

Welcome



To RASA



An overview

*More than a venue
A space with intention*

RASA Space is a two-room arts and culture venue situated in Republic Plaza, available for private hire from Monday to Friday (excluding Friday evenings). Spanning 6,000 square feet and accommodating 100 to 400 guests, the venue is supported by an experienced team focused on delivering considered, well-executed events.

Ideal for brand activations, product launches, conferences, fashion shows, and bespoke corporate gatherings, RASA has collaborated with brands such as Patek Philippe, Spotify, Netflix, Mastercard, and Canon.

Its modular layout, technical infrastructure, and hands-on crew allow the space to adapt seamlessly to a wide range of creative and corporate formats.











EXIT







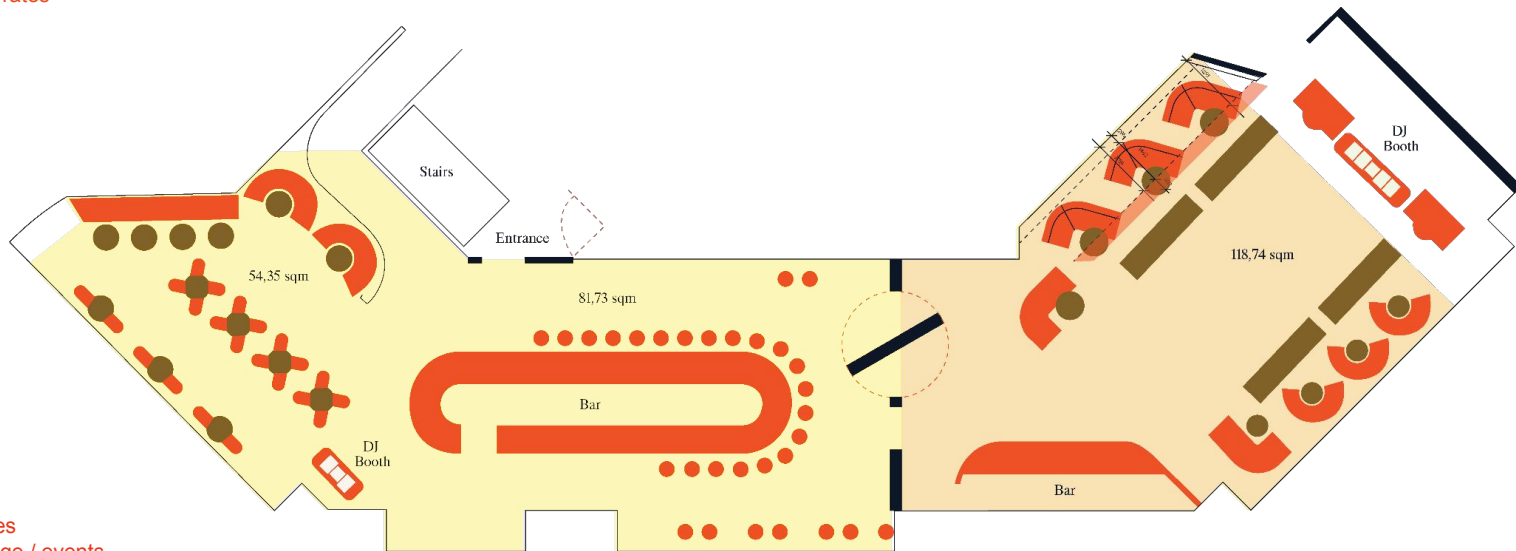




Room 1 & 2 night time rates

Hall & Floor

Company parties
Brand launch
Dinners
& more



Optional Add-Ons

Extra seating (Tiffany chairs)
Coffee & tea catering packages
Custom lighting design for stage / events

Partial Venue buyout

Rental Fee \$4,500+
Min, Spend \$10,000+

Full Venue buyout

Rental Fee \$8,000+
Min, Spend \$15,000+

Event rental fee is Inclusive of 2hrs setup, 1hr teardown

Extended setup \$430+ per hr
Rental is in 4hr blocks

*All prices are subjected to GST



Beverage

Wine & beer

\$75++ per pax (2hrs)
\$30++ per extra hr

Wine, spirit & beer

\$80++ per pax (2hrs)
\$30++ per extra hr

Premium add-ons

Prosecco
\$30++ per pax (2hrs)
\$20++ per extra hr

Moët & Chandon
\$80++ per pax (2hrs)
\$50++ per extra hr

Soft drinks & juice

\$12++ per pax (2hrs)
\$6++ per extra hr

*All prices are subjected to GST



Food catering by rice.
Classic Buffet - Asian Flair

Lead time
Order 5 weekdays in advance

Order size
Increments of 10 pax required

Below min. order
Surcharge of \$80.00 (\$87.20 after GST)

