



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 7) 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)
Infused Peach Muscat | Infused Grapefruit with Pomelo |
Yuzu Juice | Lime Juice

*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)

Infused Peach Muscat | Infused Grapefruit with Pomelo |

Yuzu Juice | Lime Juice

*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)
Half Day Seminar (1 Tea 1 Lunch)

\$45++ Per Guest for Minimum 30 Guests
\$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)

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

*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 - 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 7) 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)

Infused Peach Muscat | Infused Grapefruit with Pomelo |

Yuzu Juice | Lime Juice

*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



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 7) 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 Raisin (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 Guests)

Infused Peach Muscat | Infused Grapefruit with Pomelo |

Yuzu Juice | Lime Jui

*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



SEMINAR TEA BREAK SELECTIONS

Full Day Seminar (2 Tea 1 Lunch)
Half Day Seminar (1 Tea 1 Lunch)

Choice of 3 Items each for 1st Tea Break and 2nd Tea Break
Choice of 3 Items for 1st Tea Break

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 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

