

GRAIN

BUFFET

menu

Curated by:



Chef Isaac



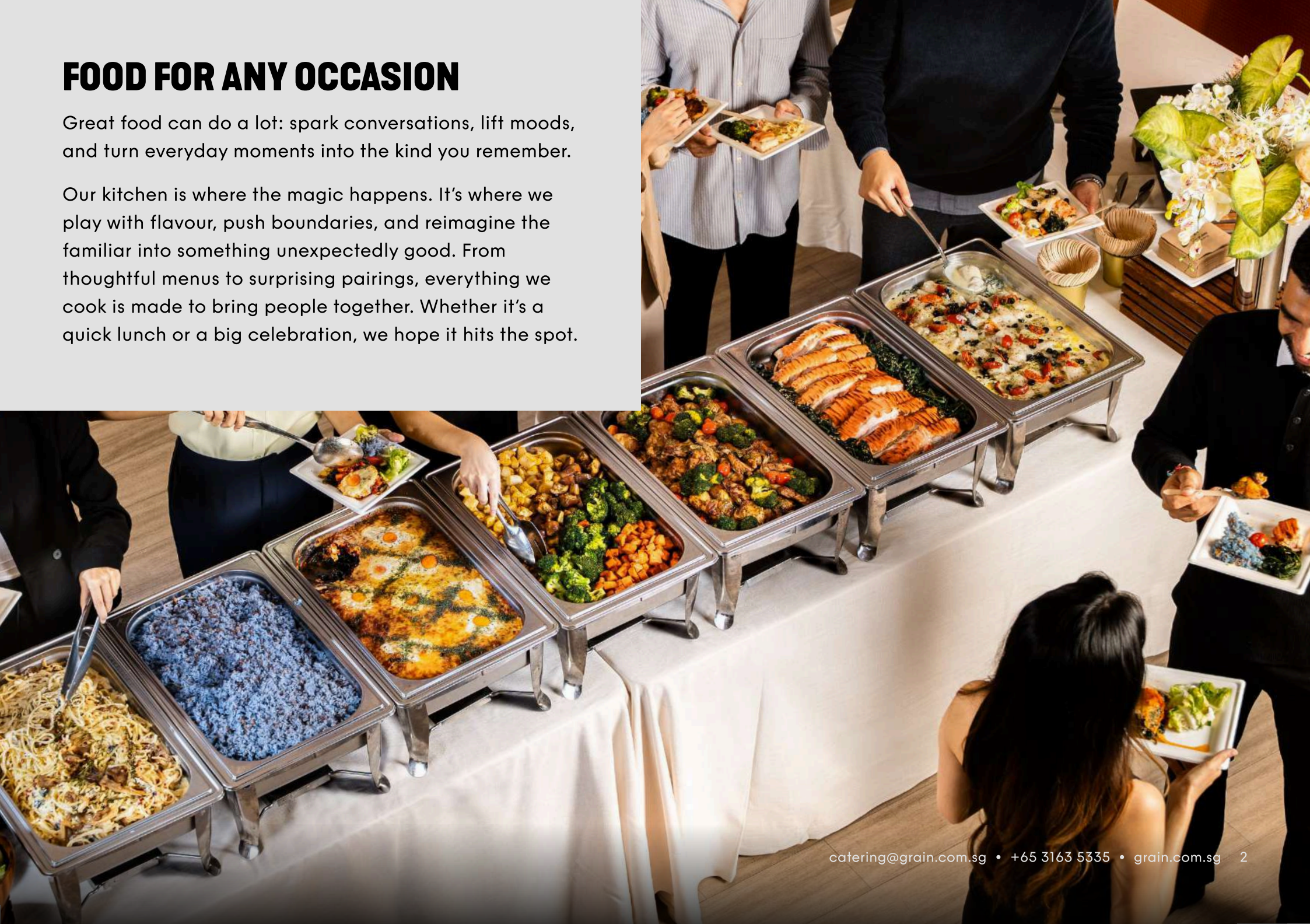
Chef Nicholas



FOOD FOR ANY OCCASION

Great food can do a lot: spark conversations, lift moods, and turn everyday moments into the kind you remember.

Our kitchen is where the magic happens. It's where we play with flavour, push boundaries, and reimagine the familiar into something unexpectedly good. From thoughtful menus to surprising pairings, everything we cook is made to bring people together. Whether it's a quick lunch or a big celebration, we hope it hits the spot.



BUFFET

Our very popular buffet dishes, complete with setup.

REGULAR

\$18.80 /guest
(\$20.49 after GST)

6 courses + 1 drink
salad, main, meat, fish,
veg, sweet side, drink

Only select dishes with 🥚

Min 40 guests

CLASSIC

\$21.80 /guest
(\$23.76 after GST)

7 courses + 1 drink
salad, main, meat, fish,
veg, sweet side, savoury
side, drink

Min 30 guests

SIGNATURE

\$24.80 /guest
(\$27.03 after GST)

8 courses + 1 drink
salad, main, meat, fish,
veg, sweet side, savoury
side, premium side, drink

Min 30 guests

PREMIUM

\$31.80 /guest
(\$34.66 after GST)

9 courses + 1 drink
salad, main, meat, fish,
veg, sweet side, savoury
side, premium side,
premium protein, drink

Min 30 guests

Delivery and setup fee: \$80.00 (\$87.20 after GST)

Order size: Increments of 5 guests required

For 20–29 guests (below min): Surcharge of +\$80.00 (\$87.20 after GST)

Lead time: 4 working days in advance (by 11:00AM)

Teardown time: 2 hours 30 minutes from serving time

Allergens: Allergens may be present due to shared equipment and kitchen facilities



BUFFET

Salads



Grain's House Salad 🥬 🍴

corn kernel, roasted sesame dressing,
cherry tomato

contains egg, soy, wheat



The Classic Caesar Salad 🥬 🍴 🍴

romaine lettuce, crouton, shaved parmesan
flake, cherry tomato, housemade caesar dressing

contains allium, dairy, egg, soy, wheat



Japanese Broccoli Slaw 🥬 🍴

greek extra virgin olive oil, kizami nori,
ginger, yuzu soy-sesame dressing

contains allium, soy, wheat



Korean Bibim Salad 🥬

five-spice tofu, shiitake mushroom, korean
beansprout, spinach

contains soy



Grilled Forest Mushroom Salad 🥬 🍴

fresh herb, shiitake mushroom, king oyster,
balsamic dressing



Green Goddess Salad 🥬 🍴

cherry tomato, dill, feta cheese

contains dairy, egg, soy



Nippon Potato Salad 🥬

premium japanese mayonnaise, golden
russet potato

contains allium, egg, soy



Scandinavian Avocado Prawn Salad 🐟 🍴

virgin mary dressing, dijon mustard, arugula,
red onion

contains allium, egg, shellfish, soy

+\$1.00/guest (\$1.09 after GST)

BUFFET

Mains



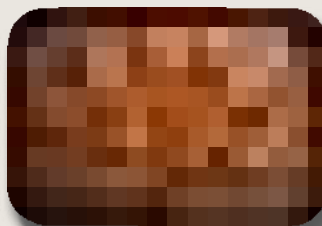
Butterfly Blue Pea Rice 🌿👑🍴
shallot, coriander, supergarlicfied oil, blue pea flower
contains allium, soy, wheat



Fragrant Basil Tea Rice 🌿👑
thai basil, european basil, shallot-scented sesame oil, barley multigrain rice
contains allium, barley



Garlic Confit Aglio Olio 🌿🍴
supergarlicfied oil, slow baked cherry tomato, garden fresh thyme
contains allium, wheat



Dry Laksa Pasta 🐟🌶️👑
dried shrimp, coconut cream, laksa leaf
contains allium, dairy, shellfish, soy, wheat



