater tots
honey soy chicken karaage
truffle tater tots +\$1
shrimp salad pie tee cups +\$2 **NEW**
our seasonal pick: unagi pie tee cups +\$3



sweet things

signature dark chocolate brownies
limited time special: sea salt caramel brownies
assorted nonya kueh
assorted cakes by Metta Café

hot buffet

warm, wholesome, and full of flavor

why you'll love it

- 🔥 fresh, steaming, and full of flavour
- 🔥 choose from classic western or our take on home-made asian favorites
- 🔥 perfect any occasion: lunch, dinner or corporate events
- 🔥 designed to delight the eyes and the palate
- 🔥 warm, fuss-free and satisfying

the logistics bit

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hot buffet • 8-course | regular - western

from \$28/pax



summer salad vegan

locally-grown mixed greens, seasonal vegetables, sesame ginger vinaigrette



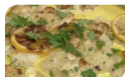
signature aglio olio vegan mild spice

spaghetti, mushrooms, garlic, extra virgin olive oil, chilli padi
or pesto fusilli +\$2/pax



slow-cooked Italian chicken stew

tender chicken in a rich tomato stew with capsicum, carrots, celery,
and onions, gently simmered with herbs



lemon-butter baked fish

baked dory, lemon butter cream, burnt lemon, fresh parsley
or salmon +\$6/pax



roasted garden vegetables vegan

seasonal vegetables, roasted garlic



3-cheese mash potatoes vegetarian

creamy mashed potatoes with a three cheese crust — our most
guarded recipe



assorted cakes

by Metta Cafe

homemade pink lemonade

ingredients: 100% fresh squeezed lemon juice

citrus water

lemon, orange & fresh herbs

hot buffet • 8-course | regular - asian **NEW**

from \$28/pax

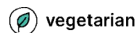


rainbow salad



shredded vegetables, locally-grown mixed greens, sesame ginger vinaigrette

garlic fried rice



fragrant short-grain rice, eggs, chives

honey soy chicken

tender boneless chicken thigh, glazed in our signature honey soy, served with broccoli

chinese-style steamed barramundi

delicately steamed barramundi, ginger soy dressing
or cod +\$6/pax

stir-fry french beans



wok-tossed french beans with shimeiji mushrooms

sticky braised tofu



caramelised tofu in a savoury-sweet glaze



assorted 'kueh'

homemade lychee lemonade

ingredients: 100% fresh squeezed lemon juice

citrus water

lemon, orange & fresh herbs

seminar

breakfast OR afternoon tea & lunch \$36

breakfast, lunch & afternoon tea \$42

comprises of

- || selection of breakfast bites, coffee & tea
- || regular asian or western hot buffet
- || selection of afternoon tea bites, coffee & tea

the logistics bit

- 🚚 MOQ 30pax
- 🚚 order 5 – 7 working days in advance (by 3pm)
- 🚚 \$50/way delivery islandwide
- 🚚 10% service charge applies on food and beverage total
- 🚚 setup includes standard decor and disposables
- 🚚 surcharges may apply for restricted delivery zones
- 🚚 setup before 9am +\$100



beverages • on tap

refreshing, house-made drinks crafted to hydrate, energise, and complement every spread

homemade lemonade & fresh picks

citrus-infused water \$2

berry-infused water \$2.50 **NEW**

original sparkling lemonade \$3

mint lemonade \$3

pink pomegranate lemonade \$3.50

lychee lemonade \$3.50

ginger lemonade \$3.50 **NEW**

blue pea lemonade \$3.50 **NEW**

orange juice drink \$3

coffee & tea

hot black or green tea (served with fresh milk and non-dairy milk) \$2

hot black coffee (served with fresh milk and non-dairy milk) \$2

cold black coffee \$2

cold brew japanese green tea \$3

cold brew white coffee \$4

cold matcha latte \$5

- MOQ 30pax
- prices listed are add-on rates (per pax) with any smol bites or hot buffet order
- à la carte pricing may vary
- 10% service charge applies
- drinks are served in glass dispensers (subject to availability)
- setup includes paper cups, napkins, and sugar for coffee & tea



let's make it yours

your spread, your way!
let us know what you have in mind
and we'll make it happen.

catering@smol.sg