

*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)**

Yuzu Juice

Lime Juice

Infused Peach Muscat

Infused Grapefruit with Pomelo

### **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)**

Yuzu Juice

Lime Juice

Infused Peach Muscat

Infused Grapefruit with Pomelo

### **PACKAGE INCLUDES:**

Complete Buffet Set-Up

Full Set Bio-Degradable Utensils

Thematic Decoration and Colour Theme

Charcoal, Butter, and BBQ Utensils

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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)**

Yuzu Juice

Lime Juice

Infused Peach Muscat

Infused Grapefruit with Pomelo

**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

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