

Menu
BUFFET



A PINNACLE ON EVERY TABLE

AMICI

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BUFFET MENU A – INTERNATIONAL

\$18++ PER GUEST, MINIMUM 50 GUESTS

SALAD | APPETISER

AMICI Chef's Garden Salad (V)

HOT SELECTION

Fragrant Wok Golden Egg Fried Rice (V)

Japanese Honey Glazed Teriyaki Chicken with Sesame Seed

Baked Basa Fish with Garlicky Citrus Cream Sauce

Ratatouille of Garden Veggie with Pomodoro Sauce (V)

Golden Beancurd Mushroom and Black Moss (V)

DESSERT

Mini Red Velvet Cake

BEVERAGE – CHOICE OF 1

Folkington's Cloudy Apple Juice

Folkington's Orange Juice

PACKAGE INCLUDES:

Complete Buffet Set-Up

Full Set Bio-Degradable Utensils

Thematic Decoration

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



BUFFET MENU B – ASIAN

\$19++ PER GUEST, MINIMUM 30 GUESTS

SALAD | APPETISER

Spicy Som Tum Paired with Fresh Vegetables and Roasted Peanut (V)

HOT SELECTION

Fragrant Wok Golden Egg Fried Rice (V)

Japanese Honey Glazed Teriyaki Chicken with Sesame Seed

Hong Kong Style Steamed Basa Fish with Soy

8 Treasure Luo Han Zai (V)

Golden Beancurd Mushroom and Black Moss (V)

DESSERT – CHOICE OF 1

Hot/Chilled Beancurd Skin, Ginko Nuts Barley Soup (V)

BEVERAGE – CHOICE OF 1

Folkington's Cloudy Apple Juice

Folkington's Orange Juice

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BUFFET MENU C – WESTERN

\$22++ PER GUEST, MINIMUM 30 GUESTS

SALAD | APPETISER

Classic Greek Salad with Olive and Garden Green (V)

HOT SELECTION

Penne Al Funghi Aglio Olio (V)

Slow Cooked Chicken Cacciatore

Baked Basa Fish with Garlicky Citrus Cream Sauce

Sous Vide Organic Vegetables Herbs Butter (V)

Roasted Potato with Capsicum and Baby Corn (V)

DESSERT

Mini Chocolate Decadent Cake

BEVERAGE – CHOICE OF 1

Folkington's Cloudy Apple Juice

Folkington's Orange Juice

PACKAGE INCLUDES:

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Thematic Decoration

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BUFFET MENU D – ASIAN

\$26++ PER GUEST, MINIMUM 30 GUESTS

SALAD | APPETISER

Thai Prawn Vermicelli Salad

Mango Kerabu Roasted Peanut Salad (V)

HOT SELECTION

Applewood Smoked Duck Egg Fried Rice

Lobster Broth Hokkien Prawn Noodle

Roasted 5 Spice Boneless Chicken

Zesty Thai Lime Steamed Barramundi

Salted Egg Prawn with Curry Leaves and Chilli

8 Treasure Lou Han Zai (V)

DESSERT

Mini Assorted Fruit Tart with Custard Cream

Chilled Cheng Teng with White Fungus, Red Dates, Dried Longan and Barley (V)

BEVERAGE – CHOICE OF 1

Folkington's Cloudy Apple Juice

Folkington's Orange Juice

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BUFFET MENU E – WESTERN

\$38++ PER GUEST, MINIMUM 30 GUESTS

SALAD | APPETISER

AMICI Chef's Garden Salad (V)

Truffle Infused Potato Delight (V)

HOT SELECTION

Saffron Pilaf Rice with Nuts and California Raisins (V)

Oven Roasted Chicken with Burned Rosemary Sauce

Roasted Barramundi with Sweet Sour Agrodolce

Ratatouille of Garden Veggie with Pomodoro Sauce (V)

Sauteed Creamy Swiss Brown Mushroom with Fresh Thyme (V)

Golden Pumpkin Prawn

DESSERT

A Cup of Cino

Mini Red Velvet Cake

BEVERAGE – CHOICE OF 1

Folkington's Cloudy Apple Juice

Folkington's Orange Juice

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BUFFET MENU F – INTERNATIONAL

\$38++ PER GUEST, MINIMUM 30 GUESTS

SALAD | APPETISER

Spicy Som Tum Paired with Fresh Vegetables and Roasted Peanut (V)

SOUP

Mushroom Soup with Crouton (V)

HOT SELECTION

Mexican Coriander Infused Rice

Slow Cook Angelica Sakura Chicken Roulade

Lemon Herb Baked Salmon with Dill Hollandaise

Wok Fried Duo Asparagus with Scallop in XO Sauce

Country Beef Stew with Herb

Saffron Infused Seafood Cioppino

DESSERT

Mini Caramel Nut Tart

Mini Red Velvet Cake

BEVERAGE – CHOICE OF 1

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Folkington's Orange Juice

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BUFFET MENU G – PREMIUM

\$88++ PER GUEST, MINIMUM 30 GUESTS

SALAD | APPETISER

Tuna Nicoise Salad

Marinated Pasta Salad with Beef Salami and Fresh Cut Vegetables

Watermelon and Feta Symphony (V)

SOUP

Seafood Chowder with Croutons

HOT SELECTION

Saffron Pilaf Rice with Nuts and California Raisins (V)

Manchurian Sauteed Black Garlic Chicken

Lemon Herb Baked Salmon with Dill Hollandaise

Ocean Seafood with Chilli Crab Sauce

Includes: Mussels, Prawns, Scallops, and Fish

24 Hours Braised Beef Cheek

Oven Roasted New Zealand Lamb Leg with Lamb Jus and Roots

LIVE STATION – CHOICE OF 1

Choice of Pasta: Spaghetti, Penne, Fusilli, Angel Hair, Linguine or Farfalle

Parmesan Alfredo

Pesto Cream Sauce

Salsa Al Pomodoro

DESSERT

Mini Vanilla Lemon Blueberry Cake (VG)

Mini Chocolate Decadent Cake

BEVERAGE – CHOICE OF 1

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BUFFET MENU H – SUSTAINABLE

\$45++ PER GUEST, MINIMUM 30 GUESTS

SALAD | APPETISER

Disco Sweet Potato Fries

Farmers Garden Salad with Olive Oil and Lemon Zest (VG)

SOUP

Butternut Lavender Bisque

HOT SELECTION

Steamed Locally Farmed Seabass Topped with Shallot Pepper

Meaty Mushroom with a Toss of Cereal and Curry Leaves

Willie's Favourite Shepherd's Pie

Provencale of Broccoli, Carrot and Cauliflower

The Real Szechuan Mapo Tofu

DESSERT

The Ugly Cake

Refreshing Konnyaku Jelly with Seasonal Fruits

BEVERAGE – CHOICE OF 1

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