Tasting session
Complimentary for 2 pax for orders with >100 guests, otherwise 20 per pax

Setup time
Ready 30mins before serving time

Teardown time
2hrs 30mins from serving time

Lite (min. 40 pax)
\$42.30 / pax after GST

Add-ons
\$8.72 / pax after GST

Add-ons
\$13.08 / pax after GST

6 courses

Applicable for premium menu items

Applicable for per menu item in

Starter
Main
Vegetable
2x meat
Dessert

Speak to our team for more details

Meat and seafood



Food catering by rice.
Live Station Add-ons - Asian Flair

Lite (min. 40 pax)
\$9.55 / pax per station
after GST

What's included

- Setup & Teardown
- 1 dedicated station chef
- 2 hrs of live cooking service
- Serving equipment & utensils
- Fresh ingredients prepared on-site
- 1 station per menu item

Add-ons
\$8.72 / pax after GST

**Applicable for
premium menu items**

Speak to our team for more details

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On top of our Buffet, we offer Live Station
add-ons to further engage your guests.
Live Station offerings are indicated with
a symbol next to the menu item

**Menu
Customisation**

For complete menu customisation,
speak to our catering representatives

A 20% per pax fee (excluding GST)
will be charged for expedited or last
minute events booking



Food catering by rice. Classic Buffet - Asian Flair

Starters

Gado-Gado (LS)

Blanched vegetables, tofu, tempeh, hard-boiled egg, creamy peanut dressing

Kueh Pie Tee (LS)

Crispy pastry cups, shredded turnip, carrot, beans, topped with fresh coriander and homemade chili

Vietnamese Spring Rolls (SF) (LS)

Fresh rice paper rolls with prawns, vermicelli, herbs, served with nuoc cham

Papaya Salad (N) (LS)

Shredded green papaya, tomatoes, long beans, peanuts, lime-chili dressing

Singapore Fruit Rojak (N) (SF) (LS)

Pineapple, cucumber, apples, prawn paste dressing, crushed peanuts

Mains

XO Claypot Rice (SF)

Fragrant rice tossed with dried scallops, Chinese sausage, mushrooms, XO sauce

Buttered Rice Pilaf (D)(N)

Long-grain basmati rice, brown butter, carrot, leaf, cashews, raisins

Seasonal Mushroom and Olive Fried Rice (V)

Overnight rice fried with marmite, Chinese olives, mushrooms, marinated tempeh and pressed beancurd

Pineapple Fried Rice (N)

Pineapple, chicken floss, turmeric, jasmine rice, raisins, cashew nuts

Claypot E-Fu Noodles

E-fu noodles, koo chye, straw mushrooms, oyster sauce, soy sauce

Nyonya Laksa (D)(SF)(S)(LS)

Spicy seafood and coconut broth with tau pok, egg, fishcake, bee hoon and prawn

Pad Thai (N)

Glass noodles, peanut, tamarind, palm sugar, soy sauce, fish sauce, oyster sauce, lime, koo chye, spring onion

Vegetables

Nonya Chap Chye (V)(SF)

Braised cabbage, black fungus, glass noodles, beancurd skin in light Nonya broth

Stir-fried Broccoli

Fresh broccoli florets wok-fried with garlic

Crispy Kailan

Twice-cooked kailan tossed with light soy and garlic

Spicy Eggplant (S)

Wok-fried eggplant with chili, garlic and soy

Homemade Egg Tofu with Spinach (SF)

Homemade egg tofu with spinach with gravy and crispy fried silver fish

Vegetable Dalcha (V)(GF)

Assorted vegetables, lentils and dal stewed in fragrant coconut and turmeric broth

Lontong (D)(S)

