

- 2025 -

# CANCHITA

PERUVIAN CUISINE





# 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 CHEF'S

Meet the dynamic duo, Chef Daniel & Chef Tamara Chavez, leading the Canchita chargel 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!



# OUR PRODUCTS



**BUFFET**



**COCKTAIL RECEPTIONS**



**SIT DOWN SERVICE**



**FAMILY SHARING STYLE**

# SPECIAL OCCASIONS



WEDDING



BIRTHDAY/ CELEBRATION



CATERING



CORPORATE EVENT

# 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++

### MUSHROOM 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 Chestnut

### 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
- Estrella Beer 330ml Btl
- Soft Drinks

**\$38 PER PAX  
1 HOUR**

**\$68 PER PAX  
2 HOURS**

**\$98 PER PAX  
3 HOURS**



*All prices are subject to Service Charge and prevailing GST*

*We do offer other beverages like  
Cocktails/Premium Wines. Please talk to our event coordinator for more info*

# AMAZON ROOM



**A tropical escape, nestled in  
Dempsey Hill**

## CAPACITY

Seating: 90 pax  
Standing: 150 pax

## MINIMUM SPENDING

### WEEKDAY

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

**Weekend  
( Friday, Saturday, Sunday )**

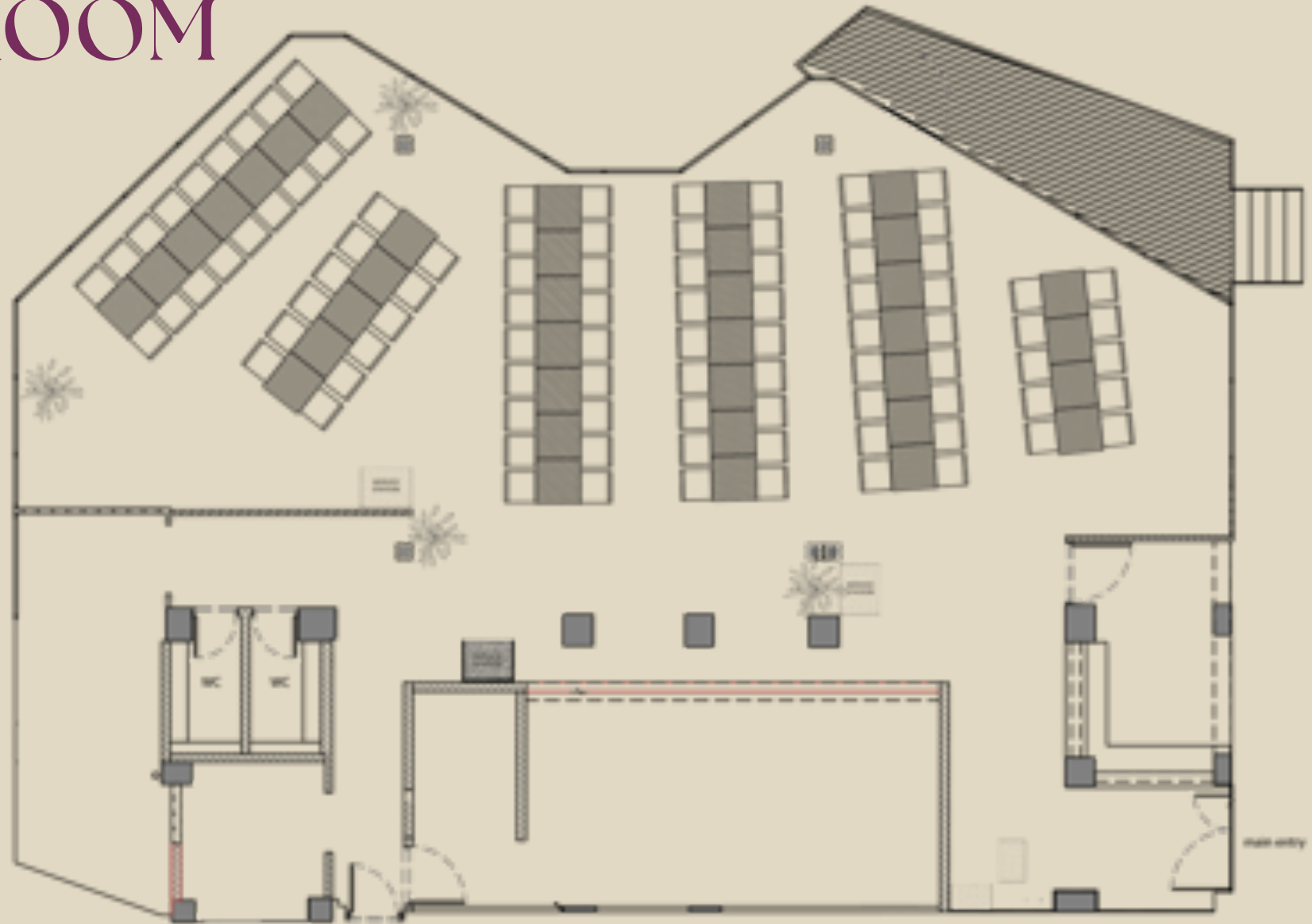
Lunch: \$15,000  
Dinner: \$18,000

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



# AMAZON ROOM

**Layout**  
94 Guest



# INKA ROOM



**Colourful and cozy in our upper level venue**

## CAPACITY

Seating: 50 pax  
Standing: 60 pax

## MINIMUM SPENDING

### WEEKDAY

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

### Weekend

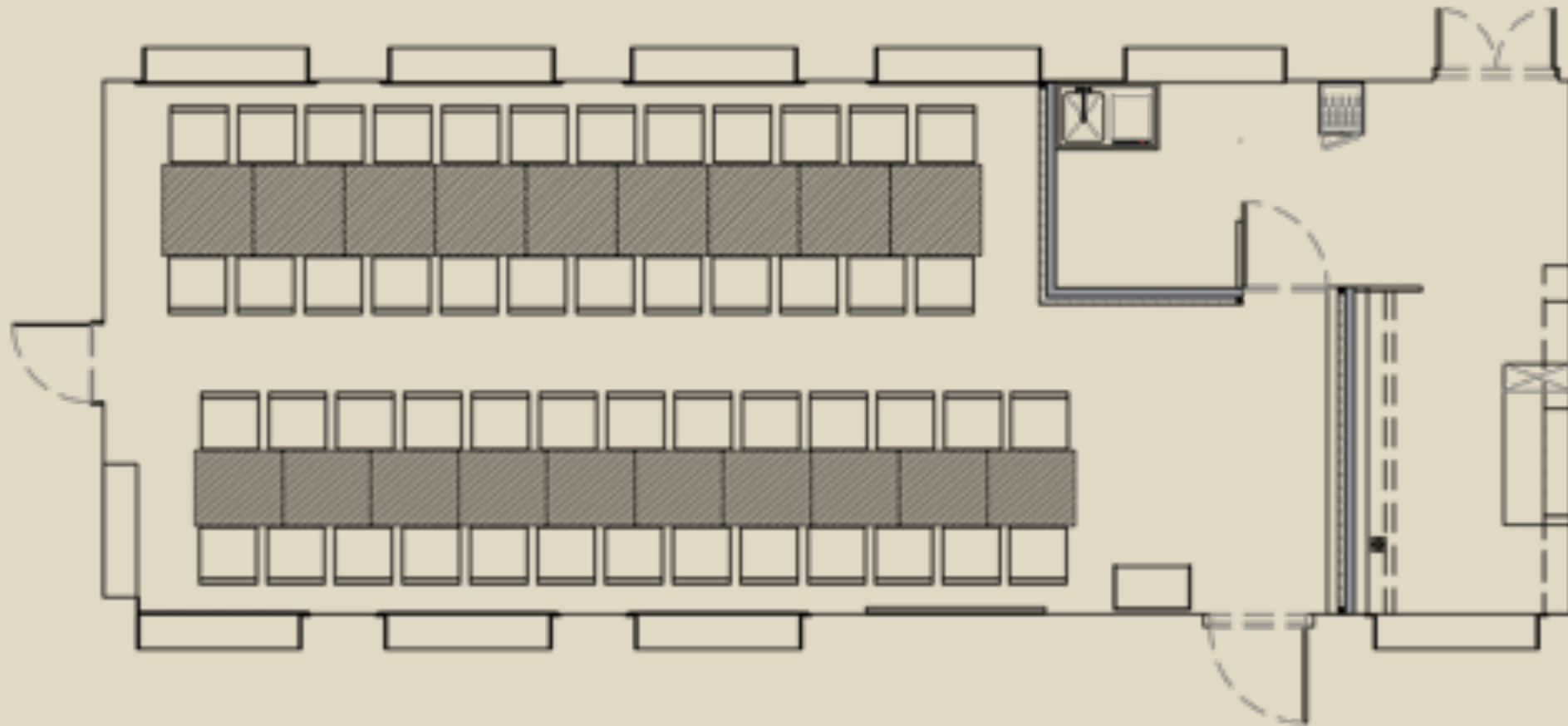
( Friday, Saturday, Sunday )

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

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

# INKA ROOM

**Layout**  
50 Guest



# FACT SHEET

## AV AVAILABLE



- Projector and Projector Set
- 2 x Microphone
- 1 x Speaker
- Table Cloths

## OUTSOURCE SERVICES



Additional Charges

- Photobooth
- DJ
- Florist Decoration