Sanshoku Steamed Rice 🌿🍴
multigrain rice, roasted black soybean
contains soy



Wok Tossed Chow Mein 🌿
button mushroom, tricolour capsicum, crispy egg noodle, kikkoman, supergarlicfied oil
contains allium, egg, soy, wheat



Garlic Confit Arrabiata 🌿🌶️
cherry tomato concasse, garlic-infused olive oil, chilli flakes
contains allium, wheat



Smoked Paprika Rice 🌿👑
turmeric baked rice, smoky sweet paprika, tricolour capsicum
contains allium, dairy, soy, wheat
upgrade to seafood: +\$2.00/guest (\$2.18 after GST)

BUFFET

Meat



Oven-Roasted Teriyaki Chicken 🍴
house-blend teriyaki sauce, baby bok choy,
king oyster and shiitake mushrooms
contains egg, soy, wheat



Hikari Miso Glazed Chicken
baked carrot, shiitake mushroom, roasted
sesame seed, spring onion
contains allium, dairy, egg, soy, wheat



Honey Duo Mustard Chicken 🍴 🍴
house-blend mustard, maple soy baked
potato, parsley
contains allium, soy, wheat



Grilled Farm Fresh Chicken 🍴
indian-inspired cajun chicken thigh, charred
broccoli, slow baked cherry tomato
contains allium



Grain's Curry Chicken 🌶️ 🍴
nyonya curry, masala powder, lemongrass
contains allium, soy
add Mini Brioche Buns: +\$1.00/guest (\$1.09 after GST)



Ayam Kampung Masak Merah 🌶️
24-hour marinated boneless chicken,
lemongrass and lime leaf-scented sambal
ketchup sauce
contains allium, shellfish, soy, wheat



Harissa Spiced Chicken 🌶️ 🍴
african-style harissa, ancho chilli pepper,
oven-roasted zucchini and carrot
contains allium, soy



French Onion Chicken Stew 🍴
french herbs, chicken jus, torched
parmesan cheese
contains allium, dairy, wheat
+\$1.00/guest (\$1.09 after GST)
add Mini Brioche Buns: +\$1.00/guest (\$1.09 after GST)

BUFFET

Fish



Honey Soy Glazed Dory 🐟 🍷

carrot, zucchini, onion
contains allium, soy, wheat



Thai Green Curry Fish 🐟 🌶️

artisanal green curry paste, smashed lemongrass, poached cherry tomato, kaffir lime leaf
contains allium, dairy, shellfish



Maple Butter Dory 🐟 🍷

romesco sauce, raisin, pickled cherry tomato
contains allium, dairy



Lemon Butter Caper Fish 🐟

caper, italian parsley, dill, lemon
contains allium, dairy



Tuscan Garlic Cream White Fish 🐟 🍷

traditional garlic cream sauce, baked dory, roasted tomato
contains allium, dairy
upgrade to sea bass: +\$2.00/guest (\$2.18 after GST)



Marinara Dory Stew 🐟

onion and fennel-infused tomato sauce, black olive, green pesto
contains allium, dairy, nuts
upgrade to parrotfish: +\$1.00/guest (\$1.09 after GST)



Assam Spiced Dory 🐟 🌶️ 👑

tamarind, thai sweet chilli, laksa, ginger flower
contains allium, egg, nuts, shellfish, soy, wheat
upgrade to parrotfish: +\$1.00/guest (\$1.09 after GST)



Ispahan Sweet and Sour Fish 🐟 👑

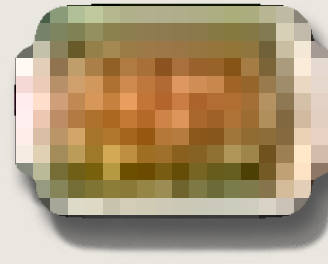
rose essence, honey pineapple, lychee
contains allium, shellfish, soy, wheat
+\$1.00/guest (\$1.09 after GST)

BUFFET

Vegetables



Wok Braised Nai Bai and Black Fungus 🌿👑🍴
superior mushroom oyster soy sauce, crunchy
black fungus, poached nai bai
contains allium, soy, wheat



Shanghainese Wok Fried Vegetables 🌿👑
confit garlic, diced tricolour capsicum, duo
beech mushroom, premium soy sauce
contains allium, soy, wheat



Soy Braised Tau Kee and Tau Pok 🌿🍴
camellia mushroom, star anise, goji berry
contains soy, wheat



Roasted Rainbow Vegetable 🌿
cajun oil, roasted assorted vegetables at
250 degrees
contains allium



Wok Braised Celtuce and Tofu 🌿🍴
black fungus, diced carrot, goji berry,
superior ginger sauce
contains soy, wheat



Braised Mushroom and Broccoli 🌿
superior soy sauce, garlic, tricolour capsicum
contains allium, soy, wheat



Levantine Cauliflower and Hummus 🌿👑
roasted sesame paste, pink peppercorn,
fennel seed



Oven Baked Shakshouka 🌿👑
sauteed garlic spinach, romesco sauce, egg,
parmesan cheese shred
contains allium, dairy, egg

BUFFET

Savoury sides (for Classic, Signature and Premium Buffet)



Cod Fish Tofu Bites 🐟

fish meat tofu cube, tricolour capsicum, thai chilli sauce

contains dairy, soy, wheat



Japanese Karaage

lightly battered chicken, thai chilli sauce

contains allium, dairy, soy, wheat



Indian Spiced Samosa 🌿🌶️

turnip, carrot, mixed spice

contains allium, wheat



Vegetable Spring Roll 🌿

cabbage, tofu, wood ear mushroom

contains soy, wheat



Steamed Mini Soon Kueh 🌿

turnip, carrot, mushroom

contains wheat



Baked Chicken Ngoh Hiang 🍳

chicken prawn paste, beancurd skin, five-spice powder

contains allium, shellfish, soy, wheat



Hakka Chicken Tofu Puff 🍳

tofu puff stuffed with chicken, kicap manis, house-blend chilli bean sauce

contains allium, shellfish, soy, wheat

+\$1.00/guest (\$1.09 after GST)

BUFFET

Sweet sides



Chocolate Eclair 🍫 🍪

mini chocolate eclair with creamy custard filling
contains dairy, egg, wheat



Ondeh Ondeh Pandan Cake 🍫 🍪 🍷

fragrant gula melaka compote, pandan sponge, dried coconut flake
contains dairy, egg, wheat



Satilia Chocolate Mousse Cake 🍫 🍪 🍷

valrhona chocolate, cacao mousse, dark chocolate sponge
contains dairy, egg, nuts, wheat



Philly Cheese Butter Cake 🍫 🍪

cream cheese topping, baked walnut, butter sponge
contains dairy, egg, nuts, wheat



9 Layer Rainbow Kueh 🌈

traditionally made at our top secret nyonya kitchen



Grain's Portuguese Egg Tart 🍫 🍪

original Grain egg custard – secret recipe
contains dairy, egg, wheat



Matcha Pistachio Cake 🍫 🍪

premium matcha powder, pistachio puree, vanilla bean sponge
contains dairy, egg, nuts, wheat



Raspberry Thyme Crumble 🍫 🍪

oat crumble, raspberry compote, thyme
contains dairy, egg, nuts, wheat
+\$1.00/guest (\$1.09 after GST)



Seasonal Fruits Platter 🌿

freshly sliced seasonal fruits
+\$1.00/guest (\$1.09 after GST)

BUFFET

Premium sides (for Signature and Premium Buffet)



Golden Chilli Crab Mantou 🐟 🌶️ 👑
mini golden mantou, chilli crab sauce,
poached crab meat
contains allium, dairy, shellfish, wheat



Steamed Plant-Based Chicken Gyoza 🌱
poached garlic, spring onion, black sesame
seed, light mala soy dipping
contains allium, soy, wheat



