



LUXURIOUS BENTO CURATED TO IMPRESS



\$39 per set

Each bento set comes with a choice of salad and dessert.

Served with reusable acrylic boxes and a set of stainless steel cutlery.

13-hour Slow Cooked Beef Short Ribs



MAIN COURSE

Slow Cooked 13 Hour Beef Short Ribs

Mirepoix, Bouquet Garni, Fond De Veau

Roasted Organic Cauliflower

Romesco, Yellow, Purple Cauliflower, White Cauliflower Puree, Puff Quinoa

Fragrant Pilaf Rice

Saffron, Fresh Herbs, Raisins, Almond Flakes

INCLUDES

1x Choice of Salad

1x Choice of Dessert

AMICI Cutlery Set

Stainless Steel Utensils

Reusable Acrylic Box

Order Requirements

Slow Cooked Chicken Cacciatore



MAIN COURSE

Slow Cooked Chicken Cacciatore

Napolitana Stew, Wild Capsicums, Banana Shallots, Greek Olives

Sauteed Harricot Peas & Sweet Beans

Confit Vine Tomatoes, Hazelnut, Extra Virgin Olive Oil

Roasted Kumara Mousseline

Aust Sweet Potato, Canadian Maple Syrup, Quinoa, Chives

INCLUDES

1x Choice of Salad

1x Choice of Dessert

AMICI Cutlery Set

Stainless Steel Utensils

Reusable Acrylic Box

Order Requirements

Ocean Seafood Grill



Ocean Seafood Grill

Kuhlbarra Barramundi, Hokkaido Hotate, King Prawn,

Roasted Kipfler Potato & Organic Cauliflower

Italian Flat Leaf Parsley, Garlic Crumbs

Aglio Capellini

Truffle Oil, Sweet Brown Mushroom, Eryngi, Hoshimeiji

1x Choice of Salad

1x Choice of Dessert

AMICI Cutlery Set Stainless Steel Utensils

Reusable Acrylic Box

Order Requirements

ASIAN DE LUXE

Braised Margaret Duck Leg



MAIN COURSE

Braised Margaret Duck Leg

Sea Cucumber, Flower Mushrooms & Chestnuts

Wok Fried Australian Broccoli

Sea Asparagus, Fish Maw, Homemade Superior Sauce

Traditional Mushroom Fried Rice

Cantonese Chicken Sausage, Baby Abalone, Fragrant Oil

INCLUDES

1x Choice of Salad

1x Choice of Dessert

AMICI Cutlery Set

Stainless Steel Utensils

Reusable Acrylic Box

Order Requirements

ASIAN DE LUXE

Crispy Deep Sea King Prawn



MAIN COURSE

Crispy Deep Sea King Prawn

Asian Spiced Potato Flakes, Curry Leaf, Bird's Eye Chilli

Duo Air Flown White & Green Asparagus (Sous vide)

