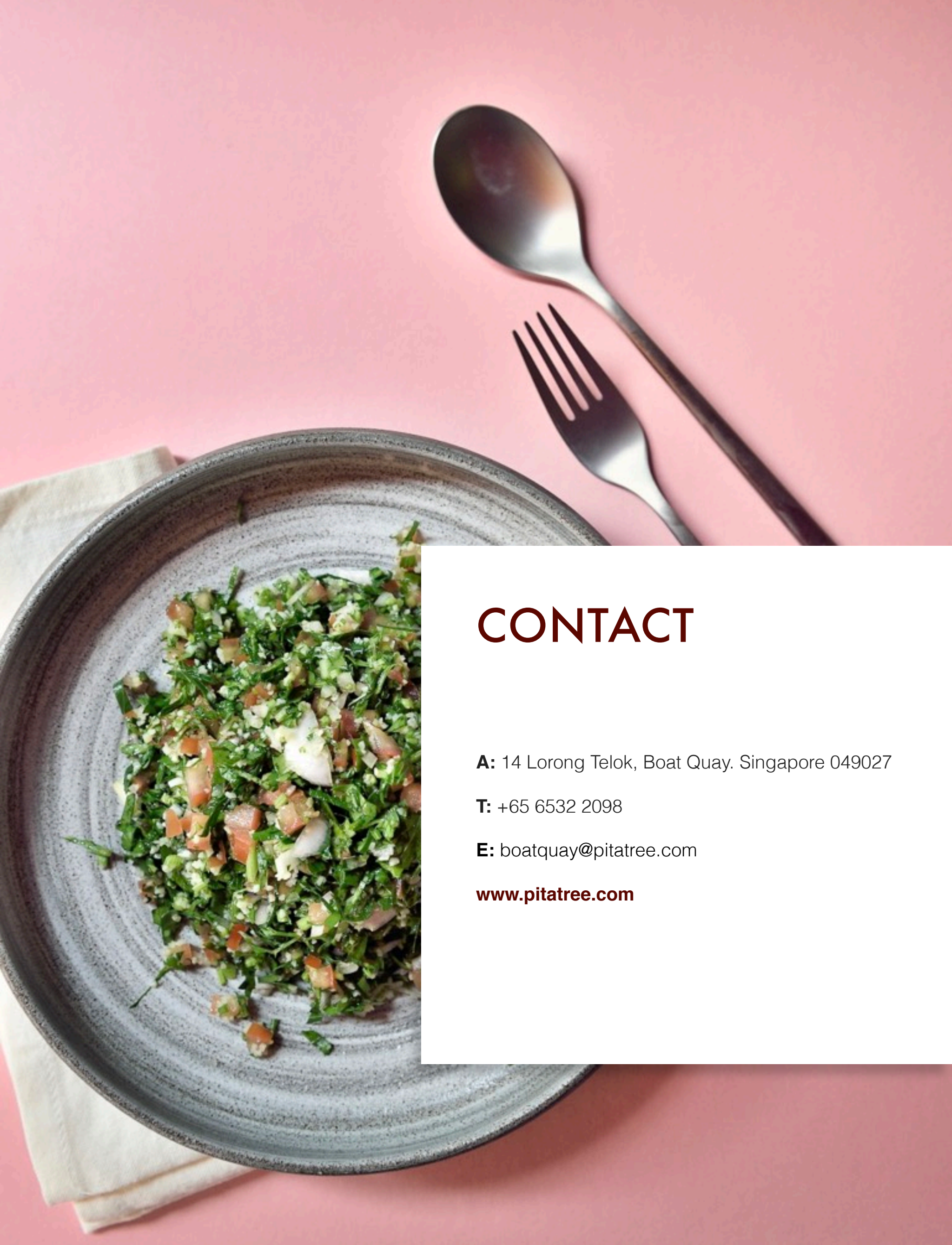




PRIVATE  
BOOKING  
& CATERING





# CONTACT

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**T:** +65 6532 2098

**E:** [boatquay@pitatree.com](mailto:boatquay@pitatree.com)

**[www.pitatree.com](http://www.pitatree.com)**





# ABOUT

At Pita Tree, we are serious about making good quality healthy food for you at seriously affordable prices. No frills, no GST, no service charge, just a great value for a delicious & wholesome Mediterranean meal.