Truffle and Four-Cheese Mac 🌱 👑
black truffle pate, brie, secret three-cheese
blend, nutmeg
contains allium, barley, dairy, soy, wheat



Grandma's Specialty Chicken Meatballs
cauliflower, mushroom, pink sauce
contains allium, egg, soy, wheat
+\$1.00/guest (\$1.09 after GST)



Singapore Styled Chicken Satay 🌶️ 👑
peanut sauce, raw onion, cucumber
contains allium, nuts



Sweet Buffalo Drumlets 🌶️
slow-baked chicken drumlet, sweet and
spicy sauce
contains allium



Maple Cinnamon Sweet Potato 🌱
sarawak black pepper, cinnamon-infused
maple syrup, kale

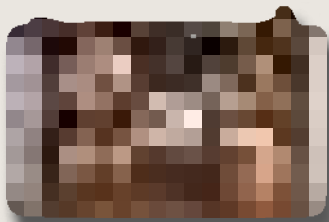
BUFFET

Premium proteins (for Premium Buffet)



Plant-Based Beef Lasagna 🌱👑

fennel, plant-based minced beef,
baked chickpea
contains allium, dairy, soy, wheat



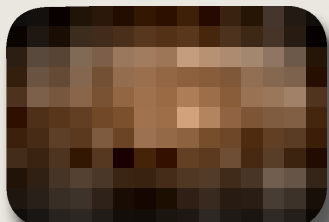
Simply Baked Brie 🌱

truffle paste, baked hazelnut, honey, dried
raisin and cranberry
contains dairy, nuts



Cereal Rolled Oats Tiger Prawn 🐟

rolled oat, cereal mix, tiger prawn, butter
milk reduction
contains allium, dairy, shellfish, wheat



Osaka Style Takoyaki 🐟👑

bonito flake, roasted sesame,
japanese mayonnaise
contains allium, dairy, egg, shellfish, soy, wheat



Plant-Based Black Pepper Calamari 🌱🌶️

housemade traditional black pepper sauce,
oil-poached curry leaf, tricolour capsicum chunk
contains allium, soy, wheat



Cajun Seafood Stew 🐟👑

green-lipped mussel, parrotfish, prawn,
flower squid
contains allium, shellfish, soy



Black Pepper Wok Hei Seafood 🐟🌶️

prawn, clam, mussel, housemade black
pepper sauce, roasted tricolour capsicum
contains allium, dairy, shellfish, soy, wheat



Mentai Mayonnaise Aburi Salmon 🐟

mentai masago, spinach, sesame seed
contains egg, soy, wheat
+\$2.00/guest (\$2.18 after GST)

BUFFET

Drinks

Rose Pandan Spa Water 🌿 🍵 🌿

orange-scented rose water, lemongrass, kaffir lime leaf
no caffeine

Ice Lime Lemon Tea 🌿 🌿

lime leaf, lime juice, lemon juice, aromatic tea base

Blue Pea Flower Lavender Tea 🌿 🌿

blue pea flower, lavender flower, aromatic tea base

Chamomile Mint Tea 🌿 🍵

honey, mint, lemon
no caffeine

Four Seasons Oolong 🌿 🍵

tightly rolled tea leaves with a lovely honeysuckle fragrance
no sugar added

Vanilla Rooibos 🌿

rooibos tea leaf, vanilla bean extract
no caffeine
+\$1.00/guest (\$1.09 after GST)

Brewed Arabica Coffee 🌿

freshly brewed with an arabica coffee blend
no sugar added

Hot English Breakfast Tea 🌿

freshly brewed english tea
no sugar added

🌿 vegan 🌿 vegetarian 🍵 chef's pick 🌿 regular buffet selection



FREQUENTLY ASKED QUESTIONS

Find answers to common questions here.

FOOD

Is Grain Halal?

Yes, we are Muis Halal-certified.

DELIVERY

What are the delivery fees and extra charges?

Delivery fee is \$80.00 (\$87.20 after GST) and will be waived for food orders above \$1,200.00 (\$1,308.00 after GST).

Delivery to Sentosa Island, Jurong Island and Airline Road

Additional charges will apply for delivery to offshore and restricted areas (Sentosa, Jurong Island, and Airline Road).

No-lift surcharge

A no-lift surcharge of \$60.00–\$120.00 (\$65.40–\$130.80 after GST) based on the number of storeys applies for locations without direct lift or ramp access, where food or equipment needs to be carried upstairs. Life is really tough in these instances.

ORDER

When should I place my order?

Orders should be placed at least 4 working days by 11:00AM in advance. Our kitchens are open from Monday to Saturday, and occasional Sundays with huge events.

What happens if I need to cancel or change my order?

- All cancellations and changes are subject to a 3% payment processing fee.
- <4 working days' notice:
 - There'll be a \$30.00 (\$32.70 after GST) administrative fee.
 - For cancellations, a 50% refund on your entire order will be issued.
 - For changes, there will be a 50% charge on changed dishes.
- <1 working day's notice, there will be no refunds and a \$30.00 (\$32.70 after GST) administrative fee.

FREQUENTLY ASKED QUESTIONS

Find answers to common questions here.

LEAD TIME

To make sure everything's ready on time, here's when we'll need your order confirmed by.

14 working days by 11AM

- Serving dates on a public holiday
- Canapés: 500 pieces or more per canapé type

7 working days by 11AM

- Canapés: 201–499 pieces of per canapé type
- Live Stations
- Special requests including furniture, porcelain ware, heat blasters, chefs and service staff
- Paper bags, bottled drinks, or Palate Cleanser: 50 units or more per item

4 working days by 11AM

- Canapés: Up to 200 pieces per canapé type
- Palate Cleanser: Up to 50 bottles
- Greek Yoghurt Granola Cup: 80 cups or more
- Meal Boxes: 200 boxes or more
- Buffets: 300 guests or more



