INDIVIDUAL MEALS | LARGE FORMAL CATERING PACKAGES | A LA CARTE | SIDES & ADD-ONS

DABAO SINGAPORE

www.dabaosingapore.com
dabaosingapore

Catering Menu

Singaporean street food
for teams & events





the Dabao team

Singaporean Hawker Food in the Heart of San Francisco

Emily founded Dabao Singapore to share the bold, soulful street food she grew up with, starting as a pandemic-era meal kit project to comfort homesick Singaporeans. Today, Dabao Singapore is a full-fledged stall in San Francisco's Metreon, serving nostalgic hawker flavors that even Singapore's former Prime Minister called "not bad" — which, in Singapore-speak, is basically American "good."





How to Order Catering

From corporate lunches to private celebrations, our hawker-inspired meals are crafted for convenience, flavor, and heart.

1

Choose delivery or pickup

Select from our signature dishes for small events to large-scale gatherings.

2

Book your date & time

We confirm details and handle all logistics for stress-free catering in San Francisco.

3

Choose your unique menu

Select from our extensive and delicious menu items.

4

Enjoy the Singaporean feast

We deliver hot, fresh, and ready-to-serve.

easy peasy

Order catering now

Scan to view full menu and place your order on Toast

https://bit.ly/dabao_singapore

Order catering via QR code

Individual Meals

Perfect for lunch meetings or individual servings.

CHICKEN RICE PLATES



Roasted Hainanese Chicken Rice

Roasted five spice chicken

*s, w

$16.95



Poached Hainanese Chicken Rice

Poached lemongrass ginger chicken

*s, w

$16.95



Chicken Cutlet Chicken Rice

Crisp breaded chicken thigh

*s, w, e

$16.95

All Plates come with fragrant rice, steamed vegetables, cucumber, and two bold sauces.

Extra Sauces (+$0.50 each): Umami Sauce ✹ Calamansi Chili Sauce ✹ Ginger-Scallion Sauce

Extra Meat +$5.00



Laksa Seafood

Thick rice noodles in a spiced coconut broth loaded with seafood, tofu, sambal, and egg.

*e, s, sh, w

$18.95

our signature dish



Vegan Laksa

Rice noodles in a fermented soy coconut broth with sprouts, tofu puffs, and mushrooms.

*s

$17.95



Char Kway Teow

Wok fried flat and yellow noodles with sambal, sausage, clams, shrimp, sprouts, and egg.

*e, sh, s, w

$18.95

Modification (Please choose up to 1)

- No pork/lard
- Vegetarian

Plate sizes are for demonstration purposes only

= vegetarian = vegan = gluten free *s = soy d = dairy w = wheat p = peanut e = egg f = fish c = coconut sh = shellfish n = nut ss = sesame sd = seed

Catering Packages

Chef-curated sets designed for teams and private events.

Poached or Roasted Chicken Rice Box

- 1 Half hotel pan Chicken (Poached or Roasted)
- 1 Half hotel pan Fragrant rice
- 1 Half hotel pan Steamed vegetables
- 8 oz Ginger-scallion sauce
- 8 oz Calamansi-chili sauce

s, w, ss

10 servings | $150



Tofu Galore & More

- 1 Half hotel pan Tahu Goreng (Fried Tofu, Cucumbers, Sprouts, Roasted Peanuts, Crispy Shallots, Vegan Sambal Kecap Manis)
- 1 Half hotel pan stir-fried Bee Hoon rice noodles with egg, bean sprouts and shredded vegetables
- 1 Half hotel pan Steamed vegetables

p, s, w, ss

10 servings | $150



Chicken Nasi Lemak

- 1 Half hotel pan Coconut Rice
- 1 Half hotel pan curry-spiced & coconut marinated fried chicken (Baba Ayam Goreng)
- Half boiled egg, cucumber, fried anchovies & roasted peanuts, sambal
- Simple Green Salad with tamarind dressing

s, sh, f, c

10 servings | $150

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A La Carte

Mix and match for any event size.

Proteins

Lemongrass and Ginger Poached Chicken

Poached Hainanese chicken with a trio of bright, flavorful sauces.

*s, w, ss

Full Tray | $90
12-15 servings

Krunchy Katsu Fried Chicken

Poached Hainanese chicken served with three distinctive sauces.

*s, w, ss, e

Full Tray | $100
12-15 servings

5-spice Roasted Hainanese Chicken

Poached Hainanese chicken with three signature sauces.

*s, w, ss

Full Tray | $100
12-15 servings

Chicken Curry with Roti

Curry braised chicken with potatoes served with crisp, fluffy roti pratha.

*e, w

Half Tray | $90
8-10 servings

Beef Rendang

Slow simmered beef in coconut milk and spices cooked until intensely rich and aromatic.

*c

Half Tray | $90
6-8 servings

Salads & Steamed Vegetables

Tropical Rojak Salad Bowl

A bright mix of fruit, veggies, peanuts, and tofu tossed in a sweet tangy sauce.

*w, s, n, sd

10-15 servings | $110

Mandarin Prosperity Salad Bowl

A fresh mix of beets, herbs, citrus, greens, ginger, sesame, and seasonal produce.

*w, s, n, sd

10 servings | $110

Steamed Bok Choy

A crisp blend of beets, herbs, citrus, greens, ginger, sesame, and seasonal produce.

*w, s

10 servings (Half Tray) | $90

Steamed Mixed Vegetables

Steamed cabbage, bok choy, and carrots tossed in a vegetarian soy and garlic dressing.

*w, s, ss

10 servings (Half Tray) | $40

Appetizers

Chunky Chicken Satay Sticks

Marinated chicken with satay peanut sauce, rice cakes, and a vegetable medley.

*p, s

20 Pieces | $80

Vegetarian Curry-Potato Puffs

Curry spices, potato, onions baked in puff pastry.

*e, w, d

10 Pieces | $50

Chunky Pork Satay Sticks

Marinated chicken with satay peanut sauce, rice cakes, and a fresh veggie medley.

*p, s

20 Pieces | $80

Tahu Goreng

Fried tofu with cucumbers, sprouts, peanuts, crispy shallots, and sambal kecap manis.

*s, n, w

10-12 servings (Half Tray) | $80

Vegetable Spring Rolls

Fried spring rolls with sweet Thai chili sauce.

*w, ss

20 Pieces (Half Tray) | $50

Beverages

- Assorted Beverages
- Bottled Water
- Sparkling Water
- Assorted Sodas

$3 each

Rice

Plain Rice

Steamed rice

10 Servings | $40

Coconut Rice

Steamed jasmine rice with coconut

*c

10 Servings | $50

Fragrant Chicken Rice

Ginger and garlic aromatic chicken fat rice

*w

10 Servings | $40

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Ready to make your next event unforgettable?

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