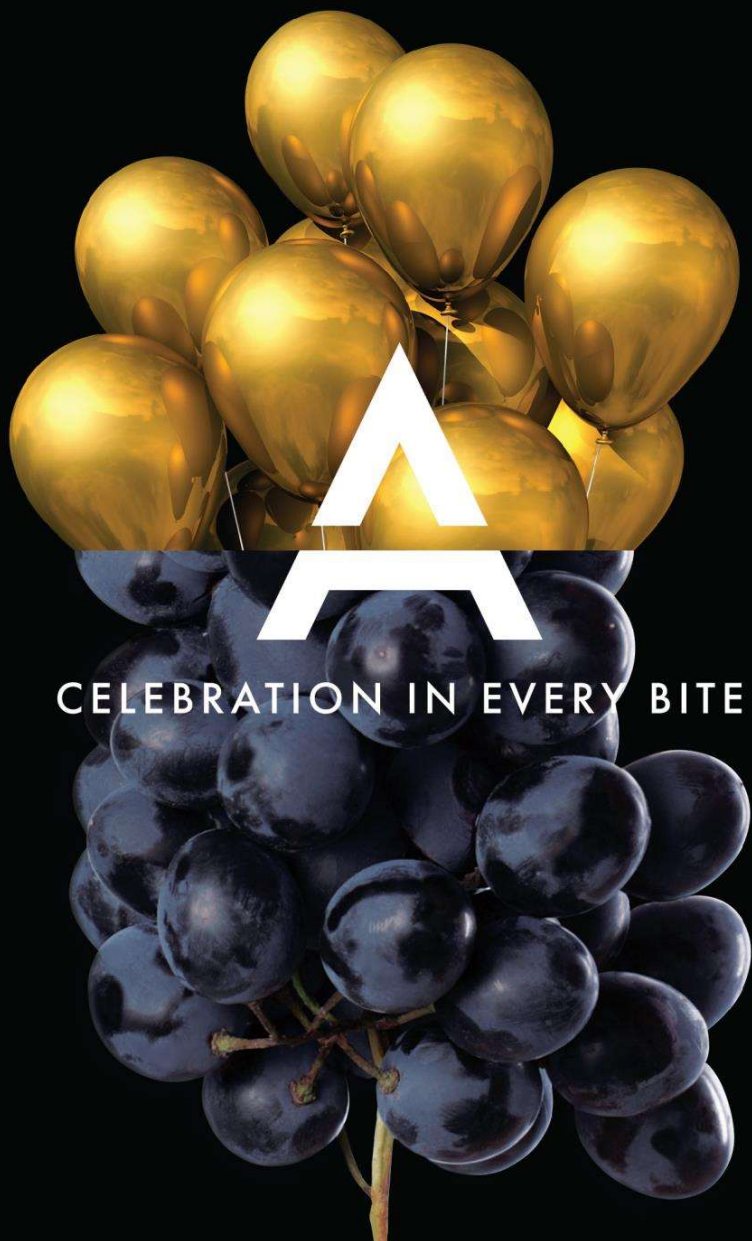


Menu
SEMINAR MULTI CUISINE BUFFET



CELEBRATION IN EVERY BITE

AMICI

INTERNATIONAL SEMINAR - A

Full Day Seminar (2 Tea 1 Lunch) \$35++ Per Guest for Minimum 30 Guests
Half Day Seminar (1 Tea 1 Lunch) \$28++ Per Guest for Minimum 30 Guests

**refer to High Tea Selection (page 5) for Tea Break session items

**Choices of any 3 items per Tea Break session

**Tea Break comes with complimentary Coffee and Tea

APPETIZER | SALAD

Amici Chef's Garden Salad (V)

HOT SELECTIONS

Fragrant Wok Golden Fried Rice (V)

Kung Pao Chicken with Cashew Nut

Baked Basa Fish with Citrus Hollandaise Sauce

Braised Mixed Vegetable (V)

Golden Crispy Tofu with Wasabi Eggless Mayonnaise (V)

DESSERT

Red Velvet Cake (V)

BEVERAGES

(Choice of 2 for Above 100 Guest)

