



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
CLASSIC MENU



VEGETARIAN & VEGAN

VIBRANT FLAVORS AND FRESH SELECTIONS



LAYERED PARISIAN 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 6 CANAPÉS SELECTIONS
MINIMUM 30 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 AIOLI, 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 AIOLI

BEEF

CLASSIC BEEF STEW IN OLIVE TART

BEEF SHORT RIB, TOMATO SAUCE, BASIC, ROOTS VEGETABLE

BEEF



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PREMIUM CANAPÉS \$8++ PER PIECE

MINIMUM 6 CANAPÉS SELECTIONS
MINIMUM 30 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 6 CANAPÉS SELECTIONS
MINIMUM 30 PAX

DESSERTS

DELECTABLE SELECTIONS



PETIT RASPBERRY CAKE

FLUFFY SPONGE CAKE LAYERED WITH A LUSCIOUS RASPBERRY COMPOTE AND A CREAMY FROSTING

DESSERT

CUP OF CINO

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

DESSERT



PEACH ALMOND CHOCOLATE TART

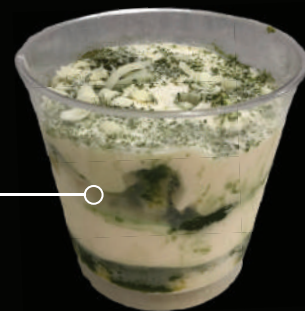
RICH ALMOND CRUST, PERFECT LAYERS OF SILKY CHOCOLATE, AND SUCCULENT PEACH SLICES

DESSERT

MATCHA MISU PARFAIT

DELIGHTFUL FUSION OF 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
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MINIMUM 6 CANAPÉS SELECTIONS
MINIMUM 30 PAX

A sophisticated plating of five small, gourmet appetizers arranged on a large, dark, textured piece of driftwood. The appetizers include a round yellow cake with white cream and red garnish, a square piece of bread with caviar and green garnish, and a round white cake with gold leaf. A small glass dish with a silver cone and orange garnish is also visible.



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



CRISPY POTATO GRATIN CAVIAR

POTATO GRATIN, BLUE CHEESE, CAVIAR, AND CRESS

PREMIUM

ASSORTED FRUIT TARTLETS

MIXED BERRIES, PASTRY CREAM, AND GOLD LEAF

PREMIUM



CREAMY MUSHROOM & TRUFFLE VOL AU VENT

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

PREMIUM



ASPARAGUS WITH FENNEL PUREE CARAMELISED BEEF

SAUTEE BUTTER ASPARAGUS PAIRED WITH CREAMY FUNNEL PUREE AND BITES OF SWEET CARAMELISED BEEF

PREMIUM



CLASSIC CANAPÉS \$5++ PER PIECE
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MINIMUM 6 CANAPÉS SELECTIONS
MINIMUM 30 PAX

DELIGHTFULLY CRAFTED
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 FOIE



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 30 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 30 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 30 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 PRATHA WRAP

INDIAN SPICES ALOO GHOBİ,
CUCUMBER RAITA ,LOLLO BIONDA

\$32++ - 4 ITEMS | \$40++ - 5 ITEMS | \$48++ - 6 ITEMS | \$56++ - 7 ITEMS
PER GUEST (MINIMUM 30 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 30 GUESTS)

ALA CARTE - \$8++ PER ITEM

AMICI

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

CANAPÉS AND TAPAS SERVICE OPTIONS:

- FULL BUTLER SERVICE
- BUFFET SETUP
- BUTLER SERVICE PLUS BUFFET SETUP

A DEDICATED CHEF WILL BE PRESENT ON-SITE TO ENSURE THE FINEST QUALITY AND PRESENTATION. THE NUMBER OF CHEFS PROVIDED WILL DEPEND ON THE NUMBER OF GUESTS AT YOUR EVENT.

WE CANNOT GUARANTEE THE ABSENCE OF NUTS OR OTHER ALLERGENS. 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.



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