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

Dessert:

Assorted SG Theme Dessert

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

Beverages:

- Iced Milo
- Ice Teh Tarik







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:

Assorted SG Theme Dessert

Package Includes:

• Disposable Full Set Buffet Cutleries

Beverages | 2.8L Dispenser (Choice of 1):

- Iced Milo
- Ice Teh Tarik





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:

Assorted SG Theme Dessert







- Signature AMICI Laksa \$6++ per pax Served with Tofu Puffs, Fish Cakes, Prawns, Hard-Boiled Eggs and Sambal Chili *Additional \$3.00/Guest for Slipper Lobster
- AMICI Vegan Laksa \$6++ per pax
 Served with Tofu Puffs, Mock Seafoods and Vegan Sambal Chili
- Singapore Style Soup Prawn Mee (Lobster Broth) (Soup/Dry) \$6++ per pax Served with Tofu Puffs, Prawns, Bean Sprouts, Quail Eggs and Sambal Chili *Additional \$3.00/Guest for Slipper Lobster
- Auntie Susie Mee Siam \$6++ per pax
 Served with Tofu Puffs, Hard-Boiled Eggs and Sambal Chili
 *Additional \$3.00/Guest for Slipper Lobster
- Jawa Mee Rebus \$6++ per pax
 Served with Tofu Puffs, Hard-Boiled Eggs and Sambal Chili
 *Additional \$3.00/Guest for Slipper Lobster
- Kueh Pie Tee (3 Pcs per Guest) \$6++ per pax
 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 \$6++ per pax Served with Fresh Pineapple, Guava, Mango, Cucumber, Turnip, Rose Apple and Dough Fritters
- Chicken, Beef or Lamb Satay (3 Stick per Guest) \$6++ per pax Served with Cucumber, Onion, Ketupat and Thick Peanut Sauce
- Signature Hainanese Chicken Rice \$6++ per pax

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

Package Includes:

- Chef on Site
- Thematic Push Cart







- Signature Kampong Nasi Lemak \$6++ per pax 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) \$6++ per pax
 Served with Prata, Dal and Potato Curry
- Old School Mamak Shop Stations \$6++ per pax Gem Biscuit, Old School Biscuit, Bee Bee Snacks
- Seletar Bean Curd with Gula Melaka & You Tiao \$6++ per pax
- Signature Laksa \$6++ per pax
- Signature Lobster Broth Hokkien Noodle \$6++ per pax
- Signature Popiah Stations \$6++ per pax
- Signature Rojak Stations- \$6++ per pax
- Signature Ice Kachang & Chendol Station \$6++ per pax
- Signature Roti Prata Stations \$6++ per pax

Package Includes:

- Chef on Site
- Thematic Push Cart



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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