We use underrated superfood to supercharge your food with nutrient pack goodness like sumac berries, barberries, tahini, olive oil, pomegranate, yoghurt, and of course, saffron!

Join our mission of spreading the love of good food for good value.

## Opening Hours:

Monday to Thursday:	11.30am - 11pm (last order 10.30pm)
Friday:	11.30am - midnight (last order 10.30pm)
Saturday:	3pm - midnight (last order 10.30pm)
Sunday & Public Holidays	Closed

## Seating Capacity:

Indoor: 30 guests (seating) | 40 guests (standing)  
Alfresco: 15 - 20 guests  
Total capacity: 60 guests standing

A perfect venue for the intimate casual dinner after work or a networking party!





If you need any special arrangements or specific dietary requirement, feel free to speak to our team. Our chef is happy to customise a menu to create a successful event for you.

Feel free to reach out to our restaurant manager:

Haridas

E: [boatquay@pitatree.com](mailto:boatquay@pitatree.com)

T: +65 6532 2098

## **RATES:**

Buffet from \$30nett per person

Free flow of soft drinks \$5nett per person

Free flow of house-pour spirits \$50nett per person

Free flow of house-pour beers / wines \$40nett per person

\*Minimum spend may subject to change over peak period





## ABOUT

EXECUTIVE CHEF,  
HANEY MUSTAFA  
BASYOUNI GABR

Pita Tree's Executive Chef, Hany Moustafa Basyouni Gabr is an Egyptian born chef trained in Arabic/Persian kitchen. The forty-two years old chef started his journey in Jordan at the age of seventeen as a humble kitchen intern in an established Arabic chain restaurant. Over the past ten years, he weaves his journey across Dubai, Egypt, Jordan, Malaysia and Singapore. Throughout his journey, his culinary experience expanded to Japanese and Italian kitchen. He extracted some of the cooking techniques from the Japanese and Italian cuisine and combine it with the classic Arabic kitchen training that he had on his earlier career. In 2014, he led the team in Levant to receive an award of recognition from The Food Journal as "The best Middle Eastern Cuisine - Lamb Shank Biryani"

Chef Hany developed a passion for bodybuilding and healthy living at a young age. Combining cooking and his interest in fitness; he curated his menu at Pita Tree to offer healthy Mediterranean food beyond grills and kebabs. "Mediterranean diet emphasises on vegetables, fruits, legumes and proteins. Minding healthy fats and nutrition is crucial. In Mediterranean cooking, a few of the key ingredients are herbs, olive oils and quality fresh produce. Herbs and olive oil have been known for centuries to carry a lot of health benefits for our body. I prefer using more natural herbs and spices with quality lean meats gives a world of difference in the outcome of the dish. The depth of spices and herbs elevates the flavour a lot more in meat, so we don't use a lot of salt in the marinating process. I'd love our guests to taste the difference in the dishes that we serve, and not feel guilty about eating grills and kebabs. The versatility of Mediterranean countries offers so much more variety in salads, dips, stews, and much more. Creating Pita Tree Mediterranean Kitchen & Bar's menu has been such a joy as I can combine the two favourite things I love the most and present them through this menu to Singapore customers."

# BUFFET MENU

**\$30**<sub>nett</sub>  
per person

Ⓥ Vegetarian

## APPETIZER

KIBBEH  
Patties stuffed with Lamb or Chicken or Vegetarian

## SALAD

POTATO SALAD Ⓥ  
Delicious and creamy, made with greek yoghurt for that extra goodness  
GREEK SALAD Ⓥ  
A traditional Greek salad of tomato, cucumber, green peppers, onions, oregano, Kalimata olives, feta cheese & extra virgin olive oil

## DIPS

SPICY EGGPLANT Ⓥ  
Fried eggplant blended after grilling with red peppers, garlic, salt, pepper and olive oil with dried chili  
BEETROOT HUMMUS Ⓥ  
Fresh cooked garbanzo beans & beetroot blended with lemon juice, garlic, tahini & olive oil  
TZATZIKI Ⓥ  
Finely chopped dill, garlic with a dash of lemon juice & white wine vinegar mixed with yoghurt

## MAIN COURSE

BASMATI RICE Ⓥ  
Fluffy long grain Himalayan rice  
DAWOOD BASHA  
Lamb meatballs cooked with aromatic tomato sauce, spices & Middle-eastern flavor  
BINDINGAN Ⓥ  
Eggplant cooked with fresh tomato, herbs, tomato sauce & spices

