

A vertical illustration for a Mid-Autumn Festival menu. The background is a deep blue night sky with a large, bright, detailed moon in the upper left. Wispy white clouds are scattered across the sky. In the lower portion, there are dark, silhouetted mountains and trees. The overall style is artistic and atmospheric.

中秋快乐，月圆人团圆！

MID-AUTUMN FESTIVAL

MENU

AMICI



BUFFET MENU

\$38.00 PER PAX | MINIMUM 50 GUESTS

APPETIZER (CHOICE OF 1)

- Pomelo Salad with Pickled Cucumber & Crushed Peanuts
- Marinated Black Fungus with Chilli Oil

HOT ENTRÉE

- Lotus Leaf Rice with Chestnut & Chicken
- Oven Baked Herbal Chicken with Wolfberries
- Steamed Locally Farmed Seabass with Black Bean Sauce
- Wok-Fried King Prawns with Creamy Signature Salted Egg Yolk Sauce
- Wok Hei Stir-Fried Nai Bai with King Oyster Mushroom
- Pumpkin Braised in Golden Stock with Shimeiji Mushrooms

DESSERT (CHOICE OF 1)

- Osmanthus Jelly Cup
- Ondeh Ondeh Cakes
- Assorted Nyonya Kueh Kueh

BEVERAGE

- Peach Blossom Chrysanthemum Tea
- Toasted Osmanthus Genmaicha

PACKAGE INCLUDES

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

AMICI

MINI BUFFET MENU

\$26.80 PER PAX | MINIMUM 10 GUESTS

APPETIZER

- Pomelo Salad with Pickled Cucumber & Crushed Peanuts

HOT ENTRÉE

- Lotus Leaf Rice with Chestnut & Chicken
- Oven Baked Herbal Chicken with Wolfberries
- Steamed Locally Farmed Seabass with Black Bean Sauce
- Wok Hei Stir-Fried Nai Bai with King Oyster Mushroom
- Pumpkin Braised in Golden Stock with Enoki Mushrooms

DESSERT (CHOICE OF 1)

- Osmanthus Jelly Cup
- Ondeh Ondeh Cakes
- Assorted Nyonya Kueh Kueh

BEVERAGE

- Peach Blossom Chrysanthemum Tea
- Toasted Osmanthus Genmaicha

PACKAGE INCLUDES

- Disposable Full Set Buffet Cutleries

AMICI

HIGH TEA BUFFET MENU

\$18.00 PER PAX FOR ANY 6 ITEM

ADD ON \$3 PER PAX FOR EACH ITEM

MINIMUM 50 GUESTS

HOT ENTRÉE

- Dry Mee Siam with Kuchai and Dried Beancurd
- Signature Dried Laksa
- Chicken Glutinous Rice with Peanuts and Fried Onion
- Xing Zhou Bee Hoon with Shitake Mushroom (V)
- Mini Radish Cake Bites with XO Sauce

SNACK ITEMS

- Fried Lotus Root Chips with Plum Powder
- Mini Ngoh Hiang Rolls
- Chilli Crab Pau
- Golden Crispy Tau Pok with Pickled Cucumber
- Yam Dumpling with Chicken Barbeque Filling
- HK Char Siew Chicken Pau
- Mini Liu Sha Pau (V)
- Plant-Based Char Siew Pau (V)
- Mini Lotus Paste Pau (V)
- Lemon Grass Chicken Skewer
- Vegetable Wonton (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 Wonton (V)
- Curry Puff Potato (V)
- Yam Puff

BEVERAGE (CHOICE OF 1)

- Peach Blossom Chrysanthemum Tea
- Toasted Osmanthus Genmaicha

CANAPÉ MENU

SELECTIONS OF 5 AT \$30++
MINIMUM 30 GUESTS

CANAPÉ SELECTION

- Tea Smoked Duck Saffron Longan
- Brown Butter Scallop with Yuzu and Ikura
- Soy Infused Hainanese Chicken with Chili Caviar
- Mini Chilli Crab Pie Tee
- Mini Seafood Laksa Tartlet
- Mini Chicken Roulade with Sundried Tomato Pesto
- Braised Short Rib Tartlet with Caramelised Onion
- Tom Yum Infused Chicken Spearmint
- Farmed Duck Pate on Coute
- Nasi Lemak Kueh Pie Tee Bomb

VEGETARIAN

- Mini Mushroom Ragout
- Mini Roasted Cauliflower Tart
- Mini Burrata with Tomato Jam on Cracker
- Prosciutto & Melon Skewer with Balsamic Caviar

DESSERT

- Yuzu Meringue Tart
- Chrysanthemum Jelly with Wolfberry
- Osmanthus Honey Pudding
- A Cup of Cino
- Matcha Yuzu Bouchee

PACKAGE INCLUDES

- Basic Thematic Set Up
Additional props or stylist can be requested at a fee from \$300 onwards depending on themoodboard
- Full Set Porcelainware

MANPOWER

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

ASIAN FINE DINING MENU

\$88++ PER PAX | MINIMUM 10 PAX

APPETIZER

- Seared Hokkaido Scallop with Yuzu Gel & Edamame Purée

SOUP

- Double-Boiled Herbal Chicken Broth with Cordyceps & Goji

HOT ENTRÉE

- Herb-Crusted Chicken Roulade with Nyonya Curry Cream
Served with Turmeric Potato Purée, Charred Baby Carrots & Micro Coriander

OR

- Slow-Braised Beef Cheek with Soy Star Anise Reduction & Lotus Root Chips
Served with Tempeh, Mash, Charred Baby Kailan with Garlic Crisp & Tempeh Crackers

OR

- Barramundi with Black Bean Butter Sauce & TruWle Broccolini
Served with Charred Corn Potato Mash, Shiitake Mushrooms, Crispy Garlic & Edible Flower

DESSERT

- Osmanthus Lychee Jelly with White Fungus

BEVERAGE

- Iced Milo Dino
- Ice Teh Tarik

PACKAGE INCLUDES

- Full Set Porcelain Plates & Stainless Steel Cutlery
- Tables & Chairs Excluded

MANPOWER

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

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