

Menu
MULTI CUISINE BUFFET



CELEBRATION IN EVERY BITE

AMICI

MENU A - INTERNATIONAL

\$18++ Per Guest for Minimum 50 Guests

SALAD

Amici Chef's Garden Salad (V)

HOT SELECTION

Fragrant Wok Golden Fried Rice (V)

Sweet Sesae Chicken Cube with Cashew Nuts

Baked Basa Fish with Garlicky Citrus Cream Sauce

Ratatouille of Garden Vegetables with Pomodoro Sauce (V)

Bean Curd with Black Moss & Mushroom (V)

DESSERT

Chendol Cheese Cake (V)

BEVERAGES

(Choice of 2 for Above 100 Guests)

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

Delivery Charges & Catering Fee 10% 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



MENU B - ASIAN

\$19++ Per Guest for Minimum 30 Guests

APPETIZER | SALAD

Spicy Som Tam Paired with Fresh Vegetable and Roast Peanut (V)

HOT SELECTION

Fragrant Wok Golden Fried Rice (V)

Teriyaki Boneless Chicken

Hong Kong Style Steam Basa Fish with Soy

8 Treasure Luo Han Zai (V)

Bean Curd with Black Moss & Mushroom (V)

DESSERT

Bean Curd, Ginko Nuts Barley Soup (V)

BEVERAGES

(Choice of 2 for Above 100 Guests)

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

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MENU C - WESTERN

\$22++ Per Guest for Minimum 30 Guests

APPETIZER | SALAD

Classic Greek Salad With Olive And Garden Green (V)

HOT SELECTIONS

Penne Pasta with Wild Mushroom Aglio Oli (V)

Slow Cooked Chicken Cacciatore

Baked Basa Fish with Garlicky Citrus Cream Sauce

Sous Vide Organic Vegetable Herbs Butter (V)

Roasted Potatoes with Bell Peppers and Baby Corn (V)

DESSERT

Dark Chocolate Tart (V)

BEVERAGES

(Choice of 2 for Above 100 Guests)

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

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MENU D - ASIAN

\$25++ Per Guest for Minimum 30 Guests

APPETIZER | SALAD

Thai Prawn Vermicelli Salad

Marinated Spicy Mango "Kerabu" With Crunchy Fresh Vegetable And Roasted Peanut (V)

HOT SELECTIONS

Applewood Smoked Duck Egg Fried Rice

Singapore Charcoal Wok Fried Hokkien Mee

Roasted Five Spice Boneless Chicken

Spicy Lime Sauce Steamed Barramundi

Salted Egg Prawns with Curry Leaves and Chilli

8 Treasure Luo Han Zai (V)

DESSERT

Salted Egg with Chicken Floss Cheese Cake

Chilled Cheng Teng with White Fungus, Red Dates, Dried Longan and Barley

BEVERAGES

(Choice of 2 for Above 100 Guests)

Infused Peach Muscat | Infused Grapefruit with Pomelo | Yuzu Juice

| Lime Juice |

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MENU E - WESTERN

\$28++ Per Guest for Minimum 30 Guests

APPETIZER | SALAD

Amici Chef's Garden Salad (V)

German Truffle Infused Potato Salad (V)

HOT SELECTIONS

Saffron Pilaf Rice with Nuts and California Raisins (V)

Oven Roasted Chicken with Burned Rosemary Sauce

Roasted Barramundi with Sweet Sour Agrodolce

Ratatouille of Garden Vegetables with Pomodoro Sauce (V)

Sautéed Creamy Swiss Brown Mushroom with Fresh Thyme (V)

Golden Pumpkin Prawn

DESSERT

Assorted Macaron (Opera and Coconut) (V)

Chendol Cheese Cake (V)

BEVERAGES

(Choice of 2 for Above 100 Guests)

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

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MENU F - INTERNATIONAL

\$38++ Per Guest for Minimum 30 Guests

APPETIZER | SALAD

Spicy Som Tam Paired with Fresh Vegetable and Roast Peanut (V)
Crispy Bites Chicken With Sweet Soy Sauce And Sesame

SOUP

Mushroom Soup with Crouton (V)

HOT SELECTIONS

Mexican Coriander Infused Rice
Slow Cook Angelica Sakura Chicken Roulade
Lemon Herb Baked Salmon with Dill Hollandaise
Wok Fried Duo Asparagus w/ Scallop in XO Sauce
Country Beef Stew with Herb
Saffron Infused Seafood Cioppino

DESSERT

Salted Egg with Chicken Floss Cheese Cake
Pineapple Tart (V)

BEVERAGES

(Choice of 2 for Above 100 Guests)

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

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MENU G - PREMIUM

\$88++ Per Guest for Minimum 30 Guests

APPETIZER | SALAD

Tuna Nicoise Salad

Marinated Pasta Salad with Beef Salami and Fresh Cut Vegetable

Compressed Watermelon with Feta Cheese, Balsamic Reduction and Wild Rocket Salad (V)

SOUP

Seafood Chowder with Croutons

HOT SELECTIONS

Saffron Pilaf Rice with Nuts and California Raisins (V)

Manchurian Sauteed Black Garlic Chicken

Lemon Herb Baked Salmon with Dill Hollandaise

Ocean Seafood with Chilli Crab

24hours Braised Beef Cheek

Oven Roasted New Zealand Lamb Leg with Lamb Jus and Roots

LIVE STATION WITH CHEF ON SITE

Pasta (Alfredo/ Pomodoro/ Pesto Cream)

Select 1

Parmesan Alfredo (V)

Pasta Al Pomodoro (V)

Penne Pasta with Pesto Cream Sauce

DESSERT

Salted Egg with Chicken Floss Cheese Cake

Pineapple Tart (V)

BEVERAGES

(Choice of 2 for Above 100 Guests)

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| Lime Juice |

Delivery Charges & Catering Fee Apply

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SUSTAINABLE BUFFET

\$43++ Per Guest for Minimum 30 Guests

APPETIZER

Disco Sweet Potato Fries
(Sweet Potato with Vegan Cheese)

Farmers Garden Salad with Olive oil & Lemon Zest
(Mesclun Salad with Olive oil & lemon)

SOUP

Butternut Lavender Bisque
(Current recipe, use only vege stock and plant-based cream)

HOT SELECTIONS

Locally farmed topped Shallot Pepper Scrumptious Sea Bass
(Farm fish steamed)

Meaty Mushroom with a Toss of Cereal & Curry Leaves
(Meaty pulled Mushroom fry with cereal, curry leaves)

Willie's Favourite Shepherd's Pie
(Plant-based meat sauteed with carrot, onion & celery, used protein block to bind & top with mashed potatoes)

Provençale of Broccoli, Carrot & Cauliflower
(Mix breadcrumbs, herbs, garlic, shallot with olive oil and slow bake)

The Real Szechuan Mapo Tofu
(Protein Block, carrot, mushroom, chilli & vegetarian oyster sauce)

DESSERT

The Ugly Cake
(Vanilla Lemon Blueberry)

Refreshing Konnyaku Jelly with Seasonal Fruits
(Redman Konnyaku Powder)

BEVERAGES

(Choice of 2 for Above 100 Guest)

Marigold Orange Juice | Marigold Apple Juice | Pokka Iced Passion
Fruit Tea |

Pokka Honey Yuzu | Pokka Green Tea



Subjected To Delivery, Catering Fee and GST

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