GRAIN

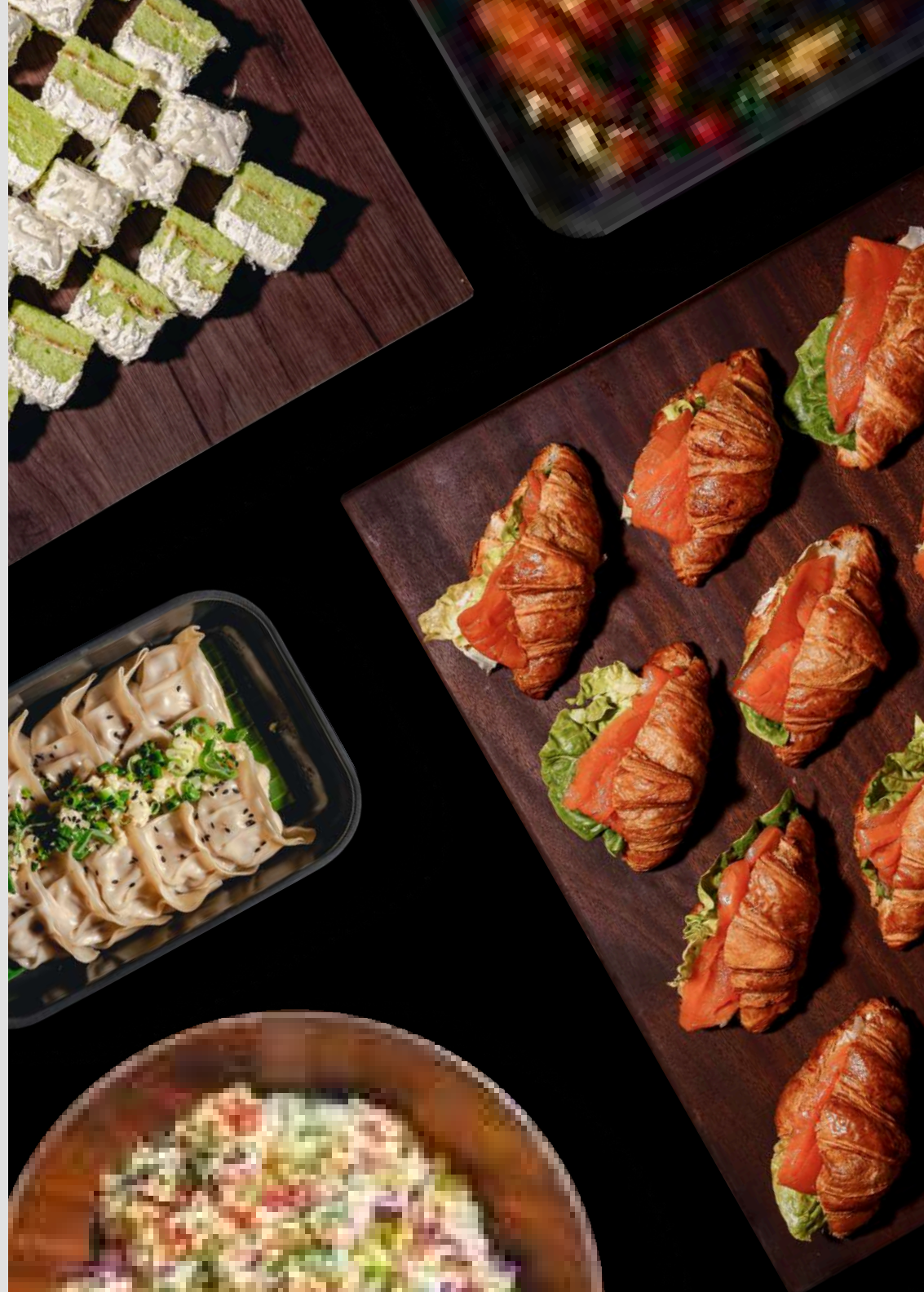
HIGH TEA BUFFET

menu

Curated by:

Chef Isaac

Chef Nicholas



HIGH TEA BUFFET

Delight your guests with our light and tasty bite-sized treats.

CLASSIC

\$12.30 /guest
(\$13.41 after GST)

5 courses + 1 drink

Min 30 guests

SIGNATURE

\$15.30 /guest
(\$16.68 after GST)

6 courses + 1 drink

Min 30 guests

PREMIUM

\$18.30 /guest
(\$19.95 after GST)

7 courses + 1 drink

Min 30 guests

All tiers can pick multiple courses from any category.

Delivery and setup fee: \$80.00 (\$87.20 after GST)

Order size: Increments of 5 guests required

For 20–29 guests (below min): Surcharge of +\$80.00 (\$87.20 after GST)

Lead time: 5 working days in advance (by 11:00AM)

Teardown time: 2 hours 30 minutes from serving time

Allergens: Allergens may be present due to shared equipment and kitchen facilities



HIGH TEA BUFFET

Sandwiches and Danishes



Assorted Danish Pastries 🌿

flaky pastry, housemade fillings
contains dairy, egg, wheat



Matcha White Chocolate Croissant 🌿

premium kyoto green powder, white chocolate, croissant
contains dairy, egg, wheat



Almond Pain Au Chocolat Croissant 🌿

a sweet puff pastry filled with dark chocolate
contains dairy, egg, nuts, wheat



Chunky Egg Mayonnaise Sandwich 🌿👑

dijon mustard, mayonnaise, chunky egg spread
contains egg, soy, wheat



Tuna Mayonnaise Sandwich 🐟

caesar dressing, gherkin, italian parsley
contains egg, soy, wheat



Chicken Ham and Cheese Sandwich

chicken ham, twin cheese
contains dairy, wheat



Scandinavian Avocado Prawn Sandwich 🐟👑

dill, celery, red onion, dijon mustard
contains allium, egg, shellfish, soy, wheat
+\$1.00/guest (\$1.09 after GST)



Smoked Salmon Cream Cheese Sandwich 🐟

caper, cream cheese, smoked salmon
contains dairy, soy, wheat
+\$1.00/guest (\$1.09 after GST)

HIGH TEA BUFFET

Salads



Grain's House Salad 🥬

corn kernel, roasted sesame dressing,
cherry tomato

contains egg, soy, wheat



Japanese Broccoli Slaw 🥬

greek extra virgin olive oil, kizami nori,
ginger, yuzu soy-sesame dressing

contains allium, soy, wheat



The Classic Caesar Salad 🥬👑

romaine lettuce, crouton, shaved parmesan
flake, cherry tomato, housemade caesar dressing

contains allium, dairy, egg, soy, wheat



Nippon Potato Salad 🥬

premium japanese mayonnaise, golden
russet potato

contains allium, egg, soy



Grilled Forest Mushroom Salad 🥬👑

fresh herb, shiitake mushroom, king oyster,
balsamic dressing



Green Goddess Salad 🥬👑

cherry tomato, dill, feta cheese

contains dairy, egg, soy

HIGH TEA BUFFET

Sides



Spinach and Mushroom Quiche 🌱

bite sized base, button mushroom, cheddar
contains allium, dairy, egg, wheat



Sweet Buffalo Drumlets 🌶️

slow baked chicken drumlet, sweet and
spicy sauce
contains allium



Cod Fish Tofu Bites 🐟

fish meat tofu cube, tricolour capsicum,
thai chilli sauce
contains dairy, soy, wheat



Cheesy Chicken Sausage

roasted potato, baked cherry tomato,
chopped parsley
contains allium, dairy



Levantine Cauliflower and Hummus 🌱👑

roasted sesame paste, pink peppercorn,
fennel seed

HIGH TEA BUFFET

Sides



Hearty Scrambled Eggs 🌱

toasted black pepper, butter, italian parsley
contains dairy, egg



Overnight Muesli Oats 🌱👩🍳

coconut flake, almond flake,
dried osmanthus
contains dairy, nuts



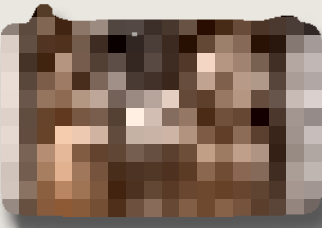
Singapore-Styled Chicken Satay 🌶️👩🍳

peanut sauce, raw onion, cucumber
contains allium, nuts



Grandma's Specialty Chicken Meatballs

cauliflower, mushroom, pink sauce
contains allium, egg, soy, wheat
+\$1.00/guest (\$1.09 after GST)



Simply Baked Brie 🌱

truffle paste, baked hazelnut, honey,
dried raisin and cranberry
contains dairy, nuts
+\$2.00/guest (\$2.18 after GST)

HIGH TEA BUFFET

Dim sum



Vegetable Spring Roll 🌿

cabbage, tofu, wood ear mushroom
contains soy, wheat



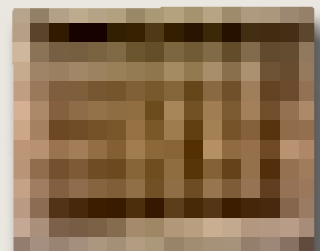
Steamed Mini Soon Kueh 🌿

turnip, carrot, mushroom
contains wheat



Indian Spiced Samosa 🌿🔥

turnip, carrot, mixed spice
contains allium, wheat



Handmade Chicken Siew Mai 🔥👑

shrimp meat, turnip
contains allium, shellfish, wheat
+\$1.00/guest (\$1.09 after GST)



Purple Rice Loh Mai Kai

purple rice, chicken, chestnut
contains allium, shellfish, soy, wheat



Steamed Plant-Based Chicken Gyoza 🌿

poached garlic, spring onion, black
sesame seed, light mala soy dipping
contains allium, soy, wheat