Sayur lodeh gravy, long beans, tau kwa, cabbage, carrots



Food catering by rice. Classic Buffet - Asian Flair

Meat

Braised Nyonya Chicken Pongteh

Slow-cooked chicken thigh with 'taucheo' fermented soy bean, potatoes and carrots in a rich aromatic broth

Stir-Fried Gong Bao Chicken (N)(S)

Chicken thigh with dried chilies, Sichuan peppercorns and roasted cashews in a thick soy glaze

Beef Rendang (D)(S)

Slow-braised beef in coconut, lemongrass, chili and spices

BBQ Chicken Satay (N)(S)

Grilled turmeric-marinated chicken skewers with peanut sauce

Grilled Lemongrass Chicken

Vietnamese-style chicken thigh marinated in honey, lemongrass and spices

Thai Green Curry (D)(S)

Spicy green curry with mini eggplant, chicken thigh, lime leaf, galangal, and basil

Seafood

Cereal Prawns (S)(SF)

Nestum cereal, prawn, butter, curry leaf, chili padi

Sotong with Thai Chimichurri (S)(SF)

Charcoal grilled squid, Thai Chimichurri sauce - red chilies, calamansi garlic

Steamed Red Snapper (D)

Red snapper, umeboshi, salted vegetables, ginger, spring onions

Assam Fish (S)

Mackerel, long bean, lady finger, tau pok in tangy tamarind-based curry with vegetables

Laksa Green Mussels (S)(SF)

Laksa cream, laksa leaf, garlic, shallots, fresh green mussels

Tom Yum Soup (S)(SF)

Prawn, squid, mussels, snapper in hot and sour Thai soup with shimeji mushrooms, lemongrass, kaffir and lime

Dessert

Fruit Platter, Seasonal (V)

Fresh seasonal fruits, sliced and chilled

Pulut Hitam

Warm black glutinous rice porridge with salted coconut cream

Rock Sugar Chng Tng

Dried longan, white fungus, pearl barley, ginkgo nut, sweet potato in rock-sugar broth

Nyonya Chendol

Pandan jelly, coconut milk, gula melaka syrup, shaved ice

Mango Sticky Rice (V)

Thai sticky rice, fresh mango, coconut cream drizzle



Food catering by rice.
Classic Buffet - Western

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Tasting session
Complimentary for 2 pax for orders with >100 guests, otherwise 20 per pax

Setup time
Ready 30mins before serving time

Teardown time
2hrs 30mins from serving time

As we curate and expand our menu offerings for your best catering experience at RASA Space, you may choose to add on dishes separately to fit cravings of your event

Lite (min. 40 pax)
\$47.74 / pax after GST

Add-ons
\$9.81 / pax after GST

Add-ons
\$13.08 / pax after GST

7 courses

2x starter
Main
Vegetable
Meat
Seafood
Dessert

Applicable for per menu item in

Starters
Main
Vegetable
Dessert

Applicable for per menu item in

Meat and seafood



Food catering by rice.
Classic Buffet - Western

Starters

Caesar Salad (D)(LS)

Romaine lettuce, parmesan, toasted croutons, house Caesar dressing

Mesclun Salad (V)(LS)

Mixed mesclun greens, cherry tomatoes, cucumbers, balsamic vinaigrette

Bruschetta (V)

Tomatoes dressed with balsamic, sweet basil and Italian parsley on toasted baguette

Mains

Spaghetti Aglio Olio (V)(LS)

Roasted and caramelised garlic, Italian parsley, red chili, extra virgin olive oil, spaghetti

Penne alla Arrabbiata (S)(LS)

Penne pasta tossed in spicy tomato sauce, garlic, basil, crushed chili flakes

Roasted Leek Paella (LS)

Spanish-style saffron rice with roasted leeks, peppers, mushrooms

Roasted Baby Potatoes (V)

Baby potatoes roasted with herbs, garlic and extra virgin olive oil

Buttered Rice Pilaf (D)(N)

Long-grain basmati rice, brown butter, curry leaf, cashews, raisins

Vegetables

Brussel Sprouts with Bacon

Crisp brussel sprouts sautéed with smoky bacon and garlic

Roast Garden Vegetables (V)

Seasonal mixed vegetables lightly sautéed with garlic and herbs

Cauliflower Gratin (D)

