

Menu
SEMINAR



A PINNACLE ON EVERY TABLE

AMICI

WHAT'S INSIDE?

INTERNATIONAL SEMINAR - A	03
WESTERN SEMINAR - A	04
ASIAN SEMINAR - B	05
WESTERN SEMINAR - B	06
HIGH TEA BREAK SELECTION	07



INTERNATIONAL SEMINAR – A

Full Day Seminar (2 Tea 1 Lunch) \$35++ Per Guest, Minimum 30 Guest

Half Day Seminar (1 Tea 1 Lunch) \$28++ Per Guest, Minimum 30 Guest

**Refer to High Tea Selection (page 8) for Tea Break Session Items.

**Choice of Any 3 Items Per Tea Break Session

SALAD

AMICI Signature Chef's Garden Salad (V)

HOT SELECTIONS

Fragrant Wok Golden Egg Fried Rice (V)

Kung Pao Chicken with Cashew Nut

Baked Basa Fish with Citrus Hollandaise Sauce

Braised Mix Vegetables (V)

Golden Crispy Tofu with Wasabi Eggless Mayonnaise (V)

DESSERT

Mini Red Velvet Cake (V)

BEVERAGE – CHOICE OF 1

Yuzu Juice

Lime Juice

Infused Peach Muscat

Infused Grapefruit with Pomelo

PACKAGE INCLUDES:

Complete Buffet Set-up

Full Set of 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



WESTERN SEMINAR – A

Full Day Seminar (2 Tea 1 Lunch) \$35++ Per Guest, Minimum 30 Guest

Half Day Seminar (1 Tea 1 Lunch) \$28++ Per Guest, Minimum 30 Guest

**Refer to High Tea Selection (page 8) for Tea Break Session Items.

**Choice of Any 3 Items Per Tea Break Session

SALAD

AMICI Signature Chef's Garden Salad (V)

HOT SELECTIONS

Penne Al Funghi Aglio Olio (V)

Slow Cooked Chicken Cacciatore

Oven Baked Basa Fish Fillets with Lemon Pepper

Sous Vide Vegetable with Virgin Olive Oil (V)

Roasted Potato with Capsicum and Baby Corn (V)

DESSERT

Mini Chocolate Decadent Cake

BEVERAGE – CHOICE OF 1

Yuzu Juice

Lime Juice

Infused Peach Muscat

Infused Grapefruit with Pomelo

PACKAGE INCLUDES:

Complete Buffet Set-up

Full Set of Bio-degradable Utensils

Thematic Decoration

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

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ASIAN SEMINAR – B

Full Day Seminar (2 Tea 1 Lunch) \$45++ Per Guest, Minimum 30 Guest

Half Day Seminar (1 Tea 1 Lunch) \$38++ Per Guest, Minimum 30 Guest

**Refer to High Tea Selection (page 8) for Tea Break Session Items.

**Choice of Any 3 Items Per Tea Break Session

SALAD

Potato Chickpea Salad (V)

Barley with Prawn and Mango Salad

HOT SELECTIONS

Fragrant Wok Golden Egg Fried Rice (V)

Braised Ee Fu Noodles with Mushroom (V)

Stir Fried Chicken with Lychee Ginger Tomato Sauce

Brunei Ikan Sambal Basa Fish with Spicy Tamarind

Wok Fried Bok Choy with Wild Mushroom (V)

Deep Fried Yam Scallop

DESSERT

Mini Vanilla Lemon Blueberry Cake (VG)

Mini Chocolate Decadent Cake

BEVERAGE – CHOICE OF 1

Yuzu Juice

Lime Juice

Infused Peach Muscat

Infused Grapefruit with Pomelo

PACKAGE INCLUDES:

Complete Buffet Set-up

Full Set of 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



WESTERN SEMINAR – B

Full Day Seminar (2 Tea 1 Lunch) \$45++ Per Guest, Minimum 30 Guest

Half Day Seminar (1 Tea 1 Lunch) \$38++ Per Guest, Minimum 30 Guest

** Refer to High Tea Selection (page 8) for Tea Break Session Items.

** Choice of Any 3 Items Per Tea Break Session

SALAD

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

HOT SELECTIONS

Saffron Pilaf Rice with Nuts and California Raisins (V)

Chicken Meatball Lasagna

Oven Baked Chicken with Wild Mushroom Sauce

Golden Pumpkin Prawn

Baked Salmon with Citrus Hollandaise Sauce

Medley of Root Vegetables Infused in Thyme Oil (V)

DESSERT

A Cup of Cino

Assorted Fresh Fruit Platter

BEVERAGE – CHOICE OF 1

Yuzu Juice

Lime Juice

Infused Peach Muscat

Infused Grapefruit with Pomelo

PACKAGE INCLUDES:

Complete Buffet Set-up

Full Set of Bio-degradable Utensils

Thematic Decoration

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

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SEMINAR TEA BREAK SELECTIONS

Full Day Seminar (2 Tea 1 Lunch)
Half Day Seminar (1 Tea 1 Lunch)

Choice of 3 Items Each for 1st and 2nd Tea Break
Choice of 3 Items for 1st Tea Break

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

Vegetarian 🍃

No Beef Soy (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 (V)

Middle East Hummus (V)

Mushroom and Honey Mustard (V)

STAPLE

Dry Mee Siam with Kuchai and Dried Beancurd 🍷

AMICI 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 Wonton (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

Beancurd Skin, Ginko Nuts Barley Soup (V)

Assorted Fresh Fruit Platter

**BEVERAGE: SELECTION OF 1 ONLY
(SELECTION OF 2 FOR 100 PAX AND MORE)**

Special Brew Coffee | Fine Tea

Yuzu Juice

Lime Juice

Infused Peach Muscat

Infused Grapefruit with Pomelo

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

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PACKAGE ADD ON:

Coffee and Coffee Machine with Sugar, Milk and g'tea: \$5 per pax per 1 session
Assortment Taylors Snack Chips and Mr. Filbert Snacks: \$5 per pax per 1 session

PACKAGE INCLUDES:

Complete Buffet Set-Up
Full Set Bio-Degradable Utensils
Thematic Decoration

ADDITIONAL CHARGES:

Delivery Charges
Service Staff in Full Uniform – 3 Hours @ \$180++
Full Set of Porcelain Crockery, Stainless Steel Cutlery and Glasses @ \$6++ Per Set
Upgrade to Coffee Machine with 4 Selections of Tea Bags @ \$3++ Per Pax

Legend: V: Vegetarian | VG: Vegan | * : Item Requires Power Point | * : Chef Recommendation

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