

Menu
LIVE STATION



A PINNACLE ON EVERY TABLE

AMICI

LIVE STATION - LOCAL DELIGHT

Add on Buffet \$5.00 per Guest, Minimum 30 Guests

A La Carte \$10.00 per Guest, Minimum 30 Guests, Minimum 2 Stores

Signature AMICI Laksa

Served with Tofu Puffs, Fish Cakes, Prawns, Hard-Boiled Eggs and Sambal Chili

* Additional \$3.00/Guest for Slipper Lobster

AMICI Vegan Laksa

Served with Tofu Puffs, Mock Seafoods and Vegan Sambal Chili

Singapore Style Soup Prawn Mee (Lobster Broth) (Soup/Dry)

Served with Tofu Puffs, Prawns, Bean Sprouts, Quail Eggs and Sambal Chili

* Additional \$3.00/Guest for Slipper Lobster

Auntie Susie Mee Siam

Served with Tofu Puffs, Hard-Boiled Eggs and Sambal Chili

* Additional \$3.00/Guest for Slipper Lobster

Jawa Mee Rebus

Served with Tofu Puffs, Hard-Boiled Eggs and Sambal Chili

* Additional \$3.00/Guest for Slipper Lobster

Kueh Pie Tee (3 Pcs per Guest)

Topped with Prawn, Hard-Boiled Eggs, Roasted Crushed Peanuts and Sambal Chili

* Additional \$3.00/Guest for Baby Abalone or Chili Crab Meat

Kampong Rojak

Served with Fresh Pineapple, Guava, Mango, Cucumber, Turnip, Rose Apple and Dough Fritters

Chicken, Beef or Lamb Satay (3 Stick per Guest)

Served with Cucumber, Onion, Ketupat and Thick Peanut Sauce

Signature Hainanese Chicken Rice

Served with Poached Fragrant Chicken, Chicken Rice, Cucumber, Homemade Soya Sauces and Chilli Sauce

Signature Kampong Nasi Lemak

Served with Deep Fried Mid Joint Wings, Coconut Steamed Rice, Chicken Satay, Hard-Boiled Eggs, Sambal Ikan Bilis, Roasted Peanuts and Cucumber

Roti Prata with AMICI Homemade Curry (V)

Served with Prata, Dal and Potato Curry

Legend: V: Vegetarian (May Contain Egg and Dairy) | VG: Vegan

Subject to Delivery, Catering Fee and GST

For Delivery, Manpower and Logistics Add-On

Charges, Kindly Refer to Our Standard Package List



LIVE STATION – PASTA

Add on Buffet \$7.00 per Guest, Minimum 30 Guests

A La Carte \$10.00 per Guest, Minimum 30 Guests, Minimum 2 Stores

Choice of Pasta: Spaghetti, Penne, Fusilli, Angel Hair, Linguine or Farfalle

Parmesan Alfredo (V)

Served with Mushroom, Asparagus, Broccoli and Cauliflower

Salsa Al Pomodoro

Served with Hot Chilli Plum Tomato Sauce and Parmesan Cheese

Pesto Cream Sauce

Served with Sundried Tomatoes, Sliced Black Olives and Parmesan Cheese

Chicken Bolognese

Served with Traditional Recipe with Minced Meat and Plum Tomato Sauce

Beef Bolognese

Served with Traditional Recipe with Minced Meat and Plum Tomato Sauce

Mushroom Carbonara

Served with Smoked Ham, Mushroom, Cream Sauce and Chopped Parsley

Add On Options (\$3 per Item/Guest)

