**AMICI EVENTS AND CATERING** 

# NATIONAL DAY MENU







#### Appetizer (Choice of 1):

- Nasi Lemak Kueh Pie Tee Bomb
- Hainanese Chicken Kueh Pie Tee with Homemade Garlic Chili Sauce

#### **Hot Entrée:**

- Signature Lobster Broth Fried Rice with Seafood (Hokkien Mee Version)
- Stir Fried King Prawn Infused with Signature Curry Sauce
- Oven Baked Satay Infused Chicken Thigh with Peanut Sauce
- Oven Baked Locally Farmed Farm Seabass with Laksa Infused Sauce
- · Stir Fried Baby Kai Lan with Garlic
- Golden Bean Curd with Crabmeat Chilli Egg Gravy

#### LIVE Station:

- Old School Mamak Shop Stations
   Gem Biscuit, Old School Biscuit, Bee Bee Snacks
- Seletar Bean Curd with Gula Melaka & You Tiao

#### **Dessert:** (Choice of 1)::

- Teh Tarik Mousse
- Gula Melaka Brownie
- Pineapple Cheese Cake with Crumble

#### **Beverages:**

- Iced Milo
- Ice Teh Tarik

#### **Package Includes:**

- Basic Thematic Setup
   Additional props or stylist can be requested at a fee from \$300 onwards depending on the moodboard.
- Disposable Full Set Buffet Cutleries







#### **Appetizer:**

Signature Rojak with Dried Cuttlefish

#### Hot Entrée:

- Signature Lobster Broth Fried Rice with Seafood (Hokkien Mee Version)
- Oven Baked Satay Infused Chicken Thigh with Peanut Sauce
- Oven Baked Locally Farmed Seabass with Laksa Infused Sauce
- Golden Bean Curd with Crabmeat Chilli Egg Gravy
- Stir Fried Baby Kai Lan with Garlic

#### **Dessert** (Choice of 1):

- Teh Tarik Mousse
- Gula Melaka Brownie
- Pineapple Cheese Cake with Crumble

#### Beverages | 2.8L Dispenser (Choice of 1):

- Iced Milo
- Ice Teh Tarik

#### Package Includes:

Disposable Full Set Buffet Cutleries





#### **Appetizer:**

Satay Chicken Roulade with Peanut Cream, Achar, Cucumber & Onion

#### Soup:

Roasted Cauliflower with Curry Leaf Cream

#### Hot Entrée:

- Hainanese Chicken Roulade
   Served with Homemade Garlic Chilli, Ginger Emulsion, & Organic Poached Leek or
- Beef Cheek Rendang with Lemak Ubi Kayu Mash
   Served with Tempeh, Mash, Charred Baby Kailan with Garlic Crisp & Tempeh Crackers
   or
- Barramundi with Laksa Risotto
  Served with Laksa Risotto, Charred Tau Pok, Quail Egg, Ginger Oil & Edible Flowers

#### **Dessert:**

Osmanthus Lychee Jelly with White Fungus

#### **Beverages:**

- Iced Milo
- Ice Teh Tarik

#### **Package Includes:**

- Full Set Porcelain Plates & Stainless Steel Cutleries
- Tables and Chairs Excluded

#### Manpower:

- \$180++ per Butler
- \$220++ per Chef on Site





### **SG60 High Tea** Celebrations

\$18.00++ per head for any 6 items I Add on \$3 per guest for each item Minimum 60 Guests



#### Hot Entrée:

- Dry Mee Siam with Kuchai and Dried Beancurd
- Signature Dried Laksa
- Chicken Glutinous Rice with Peanuts and Fried Onion
- Fried Malay Style Mee Goreng (V)
- Xing Zhou Bee Hoon with Shitake Mushroom (V)
- · Golden Fried Rice with Spring Onion
- Nasi Lemak with Condiments (Half Boiled Egg, Sambal Chili, Anchovies, Cucumber)

#### **Dim Sum & Snacks Item:**

- Chilli Crab Pau
- · HK Char Siew Chicken Pau
- Mini Liu Sha Pau (V)
- Plant-Base Char Siew Pau (V)
- Mini Lotus Paste Pau (V)
- · Lemon Grass Chicken Skewer
- Yam Dumpling with Chicken Barbeque Filling
- Vegetable Wanton (V)
- Chicken Mid Joint Wing
- Cuttlefish Ball
- Breaded Torpedo Prawn with Wasabi Mayo
- Shiitake Chicken Siew Mai
- Seafood Siew Mai

- Prawn Treasure
- Crystal Prawn Dumpling
- Steam Yam Cake (V)
- Dumpling Spinach (V)
- Pan Fried Gyoza Served with Ginger and Vinegar (V)
- Breaded Prawn Roll
- Crispy Chicken Money Pouch
- Vegetable Wanton (V)
- Curry Puff Potato (V)
- Chili Crab Curry Puff
- Cheesy Kaya Puff
- Yam Puff

#### **Beverage:**

- Ice Milo
- Ice Teh Tarik
- Ice Bandung

#### **Package Includes:**

Basic Thematic Setup

Additional props or stylist can be requested at a fee from \$300 onwards depending on the mood board.

Disposable Full Set Buffet Cutleries







#### **Canape Selection:**

- Soy Infused Hainanese Chicken with Chili Caviar
- Beef Rendang Tartlet
- Chicken Rendang Tartlet
- Chili Crab Waffle
- Laksa Infused Prawn Tartlet
- Rojak Inspired Tartlet
- Otah Otah on Toast
- Tom Yum Infused Seafood Spearmint
- Satay Infused Chicken Roulade
- Salted Egg Yolk
- Nasi Lemak Kueh Pie Tee Bomb

#### **Vegeterian:**

- Aloo Gobi Tarlet
- Curry Potatoes Puff Infused Tartlet
- Carrot Cake with Cai Po Bites

#### **Package Includes:**

Basic Thematic Setup

Additional props or stylist can be requested at a fee from \$300 onwards depending on the mood board.

Disposable Full Set Buffet Cutleries

#### Manpower:

- \$180++ per Butler
- \$220++ per Chef on Site

#### **Dessert:**

- Teh Tarik Mousse
- Gula Melaka Brownie
- Pineapple Tart Cheese Cake
- A Cup of Cino



## 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

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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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