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SIGNATURE EXPERIENCE CUP NOODLES



An interactive late-night dining experience where guests can customize their preferred broth flavors, noodles, and toppings — perfectly suited to every taste.

SIGNATURE PACKAGE : START AT \$1599

CHOOSE YOUR FAVORITE SIGNATURE BROTH

- . Seafood Essence Broth
- . Wild Mushroom Consommé
- . Slow-Simmered Beef Pho Broth
- . Slow-Braised Pork Bone Broth
- . Thai Spiced Hot & Sour Broth
- . Free-Range Chicken Pho Broth

A refined noodle soup experience thoughtfully crafted to bring warmth, flavor, and interaction to every gathering. Each bowl is freshly prepared on-site with slow-simmered broths, curated toppings, and a beautifully presented live station experience for your guests.

Perfect for weddings, corporate events, family gatherings, private celebrations, friend get-togethers, or even as a late-night snack experience — our noodle station is designed to be flexible and fully customizable to your needs.

Choose your preferred broths, noodles, toppings, and accompaniments without being limited to fixed package selections. Simply let us know your vision, and our team will create a customized experience with the most suitable pricing for your event.

CURATED & PERSONALIZED FOR YOUR EVENT

Our Cup Noodle Station is designed as a seamless and interactive late-night dining experience.

Each package includes:

- . Coverage for up to 100 guests .
- . Choose Your Favorite Signature Broth
- . Choose Your Favorite 1 Signature noodle
- . Choose your favorite 1 toppings .
- . Elegant self-serve station setup with bowls and utensils.
- . Fresh side dish, Herbs & Dipping Sauces included



CANTONESE BBQ CHAR SIU

Slow-roasted with rich caramelized Asian glaze.



THINLY SLICED BEEF

Delicately sliced for a tender, refined bite.



FREE-RANGE CHICKEN BREAST

Light, tender, and elegantly prepared fresh daily.



SEASONAL OCEAN SEAFOOD SELECTION

Fresh seasonal seafood curated from premium markets.



SEASONAL GARDEN GREENS

Fresh seasonal vegetables selected for vibrant balance.



HERITAGE BRAISED PORK RIBS (PREMIUM)

Slow-braised until exceptionally tender and flavorful.



SIGNATURE FILET MIGNON (PREMIUM)

Premium tenderloin offering exceptional richness and tenderness.



JUMBO FRESHWATER PRAWNS (PREMIUM)

Large premium prawns with naturally sweet flavor.



LATE NIGHT CULINARY EXPERIENCE

By Hott Cater

Each package includes your choice of 1 protein topping, 1 noodle selection, and 1 signature broth of your preference. Additional selections or extra toppings may be added to further customize the experience for your event.

Please note that premium toppings are not included in the standard package selections. If you would like to include premium items or multiple topping selections, simply let our team know your preferred choices and estimated guest count so we may provide the most suitable and favorable pricing for your celebration.



TRADITIONAL RICE NOODLES

Classic silky noodles crafted for delicate broths.



GOLDEN EGG NOODLES

Springy texture with rich aromatic flavor.



VIETNAMESE THICK TAPIOCA NOODLES (BANH CANH)

Chewy, hearty noodles with comforting texture.



CRYSTAL GLASS NOODLES

Light translucent noodles with silky consistency.



ARTISAN PASTA SHELLS

Tender pasta adding playful texture and comfort.



FRESH VERMICELLI NOODLES

Soft delicate rice vermicelli served fresh daily.



THIN RICE STICK NOODLES (HU TIEU)

Fine delicate noodles perfect for rich broths.



LATE NIGHT CULINARY EXPERIENCE

By Hott Cater

Simply gather your preferred selections and send them to our team — we will create a personalized proposal thoughtfully tailored to your event.

To inspire your experience, we have also curated a few signature pairing recommendations below featuring some of our favorite noodle soup combinations.

CHEF-CURATED PAIRING SUGGESTIONS



GARDEN MUSHROOM HU TIEU

- Curated Ingredients :
- . Wild Mushroom Consommé
 - . Thin Rice Stick Noodles (hu tieu)
 - . Seasonal Garden Greens



CANTONESE CHAR SIU WONTON NOODLES

- Curated Ingredients :
- . Slow-Braised Pork Bone Broth
 - . Golden Egg Noodles
 - . Cantonese BBQ Char Siu



CROWN CRAB & PRAWN BANH CANH

- Curated Ingredients :
- . Seafood Essence Broth
 - . Vietnamese Thick Tapioca Noodles
 - . Seasonal Ocean Seafood Selection



SIGNATURE BEEF PHO

- Curated Ingredients :
- . Slow-Simmered Beef Pho Broth
 - . Traditional Rice Noodles
 - . Thinly Sliced Prime Beef

CHEF-CURATED PAIRING SUGGESTIONS



HUE IMPERIAL BEEF NOODLE CONSOMMÉ (BUN BO HUE)

Curated Ingredients :

- . Slow-Simmered Beef Pho Broth
- . Fresh Vermicelli Noodles
- . Thinly Sliced Prime Beef



SLOW-BRAISED PORK RIB MACARONI BROTH

Curated Ingredients :

- . Slow-Braised Pork Bone Broth
- . Artisan Pasta Shells
- . Heritage Braised Pork Ribs
(Premium)



THAI SPICED SEAFOOD VERMICELLI

Curated Ingredients :

- . Thai Spiced Hot & Sour Broth
- . Fresh Vermicelli Noodles
- . Seasonal Ocean Seafood Selection



HERITAGE CHICKEN PHO ROYALE

Curated Ingredients :

- . Free-Range Chicken Pho Broth
- . Thin Rice Stick Noodles
- . Free-Range Chicken Breast