Orange Juice | Apple Juice | Iced Passion Fruit Tea

Honey Yuzu | Green Tea

Subjected To Delivery, Catering Fee and GST

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

Package includes:

- Complete buffet setup
- Full set of Bio-Degradable utensils
- Thematic decoration and colour theme



WESTERN SEMINAR - A

Full Day Seminar (2 Tea 1 Lunch) \$35++ Per Guest for Minimum 30 Guests
Half Day Seminar (1 Tea 1 Lunch) \$28++ Per Guest for Minimum 30 Guests

**refer to High Tea Selection (page 5) for Tea Break session items

**Choices of any 3 items per Tea Break session

**Tea Break comes with complimentary Coffee and Tea

SALAD

Chef's Seasonal Mesclun Salad (V)

Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons
Thousand Island, Japanese Sesame Dressing and Lemon Dressing

HOT SELECTION

Penne Pasta with Wild Mushroom Aglio Oli (V)

Slow Cooked Chicken Cacciatore

Oven Baked Basa Fish Fillets with Lemon Pepper

Sous Vide Vegetable with Virgin Olive Oil (V)

Roasted Potatoes with Bell Peppers and Baby Corn (V)

DESSERT

Chocolate Decadent Cake (V)

BEVERAGES

(Choice of 2 for Above 100 Guests)

Orange Juice | Apple Juice | Iced Passion Fruit Tea

Honey Yuzu | Green Tea

Subjected To Delivery, Catering Fee and GST

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

Package includes:

- Complete buffet setup
- Full set of Bio-Degradable utensils
- Thematic decoration and colour theme



ASIAN SEMINAR - B

Full Day Seminar (2 Tea 1 Lunch) \$45++ Per Guest for Minimum 30 Guests
Half Day Seminar (1 Tea 1 Lunch) \$38++ Per Guest for Minimum 30 Guests

**refer to High Tea Selection (page 5) for Tea Break session items

**Choices of any 3 items per Tea Break session

**Tea Break comes with complimentary Coffee and Tea

APPETIZER | SALAD

Potato Chickpea Salad (V)

Barley with Prawn and Mango Salad

HOT SELECTION

Golden Egg Yolk Fried Rice

Braised “Yee Fu” Noodles with Mushrooms (V)

Stir fried Chicken with Lychee Ginger Tomato Sauce

Brunei Ikan Sambal Basa Fish with Spicy Tamarind

Wok Fried Bok Choy with Wild Mushroom (V)

Deep Fried Yam Scallop

DESSERT

Vanilla Lemon Blueberry Cake (V)

Mango Pudding with Aloe Vera Cup (V)

BEVERAGES

(Choice of 2 for Above 100 Guests)

Orange Juice | Apple Juice | Iced Passion Fruit Tea

Honey Yuzu | Green Tea

Delivery Charges Apply

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

Package includes:

- Complete buffet setup
- Full set of Bio-Degradable utensils
- Thematic decoration and colour theme



WESTERN SEMINAR - B

Full Day Seminar (2 Tea 1 Lunch) \$45++ Per Guest for Minimum 30 Guests
Half Day Seminar (1 Tea 1 Lunch) \$38++ Per Guest for Minimum 30 Guests

**refer to High Tea Selection (page 5) for Tea Break session items

**Choices of any 3 items per Tea Break session

**Tea Break comes with complimentary Coffee and Tea

APPETIZER | SALAD

Chef's Seasonal Mesclun Salad (V)

Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons
Thousand Island, Japanese Sesame Dressing and Lemon Dressing
Vine Ripened Roma Tomato with Mozzarella,

HOT SELECTION

Saffron Pilaf with Nuts and California Raisins (V)

Chicken Meatball Lagsana

Oven Baked Chicken Fillet with Wild Mushroom Sauce

Golden Pumpkin Prawn

Baked Salmon with Citrus Hollandaise Sauce

Medley of Root Vegetables infused in Thyme Oil (V)

DESSERT

A Cup Of Cino(V)

Vanilla Panna Cotta with Berry Cup (V)

BEVERAGES

(Choice of 2 for Above 100 Guests)

Orange Juice | Apple Juice | Iced Passion Fruit Tea

Honey Yuzu | Green Tea

Delivery Charges Apply

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

Package includes:

- Complete buffet setup
- Full set of Bio-Degradable utensils
- Thematic decoration and colour theme



INTERNATIONAL SEMINAR - C

Full Day Seminar (2 Tea 1 Lunch) \$55++ Per Guest for Minimum 30 Guests
Half Day Seminar (1 Tea 1 Lunch) \$48++ Per Guest for Minimum 30 Guests

**refer to High Tea Selection (page 5) for Tea Break session items

**Choices of any 3 items per Tea Break session

**Tea Break comes with complimentary Coffee and Tea

APPETIZER | SALAD

Vine Ripened Roma Tomatoes with Mozzarella & Fresh Basil (V)
Chicken Pop Corn with Honey Mustard Mayo

SOUP

Mushroom Soup with Crouton (V)

HOT SELECTIONS

Tumeric Rice with Cranberry and Rasin (V)
Slow Cook Angelica Sakura Chicken Roulade
Herb Crusted Salmon with Sautéed Asparagus and Dill Hollandaise
Work Fried Asparagus with Scallop in XO Sauce
Sous Vide Lamb Fore-Shank
Seafood Medley Tossed in Citrus Sauce

DESSERT

Mango Pudding with Aloe Vera Cup (V)
Chocolate Decadent Cake (V)

BEVERAGES

(Choice of 2 for Above 100 Guest)

Orange Juice | Apple Juice | Iced Passion Fruit Tea
Honey Yuzu | Green Tea

Delivery Charges Apply

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

Package includes:

- Complete buffet setup
- Full set of Bio-Degradable utensils
- Thematic decoration and colour theme



SANDWICHES

Smoked Salmon Capers Cream Cheese

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

Asian Classic Teriyaki Chicken

Tender chicken dresses with teriyaki sauce with garden veggie.

Truffle Egg Mayo

Boiled egg with creamy truffle mayo, nabe with tomato and garden veggie

Vegetarian

Italian classic Caprese Sandwich (V)

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

Wild Mushroom Grilled Veggie Delight (V)

A combination of sauté mushroom, grilled Zucchini with Garden Veggie and Cheese

Bread Choose 1 Only

Butter Croissants | Focaccia | White Bread

Triple Decker Sandwich (White Bread)

Chicken, Turkey Bacon, Coleslaw, Tomato, Red onion, Lettuce enclosed in thick bread with thick slice of toast between

MINI SLIDER | BURGER

Mini Slider | Burger

Teriyaki Chicken Burger

Tender chicken dresses with teriyaki sauce with garden veggie and cheese.

Black Pepper Beef Burger

Grilled beef patties with onion topping with cheese lettuce and tomato drizzle with black pepper sauce.

Add \$5 Per Guest

Loabster Roll

Chilled Lobster Meat in lemon mayo top with ebiko roe served in croquette roll.

Vegetarian

No Beef Soy Burger (Vegan)

Grilled vegetarian soy patties onion topping with cheese, lettuce, and tomato drizzle with wild mushroom sauce.

TORTILLA WRAP

Smoked Salmon Wrap

Smoked salmon sundried tomato wraps with red cabbage.

Cilantro Pesto Chicken Wrap

Marinated chicken wraps with cilantro pesto and garden veggie.

Turkey Cranberry Wrap

With Tomatoes and Mixed Leaves.

Vegetarian

Cottage Cheese Spinach Wrap (V)

Creamy cottage cheese wraps with spinach, fresh herbs, and garden veggie.

Middle East Hummus Wrap (V)

Grilled eggplant, tria bell pepper, parsley, red onion, garden veggie wrap.

Mushroom & Honey Mustard Wrap (V)

Sauteed wild mushroom drizzle with honey mustard wrap with garden veggie.

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 Shiitake Mushroom (V)

Chee Cheong Fun Served with Sweet Sauce and Sambal Chili (V)

STEAM

Shiitake Chicken Siew Mai

Seafood Siew Mai

Prawn Treasure

Crystal Prawn Dumpling

STEAM

Vegetarian

Steam Yam Cake (V)

Plant-Base 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 | Chili

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 Filing

Breaded Torpedo Prawn with Wasabi Mayo

Vegetarian

Vegetable Wanton (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