Cauliflower, béchamel sauce, mozzarella, grana padano, parmesan, toasted breadcrumbs

Ratatouille (D)

Stewed French vegetables, zucchini, eggplant, peppers, tomatoes, herbs



Food catering by rice. Classic Buffet - Western

Meat

Braised Beef Cheeks (D)(LS)

Slow-braised beef cheeks with red wine, mirepoix and herbs

Slow-cooked Roast Beef (D)(LS)

Whole-cut rump, pommery mustard, caramelised onion jus, thyme, rosemary

Roasted Buffalo Chicken Thigh (D)(LS)

Marinated chicken thigh with a smokey homemade BBQ sauce

Roasted Cajun Chicken Leg (D)(LS)

Boneless chicken leg, Cajun spices, extra virgin olive oil, mushroom sauce

Shepherd's Pie (D)

Minced beef and vegetables in gravy, topped with creamy mashed potato

Seafood

Oven-Baked

Seasonal Fish Fillets (D)(SF)

Fresh fillet grilled with lemon, herbs and extra virgin olive oil

Charcoal-Grilled Tiger prawns (D)(SF)

Tiger prawns grilled over charcoal, brushed with herb butter

Norwegian Salmon in Dill and Cream Sauce (D)(SF)

Oven-baked Norwegian salmon, fresh cream, dill, shallots

Charcoal Half-Shell Scallops (D)(SF)

Scallops baked in-shell with garlic butter and herbs

Dessert

Tiramisu (D)

Classic Italian dessert with mascarpone cream, coffee-soaked sponge and cocoa

Churros (D)

Golden fried dough sticks, dusted with cinnamon sugar, served with chocolate dip

Raspberry Panna Cotta (D)

Silky vanilla panna cotta topped with raspberry compote

Mini Berry Tarts (D)

Strawberries and blueberries with an apricot glaze with fresh cream in a tart shell

Mini Brownies (D)

Rich chocolate brownies with a soft, fudgy centre



Food catering by rice. Live Station Add-ons - Classic Western

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after GST

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Menu Customisation

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Food catering by rice.
Canapés

Lite (min. 40 pax)
\$37.90 / pax after GST

5 courses

Of your choice

Bright (min. 30 pax)
\$43.40 / pax after GST

7 courses

Of your choice

Add-ons
\$7.60 / pax after GST

Only available as per menu item
add-on to **Lite** or **Bright** options for
Canapés Menu

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Food catering by rice. Canapés

Savoury

Vegetarian Mini Banh Mi (GL) (V)

Pressed tofu, pickled vegetables, coriander and chili mayo in a mini baguette

Laksa Tart (D) (SF) (S)

Crispy tart shell filled with laksa-spiced prawn mousse and laksa leaf

Mini Otah Buns (GL) (SF) (S)

Spicy fish otah in soft mini buns, topped with kaffir lime leaf

Kueh Pie Tee (V) (GL)

Crispy pastry cups filled with shredded turnip, carrot and fresh coriander

BBQ Chicken Satay (N) (S)

Grilled turmeric-marinated chicken skewers with peanut sauce

Smoked Salmon on Toast (D) (SF)

Smoked salmon, cream cheese, dill, lemon on toasted baguette

Seasonal Mushrooms on Toast (D)

Sautéed mushrooms with garlic, thyme and parsley on toasted bread

Bruschetta (GL) (V)

Tomatoes dressed with balsamic, sweet basil and Italian parsley on toasted baguette

Vol-au-vent (D) (GL)

Flaky puff pastry filled with creamy chicken and mushroom ragout

Sweets

Lime Meringue Tart

Zesty lime curd topped with toasted meringue in a buttery tart shell

Raspberry Panna Cotta Pots (D)

Vanilla panna cotta topped with raspberry compote

Tiramisu Spoons (D) (GL)

Mascarpone cream layered with coffee-soaked sponge and cocoa

Mini Brownies

Rich, fudgy chocolate brownies with a soft centre

Mango Sticky Rice Bites (V)

Thai sticky rice with coconut cream and fresh mango

Kueh Dadar

Pandan crêpe roll filled with grated coconut and gula melaka

Kueh Salat (GL) (V)