Hokkaido Hotate, Homemade XO Sauce, Heirloom Baby Carrot

Applewood Smoked Duck Egg Fried Rice

Japanese Dried Scallop, Sweetcorn, Scallion

INCLUDES

1x Choice of Salad

1x Choice of Dessert

AMICI Cutlery Set

Stainless Steel Utensils

Reusable Acrylic Box

Order Requirements

Sous Vide Lamb Fore-Shank



MAIN COURSE

Sous Vide Lamb Fore-Shank

Garam Masala, Organic Yoghurt, Cilantro

Fragrant Aloo Gobi

Chat Potato, Aust Cauliflower, Indian Spices

Traditional Biryani Rice

Garam Masala, Ghee, Cinnamon, Star Anise, Cardamom, Bay Leaf

INCLUDES

1x Choice of Salad

1x Choice of Dessert

AMICI Cutlery Set

Stainless Steel Utensils

Reusable Acrylic Box

Order Requirements

VEGAN DE LUXE

Wok Fried Monkey Head Mushroom



MAIN COURSE

Monkey Head Mushroom

Wild Capsicums, Textures of Lychee

Stir Fried Australian Broccoli

Baby Abalone, Sea Cucumber, Homemade Superior Sauce

Vegan Fried Rice

Plant Based Meat, Boon Tong Ginger, Sesame

INCLUDES

1x Choice of Salad

1x Choice of Dessert

AMICI Cutlery Set

Stainless Steel Utensils

Reusable Acrylic Box

Order Requirements



SALAD & DESSERT SELECTION



Compressed Watermelon with Crab Meat Rillette

Wild Mushroom Tartlet, Truffle, Hoshimeiji, Tobi-Mayo, Petit Greens

Chilled Chicken Roulade Salad

Telegraph Cucumber, Black Wood Er Fungus, Spicy House Dip, Micro Leaf, Mala Sauce

Compressed Granny Smith Apple Salad (Vegan)

Roasted Kumara Tartlet, Kabocha, Quinoa, Walnut, Micro Greens, Cranberry Dressing



Mini Vanilla Lemon Blueberry Cake

Summer Wild Berries, Editable Flower

Mini Chocolate Decadent Cake

Salted Caramel, Fresh Strawberries, 14k Gold Leaf

Mini Red Velvet Cake

Assorted Berries

Order Requirements

Each De Luxe comes with a choice of Salad & Dessert | Maximum of 2 combinations per order



ADD-ON **BEVERAGES**

Plastic Bottle Beverages

Infused Grapefruit With Pomelo

Infused Peach Muscat

Lime Juice \$2.00 Yuzu Juice

Mineral Water

Glass Bottle Beverages

\$5.00

Infused Grapefruit With Pomelo Infused Peach Muscat

Lime Juice Honey Yuzu

Glass Bottle Coffee & Tea

Pandan Earl Grey Tea Colonial Breakfast Tea \$6.00 Tigress Mint Tea

Special Brewed Black Coffee

Chamomile Lavender Tea

Cold Pressed Juice

\$8.00

Mocktail

\$12.00

Beverages

Radiance

Carrot, Apple, Orange, Celery & Giner

Detoxify

Carrot, Pineapple, Celery, Ginger & Lime

Defence

Green Guava, Matcha

Vitality

Watermelon, Black Sesame

Lychee Mint

Blueberry Nata De Coco Virgin Mojito Mocktail Strawberry Sling

Order Requirements



AMICI EVENTS AND CATERING PTE LTD

- Email: sales@amici.com.sg
- Call: 6542 5679
- All prices are subject to prevailing GST.
- Delivery charges and Terms & Conditions apply.

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Premium De Box

\$13.00/set

WESTERN

- Oven Baked Ras El Hanout Chicken with Lemon Confit
 Butter Seasonal Vegetable
 Mushroom Paella Rice with Almond Flake
 Roasted Curry Potato with Coriander
- Pan Fried Fish Fillet with Mexican Salsa
 Sautéed Al Fungi Aglio e Olio
 Summer Vegetable Stew
 Sauteed Roasted Idaho Potato with Thyme

NYONYA

- Slow Cook Mutton Rendang
 Nonya Medley Vegetable with Fish Maw
 Steam Jasmine Rice
 Deep Fried Dragon Ball
- Wok Fried As sam King Prawn
 Nonya Medley Vegetable with Mushroom
 Steam Jasmine Rice
 Deep Fried Dragon Ball

VEGETARIAN

Stir Fried Mushroom with Sweet Glaze (V)
 Vegetarian Mutton Rendang (V)
 Ee Fu Noodle with Truffle Oil (V)
 Deep Fried Mushroom Yam Basket (V)

INDIAN

- Masala Fish Fillet
 Stir Fried Okra with Onion, Tomato & Chilli
 Fried Crispy Vegetable Fritters
 Nasi Briyani
- Slow Cooked Butter Chicken
 Stir Fried Okra with Onion, Tomato & Chilli
 Fried Crispy Vegetable Fritters
 Nasi Briyani

