



FROM CONSCIOUSLY CURATED CANAPÉS TO ELEGANTLY PLATED TAPAS,
EACH EMBODIES OUR PASSION FOR SUSTAINABLE CATERING AND
CULINARY CRAFTSMANSHIP.



WHAT'S INSIDE?

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CANAPÉS AND TAPAS SERVICE STYLES

CREATE A REFINED ATMOSPHERE WITH OUR SERVICE STYLES
TAILORED TO YOUR EVENT.



*FOR MORE INFORMATION, PLEASE CONTACT OUR SALES TEAM

EPICUREAN GARDEN

VIBRANT FLAVORS AND FRESH SELECTIONS

CANAPÉRA - \$6++ PER PIECE
MINIMUM 5 CANAPÉS SELECTIONS
MINIMUM 20 PAX

VEGAN CREAM CHEESE ON CROUTONS

VEGAN CREAM CHEESE PAIRED WITH
VEGAN BREAD PARSLEY AND FLOWER

BALSAMIC INFUSED FIG CHEESE TARTLETTE

STRAWBERRY, SMOKY CHEESE, BLINIS,
FIG MOUSSE, TUNA MASH, AND CRESS

BAKED SPINACH QUICHE

CREAMY SPINACH COOKED SERVE WITH
VEGAN CREAM CHEESE, ROAST HAZELNUT

LAYERED PARISIAN PROVENCAL

POTATO GRATIN, CHEESE MOUSSE



NAUTICAL INDULGENCE

PREMIUM NAUTICAL SELECTIONS

CANAPÉRA - \$8++ PER PIECE
MINIMUM 5 CANAPÉS SELECTIONS
MINIMUM 20 PAX

BUTTER-POACHED LOBSTER WITH LIME-INFUSED MELON

BUTTER-POACHED LOBSTER MEETS ZESTY LIME
MELON FRESHNESS.

INFUSED ALASKAN CRAB WITH SPICY SAGO BITES

INFUSED CRAB, SPICY SAGO, BOLD SEAFOOD DELIGHT

MORNAY-INFUSED EBI ROULADE WITH CAVIAR

INFUSED PRAWN ROULADE CROWNED WITH
CAVIAR AND DECADENT OCEAN-INSPIRED



NAUTICAL INDULGENCE

PREMIUM NAUTICAL SELECTIONS

CANAPÉRA - \$8++ PER PIECE
MINIMUM 5 CANAPÉS SELECTIONS
MINIMUM 20 PAX

BEEF-KISSED SALMON GRAVLAX

CURED FRESH SALMON CITRUS BEETROOT
AND SERVE WITH HORSE RADISH CREAM

INFUSED TRUFFLE THREADS WITH LUSTROUS UNI

INFUSED TRUFFLE THREADS PAIRED
WITH LUSTROUS UNI INDULGENCE

BROWN BUTTER SCALLOPS WITH YUZU & IKURA

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



FLAVORS OF THE FARM

EXQUISITE AND FLAVORFUL SELECTIONS

CANAPÉRA - \$8++ PER PIECE
MINIMUM 5 CANAPÉS SELECTIONS
MINIMUM 20 PAX

BRAISED SHORTRIB WITH INFUSED YUZU CRÈME

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

OXTAIL RAGÙ WITH GARLIC INFUSION

SLOW-BRAISED OXTAIL, ROASTED GARLIC, RICH
TOMATO BASE—DEEP, SAVORY, AND TENDER

FARMDUCK PÂTE EN CROÛTE

FARM DUCK, FOIE GRAS, PISTACHIO,
FLAKY BUTTER CRUST



FLAVORS OF THE FARM

EXQUISITE AND FLAVORFUL SELECTIONS

CANAPÉRA - \$6++ PER PIECE
MINIMUM 5 CANAPÉS SELECTIONS
MINIMUM 20 PAX

CHICKEN LAKSA ROULADE

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

SOY-INFUSED CHICKEN WITH CHILI CAVIAR

SOY-INFUSED CHICKEN, CHILI CAVIAR PEARLS—
UMAMI, HEAT, AND SILKY BITE

CILANTRO SPEARMINT CHICKEN

CHICKEN, CILANTRO PESTO, AIOLI,
AND PESTO CONE



DECADENT DESSERTS

DELECTABLE SELECTIONS

CANAPÉRA - \$6++ PER PIECE
MINIMUM 5 CANAPÉS SELECTIONS
MINIMUM 20 PAX

CHOCOLAT ROUGE
DARK CHOCOLATE, RASPBERRY

RASPBERRY FINACIER
RASPBERRY, VANILLA

LEMON NOIR TART
LEMON, DARK CHOCOLATE

ESPRESSO CLOUD
COFFEE, CREAM CHEESE, CHOCOLATE
BISCUIT

MATCHA YUZU BOUCHÉE
UJI MATCHA, YUZU, CREAM CHEESE

EPICUREAN GARDEN

VIBRANT FLAVORS AND FRESH SELECTIONS

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

ALA CARTE - \$8++ PER ITEM

BRUSCHETTA WITH DUO TOPPING

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

GERMAN POTATO SALAD

ROMAINE, GARLIC AIOLI, SPRING
ONION, AND QUAIL EGGS

CANNELLONI KEBAB WRAP

CHARRED AUBERGINE, CUMIN, PICKLED
RADICCHIO, PLUM FENNEL SALAD

NAUTICAL INDULGENCE

PREMIUM NAUTICAL SELECTIONS

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\$48++ - 6 ITEMS | \$56++ - 7 ITEMS

PER GUEST (MINIMUM 20 GUESTS)

ALA CARTE - \$8++ PER ITEM

PAN SEARED HOKKAIDO SCALLOP
WITH BUEIRE BLANC SAUCES

PAN-SEARED HOKKAIDO SCALLOP, VELVETY
BUEIRE BLANC, DELICATE AND SWEET

ROASTED SALMON WITH
AVOCADO CHIMICHURRI

FRESH LEMON, CAPERS, PICKLED RADISH
AND CAVIAR

AHI TUNA WITH
CITRUS DRESSING

WITH HOMEMADE GHERKIN, JULIENNE
NORI AND FRESH RED RADISH

FLAVORS OF THE FARM

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ALA CARTE - \$8++ PER ITEM

LAND & SEA

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

BRAISED BEEF SHORT RIB WITH BLACK GARLIC

YUZU MASH AND ARUGULA

MAPLE AND SMOKED DUCK APPLE GLAZE DUCK

MAPLE-GLAZED SMOKED DUCK, APPLE
REDUCTION, SWEET-SAVORY HARMONY



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SOUTHERN STYLE BBQ CHICKEN

PURPLE GRATIN MILLE FEUILLE, GRENADINE,
PICKLED ONIONS, AND YUZU SOUR CREAM

MEXICAN CHICKEN PINCHOS

FRESH TOMATO OLIVE SALSA
AND SOUR CREAM



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



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.



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