## GRILL

SHISH TAWOOK  
300GM Tender boneless chicken marinated with saffron & spices  
or  
LAMB KUBIDEH  
Grilled spiced minced lamb

## DESSERT

TURKISH BAKLAVA  
Fluffy pastry, honey & pistachio

# BUFFET MENU

**\$40**nett

per person

⑤ Vegetarian

## APPETIZER

KIBBEH

Patties stuffed with Lamb or Chicken or Vegetarian  
or

FALAFEL ⑤

Chickpeas cutlets fried and served with Tahina or garlic yogurt sauce

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## SALAD

SHIRAZI ⑤

Combination of freshly chopped cucumber, tomatoes, onions and our house dressing

TABBOULEH ⑤

Finely chopped Italian parsley mixed with onion, tomato and bulgor with dressing

POTATO SALAD ⑤

Delicious and creamy, made with greek yoghurt for that extra goodness

GREEK SALAD ⑤

A traditional Greek salad of tomato, cucumber, green peppers, onions, oregano, Kalimata olives, feta cheese & extra virgin olive oil

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## DIPS

SPICY EGGPLANT ⑤

Fried eggplant blended after grilling with red peppers, garlic, salt, pepper and olive oil with dried chili

AVOCADO HUMMUS ⑤

Fresh cooked garbanzo beans & avocado blended with lemon juice, garlic, tahini & olive oil

TZATZIKI ⑤

Finely chopped dill, garlic with a dash of lemon juice & white wine vinegar mixed with yoghurt

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## MAIN COURSE

ARABIC LAMB SHANK BIRYANI

Slow-cooked lamb shank, Arabic tomato sauce, oven-baked biryani rice

GHORMEH SABZI ⑤

Persian greens stew - red beans, herbs, sun-dried lime, fresh vegetables & cottage cheese

OVEN BAKED MEDITERRANEAN CHICKEN STEW

Chicken stewed in Mediterranean spices & herbs

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## GRILL

SHISH TAWOOK

300GM Tender boneless chicken marinated with saffron & spices  
or

LAMB KUBIDEH

Grilled spiced minced lamb

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## DESSERT

RICE PUDDING

Deliciously creamy, topped with cinnamon

# BUFFET MENU

**\$50**nett

per person

⑤ Vegetarian

## APPETIZER

KIBBEH

Patties stuffed with Lamb or Chicken or Vegetarian  
or

FALAFEL ⑤

Chickpeas cutlets fried and served with Tahina or garlic yogurt sauce

---

## SALAD

SHIRAZI ⑤

Combination of freshly chopped cucumber, tomatoes, onions and our house dressing

TABBOULEH ⑤

Finely chopped Italian parsley mixed with onion, tomato and bulgor with dressing

POTATO SALAD ⑤

Delicious and creamy, made with greek yoghurt for that extra goodness

GREEK SALAD ⑤

A traditional Greek salad of tomato, cucumber, green peppers, onions, oregano, Kalimata olives, feta cheese & extra virgin olive oil

ORANGE ROMAINE SALAD ⑤

Fresh romaine leaves with balsamic orange reduction

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## DIPS

HUMMUS ⑤

Fresh cooked garbanzo beans blended with lemon juice, garlic, tahini & olive oil

BABA GANOUSH ⑤

A combination of eggplant, tahini, garlic, lemon juice, cumin, salt, virgin olive oil and chopped parsley blended together to form a smooth textured dip

LABNEH ⑤

Thick creamy yogurt cheese with sprinkle of olive oil & za'atar

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## MAIN COURSE

ARABIC LAMB SHANK BIRYANI

Slow-cooked lamb shank, Arabic tomato sauce, oven-baked biryani rice

GARLIC PRAWNS

Freshly cooked prawns in garlic seasoning

MIXED VEGETABLES STEW ⑤

Slow cooked farm vegetables in nutritious hearty stew

BINDINGAN ⑤

Eggplant cooked with fresh tomato, herbs, tomato sauce & spices

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## GRILL

GARLIC YOGHURT CHICKEN

Chicken breast cubes marinated with yoghurt & special seasoning  
or

CHICKEN OR LAMB KUBIDEH

Grilled spiced minced chicken or lamb

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## DESSERT

RICE PUDDING

Deliciously creamy, topped with cinnamon  
or

TURKISH BAKLAVA

Fluffy pastry, honey & pistachio





## CATERING SERVICES

Catering charge varies - depending on the size of the event and the equipment required.

