



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



CANAPÉ
CLASSIC MENU



VEGETARIAN & VEGAN

VIBRANT FLAVORS AND FRESH SELECTIONS



LAYERED PARISIEN PROVENCAL

POTATO GRATIN, CHEESE MOUSSE

VEGETARIAN

CAMEMBERT & COMPRESSED BEET ON SABLE

CAMEMBERT CHEESE, CRANBERRIES PUREE, GRAPE, AND SABLE

VEGETARIAN



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



VEGAN CREAM CHEESE ON CROUTON

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

VEGAN

BAKED SPINACH QUICHE

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

VEGAN



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

MINIMUM 5 CANAPÉS SELECTIONS
MINIMUM 20 PAX

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

BEEF



MINI OPEN FACED SANDWICH

HERBS CHIVE, BEEF SALAMI, QUAIL EGG, SWEET AOILI

BEEF



CLASSIC BEEF STEW IN OLIVE TART

BEEF SHORT RIB, TOMATO SAUCE, BASIC, ROOTS VEGETABLE

BEEF



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

MINIMUM 5 CANAPÉS SELECTIONS
MINIMUM 20 PAX

SEAFOOD & LOCAL SENSATION

DELIGHTFUL AND HEIRLOOM SELECTIONS



BEET-KISSED SALMON GRAVLAX

CURED FRESH SALMON CITRUS BEETROOT AND SERVE WITH HORSERADISH CREAM

SEAFOOD



BUTTER INFUSED CITRUS SCALLOP

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

SEAFOOD



ASIAN CRAB ON CRACKER

ASIAN TWIST CRAB MEAT WITH SALSA AND EBIKO

SEAFOOD



CHICKEN RICE SUSHI

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



CHILLI CRAB WAFFLE

TOMATO WAFFLE CUP, CHIVES, AND CRESS

LOCAL SENSATION

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

MINIMUM 5 CANAPÉS SELECTIONS
MINIMUM 20 PAX

DESSERTS

DELECTABLE SELECTIONS



PETIT RASPBERRY CAKE

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

DESSERT

CUP OF CINO

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

DESSERT



PEACH ALMOND CHOCOLATE TART

PEACH WITH ALMOND BITES PAIRED WITH VEGAN CHOCOLATE COATED TART

DESSERT

MATCHA MISU PARFAIT

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

DESSERT



BLACK AND GOLD NUTELLA MACARON

A DELICATE SHELL ENCAPSULATES A RICH CHOCOLATE CRAFTED INDULGENCE

DESSERT

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

MINIMUM 5 CANAPÉS SELECTIONS
MINIMUM 20 PAX

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

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

PREMIUM



CREAMY MUSHROOM & TRUFFLE VOL AU VENT

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

PREMIUM



ASPARAGUS WITH FENNEL PUREE CARAMELISED BEEF

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

PREMIUM



CRISPY POTATO GRATIN CAVIAR

POTATO GRATIN, BLUE CHEESE, CAVIAR, AND CRESS

PREMIUM



ASSORTED FRUIT TARTLETS

MIXED BERRIES, PASTRY CREAM, AND GOLD LEAF

PREMIUM

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

MINIMUM 5 CANAPÉS SELECTIONS
MINIMUM 20 PAX

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.

DELIGHTFULLY CRAFTED
TAPAS



CHICKEN

TAPAS MENU



**MEDITERRANEAN 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



LAND AND SEA

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)

ALA CARTE - \$8++ PER ITEM

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)

ALA CARTE - \$8++ PER ITEM

BEEF

TAPAS MENU



12-HOUR BRAISED BBQ BEEF SHORTRIB

GARLIC BUTTER MASH,
BALSAMIC SHALLOT



BEEF GLASS NOODLE ALA THAI

HOMEMADE SPICY LIME SHRIMP PASTE
CHILLIES, THAI BASIL, ROASTED PEANUTS

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

ALA CARTE - \$8++ PER ITEM

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

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

ALA CARTE - \$8++ PER ITEM

DESSERTS

TAPAS MENU



CROSTATA DI FRUTTA

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



ORH NEE CONE

BEET ROOT CONE,
YAM PASTE, ROASTED COCONUT

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

ALA CARTE - \$8++ PER ITEM

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 | FRENCH CAMEMBERT CHEESE
SOUTH HOLLAND GOUDA CHEESE | GREECE FETA CHEESE

COLD CUT

SMOKED SALMON | TURKEY HAM

FRESH AND DRIED FRUITS

ASSORTED BERRIES | ROCK MELON | GRAPES |
ASSORTED DRIED FRUITS

NUTS AND CRACKERS

ASSORTED PREMIUM NUTS | CRACKERS | NACHO

PREMIUM CRACKERS BY CRADOC'S



GOLDEN BAKED CRACKERS 80G

- BAKED SEA SALTED CRACKERS
- CHILI GINGER AND GARLIC CRACKERS
- BEETROOT AND GARLIC CRACKERS

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



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