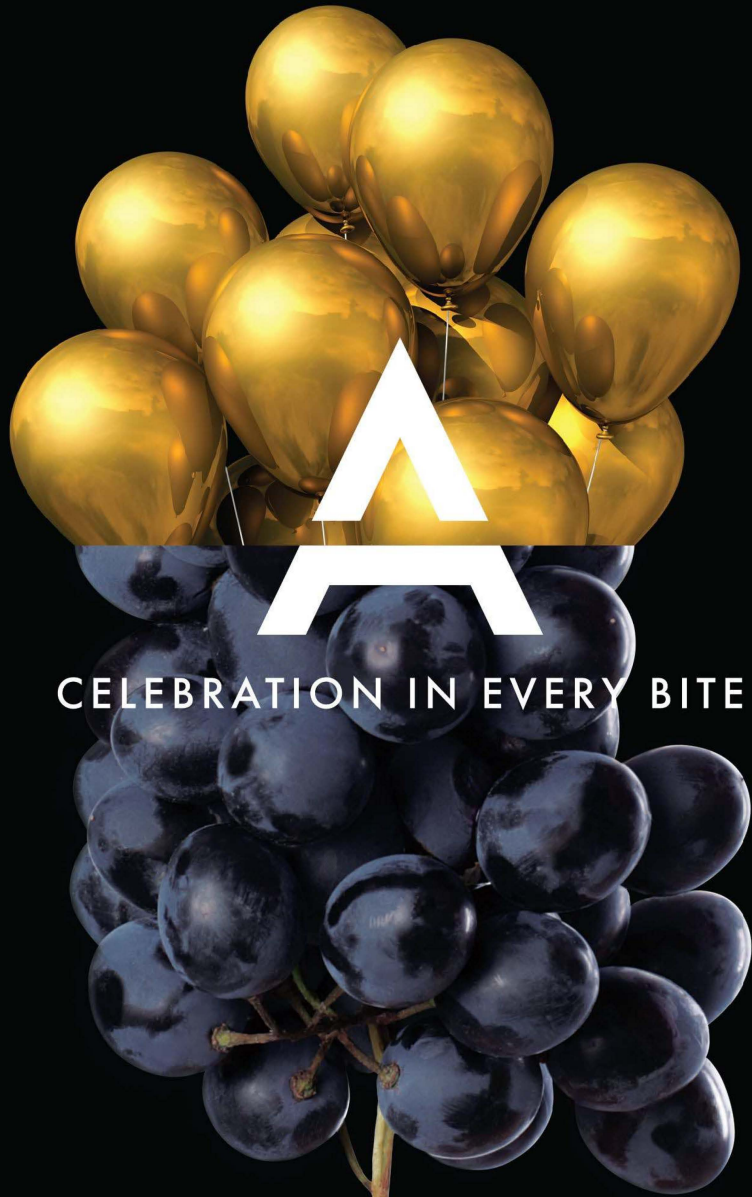


Menu
FINE DINING



CELEBRATION IN EVERY BITE

AMICI

FINE DINING ORIENTAL FUSION

\$88+ Per Guest Minimum 10 Guests

BREAD BASKET

Assorted Bread Basket

SOUP

Salted Egg Infused Kabocha Pumpkin Soup

Toasted Pinenuts, Curry Leaves, Toasted Croutons

APPETIZER | SALAD

Deconstructed Rojak

Compressed Fruits and Vegetables, Rojak Sauce Espuma, Ginger Flower, Crisp Taupok

MAIN COURSE

Choice of

Pan Seared Local Snapper

Superior Stock Braised Cabbage, Sweet Potato Puree, Roasted Tomatoes, Ginger Cream

Or

Sous Vide Chicken Breasts

Superior Stock Braised Cabbage, Sweet Potato Puree, Roasted Tomatoes, 5 Spiced Chicken Reduction

DESSERT

Tiramisu Cake

CHILLED BEVERAGES

(Choice of 2 for Above 100 Guests)

Infused Peach Muscat | Infused Grapefruit with Pomelo
| Yuzu Juice | Lime Juice |

HOT BEVERAGES

Special Brewed Coffee

Fine Tea

Delivery Charges Apply

**For Delivery, Manpower, and Logistics add-on charges, kindly refer to our Standard Package list*

Package includes:

- Complete fine dining setup
- Full set cutlery and glasses



FINE DINING WESTERN A

\$88+ Per Guest Minimum 10 Guest

BREAD BASKET

Assorted Bread Basket

SOUP

Pure Butternut Pumpkin and Tiger Prawn Velouté

Pumpkin Seeds, Homemade Breadstick, Vanilla Oil

APPETIZER | SALAD

Applewood Smoked Duck with Compressed Rockmelon

Avocado Puree, Barley and Sweet Corn Salsa, Micro Herbs

MAIN COURSE

Choice of

Pan Roasted Norwegian Salmon

Pure Cauliflower Puree, Charred US Asparagus, Confit of Vine Cherry Tomatoes, Salmon Roe Buerre Blanc

Or

Slow Cooked Angus Beef Cheek in Aromatics

Served Medium

Pure Cauliflower Puree, Charred US Asparagus, Confit of Vine Cherry Tomatoes, Macerated Cranberry Beef Jus

DESSERT

New York Cheesecake

CHILLED BEVERAGES

(Choice of 2 for Above 100 Guests)

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

HOT BEVERAGES

Special Brewed Coffee Fine

Tea

Package includes:

- Complete fine dining setup
- Full set cutlery and glasses

Extra Charges

- Service Staff in Full Uniform – 3 Hours - \$120.00
- Chef in Full Uniform – 3 Hours - \$150.00
- Delivery - \$100.00



FINE DINING WESTERN B

\$78++ Per Guest

BREAD BASKET

Assorted Bread Basket

Pesto Butter, Paprika Butter

SOUP

Carrot Lavender & Caraway Soup

APPETIZER | SALAD

Farmers Egg

Doshi Potato, Yuzu Espuma, Sousvide Egg Yolk, Salted Kelp, Chive

MAIN COURSE

Choice of

Pistachio Tomato Crusted Seabass

Grill Zucchini, Roasted Tomato on Vine, Cauliflower Puree, Orange Citrus Sauce

Or

Angus Sirloin Steak

Mushroom Tapenade, Seasonal Roasted Vegetables, Pomme Puree, Burned Rosemary Jus Or

Eggplant Plant-Based Fish Steak

Grill Zucchini, Roasted Tomato on Vine, Cauliflower Puree, Orange Citrus Sauce

Or

Asparagus Chicken Roulade

Mushroom Tapenade, Seasonal Roasted Vegetables, Pomme Puree, Burned Rosemary Jus

DESSERT

Earl-Grey Poached Pear

Berry Compote, Earl Grey Jus

CHILLED BEVERAGES

(Choice of 2 for Above 100 Guests)

Infused Peach Muscat | Infused Grapefruit with Pamela | Yuzu Juice | Lime Juice |

HOT BEVERAGES

Special Brewed Coffee

Fine Tea

Delivery Charges Apply

**For Delivery, Manpower, and Logistics add-on charges, kindly refer to our Standard Package list*

Package includes:

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- Full set cutlery and glasses



