



TIMELESS FLAVORS, MODERN BITES



CANAPÉ AND TAPAS

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

LAYERED PARISIAN PROVENCAL

POTATO GRATIN, CHEESE MOUSSE

BAKED SPINACH QUICHE

CREAMY SPINACH COOKED SERVE WITH
VEGAN CREAM CHEESE, ROAST HAZELNUT

VEGAN CREAM CHEESE ON CROUTONS

VEGAN CREAM CHEESE PAIRED WITH
VEGAN BREAD PARSLEY AND FLOWER

BALSAMIC INFUSED FIG CHEESE TARTLETTE

STRAWBERRY, SMOKE CHEESE, BLINIS,
FIG MOUSSE, YUZU MASH, AND CRESS



NAUTICAL INDULGENCE

PREMIUM NAUTICAL SELECTIONS

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

MORNAY-INFUSED EBI ROULADE WITH CAVIAR

INFUSED PRAWN ROULADE CROWNED WITH
CAVIAR AND DECADENTLY OCEAN-INSPIRED

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



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

BROWN BUTTER SCALLOPS WITH YUZU & IKURA

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

INFUSED TRUFFLE THREADS WITH LUSTROUS UNI

INFUSED TRUFFLE THREADS PAIRED
WITH LUSTROUS UNI INDULGENCE



FLAVORS OF THE FARM

EXQUISITE AND FLAVORFUL SELECTIONS

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

FARMDUCK PÂTE EN CROÛTE

FARM DUCK, FOIE GRAS, PISTACHIO,
FLAKY BUTTER CRUST

OXTAIL RAGÙ WITH GARLIC INFUSION

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

BRAISED SHORTRIB WITH INFUSED YUZU CRÈME

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



FLAVORS OF THE FARM

EXQUISITE AND FLAVORFUL SELECTIONS

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

SOY-INFUSED CHICKEN WITH CHILI CAVIAR

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

CILANTRO SPEARMINT CHICKEN

CHICKEN CILANTRO PESTO, AIOU, AND PESTO CONE

CHICKEN LAKSA ROULADE

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



DECADENT DESSERTS

DELECTABLE SELECTIONS

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

RASPBERRY FINACIER
RASPBERRY, VANILLA



CHOCOLAT ROUGE
DARK CHOCOLATE, RASPBERRY



LEMON NOIR TART
LEMON, DARK CHOCOLATE



DECADENT DESSERTS

DELECTABLE SELECTIONS

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



MATCHA YUZU BOUCHÉE

UJI MATCHA, YUZU, CREAM CHEESE



ESPRESSO CLOUD

COFFEE, CREAM CHEESE, CHOCOLATE
BISCUIT

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

CANNELLONI KEBAB WRAP

CHARRED AUBERGINE, CUMIN, PICKLED
RADICCHIO, PLUM FENNEL SALAD

GERMAN POTATO SALAD

ROMAINE, GARLIC AIOLI, SPRING
ONION, AND QUAIL EGGS

BRUSCHETTA WITH DUO TOPPING

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



NAUTICAL INDULGENCE

PREMIUM NAUTICAL SELECTIONS

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PER GUEST (MINIMUM 20 GUESTS)

ALA CARTE - \$8++ PER ITEM



**ROASTED SALMON WITH
AVOCADO CHIMICHURRI**
FRESH LEMON, CAPERS, PICKLED RADISH
AND CAVIAR



**AHI TUNA WITH
CITRUS DRESSING**
WITH HOMEMADE GREEKIN, JULIENNE
NORI AND FRESH RED RADISH



**PAN SEARED HOKKAIDO SCALLOP
WITH BUERRE BLANC SAUCES**
PAN-SEARED HOKKAIDO SCALLOP, VELVETY
BEURRE BLANC, DELICATE AND SWEET

FLAVORS OF THE FARM

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MEXICAN CHICKEN PINCHOS

FRESH TOMATO OLIVE SALSA
AND SOUR CREAM

SOUTHERN STYLE BBQ CHICKEN

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

MAPLE AND SMOKED DUCK APPLE GLAZE DUCK

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

BRAISED BEEF SHORT RIB WITH BLACK GARLIC

YUZU MASH AND ARUGULA

LAND & SEA

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



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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