You may outsource it from the external vendor

## OPENING HOURS



- **Lunch:** Mon – Thurs Closed
- **Dinner:** Open 7 days a week (5:30pm till 10pm)

# OUR EXPERIENCE



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

# TERMS AND CONDITIONS

## Booking Confirmation

- 50% deposit is required to secure the booking along with endorsement of an agreement contract form
- Booking are only considered confirmed upon receipt of deposits



## Cancellation Policy

- Packages are strictly not exchangeable for credit note
- The 50% retainer fee will be forfeited in the event a cancellation is made 3 months prior to the event date.



## Venue and Decoration

- No Smoking is allowed at the premises
- Set up, decorations and flowers must be dismantled and removed immediately after the event
- No tape, staples, hooks or nails can be used on the restaurant walls

# TESTIMONIALS



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



*"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 "*



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



*"Everything is good"*



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



*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*

*Thanks so much for your support and help!  
~~~ Mr Sebastian & Ms Shiyun*

*Everything went smoothly, all the guests loved the food, service was professional, and we had a wonderful time. We really appreciate the support + all the effort and work put in, it really showed and we're so glad we held it in canchita.  
~~~ Mr Ben & Ms Cheryl*

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

*"Good feedback from guests who all loved the food and said service was great"  
~~~ Mr Marc & Ms PT*

*"Everything exceeded expectations. All our guests monetioned 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*

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, sliced tomatoes, and 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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