Two-layer pandan custard and glutinous rice kueh



Food catering by rice. FAQs



Is rice. Halal

No

When should I place my order

Orders should be placed at least 5 weekdays by 11:00 AM in advance. Our kitchen is open from Mon-Sat, and occasional Sun with huge events

A 20% per pax fee (excluding GST) will be charged for expedited or last minute event bookings

What happens if I need to change or cancel my order

Any changes / cancellations to the order after confirmation will be subjected to 3% payment processing fee + \$30.00 (\$32.70 after GST) administrative fee

Less than 4 week days' notice

For cancellations, a 50% refund on your entire order will be issued. For changes, there will be a 50% charge on changed dishes

Less than 2 week days' notice

There will be no refund and a \$30.00 (\$32.70 after gst) administrative fee

Can I customise a menu / dish

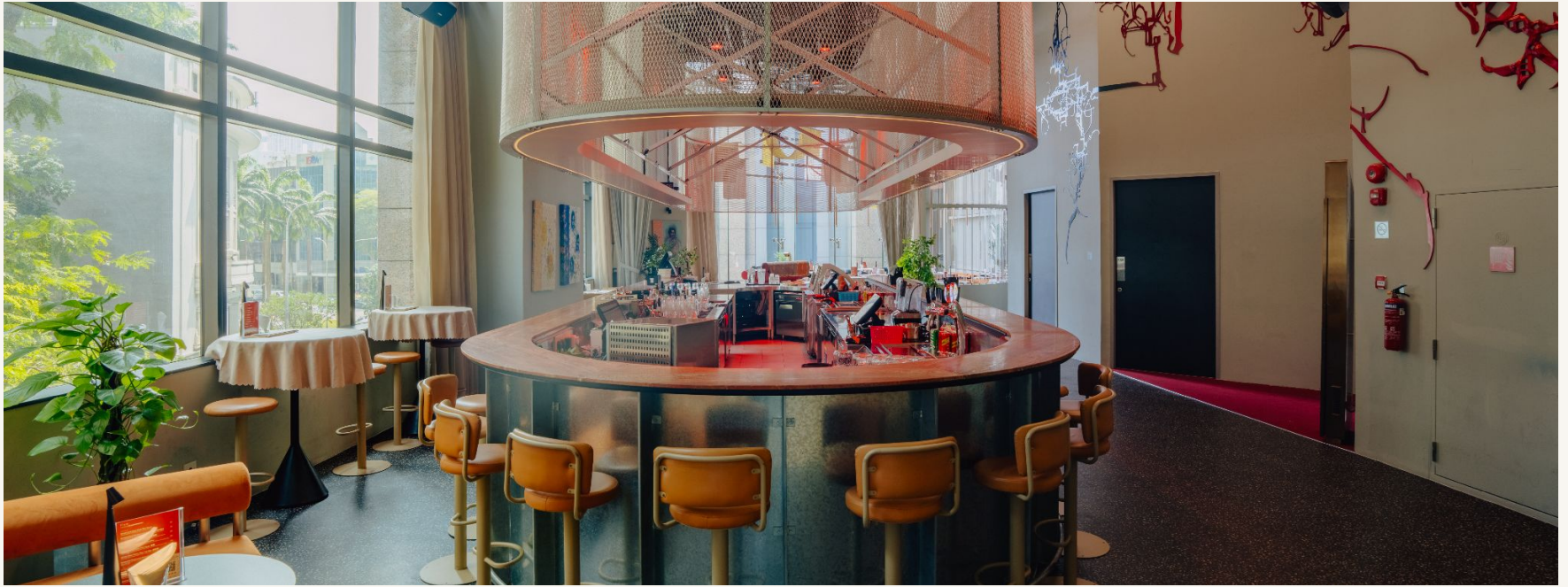
Yes, you can. With at least 20 week days prior to your event, we are happy to get creative to get creative with you. An R&D fee of \$150 (\$163.50 after GST) per dish comes with 1 complimentary tasting session for 2 pax

For complete menu customisation, speak to our catering representatives

Do you do external venue catering?

We're working on it! We are able to reformat our catering menu into bento boxes for your event – *speak to our representatives for pricing options*





Contact

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aware



pinkdot.sg
supporting the freedom to live



Tefal



VOGUE

