

- 2024 -

CANCHITA

Peruvian Cuisine

TINTO

— SPANISH TAPAS · PAELLAS · WINE —



OUR BUSINESS

At Canchita, we offer a truly Peruvian experience from authentic Peruvian cuisine, to the warm and welcoming hospitality of our team. Located centrally at Dempsey Hill, be transported to the rainforest when you host at our Amazon Room which boasts a panoramic view of greenery. For cosy intimate celebrations, you will feel right at home at our Inka Room.

OUR LEADERS

Meet the dynamic duo, Chef Daniel & Chef Tamara Chavez, leading the Canchita charge! They've spent over 20 years crafting culinary magic worldwide. Chef Daniel, a globetrotting maestro, opened Ola Cocina Del Mar in 2012, snagging a Michelin Plate for three consecutive years since 2017. With Canchita, they're on a tasty journey to showcase Peru's culinary wonders!

With 14 years of culinary flair, Tamara Chavez, a Mexican culinary dynamo, is a powerhouse for Latin American gastronomy in Singapore. Trained by Chef Rafael Osterling in Peru, whose restaurant ranked #19 in Latin America's 50 Best Restaurants 2019, Tamara combines Peru's culinary heritage with the vibrant flavors of her homeland. She's the go-to guru for all things Latin and tasty in Singapore!



- Creativity



- Communication



- Attention to Details

- Experience

values that.

MOVE US



we offer

SERVICES



BUFFET STYLE



COCKTAIL SERVICE



SEAT DOWN SERVICE



SHARING STYLE SERVICE



WEDDING



CORPORATE EVENT



BIRTHDAY/ CELEBRATION



CATERING

our
WORKS

how we deliver

OUR EXPERIENCE



- NESPRESSO
- PACIFIC ALLIANCE
- EMBASSY OF MEXICO
- EMBASSY OF PERU
- MUSEUM
- LATIN AMERICA CHAMBER
- WINE EVENTS

OUR MENU

GOLD

SHARING: 128++
INDIVIDUAL: 148++

TIRADITO NIKKEI

Yellow Fin Tuna, Japanese Peruvian Nikkei Dressing, Chalaquita, Canchita

ANTICUCHOS DE CHANCHITO

Grilled Ibérico Pork Skewers, Rocoto Cream Sauce, Chimichurri, Pork Cracklings

ARROZ CON POLLO

Coriander & Dark Beer Rice, Grilled Marinated Chicken, Criolla Salad

PESCADO MARINO

Grilled Seabass, Peruvian Yellow Chili Butter, Crispy Capers, Mix Green Salad

TRES LECHE

Traditional Moist Coconut Cake, Mix Berries, Vanilla Cream

DIAMOND

SHARING: 198++
INDIVIDUAL: 218++

SCALLOP & CAVIAR

Hokkaido Scallop Tartar, Caviar, Cucumber, Bachiche Tiger's Milk

ANTICUCHO DE PULPO

Grilled Octopus Skewers, Chimichurri Sauce, Kalamata Mayo, Olive Oil Caviar

CHUPE DE LANGOSTA

Traditional Peruvian Lobster Soup, Panca Chilli, Fava Beans, Fresh Cheese, Potato Confit, Dried Mint

WAGYU BEEF "A LA CHORRILLANA"

AUS "Westholme" Wagyu Ribeye Steak, Japanese Cherry Tomatoes, Onions, Light Soy, Potato Crisps

PASTEL INKA

Dark Chocolate, Strawberry, Chocolate Sauce, Vanilla Cream

VEGETARIAN

SHARING: 128++
INDIVIDUAL: 148++

TIRADITO NIKKEI

Sliced and Marinated Oyster Mushroom, Nikkei Dressing, Spring Onion Salad, Crispy Red Quinoa

ANTICUCHO VERDE

Grilled Artichoke, Halloumi Cheese Skewers, Lemon Butter Sauce, Amazon Chesnuts

ARROZ VERDE

Coriander & Dark Beer Rice, Grilled Peruvian White & Green Asparagus, Criolla Salad

PACHAMANCA

Grilled Broccoli, Potatoes, Baby Corn, Carrot, Peruvian Yellow Chili Sauce, Chimichurri, Olive Oil Caviar

TRES LECHE

Traditional Moist Coconut Cake, Mix Berries, Vanilla Cream

*We are delighted to offer you the option to mix and match with our TINTO set menu.
Please note that additional charges may apply for this customization.*

BEVERAGES PACKAGES

FREE FLOW PACKAGE

- Wines
- Bottled Beer
- Soft Drinks

\$38 PER PAX

1 HOUR

\$68 PER PAX

2 HOURS

\$98 PER PAX

3 HOURS

*We do offer other beverages like
Cocktails/Premium Wines.*

Please talk to our event coordinator for more info



AMAZON ROOM



CAPACITY

Seating: 90 pax
Standing: 150 pax

MINIMUM SPENDING

WEEKDAY

Lunch: \$12,500
Dinner: \$14,500

Weekend

(Friday, Saturday, Sunday)

Lunch: \$15,000
Dinner: \$18,000

INKA ROOM



CAPACITY

Seating: 50 pax
Standing: 60 pax

MINIMUM SPENDING

WEEKDAY

Lunch: \$7,500
Dinner: \$8,500

Weekend

(Friday, Saturday, Sunday)

Lunch: \$9,500
Dinner: \$10,500

*Prices are subject to prevailing GST and Service Charges
*Floral Theme & Decorations subject to additional charges



"Great place to organise a company event, specially because of the great support from the whole team."

GALLERY & TESTIMONIAL

*"Our Guest love the food so much!!! This won't happen without you and CANCHITA Team"
~~~ Mr Andri & Ms Feli*



*"Everything exceeded expectations. All our guests mentioned that food was "so good" or amazing food". Thank you and the rest of the staff for helping us have an amazing wedding dinner!"  
~~ Mr Eric & Ms Francesca*

*We really appreciate all your help and in particular your amazing staff on the evening itself, without who the event wouldn't have run so effectively*



*"Food was lip-smacking delectable and immaculately plated, with extra care to dietary requirements. Ambience of the venue was lush and relaxed, it certainly impressed us and put us all at ease!"*



*"Everyone had a good comments on the restaurant"*



*"Great evening! Great food and Great Service!"*



*"Our team enjoyed the food, service and ambience - I've heard nothing but positive feedback 😊"*

*"Good feedback from guests who all loved the food and said service was great"*

*~~~ Mr Marc & Ms PT*



*"Everything is good"*

A photograph of a fresh salad in a white bowl with a blue rim, set on a rustic wooden table. The salad includes green lettuce, purple tomatoes, and sliced onions. The background is a blurred wooden surface with some nuts scattered around.

Let's us work together to make it a  
memorable experience

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