

*Menu*

## HIGH TEA RECEPTION



A PINNACLE ON EVERY TABLE

AMICI

# HIGH TEA RECEPTION

\$18.00 per head for any 6 items | add on \$3 per guest for each item — Minimum 30 Guests

## SANDWICHES

*Bread Choose 1 Only*

Butter Croissant | Focaccia | White Bread

\*\*Triple Decker (White Bread Only)

Smoked Salmon Capers Cream Cheese

Asian Classic Teriyaki Chicken

Truffle Egg Mayo

Vegetarian 🍃

Italian Classic Caprese (V)

Wild Mushroom Grilled Veggie Delight (V)

## MINI SLIDER

Teriyaki Chicken

Black Pepper Beef Burger

Vegetarian 🍃

No Beef Soy Burger (VG)

\*Add \$5 Per Guest

Lobster Roll 🍷

## TORTILLA WRAP

*Wrap Choose 1 Only*

Sundried Tomato Basil | Spinach Herb

Smoked Salmon

Turkey Cranberry

Cilantro Pesto Chicken

Vegetarian 🍃

Cottage Cheese Spinach (V)

Middle East Hummus (V)

Mushroom and Honey Mustard (V)

## STAPLE

Dry Mee Siam with Kuchai and Dried Beancurd 🍷

Signature Dry Laksa 🍷

Fragrant Chicken Glutinous Rice in Lotus Leaves

Vegetarian 🍃

Fried Malay Style Mee Goreng (V)

Xing Zhou Bee Hoon with Shiitake Mushroom (V)

Chee Cheong Fun with Sweet & Chili Sauce (V)

## APPETISER | HOT ENTREE

*Sauce Choose 1 Only*

Honey Mustard | Barbeque | Pomodoro | Chilli Crab

Chicken Chipolata Sausage

Chicken Meatball

Chicken Mid Joint Wing

Cuttlefish Ball

Beef Meatball

Teriyaki Chicken Yakitori 🍷

Baked Scallop in Shell with Cheese 🍷

Vegetarian 🍃

Pan Fried Gyoza with Ginger and Vinegar (V)

Potato Wedges Served with Wasabi Mayo (V)

Tortilla Corn Chips with Nacho Cheese and Tomato Salsa (V)

Disco Sweet Potato Fries (V)

## DIMSUM

*PAU*

Chilli Crab Pau

Char Siew Chicken Pau

Vegetarian 🍃

Mini Liu Sha Pau (V)

Plant-Based Char Siew Pau (V)

Mini Lotus Paste Pau (V)

*STEAMED 🍴*

Shiitake Chicken Siew Mai 🍷

Seafood Siew Mai

Prawn Treasure

Crystal Prawn Dumpling

Vegetarian 🍃

Steamed Yam Cake (V)

Plant-Based Char Siew Pau (V) 🍷

Dumpling Spinach (V)

*CRISPY 🍴*

Breaded Prawn Roll 🍷

Crispy Chicken Money Pouch

Lemongrass Chicken Skewer

Yam Dumpling with Chicken Barbeque Filling

Breaded Torpedo Prawn with Wasabi Mayo

Vegetarian 🍃

Crispy Vegetarian Wanton (V)

Mini Potato Curry Puff (V)

Curry Samosa (V)

Mini Cocktail Spring Roll with Chilli Dip (V)

Plant-Base Baked BBQ Chicken Puff (V)

## HOMEMADE SWEETS

Baked Apple Crumble Tartlet

Mini Assorted Fruit Tart with Custard Cream

Mini Chocolate Decadent Cake

Mini Caramel Nut Tart

Mini Red Velvet Cake

Mini Vanilla Lemon Blueberry Cake (VG)

Mango Pudding with Aloe Vera Cup (V)

Chilled Mango Pomelo Sago

*Choice of Hot or Cold Only*

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

Beancurd Skin, Ginko Nuts Barley Soup (V)

Assorted Fresh Fruit Platter

## BEVERAGE - SELECTIONS OF 2 ONLY

Special Brew Coffee

Fine Tea

Yuzu Juice

Lime Juice

Fresh Fruits Infused Water

**Additional \$0.50/Pax**

Folkington's Cloudy Apple Juice

Folkington's Orange Juice

Legend: V: Vegetarian | VG: Vegan | 🍴 Requires Electrical Socket | 🍷 Chef Recommendation

Subject to Delivery, Service Charge and GST

For Delivery, Manpower and Logistics Add-On

Charges, Kindly Refer to Our Standard Package List



**DELIVERY CHARGES APPLY:**

Item Requires Electrical Socket 🔌

**PACKAGE INCLUDES:**

Complete Buffet Setup with Tables & Elegant Presentation

Chafing Dishes for Hot Food Range

Full Set of Biodegradable Utensils

**ADDITIONAL CHARGES:**

Service Staff in Full Uniform – 3 Hours - \$180.00

Full Set Porcelain Cookery, s/s Cutlery & Glasses - \$6 per set

Upgrade Coffee Machine and 4 Selection Tea Bag - \$3 per pax per selection

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