

Menu

HIGH TEA RECEPTION



CELEBRATION IN EVERY BITE



AMICI

HIGH TEA RECEPTION

\$18.00 per head for any 6 items I add on \$3 per guest for each item — Minimum 30 Guests

SANDWICHES

Smoked Salmon Capers Cream Cheese

Layered with smoked salmon, cream cheese, cucumber and fresh dill.

Asian Classic Teriyaki Chicken 🍡

Tender chicken dressed with teriyaki sauce with garden veggie.

Truffle Egg Mayo

Boiled egg with creamy truffle mayonnaise with tomato and garden veggie

Vegetarian 🌱

Italian classic Caprese Sandwich (V)

Basil pesto, grilled buffalo mozzarella, tomato slices, and aged balsamic, arugula salad.

Wild Mushroom Grilled Veggie Delight (V)

A combination of sautéed mushrooms, grilled Zucchini with garden veggies and cheese

Bread Choose 1 Only

Butter Croissants | Focaccia | White Bread

Triple Decker Sandwich (White Bread)

Grilled chicken, turkey bacon, coleslaw, tomato, red onion, lettuce enclosed between thick slices of toast

MINI SLIDER | BURGER

Teriyaki Chicken Burger

Tender chicken dressed with teriyaki sauce with garden veggies and cheese.

Black Pepper Beef Burger

Grilled beef patties with onion toppings with cheese lettuce and tomato drizzled with black pepper sauce.

Vegetarian 🌱

No Beef Soy Burger (Vegan)

Grilled vegetarian soy patties with onion toppings, cheese, lettuce, and tomato, drizzled with wild mushroom sauce.

Add \$5 Per Guest

Lobster Roll 🍡

Chilled Lobster Meat in lemon mayo topped with ebiko roe served in brioche roll.

TORTILLA WRAP

Smoked Salmon Wrap

Smoked salmon, sundried tomato and red cabbage.

Cilantro Pesto Chicken Wrap 🍡

Marinated chicken with cilantro pesto and garden veggie.

Turkey Cranberry Wrap

With Tomatoes and Mixed Leaves.

Vegetarian 🌱

Cottage Cheese Spinach Wrap (V)

Creamy cottage cheese with spinach, fresh herbs, and garden veggies.

Middle East Hummus Wrap (V)

Grilled eggplant, trio bell peppers, parsley, red onions and garden veggies.

Mushroom & Honey Mustard Wrap (V)

Sautéed wild mushrooms and garden veggies drizzled with honey mustard.

Wrap Choose 1 Only

Sundried Tomato Basil | Spinach Herbs

STAPLE

Dry Mee Siam with Kuchai and Dried Beancurd 🍡

Signature Dried Laksa 🍡

Chicken Glutinous Rice in Lotus Leaves

Vegetarian 🌱

Fried Malay Style Mee Goreng (V)

Xing Zhou Bee Hoon with Shitake Mushroom (V)

Chee Cheong Fun Served with Sweet Sauce and Sambal

Chilli (V)

STEAM

Shiitake Chicken Siew Mai 🍡

Seafood Siew Mai

Prawn Treasure

Crystal Prawn Dumpling

Vegetarian 🌱

Steam Yam Cake (V)

Plant-Based Char Siew Pau (V) 🍡

Dumpling Spinach (V)

APPETIZER | HOT ENTRÉE

Chicken Chipolata Sausage

Chicken Meatball

Beef Meatball

Chicken Mid Joint Wing

Cuttlefish Ball

Sauce Choose 1 Only

Honey Mustard | Barbeque Sauce | Pomodoro Sauce | Chilli

Crab Sauce

Teriyaki Chicken Yakitori 🍡

Baked Scallop in Shell with Cheese 🍡

Vegetarian 🌱 🥗

Pan Fried Gyoza Served with ginger and Vinegar (V)

Tortilla Corn Chips with Nacho Cheese and Tomato Salsa (V)

Potato Wedges Serve with Wasabi Mayo (V) Disco

Sweet Potato Fries (V) 🍡

PAU 🥗

Chilli Crab Pau 🍡

HK Char Siew Chicken Pau

Vegetarian

Mini Liu Sha Pau (V)

Plant-Base Char Siew Pau (V)

Mini Lotus Paste Pau (V)

CRISPY 🥗

Breaded Prawn Roll 🍡

Crispy Chicken Money Pouch

Lemon Grass Chicken Skewer

Yam Dumpling with Chicken Barbeque Filling

Breaded Torpedo Prawn with Wasabi Mayo

Vegetarian 🌱

Vegetable Wonton (V)

Mini Potato Curry Puff (V)

Curry Samosa (V)

Mini Cocktail Spring Roll with Chili Dip (V)

Plant-Base Baked BBQ Chicken Puff (V)

HOMEMADE SWEETS

Apple Crumble Tart

Assorted Mini Fruit Tart

Chocolate Decadent

Caramel Nut Tart

Red Velvet Cake

Vanilla Lemon Blueberry (Vegan)

Mango Pudding

Vanilla Panna Cotta with Berries Compote

Vegetarian 🌱

Cheng Teng with White Fungus, Red Dates, Dried Longan (V)

Bean Curd, Ginko Nuts Barkley Soup (V)

Choose 1 Only

Hot | Chilled

Chilled Mango Pomelo Sago (V)



BEVERAGE \$2 Per Guest

Special Brewed Coffee (Hot)

Fine Tea (Hot)

Infused Grapefruit with Pomelo (Chilled)

Infused Peach Muscat (Chilled)

Yuzu Juice (Chilled)

Lime Juice (Chilled)

Fresh Fruits Infused Water (Chilled)

Delivery Charges Apply

🔌 Item requires power point

Package includes:

- Complete buffet setup with tables & elegant presentation
- Chafing dishes for hot food range
- Full set of Bio-Degradable utensils

Extra Charges:

- Service Staff in Full Uniform – 3 Hours - \$180.00
- Full set porcelain crockery, s/s cutlery & glasses - \$6 per set
- Upgrade coffee machine and 4 selection tea bag - \$3 per pax per selection