ASIAN

- Braised Chicken with Mushroom & Chestnut Wok Fried Nai Bai with Garlic Stir Fried Ee Fu Noodle Deep Fried Mango Salad Roll
- Stir Fried Mango Fish with Pomelo
 Wok Fried Nai Bai with Garlic
 Egg Fried Rice with Garlic
 Chinese Steamed Bun with Smoked Duck





Supreme De Box

WESTERN

Served with Confit Tomato, Balsamic Onion & Black Olive

- Oven Baked Chicken Cacciatore
 Kumera Mash with Almond
 Roasted Swiss Brown Mushroom Tossed with Truffle Oil
 Sous Vide Organic Vegetable with Extra Virgin Olive Oil
- Sous Vide Atlanta Salmon with Tomato Radish
 Sautéed Spicy Al Fungi Anger Hair Pasta with Basil
 Roasted Swiss Brown Mushroom Tossed with Truffle Oil
 Sous Vide Organic Vegetable with Extra Virgin Olive Oil

ASIAN

Served with Steamed Mushroom Rice and Chicken Sausage

- Slow Cook Angelica Sakura Chicken Roulade
 Wok Fried Dua Asparagus with Scallop in XO Sauce
 Deep Fried Yam Basket with Tobiko
 House Marinated Picker Green Papaya
- Pan Fried Barramundi with Kam Xiong
 Wok Fried Dua Asparagus with Scallop in Xo Sauce
 Deep Fried Yam Basket with Tobiko
 House Marinated Picker Green Papaya





Supreme De Box

\$19.00/set

NYONYA Served with Steamed Jasmine Rice

- Slow Cook Tender Beef Short Rib Rendang Achar-Achar
 Deep Fried Yam Scallop
 Nonya Medley Vegetable with Fish Maw
- Wok Fried Asam King Prawn
 Achar-Achar
 Deep Fried Yam Scallop
 Nonya Medley Vegetable with Fish Maw

INDIAN Served with Nasi Briyani

- Masala Lamb Leg
 Stir Fried Potatoes & Cauliflower
 Fried Crispy Vegetable Fritters
 Curry Dal
- Slow Cooked Butter Chicken
 Stir Fried Okra with Onion, Tomato & Chilli
 Stir Fried Potatoes & Cauliflower
 Fried Crispy Vegetable Fritters

VEGETARIAN

Monkey Head Mushroom with Lychee Sweet Glaze (V)
 Stir Fried Broccoli with Abalone & Sea Cucumber (V)
 Deep Fried Mushroom Yam Basket with Tobiko (V)
 House Marinated Pickled Green Papaya (V)
 Fried Rice with "No Chicken" Boon Tong Ginger & Sesame Oil (V)





Add-on Salad & Dessert (+\$5)

Includes — Mesclun Salad (V)

Mixed Greens, Cucumber, Cherry Tomato, with Chef Dressing

Vanilla Lemon Blueberry Cake

Fresh Tropical Fruits

Add-on Beverages

| Plastic Bottle Beverages \$2.00 | Orange Juice Apple Juice Passion Fruit Tea Honey Yuzu | Cold Pressed —— Juice \$8.00 | Radiance Carrot, Apple, Orange, Celery & Giner Detoxify Carrot, Pineapple, Celery, Ginger & Lime |
|---------------------------------|--|-------------------------------|--|
| | Green Tea Mineral water | | Defence Green Guava, Matcha |
| Glass Bottle —— Beverages | Orange Juice Apple Juice | | Vitality Watermelon, Black Sesame |
| \$5.00 | Passion Fruit Tea Honey Yuzu Green Tea | Mocktail —— Beverages \$12.00 | Lychee Mint Blueberry Nata De Coco Virgin Mojito Mocktail |
| Glass Bottle —— Coffee & Tea | Special Brewed Black Coffee Pandan Earl Grey Tea | \$12.00 | Strawberry Sling |
| \$6.00 | Colonial Breakfast Tea Tigress Mint Tea Chamomile Lavender Tea | | |

Minimum quantity of 10 pax per selection | Maximum of 2 types of selection per order Lead time confirmation is required minimum 4 working days prior and subject to our operational availability.







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