

Menu

BBQ & GRILL



A PINNACLE ON EVERY TABLE

AMICI

BARBEQUE AND GRILL - SIZZLING HOT WESTERN

\$35++ PER GUEST, MINIMUM 30 GUESTS

SALAD

Chef's Seasonal Mesclun Salad (V)

Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons

Thousand Island Dressing, Japanese Sesame Dressing, and Lemon Dressing

HOT ENTRÉE

Spicy Pomodoro Penne with Parmigiana Cheese (V)

Roasted Root Vegetables with Aromatics and Extra Virgin Olive Oil (V)

FROM THE GRILL

Honey Glazed Fiery Mid Joint Wing

Basa Fish Fillets with Lemon Butter in foil

Beef Striploin Marinated with Herbs and Garlic

Corn on the Cob (V)

Grilled Mediterranean Vegetable Kebab (V)

Condiments: Dijon Mustard, BBQ, Ketchup and Chili Sauce

SWEET TEMPTATIONS

Banana Cake

Assorted Pastries

BEVERAGE – (CHOICE OF 2 FOR ABOVE 100 GUESTS)

Folkington's Cloudy Apple Juice

Folkington's Orange Juice

PACKAGE INCLUDES:

Complete Buffet Set-Up

Full Set Bio-Degradable Utensils

Thematic Decoration and Colour Theme

Charcoal, Butter, and BBQ Utensils

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

Subject to Delivery, Service Charge and GST

For Delivery, Manpower and Logistics Add-On

Charges, Kindly Refer to Our Standard Package List



JAPANESE / KOREAN TEPPANYAKI

\$35++ PER GUEST, MINIMUM 30 GUESTS

SALAD

Mung Bean Salad (V)

Kimchi Salad with Cucumber (V)

Japanese Tofu Salad with Goma Dressing (V)

Optional \$ 10+

Assortment of Sushi and Maki Rolls served with Condiments

HOT ENTRÉE

Steam Japanese Rice with Pickles (V)

Hibachi Vegetables with Sesame Seeds (V)

TEPPANYAKI

Beef Bulgogi with Yellow Onions

Seared Tiger Prawns with Lemon Butter

Soy-Glazed Norwegian Salmon

Spicy Boneless Chicken with Kimchi

Turkey Bacon Wrapped with Enoki Mushrooms

SWEET TEMPTATIONS

Chocolate Decadent Cake

Caramel Nut Tart

BEVERAGE – (CHOICE OF 2 FOR ABOVE 100 GUESTS)

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Folkington's Orange Juice

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Thematic Decoration and Colour Theme

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BBQ AND GRILL - INDULGE WESTERN
\$68++ PER GUEST, MINIMUM 30 GUESTS

SALAD | APPETISER

Chef's DIY Seasonal Mesclun Salad (V)

Served with Cherry Tomatoes, Cucumber, Sweetcorn, Croutons, Thousand Island Dressing, Japanese Sesame Dressing and Lemon Dressing

Vine Ripened Roma Tomato with Mozzarella (V)

Roasted Chicken Breast and Watercress Salad

SOUP

Forest Mushroom Soup with Toasted Croutons (V)

HOT ENTRÉE

Spiced Saffron Rice with Raisins and Nuts (V)

Gratin of Mac and Cheese with Cauliflower and Fresh Herbs (V)

Grilled Mediterranean Vegetable Kebab (V)

LIVE STATION

Whole Baked Norwegian Salmon on the Carving

FROM THE GRILL

Fresh Charred Squid with Coriander and Lime Cajun Marinated Boneless Chicken Leg

Tiger King Prawn Served with Spicy Salsa Sauce

Rosemary Lamb Chop Served with Mustard Mint Sauce

Whole Marinated Beef Ribeye with Montreal Steak Spices

Corn on the Cob (V)

Baked Portobello Mushroom with Mozzarella (V)

Condiments: Dijon Mustard, BBQ, Ketchup and Chili Sauce

SWEET TEMPTATIONS

Assorted Pastries

Assorted Mini Fruit Tart

BEVERAGE – (CHOICE OF 2 FOR ABOVE 100 GUESTS)

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