

MENU CANAPÉ AND TAPAS



FROM DELICATE SENSATIONS TO EXQUISITE DELIGHTS, EACH CANAPÉ AND TAPAS IS A MASTERPIECE OF CULINARY ARTISTRY, METICULOUSLY PREPARED BY OUR TALENTED CHEFS.



CANAPÉ AND TAPAS SERVICE STYLES

CHOOSE FROM OUR SERVICE STYLES TO CREATE THE PERFECT ATMOSPHERE

STATIONARY DISPLAYS

BUTLER-PASSED

HALF BUTLER-PASSED HALF DISPLAY

INTERACTIVE CHEF STATIONS

RATIO FOR MANPOWER: NO. OF GUESTS

CHEF ON SITE - 1:30 | BUTLER SERVICE STAFF - 1:15

*FOR MORE INFORMATION, PLEASE CONTACT OUR SALES TEAM





VEGETARIAN & VEGAN

VIBRANT FLAVORS AND FRESH SELECTIONS





LAYERED PARISIAN PROVENCAL

POTATO GRATIN, CHEESE MOUSSE

VEGETARIAN



CAMEMBERT CHEESE, CRANBERRIES PUREE, GRAPE, AND SABLE





SNAIL TART WITH DUO SPREAD

STRAWBERRY, SMOKE CHEESE, BLINIS, FIG MOUSSE, YUZU MASH, AND CRESS

VEGETARIAN



VEGE RATATOUILLE IN CUPPA

VEGETABLE RATATOUILLE IN VEGAN GLUTEN FREE AND VEGAN CHEESE TOUILLE, BASIL CRESS





VEGAN CREAM CHEESE ON CROUTON

VEGAN CREAM CHEESE INFUSED SEMI-DRIED TOMATO PAIRED WITH VEGAN BREADPARSLEY CHEESE POWDER AND FLOWER



BAKED SPINACH QUICHE

CREAMY SPINACH COOKED WITH OAT MILK BAKED IN TARTLET AND SERVE WITH VEGAN CREAM CHEESE, ROAST HAZELNUT



CLASSIC CANAPÉS \$5++ PER PIECE PREMIUM CANAPÉS \$8++ PER PIECE

CHICKEN & BEEF

EXQUISITE AND FLAVORFUL SELECTIONS





CHICKEN LAKSA ROULADE

ROULADE OF CHICKEN WITH LAKSA MARINATION, PESTO AIOLI, LAKSA AIOLI, AND CRESS

CHICKEN



CILANTRO SPEARMINT CHICKEN

CHICKEN CILANTRO PESTO, AIOLI, AND PESTO CONE

CHICKEN



KOREAN KIMCHI BULGOGI

EGG CREPE, MARINATED CHICKEN, KIMCHI, MESCLUN SALAD AOILI, KYURI, AND CRESS

CHICKEN



CONFIT PULLED SHORT RIB

SLOW COOKED BEEF IN BROWN SAUCE, BLACKBERRIES, CRANBERRIES PUREE, AND YUZU MASH



MINI OPEN FACED SANDWICH

HERBS CHIVE, BEEF SALAMI, QUAIL EGG, SWEET AOILI



CLASSIC BEEF STEW IN OLIVE TART

BEEF SHORT RIB, TOMATO SAUCE, BASIC, ROOTS VEGETABLE



CLASSIC CANAPÉS \$5++ PER PIECE PREMIUM CANAPÉS \$8++ PER PIECE

SEAFOOD & LOCAL SENSATION







BEET-KISSED SALMON GRAVLAX

CURED FRESH SALMON CITRUS BEETROOT AND SERVE WITH HORSERADISH CREAM

SEAFOOD



SOUS VIDE SCALLOP, CITRUS SALSA, NANTUA SAUCE, AND IKURA

SEAFOOD





ASIAN CRAB ON CRACKER

ASIAN TWIST CRAB MEAT WITH SALSA AND EBIKO

SEAFOOD



CLASSIC HAINANESE CHICKEN RICE, CUCUMBER, AND CHILLI DIP

LOCAL SENSATION

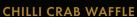




BEEF RENDANG VOL AU VENT

BEEF RENDANG, VOL AU VENT, CHILLIES, AND CRESS

LOCAL SENSATION



TOMATO WAFFLE CUP, CHIVES, AND CRESS

LOCAL SENSATION



CLASSIC CANAPÉS \$5++ PER PIECE PREMIUM CANAPÉS \$8++ PER PIECE

DESSERTS

DELECTABLE SELECTIONS





PETIT RASPBERRY CAKE

RASPBERRY PUREE, CRUMBLE TART, RASPBERRY CREAM CHEESE, AND CHOCOLATE DECO