Traditional Black Carrot Cake 🥕

local inspired black carrot cake, superior
light and dark soy sauce, free range egg
contains allium, egg, soy, wheat
+\$1.00/guest (\$1.09 after GST)



Flaky BBQ Chicken Puff 👑

flaky pastry, BBQ sauce, five spice powder
contains allium, soy, wheat
+\$1.00/guest (\$1.09 after GST)

HIGH TEA BUFFET

Sweet sides



Ondeh Ondeh Pandan Cake 🌿👩🍳

fragrant gula melaka compote, pandan sponge, dried coconut flake
contains dairy, egg, wheat



Pandan Kueh Salat 🌿

traditionally made at our top secret nyonya kitchen
contains wheat



Satialia Chocolate Mousse Cake 🌿👩🍳

valrhona chocolate, cacao mousse, dark chocolate sponge
contains dairy, egg, nuts, wheat



Philly Cheese Butter Cake 🌿

cream cheese topping, baked walnut, butter sponge
contains dairy, egg, nuts, wheat



Seasonal Fruits Platter 🌿

freshly sliced seasonal fruits
+\$1.00/guest (\$1.09 after GST)



Grain's Portuguese Egg Tart 🌿👩🍳

original Grain egg custard – secret recipe
contains dairy, egg, wheat



Matcha Pistachio Cake 🌿

premium matcha powder, pistachio puree, vanilla bean sponge
contains dairy, egg, nuts, wheat



9 Layer Rainbow Kueh 🌿

traditionally made at our top secret nyonya kitchen



Raspberry Thyme Crumble 🌿👩🍳

oat crumble, raspberry compote, thyme
contains dairy, egg, nuts, wheat
+\$1.00/guest (\$1.09 after GST)

UPGRADES

Premium high tea upgrades (min order of 30 pcs each)



Chicken Ham & Cheese Crowich

croissant, chicken ham, twin sliced cheese
contains dairy, wheat

+\$1.00/guest (\$1.09 after GST)



Chunky Egg Mayonnaise Crowich 🥚👨‍🍳

croissant, chunky egg spread, dijon mustard
contains dairy, egg, soy, wheat

+\$1.00/guest (\$1.09 after GST)



Tuna Mayonnaise Crowich 🐟

croissant, tuna, caesar dressing, gherkin
contains dairy, egg, soy, wheat

+\$1.00/guest (\$1.09 after GST)



Smoked Salmon Cream Cheese Crowich 🐟

croissant, cream cheese, smoked salmon
contains dairy, wheat

+\$2.00/guest (\$2.18 after GST)

UPGRADES

Premium high tea upgrades (min order of 30 pcs each)



Le Jardin Blanc 🌿👑

poached asparagus, celeriac cauliflower puree, borage cress

flavour notes: fresh greens, aniseed, silky, mineral

+\$6.00/guest (\$6.54 after GST)



Petite Caprese 🥑👑

bocconcini, candied cherry-tomato puree, semi-dried tomato balsamic dressing, arugula pesto, basil cress

contains dairy

flavour notes: grassy, peppery, velvety, bright herbs

+\$6.00/guest (\$6.54 after GST)



Charred Tandoori Chicken 🌶️

feta cream cheese, tandoor-roasted chicken tikka, red onion and coriander mint salsa

contains allium, dairy, soy, wheat

flavour notes: baking spices, peated, peppery

+\$6.00/guest (\$6.54 after GST)



Thai Mango Half-Shell Scallop 🐟

kaffir and lemongrass green mango compote, anise oil, arugula pesto, slow-cooked scallop, coriander cress

contains shellfish

flavour notes: briny, stone-fruit, aniseed, meyer lemon

+\$7.00/guest (\$7.63 after GST)

UPGRADES

Premium high tea upgrades (min order of 30 pcs each)



Golden Nori Sable 🌱👑

buttery nori sand cookie, gold chocolate ganache, kizami nori powder, gold leaf
contains dairy, wheat

flavour notes: umami, chocolate, silky, chalky

+\$5.00/guest (\$5.45 after GST)



Petite Walnut Carrot Cake 🌱👑

walnut carrot cake, cream cheese mousse, crumble topping, candied orange
contains dairy, egg, nuts, wheat

flavour notes: stone-fruit, baking spices, woody

+\$5.00/guest (\$5.45 after GST)



French Macarons 🌱

assorted french macarons, white chocolate drizzle, gold leaf flakes
contains dairy, egg, nuts, wheat

flavour notes: nutty, confection, creamy, warming finish

+\$5.00/guest (\$5.45 after GST)



Parmesan Dark Chocolate Tarte 🌱

shaved parmesan cheese, salted 70% dark couverture ganache, red sorrel cress
contains dairy, egg, soy, wheat

flavour notes: coffee, oak tones, velvety, warming finish

+\$6.00/guest (\$6.54 after GST)

HIGH TEA BUFFET

Drinks

Rose Pandan Spa Water 🌿 🍵

orange-scented rose water, lemongrass, kaffir lime leaf
no caffeine

Ice Lime Lemon Tea 🌿

lime leaf, lime juice, lemon juice, aromatic tea base

Blue Pea Flower Lavender Tea 🌿

blue pea flower, lavender flower, aromatic tea base

Chamomile Mint Tea 🌿 🍵

honey, mint, lemon
no caffeine

Four Seasons Oolong 🌿 🍵

tightly rolled tea leaves with a lovely honeysuckle fragrance
no sugar added

Vanilla Rooibos 🌿

rooibos tea leaf, vanilla bean extract
no caffeine
+\$1.00/guest (\$1.09 after GST)

Brewed Arabica Coffee 🌿

freshly brewed with an arabica coffee blend
no sugar added

Hot English Breakfast Tea 🌿

freshly brewed english tea
no sugar added

🌿 vegan 🍵 vegetarian 🍵 chef's pick



FREQUENTLY ASKED QUESTIONS

Find answers to common questions here.

FOOD

Is Grain Halal?

Yes, we are Muis Halal-certified.

DELIVERY

What are the delivery fees and extra charges?

Delivery fee is \$80.00 (\$87.20 after GST) and will be waived for food orders above \$1,200.00 (\$1,308.00 after GST).

Delivery to Sentosa Island, Jurong Island and Airline Road

Additional charges will apply for delivery to offshore and restricted areas (Sentosa, Jurong Island, and Airline Road).

No-lift surcharge

A no-lift surcharge of \$60.00–\$120.00 (\$65.40–\$130.80 after GST) based on the number of storeys applies for locations without direct lift or ramp access, where food or equipment needs to be carried upstairs. Life is really tough in these instances.

ORDER

When should I place my order?

Orders should be placed at least 5 working days by 11:00AM in advance. Our kitchens are open from Monday to Saturday, and occasional Sundays with huge events.

What happens if I need to cancel or change my order?

- All cancellations and changes are subject to a 3% payment processing fee.
- <4 working days' notice:
 - There'll be a \$30.00 (\$32.70 after GST) administrative fee.
 - For cancellations, a 50% refund on your entire order will be issued.
 - For changes, there will be a 50% charge on changed dishes.
- <1 working day's notice, there will be no refunds and a \$30.00 (\$32.70 after GST) administrative fee.



MINI BUFFET menu

Curated by:



Chef Isaac

NW

Chef Nicholas



WHAT IS A MINI BUFFET?

Grain's Mini Buffet is an easy and convenient way to serve events with as few as 10 guests.

Food is delivered in microwavable and disposable containers, making the setting and cleaning up a breeze.

WHAT DOES IT INCLUDE?

Your Mini Buffet comes delivered packed in warmer bags, with disposable plates as well as all serving and eating utensils. It also includes napkins and trash bags to help with the clean up after.

Tables and a catering setup are not included.



