

The CreatureS Party PlatterS



Be the perfect host/hostess this festive season! Entertain your guests fuss-free and in style. CreatureS Party PlatterS launched now - Perfect for all milestones, intimate moments and celebratory occasions.

The CreatureS Party PlatterS is the temple to this city's new wave of entertaining guests – with hassle-free party cuisine provisions in the comfort of homes or work office, over delicious comfort food delivered right to your doorstep. The CreatureS Party PlatterS encase the heritage of traditional cooking with the contemporary elements of unique flavours and presentation for party guests to explore and relish.

The CreatureS Party PlatterS menu is specially curated to highlight our popular and signature best-sellers at the restaurant – featuring reinterpreted Peranakan and Asian favourites, jazzing them up with a contemporary and unique flair. With over 20 years of home-cooking experience, the owners of CreatureS amassed an heirloom of exquisite recipes that has been showcased at the restaurant over the past 3 years, putting heart and art on the plate and designing memorable dining experiences for everyone. Now, the CreatureS Party PlatterS bring the restaurant dining experience to all – nation-wide, door-to-door, and from party hosts to guests.

Each platter is good for 8-10 persons and is specially packaged in a modern party sleeve, designed with the ease of stacking – ready to be self-collected or delivered. Perfect for the gracious family hosts or offices planning the potluck or celebratory parties for all occasions and milestones.



Only available for booking online!

 www.CreatureS.com.sg/PartyPlatters



SALADS & VEGETABLES

ROAST DUCK & PEAR | \$78

Chinese roast duck and chinese pear slivers tossed in fresh butterhead lettuce with sweet plum sauce dressing, served with crispy prawn crackers (keropok)

IKAN BILIS CAESAR | \$62

Fresh baby romaine, 6-min egg, croutons, crispy ikan bilis (dried anchovies) tossed in a rustic home-made caesar salad dressing

CREATURES NONYA CHUP CHYE | \$60

Cabbage stir fried with fermented beans, dried shrimps, cloud ear fungus, dried mushrooms and lily flowers, fried sweet beancurd skin, and dates

SAYUR LODEH | \$60

Mixed vegetables and tau kwa simmered in a spicy coconut gravy of turmeric, galangal, lemongrass, lime leaves, dried shrimps and chillies

ITALIAN GODEFATHER YONG TAU FOO | \$72

Chilli, aubergine and okra stuffed with fried garlic, feta cheese, drizzled with balsamico dressing

STARTERS

NGOH HIANG | \$78

Freshly homemade rolls of minced pork, prawns, water chestnut, caramelized onion, mushroom, wrapped in beancurd skin and fried to perfection

CRAB CAKES WITH SINGAPORE CHILLI CRAB DIP | \$98

Crabcakes that are tender on the inside and coated with crispy japanese panko, served with piquant chilli crab gravy (mildly spicy)

HAINANESE CHICKEN RICE ROLL | \$78

Poached chicken and fragrant rice rolled with cucumber and rice paper, served with home-made chilli, sesame-soy and spring onion-ginger dips

BALI | \$72

Pork collar marinated in balinese style tumeric-based rempah, lightly battered and deep fried, served in slices and a side of savoury tumeric gravy

RICE, NOODLES & PASTA

NASI ULAM | \$60 (add mackerel \$82)

A traditional rice dish of a medley of herbs, diced cucumber and a side of belachan chilli, add on roasted miso marinated mackerel fillets, tossed in

BUAH KELUAK FRIED RICE | \$60

Jasmine rice fried with buah keluak based paste with aromatics of galangal, tumeric, lemongrass and lime leaves

DRY LAKSA FUSILLI | \$88

Fusilli tossed in an intense laksa rempah made from a blend of fresh herbs and dried shrimps, dressed with laksa leaves

HAE BEE HIAM FRIED BEE HOON | \$68

Chinese vermicelli stir fried with a spicy and toasty shrimp, shallot and chilli paste, bean sprouts and prawns

BUTTERFLY BLUE PEA RICE | \$26

Jasmine rice cooked with butterfly blue pea flowers

MAINS

MISO COD | \$140

Oven-roasted miso fillets, marinated with rich plum sauce, and lime juice dressing

SASSY SAMBAL UDANG | \$98

Fresh prawns stir fried with a nonya-style fiery and piquant rempah, perfumed with aromatics of kaffir lime leaves and lemongrass

LAMB RENDANG | \$98

Lamb slow-braised in an heirloom home-made rendang recipe, topped with grated coconut toasted with a medley of spices

URBAN BIBIK AYAM BUAH KELUAK | \$88

Chicken stewed in an intense all-fresh rempah and flesh of buah keluak and tamarind paste

URBAN BABA BABI PONGTEH | \$88

Slow-cooked pork belly in tao jio, tamarind, green chillies and coriander roots and coriander seeds

KAMPUNG AYAM PERCIK | \$88

Char-grilled chicken marinated in flavorful spices - turmeric, cumin, coriander along with lemongrass, coconut milk and tamarind

DESSERTS

CHOCOLATE CAKE | \$96

Devilish decadent chocolate sponge + 72% bittersweet dark chocolate + home-made salted caramel + pink himalayan sea salt

SIGNATURE DURIAN CAKE | \$96

Pandan genoise sponge + pandan vanilla chantilly cream + mao shan wang durian paste

ORH NEE CAKE | \$75

Ginko coconut mousse + homemade orh nee (yam paste) + genoise sponge + white & deep purple swirl mirror glaze

TIRAMISU TRAY | \$92 (with pitted dark cherries \$108)

Crispy italian savoiardi + 72% bittersweet dark chocolate mascarpone cheese + in-house barista espresso + rum

COCONUT PUDDING WITH PULUT HITAM | \$72

Silky smooth coconut pudding + home-made black glutinous rice (pulut hitam) + pistachios shards + coconut cream

NOTE:

- All orders are finalized only upon receipt of a confirmation email
- Orders have to be placed at least 5 working days in advance (excluding Public Holidays).
- Orders during festive period require minimum 7 days notice.
- Orders are not available on Mondays due to CreatureS' operating hours.
- Prices listed are exclusive of GST and delivery charges apply.
- Delivery charges are waived for orders above SGD500.
- Delivery price @ \$30 a location.