Slipper Lobster

Extra Shredded Cheese

Chili Crab Meat

Baby Abalone

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LIVE STATION - PREMIUM

Add on Buffet \$10.00 per Guest, Minimum 30 Guests

A La Carte \$15.00 per Guest, Minimum 30 Guests, Minimum 2 Stores

Roasted Beef Striploin on the Carving

Choice of Brown Sauce or Black Pepper Sauce

Served with Mustard Roasted Roots of Vegetables, Potatoes and Mushrooms

Roasted Lamb Rump with Rosemary on the Carving

Choice of Brown Sauce, Black Pepper Sauce or Homemade Mint Sauce,

Served with Mustard, Roasted Roots of Vegetables, Potatoes and Mushrooms

Roasted Marinated Whole Lamb Rack/Leg

Choice of Brown Sauce or Black Pepper Sauce

Served with Whole Roasted Carrots, Cauliflower and Roasted Tomatoes

Braised Beef Brisket/Cheek

Choice of Brown Sauce or Black Pepper Sauce

Served with AMICI Special Coleslaw, Potato Salad, Pickled Red Onion and Black Pepper Sauce

Roasted Whole Cajun Chicken on the Carving

Served with BBQ Sauce, Chili Sauce, Ketchup, Roasted Roots of Vegetables, Potatoes and Mushroom

Signature Whole Baked Norwegian Salmon with Aromatics

Served with Roasted Roots of Vegetables, Baby Potatoes and Mushrooms

Accompanied with Citrus Hollandaise Sauce and Lemon Butter Sauce

Whole Baked Sea Salt Seabass

Served with Roasted Roots of Vegetables, Mash Potatoes and Mushrooms

Accompanied with Citrus Hollandaise Sauce and Lemon Butter Sauce

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LIVE STATION - BURGERS

Add on Buffet \$7.00 per Guest, Minimum 30 Guests

A La Carte \$10.00 per Guest, Minimum 30 Guests, Minimum 2 Stores

Teriyaki Chicken Burger

Grilled Chicken Thighs, Teriyaki Sauce, Cheddar Cheese, Grilled Pineapple, Cucumbers and Tomatoes, Romanian Lettuce, Mayonnaise and Nacho Chips

Crispy Tar Tar Fish Burger

Crispy Fish Patty, Cheddar Cheese, Grilled Pineapple. Romanian Lettuce, Tar Tar Sauce and Nacho Chips

LIVE STATION - INDULGE

Add on Buffet \$15.00 per Guest, Minimum 50 Guests

A La Carte \$20.00 per Guest Minimum 35 Guests, Minimum 2 Stores

Japanese Fresh Sashimi

Fresh Norwegian Salmon, Tuna, Octopus

Served with Wasabi, Soya Sauce and Pickled Ginger

Fresh Seafood Galore

Fresh Oyster, Tiger Prawns, Slipper Lobster, Mussels

Served with Mignonette, Cocktail Sauce, Spicy Sauce and Lemon Wedge

Nihon Teppanyaki – Choice of 2

All Served with Mung Bean Sprouts and Shiitake Mushrooms

Marinated Beef Striploin with Trio Pepper and Onions

Peeled Tiger Prawns with Ponzu Sauce

Seared Basa Fish Fillet with Tomato Salsa

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LIVE STATION - DESSERT

Add on Buffet \$5.00 per Guest, Minimum 50 Guests

A La Carte \$10.00 per Guest, Minimum 35 Guests, Minimum 2 Stores

Old School Ice Kacang and Chendol

Served with Cooked Red Bean, Chendol Jelly, Grass Jelly, Sweet Corn Kernels, Attap Seed, Chopped Roasted Peanuts, Evaporated Milk, Chocolate Sauce, Assorted Flavor Syrups

* Additional \$2.00/Guest for Fresh Durain Meat Condiments

AMICI Homemade Waffles

Served with Fresh Fruits and Berries, Dark Chocolate Sauce, Peanut Butter, Maple Syrup, Fresh Cream, Toasted Almond Flakes and Chocolate Chips

Pancakes with Condiments

Served with Fresh Fruits and Berries, Maple Syrup, Strawberry Jam, Fresh Cream, Colorful Sprinkles and Chocolate Chips

Kacang Puteh

Assorted Broad Beans, Chickpea, Green Pea, Prawn Cracker, Salted Peanut and Coated Peanut

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