MINI BUFFET

Our very popular buffet dishes, delivered straight to your doorstep.

REGULAR

\$18.80 /guest
(\$20.49 after GST)

6 courses

salad, main, meat, fish,
veg, sweet side

Only select dishes with 🥚

Min 20 guests

CLASSIC

\$21.80 /guest
(\$23.76 after GST)

7 courses

salad, main, meat, fish, veg,
sweet side, savoury side

Min 20 guests

SIGNATURE

\$24.80 /guest
(\$27.03 after GST)

8 courses

salad, main, meat, fish,
veg, sweet side, savoury
side, premium side

Min 15 guests

PREMIUM

\$31.80 /guest
(\$34.66 after GST)

9 courses

salad, main, meat, fish,
veg, sweet side, savoury
side, premium side,
premium protein

Min 10 guests

Delivery fee: \$40.00 (\$43.60 after GST)

Order size: Increments of 5 guests required

Lead time: 4 working days in advance (by 11:00AM)

Allergens: Allergens may be present due to shared equipment and kitchen facilities



MINI BUFFET

Salads



Grain's House Salad 🌱 🥑

corn kernel, roasted sesame dressing,
cherry tomato
contains egg, soy, wheat



The Classic Caesar Salad 🌱 🍳 🥑

romaine lettuce, crouton, shaved parmesan
flake, cherry tomato, housemade caesar dressing
contains allium, dairy, egg, soy, wheat



Japanese Broccoli Slaw 🌱 🥑

greek extra virgin olive oil, kizami nori,
ginger, yuzu soy-sesame dressing
contains allium, soy, wheat



Korean Bibim Salad 🌱

five-spice tofu, shiitake mushroom, korean
beansprout, spinach
contains soy



Grilled Forest Mushroom Salad 🌱 🍳

fresh herb, shiitake mushroom, king oyster,
balsamic dressing



Green Goddess Salad 🌱 🍳

cherry tomato, dill, feta cheese
contains dairy, egg, soy



Nippon Potato Salad 🌱

premium japanese mayonnaise, golden
russet potato
contains allium, egg, soy



Scandinavian Avocado Prawn Salad 🐟 🍳

virgin mary dressing, dijon mustard, arugula,
red onion
contains allium, egg, shellfish, soy
+\$1.00/guest (\$1.09 after GST)

MINI BUFFET

Mains



Butterfly Blue Pea Rice 🌿👑🍴
shallot, coriander, supergarlicfied oil, blue pea flower
contains allium, soy, wheat



Fragrant Basil Tea Rice 🌿👑
thai basil, european basil, shallot-scented sesame oil, barley multigrain rice
contains allium, barley



Garlic Confit Aglio Olio 🌿🍴
supergarlicfied oil, slow baked cherry tomato, garden fresh thyme
contains allium, wheat



Dry Laksa Pasta 🐟🌶️👑
dried shrimp, coconut cream, laksa leaf
contains allium, dairy, shellfish, soy, wheat



Sanshoku Steamed Rice 🌿🍴
multigrain rice, roasted black soybean
contains soy



Wok Tossed Chow Mein 🌿
button mushroom, tricolour capsicum, crispy egg noodle, kikkoman, supergarlicfied oil
contains allium, egg, soy, wheat



Garlic Confit Arrabiata 🌿🌶️
cherry tomato concasse, garlic-infused olive oil, chilli flakes
contains allium, wheat



Smoked Paprika Rice 🌿👑
turmeric baked rice, smoky sweet paprika, tricolour capsicum
contains allium, dairy, soy, wheat
upgrade to seafood: +\$2.00/guest (\$2.18 after GST)

MINI BUFFET

Meat



Oven-Roasted Teriyaki Chicken 🍴
house-blend teriyaki sauce, baby bok choy,
king oyster and shiitake mushrooms
contains egg, soy, wheat



Hikari Miso Glazed Chicken
baked carrot, shiitake mushroom, roasted
sesame seed, spring onion
contains allium, dairy, egg, soy, wheat



Honey Duo Mustard Chicken 🍴 🍴
house-blend mustard, maple soy baked
potato, parsley
contains allium, soy, wheat



Grilled Farm Fresh Chicken 🍴
indian-inspired cajun chicken thigh, charred
broccoli, slow baked cherry tomato
contains allium



Grain's Curry Chicken 🌶️ 🍴
nyonya curry, masala powder, lemongrass
contains allium, soy
add Mini Brioche Buns: +\$1.00/guest (\$1.09 after GST)



Ayam Kampung Masak Merah 🌶️
24-hour marinated boneless chicken,
lemongrass and lime leaf-scented sambal
ketchup sauce
contains allium, shellfish, soy, wheat



Harissa Spiced Chicken 🌶️ 🍴
african-style harissa, ancho chilli pepper,
oven-roasted zucchini and carrot
contains allium, soy



French Onion Chicken Stew 🍴
french herbs, chicken jus, torched
parmesan cheese
contains allium, dairy, wheat
+\$1.00/guest (\$1.09 after GST)
add Mini Brioche Buns: +\$1.00/guest (\$1.09 after GST)

MINI BUFFET

Fish



Honey Soy Glazed Dory 🐟 🍷

carrot, zucchini, onion
contains allium, soy, wheat



Maple Butter Dory 🐟 🍷

romesco sauce, raisin, pickled cherry tomato
contains allium, dairy



Tuscan Garlic Cream White Fish 🐟 🍷

traditional garlic cream sauce, baked dory,
roasted tomato
contains allium, dairy
upgrade to sea bass: +\$2.00/guest (\$2.18 after GST)



Assam Spiced Dory 🐟 🌶️ 👑

tamarind, thai sweet chilli, laksa,
ginger flower
contains allium, egg, nuts, shellfish, soy, wheat
upgrade to parrotfish: +\$1.00/guest (\$1.09 after GST)



Thai Green Curry Fish 🐟 🌶️

artisanal green curry paste, smashed
lemongrass, poached cherry tomato,
kaffir lime leaf
contains allium, dairy, shellfish



Lemon Butter Caper Fish 🐟

caper, italian parsley, dill, lemon
contains allium, dairy



Marinara Dory Stew 🐟

onion and fennel-infused tomato sauce,
black olive, green pesto
contains allium, dairy, nuts
upgrade to parrotfish: +\$1.00/guest (\$1.09 after GST)



Ispahan Sweet and Sour Fish 🐟 👑

rose essence, honey pineapple, lychee
contains allium, shellfish, soy, wheat
+\$1.00/guest (\$1.09 after GST)

MINI BUFFET

Vegetables



Wok Braised Nai Bai and Black Fungus 🌿👑🍴
superior mushroom oyster soy sauce, crunchy
black fungus, poached nai bai
contains allium, soy, wheat



Shanghainese Wok Fried Vegetables 🌿👑
confit garlic, diced tricolour capsicum, duo
beech mushroom, premium soy sauce
contains allium, soy, wheat



Soy Braised Tau Kee and Tau Pok 🌿🍴
camellia mushroom, star anise, goji berry
contains soy, wheat



Roasted Rainbow Vegetable 🌿
cajun oil, roasted assorted vegetables at
250 degrees
contains allium



Wok Braised Celtuce and Tofu 🌿🍴
black fungus, diced carrot, goji berry,
superior ginger sauce
contains soy, wheat



Braised Mushroom and Broccoli 🌿
superior soy sauce, garlic, tricolour capsicum
contains allium, soy, wheat



Levantine Cauliflower and Hummus 🌿👑
roasted sesame paste, pink peppercorn,
fennel seed

MINI BUFFET

Savoury sides (for Classic, Signature and Premium Mini Buffet)