RICH ESPRESSO, CREAMY FROTH, VELVETY LAYER OF MILK AND A DELICATE DUSTING OF COCOA POWDER





PEACH ALMOND CHOCOLATE TART

PEACH WITH ALMOND BITES PAIRED WITH VEGAN CHOCOLATE COATED TART



MATCHA MISU PARFAIT

DELIGHTFUL FUSION OF TRIFLE AND VIBRANT MATCHA A HARMONIOUS TASTE OF JAPANESE ZEN IN EVERY BITE





BLACK AND GOLD NUTELLA MACARON

A DELICATE SHELL ENCAPSULATES A RICH CHOCOLATE CRAFTED INDULGENCE

CLASSIC CANAPÉS \$5++ PER PIECE PREMIUM CANAPÉS \$8++ PER PIECE

CANAPÉ PREMIUM MENU



PREMIUM

METICULOUSLY CRAFTED SELECTIONS



RICH CAVIAR ON TOAST

CAVIAR ON FLAVOUR BRIOCHE TOAST PAIRED WITH EGG YOLK PUDDING AND PETIT FLOWER

PREMIUM



SMOKED DUCK MOUSSE SERVED IN MINI BLACK SESAME CONE, PINEAPPLE MARMALADE, AND BALSAMIC CARAMELISED ONION

PREMIUM



SAUTEE SEASONAL MUSHROOM WITH TRUFFLE PASTE AND CREAM SAUCE, PARMESAN TOUILLE

PREMIUM



ASPARAGUS WITH FENNEL PUREE CARAMALISED BEEF

PAN SEARED BUTTER ASPARAGUS WITH CARAMELISED PASTRAMI, FENNEL PUREE, AND FLOWER

PREMIUM



POTATO GRATIN, BLUE CHEESE, CAVIAR, AND CRESS

PREMIUM



ASSORTED FRUIT TARTLETS

MIXED BERRIES, PASTRY CREAM, AND GOLD LEAVE

PREMIUM



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CLASSIC CANAPÉS \$5++ PER PIECE PREMIUM CANAPÉS \$8++ PER PIECE

AFTERNOON ELEGANCE: TEA TIME TREATS

ELEGANT CANAPÉ SELECTIONS DELIVERED TO YOUR DOORSTEP, FOR A PERFECT HIGH TEA EXPERIENCE, WHEREVER YOU ARE.



OUR DE CLASSICO COMES WITH A TIER CONE. CHOOSE FROM OUR CLASSIC CANAPÉS MENU.

DE CLASSICO MINI | \$148++

SET OF 30 CANAPÉS, 6 SELECTIONS
WITH 5 PIECES EACH.

DE CLASSICO | \$248++

SET OF 60 CANAPÉS, 6 SELECTIONS WITH 10 PIECES EACH.



4 PIECES - \$20 PER BOX | 6 PIECES - \$28 PER BOX

MINIMUM ORDER OF 10 BOXES. CUSTOMIZED LABEL AVAILABLE AT \$2.

TAPAS



CHICKEN

TAPAS MENU





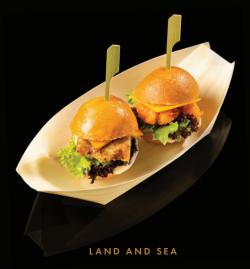
MEDITERANEAN CHICKEN KEBAB SKEWER

GRILL VEGETABLE, GARLIC LIME CREAM, CORIANDER, LIME AND MESCLUN SALAD



MINI GRILLED CHICKEN PANINO

CARAMELISED ONION, SUNDRIED TOMATO, SMOKED CHEDDAR AND SWEET IOILI



A BLEND OF CHICKEN AND SEAFOOD WITH VIBRANT FLAVORS INTO A PERFECT BITE.

\$32++ - 4 ITEMS | \$40++ - 5 ITEMS | \$48++ - 6 ITEMS | \$56++ - 7 ITEMS

PER GUEST (MINIMUM 20 GUESTS)

SEAFOOD

TAPAS MENU





AHI TUNA HINAVA WITH CITRUS DRESSING

WITH HOMEMADE GHERKIN, JULIENNE NORI AND FRESH RED RADISH



PAN SEAR HOKKAIDO SCALLOP WITH BEURR BLANC SAUCE

> PEA PUREE WITH IKURA, CRUNCH KATAIFI AND CRESS

\$32++ - 4 ITEMS | \$40++ - 5 ITEMS | \$48++ - 6 ITEMS | \$56++ - 7 ITEMS

PER GUEST (MINIMUM 20 GUESTS)

BEEF

TAPAS MENU





\$32++ - 4 ITEMS | \$40++ - 5 ITEMS | \$48++ - 6 ITEMS | \$56++ - 7 ITEMS

PER GUEST (MINIMUM 20 GUESTS)