### LABOUR FEE:

Per service staff \$25 per hour

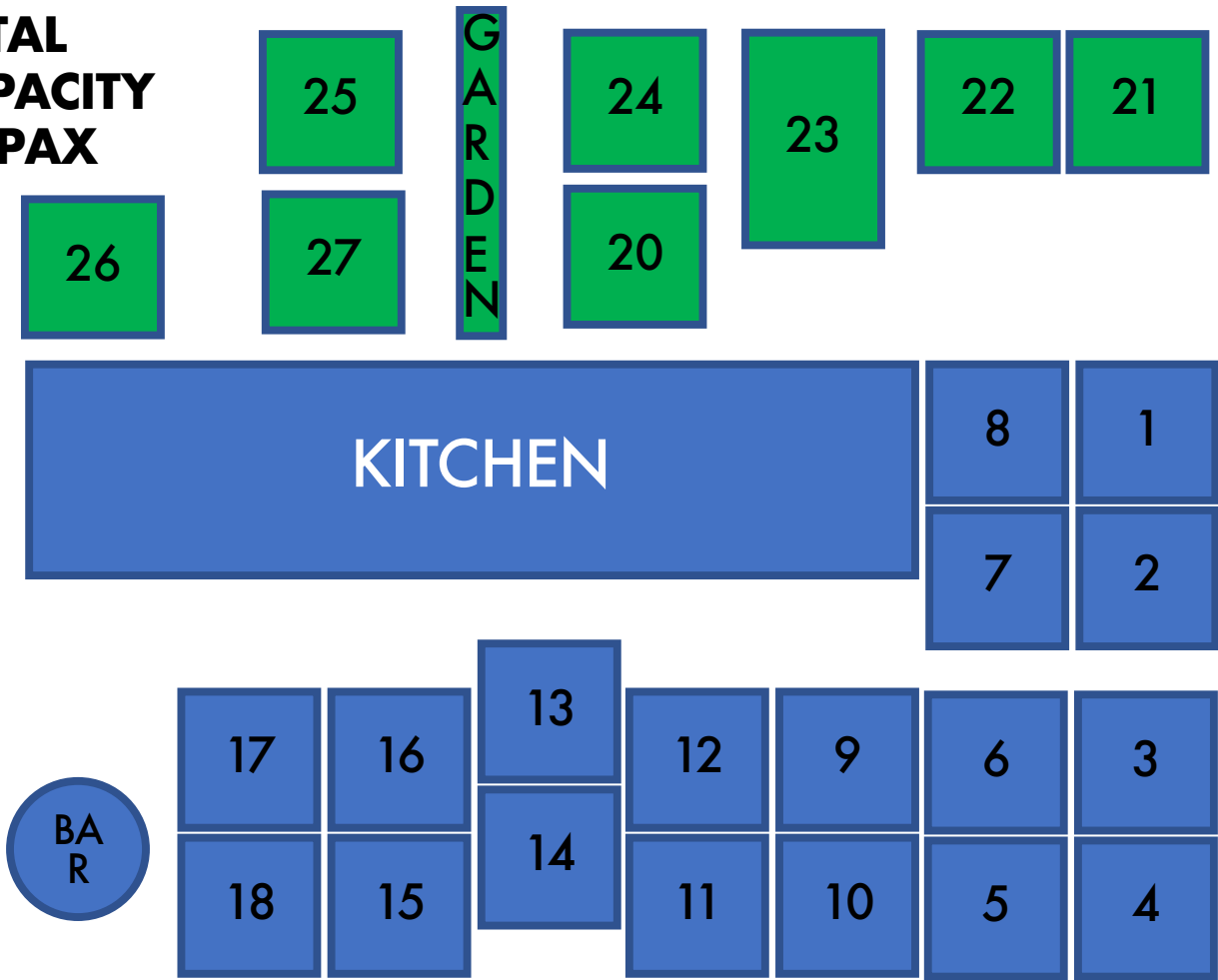




# FLOOR PLAN



**TOTAL  
CAPACITY  
62 PAX**



**OUTDOORS  
CAPACITY  
26 PAX**

**INDOORS  
CAPACITY  
36 PAX**