Cod Fish Tofu Bites 🐟

fish meat tofu cube, tricolour capsicum, thai chilli sauce

contains dairy, soy, wheat



Japanese Karaage

lightly battered chicken, thai chilli sauce

contains allium, dairy, soy, wheat



Indian Spiced Samosa 🌿🌶️

turnip, carrot, mixed spice

contains allium, wheat



Vegetable Spring Roll 🌿

cabbage, tofu, wood ear mushroom

contains soy, wheat



Steamed Mini Soon Kueh 🌿

turnip, carrot, mushroom

contains wheat



Baked Chicken Ngoh Hiang 🍳

chicken prawn paste, beancurd skin, five-spice powder

contains allium, shellfish, soy, wheat



Hakka Chicken Tofu Puff 🍳

tofu puff stuffed with chicken, kicap manis, house-blend chilli bean sauce

contains allium, shellfish, soy, wheat

+\$1.00/guest (\$1.09 after GST)

MINI BUFFET

Sweet sides



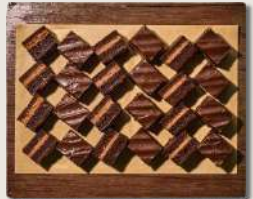
Chocolate Eclair 🍫 🍴

mini chocolate eclair with creamy custard filling
contains dairy, egg, wheat



Ondeh Ondeh Pandan Cake 🍫 🍴 🍴

fragrant gula melaka compote, pandan sponge, dried coconut flake
contains dairy, egg, wheat



Satilia Chocolate Mousse Cake 🍫 🍴 🍴

valrhona chocolate, cacao mousse, dark chocolate sponge
contains dairy, egg, nuts, wheat



Philly Cheese Butter Cake 🍫 🍴

cream cheese topping, baked walnut, butter sponge
contains dairy, egg, nuts, wheat



Seasonal Fruits Platter 🍏

freshly sliced seasonal fruits
+\$1.00/guest (\$1.09 after GST)



9 Layer Rainbow Kueh 🍏

traditionally made at our top secret nyonya kitchen



Grain's Portuguese Egg Tart 🍫 🍴

original Grain egg custard – secret recipe
contains dairy, egg, wheat



Matcha Pistachio Cake 🍫 🍴

premium matcha powder, pistachio puree, vanilla bean sponge
contains dairy, egg, nuts, wheat



Raspberry Thyme Crumble 🍫 🍴

oat crumble, raspberry compote, thyme
contains dairy, egg, nuts, wheat
+\$1.00/guest (\$1.09 after GST)

MINI BUFFET

Premium sides (for Signature and Premium Mini Buffet)



Golden Chilli Crab Mantou 🐟 🌶️ 👑
mini golden mantou, chilli crab sauce,
poached crab meat
contains allium, dairy, shellfish, wheat



Sweet Buffalo Drumlets 🌶️
slow-baked chicken drumlet, sweet and
spicy sauce
contains allium



Maple Cinnamon Sweet Potato 🌿
sarawak black pepper, cinnamon-infused
maple syrup, kale



Singapore Styled Chicken Satay 🌶️ 👑
peanut sauce, raw onion, cucumber
contains allium, nuts



Truffle and Four-Cheese Mac 🌿 👑
black truffle pate, brie, secret three-cheese
blend, nutmeg
contains allium, barley, dairy, soy, wheat



Grandma's Specialty Chicken Meatballs
cauliflower, mushroom, pink sauce
contains allium, egg, soy, wheat
+\$1.00/guest (\$1.09 after GST)

MINI BUFFET

Premium proteins (for Premium Mini Buffet)



Plant-Based Beef Lasagna 🌱👑

fennel, plant-based minced beef, baked chickpea

contains allium, dairy, soy, wheat



Simply Baked Brie 🌱

truffle paste, baked hazelnut, honey, dried raisin and cranberry

contains dairy, nuts



Cereal Rolled Oats Tiger Prawn 🐟

rolled oat, cereal mix, tiger prawn, butter milk reduction

contains allium, dairy, shellfish, wheat



Osaka Style Takoyaki 🐟👑

bonito flake, roasted sesame, japanese mayonnaise

contains allium, dairy, egg, shellfish, soy, wheat



Plant-Based Black Pepper Calamari 🌱🌶️

housemade traditional black pepper sauce, oil-poached curry leaf, tricolour capsicum chunk

contains allium, soy, wheat



Cajun Seafood Stew 🐟👑

green-lipped mussel, parrotfish, prawn, flower squid

contains allium, shellfish, soy



Black Pepper Wok Hei Seafood 🐟🌶️

prawn, clam, mussel, housemade black pepper sauce, roasted tricolour capsicum

contains allium, dairy, shellfish, soy, wheat



Mentai Mayonnaise Aburi Salmon 🐟

mentai masago, spinach, sesame seed

contains egg, soy, wheat

+\$2.00/guest (\$2.18 after GST)

ADD-ON

Drinks

Four Seasons Oolong 🍃 🍵

a taiwanese special, floral notes with a slight creamy finish
no sugar added

\$4.59/bottle
(\$5.00 after GST)

Bandung Gao 🍵

thick, not-too-sweet with the perfect amount of creaminess
no caffeine, contains dairy

\$5.05/bottle
(\$5.50 after GST)

Honey Yuzu Tea 🍵 🍷

light and refreshing, high altitude oolong tea infused with yuzu citrus

\$5.05/bottle
(\$5.50 after GST)

Teh C Floral 🍵

the national drink of singapore with a delightful floral twist
contains dairy

\$5.05/bottle
(\$5.50 after GST)

Black Cold Brew 🍃

the best of ethiopian beans, flowery with a delightful tinge of acidity
no sugar added

\$5.50/bottle
(\$6.00 after GST)

Bottled Alps Water 🍃

a pure, crisp mountain stream bottled, perfect for thirst quenching
no caffeine, no sugar added

\$1.38/bottle
(\$1.50 after GST)

White Cold Brew 🍃

full robust arabica beans, cold brewed and packed with sweet, nutty goodness

\$5.50/bottle
(\$6.00 after GST)

Coconut Water Mini Packs 🍃

100% organic with no added sugar, by Cocoloco

\$1.83/pack
(\$2.00 after GST)

Straight Guava OJ 🍃

zesty and tangy explosion of juicy sweetness, the elevated oj experience
no caffeine

\$5.96/bottle
(\$6.50 after GST)

Assorted Oat Milk Mini Packs 🍃

barista, chocolate and coffee oat milk, by Oatside

\$1.38/pack
(\$1.50 after GST)

Watermelime Crush 🍃

a sunny paradise with every sip – tantalisingly tropical and thirst-quenching
no caffeine

\$5.96/bottle
(\$6.50 after GST)

Takeaway Arabica Coffee or

English Breakfast Tea 🍃

packed in a takeaway box
(comes with creamer, sugar and cups)
serves up to 10 guests

\$22.94/box
(\$25.00 after GST)



FREQUENTLY ASKED QUESTIONS

Find answers to common questions here.

FOOD

Is Grain Halal?

Yes, we are Muis Halal-certified.

DELIVERY

What are the delivery fees and extra charges?

Delivery fee is \$40.00 (\$43.60 after GST) and will be waived for food orders above \$1,200.00 (\$1,308.00 after GST).

Delivery to Sentosa Island, Jurong Island and Airline Road

Additional charges will apply for delivery to offshore and restricted areas (Sentosa, Jurong Island, and Airline Road).

ORDER

When should I place my order?

Orders should be placed at least 4 working days by 11:00AM in advance. Our kitchens are open from Monday to Saturday, and occasional Sundays with huge events.

What happens if I need to cancel or change my order?

- All cancellations and changes are subject to a 3% payment processing fee.
- <4 working days' notice:
 - There'll be a \$30.00 (\$32.70 after GST) administrative fee.
 - For cancellations, a 50% refund on your entire order will be issued.
 - For changes, there will be a 50% charge on changed dishes.
- <1 working day's notice, there will be no refunds and a \$30.00 (\$32.70 after GST) administrative fee.





