



ON-SITE CHEF SERVICE MENU

from start to end

Experience the heart of Argentine culture with our Argentine asado tradition—a celebration of succulent grilled meats and rich flavors. Choose from three curated menus, each crafted to highlight the essence of Argentine cuisine.

Our menu prices include setup, an on-site chef, service members, florals, logistics, and eco-friendly disposables and napkins throughout your event. Our dedicated team arrives 1-1.5 hours before your guests to ensure everything is seamless.

Need bartending services? Just let us know, and we'll provide all the details.

Explore our setup photos on Instagram @argbbq for inspiration.

For more Information, chat with us via WhatsApp at +65 90015605 .





GAUCHO MENU

S \$ 9 8 P E R P A X

STARTER

Assorted Empanada (Beef, Chicken, Spinach)
Watermelon, Whipped Feta and Mint

GRILLED

Chimichurri Chicken
Rocket & Parmesan Chorizo
Paprika Prawns, White Wine Cream Sauce
Balsamic Marinated Skirt Steak
Garlic Parmesan Broccoli
Sweet Potato, Aji Amarillo, Creme Fraiche, Chives

SALAD & SIDES

Mesclun & Quinoa Salad, Dried Cranberries, Balsamic Dressing
Corn, Tomato & Zucchini Salad

DESSERT

Argentine Tiramisu

MINIMUM 15 PAX



CAMINITO MENU

S \$ 1 0 8 P E R P A X

S T A R T E R

Assorted Empanada (Beef, Chicken, Spinach)
Watermelon, Whipped Feta and Mint
Provolone Cheese, Cherry Tomato, Chives

G R I L L E D

Sundried Tomato Chicken
Black Angus Picanha with Blue Cheese Butter
Pork Tenderloin, Tomato Sauce, Capers, Arugula
Salmon, Velouté, Lemon, Crispy Garlic
Cauliflower, Salsa Nogada, Pomegranate
Eggplant, Burratta & Tomato Confit

S A L A D & S I D E S

Argentine Potato Salad
Mesclun & Quinoa Salad, Dried Cranberries, Balsamic Dressing

D E S S E R T

Argentine Tiramisu

M I N I M U M 1 5 P A X



PAMPA MENU

S \$ 1 3 8 P E R P A X

STARTER

Assorted Empanada (Beef, Chicken, Spinach)
Salmon & Caviar Ceviche
Provolone Cheese, Cherry Tomato, Chives

GRILLED

Chicken Pamplona (Rolled & Stuffed Chicken)
Argentine Tenderloin, Red Wine Sauce
Rosemary Lamb Rack, Aji Verde Salsa
Scallop, Pea Purée & Lemon Butter
Pumpkin, Whipped Feta, Chimichurri, Walnuts
Marinated Watermelon, Halloumi, Basil

SALAD & SIDES

Caprese Salad
Mesclun & Quinoa Salad, Dried Cranberries, Balsamic Dressing

DESSERT

Argentine Tiramisu
Alfajores (Short Bread Cookie with Caramelised Milk)

MINIMUM 15 PAX