VEGETARIAN

TAPAS MENU





DUO OF BRUSCHETTA

2 FLAVOURS OF TOPPING CLASSIC BASIL TOMATO SALSA AND MOZARELLA WITH PESTO



ROTI PRATA WRAP

INDIAN SPICES ALOO GHOBI, CUCUMBER RAITA, LOLLO BIONDA

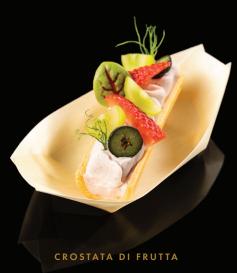
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PER GUEST (MINIMUM 20 GUESTS)

DESSERTS

TAPAS MENU





MIX BERRIES FLAVOURED CREAM CHEESE, WHIPPING CREAM, SAVOURY BAMBOO TARTLETS AND PETIT CRESS



BEET ROOT CONE, YAM PASTE, ROASTED COCONUT

\$32++ - 4 ITEMS | \$40++ - 5 ITEMS | \$48++ - 6 ITEMS | \$56++ - 7 ITEMS
PER GUEST (MINIMUM 20 GUESTS)

ADD-ON

REFRESHING BEVERAGES



CHILLED BEVERAGES

\$2++ PER PAX

INFUSED PEACH MUSCAT
INFUSED GRAPEFRUIT WITH POMELO
YUZU JUICE
LIME JUICE
FRESH FRUITS INFUSED WATER
SOFT DRINKS
• COKE • COKE LIGHT • SPRITE

HOT BEVERAGES

- SPECIAL REWED COFFEE
- FINE TEA

PREMIUM MINERAL WATER



6 BOTTLES PER CARTON

• ACQUA PANNA
• NATURE'S SPRING MINERAL WATER
• SAN PELLEGRINO SPARKLING WATER

\$70.80++

PREMIUM BEVERAGES BY FOLKINGTON'S



FRUIT JUICE 250ML X 12 GLASS BOTTLES

CLOUDY APPLE • CLOUDY APPLE CRANBERRY • MANGO • ORANGE • PINEAPPLE • TOMATO

\$54.00++



GENTLY SPARKLING 250ML X 12 CANS

LEMON & MINT
• TRADITIONALLY HOT GINGER BEER
• ELDERFLOWER PRESSE • RHUBARD & APPLE

\$33.60++



SPARKLING 330ML X 12 GLASS BOTTLES

TRADITIONALLY HOT GINGER BEER
 PINK LEMONADE
 ELDERFLOWER PRESSE

\$70.80++

ADD-ON

CHEESE PLATTER AND GOURMET SNACKS



CHEESE PLATTER

\$118++ FOR 15 PAX PER PLATTER

CHEESE

FRENCH BRIE CHEESE I FRENCH CAMEMBERT CHEESE SOUTH HOLLAND GOUDA CHEESE I GREECE FETA CHEESE

COLD CUT
SMOKED SALMON I TURKEY HAM

FRESH AND DRIED FRUITS
ASSORTED BERRIES I ROCK MELON I GRAPES I
ASSORTED DRIED FRUITS

NUTS AND CRACKERS
ASSORTED PREMIUM NUTS I CRACKERS I NACHO



PREMIUM NUTS AND OLIVES BY MR. FILBERT'S













MIXED NUTS 40G

CASHEW AND ALMONDS • SEA SALT AND HERB
• HONEY AND PEPPERCORN • BLACK TRUFFLE AND SEA SALT
• ROASTED NUTS AND PLUMP FRUITS • SPRING WILD GARLIC

PEANUTS 40G

• SALT CRUST
• CHILI AND LIME

OLIVES 50G

• LEMON AND OREGANO
• CHILI AND BLACK PEPPER

AMICI

NO.5 SENOKO ROAD #06-04A SINGAPORE 758137

BRANDS FOR GOOD
BEST CATERER, SINGAPORE TATLER'S
SINGAPORE SERVICE STAR AWARD
SPIRIT OF ENTERPRISE AWARD
SINGAPORE'S OUTSTANDING ENTERPRISE

PLEASE INFORM OUR SALES TEAM IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS.

FOR MORE INFORMATION, PLEASE REFER TO OUR MANPOWER PRICE LIST OR CHECK WITH OUR SALES TEAM AT +65 6390 1308 OR VIA EMAIL AT SALES@AMICI.COM.SG.

**DELIVERY AND PREVAILING SERVICE CHARGES APPLY.



CERTIFIED BY - HALAL SINGAPORE ISO 22000: 2018 | BIZSAFE LEVEL 4

