\$18 Per Guest Minimum 100 Guests \$20 Per Guest Less than 100 Guests \$22 Per Guest Less than 50 Guests

SIGNATURE Four Season Seafood Platter

Slipper Prawn Fruits Salad, Crispy Prawn Roll, Sesame Jelly Fish, Golden Spring Roll

Healthy Choice - Salad

VEGETARIAN Garden Green Salad With Chef Special Lemon Oil Dressing

Love Ever Lasting - Western Hot Entree

Oven Baked Boneless Chicken with Black Pepper
Oven Baked Dory Fillet With Lemon Butter
Grilled German Sausage with Black Pepper Sauce
VEGETARIAN Fusilli Mushroom Aglio Olio

Love Ever Lasting – Chinese Hot Entree

Golden Ebi Tempura with Wasabi Mayo Dip
Braise Golden Bean Curd with Fresh Seafood

VEGETARIAN Stir fried Vegetables with Mushrooms, Carrots in Oyster Sauce

VEGETARIAN Yang Chow Fried Rice

Sweet Harmony

Wedding Cup Cake with Peach Icing
Wedding Cup Cake with White Icing
Tropical Fresh Fruits Platter -Watermelon, Honey Dew, Orange, Dragon Fruits, Grapes & Strawberries.

Love Affair

Traditional Barley Ice Tropical Fruit Punch

Package Include

Thematic Buffet Set Up
Solmization Table
VIP Table with 10 X Banquet Chair with Cover
Full Set Water Goblet, Porcelain X 10 Set
Fresh Flower Arrangement for Each Buffet Line
Full Set of Bio-Degradable Disposable Ware, Serviette & Warmer

Delivery Charge - \$80.00





\$22 Per Guest Minimum 100 Guests \$24 Per Guest Less than 100 Guests \$26 Per Guest Less than 50 Guests

Salad Bar

Air Flown Garden Green

Condiments: Corn, Capsicum Yellow, Green & Orange, Black & Green Olive, Cucumber Raisin Tomatoes **Salad Dressing:** Balsamico, Caesar & Thousand Island

SIGNATURE "Da-Niang" Katong Laksa

Serve with tofu puffs, fish sticks, shrimp, sambal chilli and hard-boiled egg.

"Kampung" Satay Live Station

Served With Cucumber, Onion Wedges, Thick Peanut Sauce.

Asian Hot Entrée

SIGNATURE Amici Signature Pumpkin King Prawn
SIGNATURE Mixed Seafood In Singapore Style "Chilli Crab" Sauce (Fish, Squid & Mussels)
Wok Fried Broccoli & Cauliflower With Mushroom In Garlic Butter Sauce

Western Hot Entrée

VEGETARIAN Butter Rice With Raisin & Almond Flakes
Barbeque Mid Joint Wing Zing
VEGETARIAN Sautee New Potatoes with Rosemary & Herbs
Oven Baked Norwegian Salmon Fillet in Pesto Cream sauce

Dessert Bar

Wedding Cup Cake with Peach Icing
Wedding Cup Cake with White Icing
Homemade Almond Jelly with Grapes, Strawberries & Longan Topping
Tropical Fresh Fruits Platter -Watermelon, Honey Dew, Orange, Dragon Fruits, Grapes & Strawberries.

Beverages

Hawaiian Ice Lemon Tea & Refreshing Pink Guava

Package Include

Thematic Buffet Set Up
Solmization Table
VIP Table with 10 X Banquet Chair with Cover
Full Set Water Goblet, Porcelain 10 Set
Fresh Flower Arrangement for Each Buffet Line
Full Set of Bio-Degradable Disposable Ware, Serviette & Warmer

Delivery Charge - \$80.00



