

Menu
FINE DINING



A PINNACLE ON EVERY TABLE

AMICI

FINE DINING WESTERN

\$78++ PER GUEST, MINIMUM 10 GUESTS

BREAD BASKET

Assorted Bread Basket

Pesto Butter, Paprika Butter

SOUP

Carrot Lavender & Caraway Soup

APPETIZER | SALAD

Farmers Egg

Dashi Potato, Yuzu Espuma, Sousvide Egg Yolk, Salted Kelp, Chive

MAIN COURSE (CHOICE OF)

Pistachio Tomato Crusted Seabass

Grill Zucchini, Roasted Tomato on Vine, Cauliflower Puree, Orange Citrus Sauce

or

Angus Sirloin Steak

Mushroom Tapenade, Seasonal Roasted Vegetables, Pomme Puree, Burned Rosemary Jus

or

Eggplant Plant-Based Fish Steak

Grill Zucchini, Roasted Tomato on Vine, Cauliower Pures, Orange Citrus Sauce

or

Asparagus Chicken Roulade

Mushroom Tapenade, Seasonal Roasted Vegetables, Pomme Puree, Burned Rosemary Jus

DESSERT

Earl-Grey Poached Pear

Berry Compote, Earl Grey Jus

CHILLED BEVERAGES (CHOICE OF 2 FOR ABOVE 100 GUESTS)

Yuzu Juice

Lime Juice

Infused Peach Muscat

Infused Grapefruit with Pomelo

HOT BEVERAGES

Special Brewed Coffee

Fine Tea

PACKAGE INCLUDES:

Complete Fine Dining Setup

Full Set Cutlery and Glasses

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



FINE DINING ORIENTAL FUSION
\$88++ PER GUEST, MINIMUM 10 GUESTS

BREAD BASKET

Assorted Bread Basket

SOUP

Salted Egg Infused Kabocha Pumpkin Soup Toasted Pinenuts, Curry Leaves, Toasted Croutons

APPETIZER | SALAD

Deconstructed Rojak

Compressed Fruits and Vegetables, Rojak Sauce Espuma, Ginger Flower, Crisp Taupok

MAIN COURSE (CHOICE OF)

Pan Seared Local Snapper

Superior Stock Braised Cabbage, Sweet Potato Puree, Roasted Tomatoes, Ginger Cream
or

Sous Vide Chicken Breasts

*Superior Stock Braised Cabbage, Sweet Potato Puree, Roasted Tomatoes,
5 Spiced Chicken Reduction*

DESSERT

Tiramisu Cake

CHILLED BEVERAGES (CHOICE OF 2 FOR ABOVE 100 GUESTS)

Yuzu Juice

Lime Juice

Infused Peach Muscat

Infused Grapefruit with Pomelo

HOT BEVERAGES

Special Brewed Coffee

Fine Tea

PACKAGE INCLUDES:

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Full Set Cutlery and Glasses

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FINE DINING WESTERN

\$98++ PER GUEST, MINIMUM 10 GUESTS

BREAD BASKET

Assorted Bread Basket

SOUP

Aus Lobster Bisque

Roasted Pine Nut, Crayfish Meat, Micro Sprouts

APPETIZER | SALAD

Duo Timbale of Atlantic Crab and Crawfish with Caviar

Shaved Fennel, Thai Mango Textures, Sesame Lavosh, Micro Herbs

MAIN COURSE (CHOICE OF)

Oven Baked Herb Crusted Black Cod

Orange Carrot Puree, Gratin of Purple Potatoes, Sweet Corn Green Pea Ragout, Reduction of Shellfish Stock

or

72 Hours Sous Vide Beef Short Ribs

Served Medium

Roasted Mustard Garlic Puree, Gratin of Purple Potatoes, Sweet Corn Green Pea Ragout, Portobello Beef Jus

DESSERT

Chocolate Tart

CHILLED BEVERAGES (CHOICE OF 2 FOR ABOVE 100 GUESTS)

Yuzu Juice

Lime Juice

Infused Peach Muscat

Infused Grapefruit with Pomelo

HOT BEVERAGES

Special Brewed Coffee

Fine Tea

PACKAGE INCLUDES:

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Full Set Cutlery and Glasses

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