GRAIN

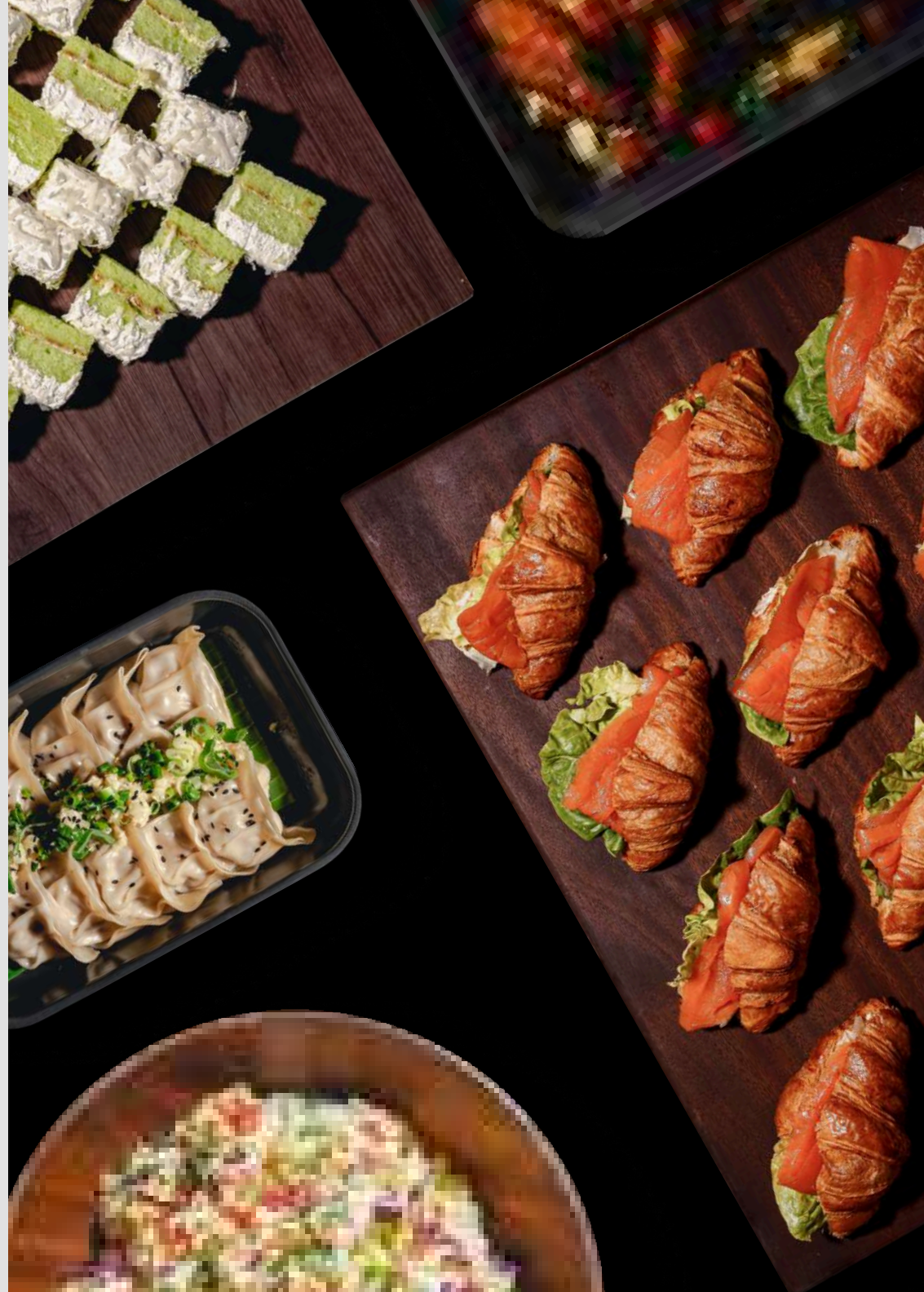
MINI HIGH TEA BUFFET

menu

Curated by:

Chef Isaac

Chef Nicholas



WHAT IS A MINI BUFFET?

Grain's Mini High Tea Buffet is an easy and convenient way to serve events with as few as 10 guests.

Food is delivered in microwavable and disposable containers, making the setting and cleaning up a breeze.

WHAT DOES IT INCLUDE?

Your Mini High Tea Buffet comes delivered packed in warmer bags, with disposable plates as well as all serving and eating utensils. It also includes napkins and trash bags to help with the clean up after.

Tables and a catering setup are not included.



MINI HIGH TEA BUFFET

Delight your guests with our light and tasty bite-sized treats delivered straight to your doorstep.

CLASSIC

\$12.30 /guest
(\$13.41 after GST)

5 courses

Min 20 guests

SIGNATURE

\$15.30 /guest
(\$16.68 after GST)

6 courses

Min 15 guests

PREMIUM

\$18.30 /guest
(\$19.95 after GST)

7 courses

Min 10 guests

All tiers can pick multiple courses from any category.

Delivery: \$40.00 (\$43.60 after GST)

Order size: Increments of 5 guests required

Lead time: 4 working days in advance (by 11:00AM)

Allergens: Allergens may be present due to shared equipment and kitchen facilities



MINI HIGH TEA BUFFET

Sandwiches and Danishes



Assorted Danish Pastries 🌿

flaky pastry, housemade fillings
contains dairy, egg, wheat



Matcha White Chocolate Croissant 🌿

premium kyoto green powder, white chocolate, croissant
contains dairy, egg, wheat



Almond Pain Au Chocolat Croissant 🌿

a sweet puff pastry filled with dark chocolate
contains dairy, egg, nuts, wheat



Chunky Egg Mayonnaise Sandwich 🌿👑

dijon mustard, mayonnaise, chunky egg spread
contains egg, soy, wheat



Tuna Mayonnaise Sandwich 🐟

caesar dressing, gherkin, italian parsley
contains egg, soy, wheat



Chicken Ham and Cheese Sandwich

chicken ham, twin cheese
contains dairy, wheat



Scandinavian Avocado Prawn Sandwich 🐟👑

dill, celery, red onion, dijon mustard
contains allium egg, shellfish, soy, wheat
+\$1.00/guest (\$1.09 after GST)



Smoked Salmon Cream Cheese Sandwich 🐟

caper, cream cheese, smoked salmon
contains dairy, soy, wheat
+\$1.00/guest (\$1.09 after GST)

MINI HIGH TEA BUFFET

Salads



Grain's House Salad 🥬

corn kernel, roasted sesame dressing,
cherry tomato

contains egg, soy, wheat



Japanese Broccoli Slaw 🥬

greek extra virgin olive oil, kizami nori,
ginger, yuzu soy-sesame dressing

contains allium, soy, wheat



The Classic Caesar Salad 🥬👑

romaine lettuce, crouton, shaved parmesan
flake, cherry tomato, housemade caesar dressing

contains allium, dairy, egg, soy, wheat



Nippon Potato Salad 🥬

premium japanese mayonnaise, golden
russet potato

contains allium, egg, soy



Grilled Forest Mushroom Salad 🥬👑

fresh herb, shiitake mushroom, king oyster,
balsamic dressing



Green Goddess Salad 🥬👑

cherry tomato, dill, feta cheese

contains dairy, egg, soy

MINI HIGH TEA BUFFET

Sides



Spinach and Mushroom Quiche 🌿

bite sized base, button mushroom, cheddar
contains allium, dairy, egg, wheat



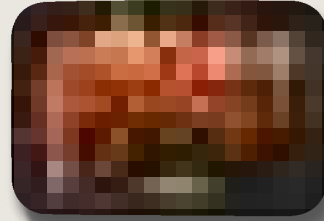
Sweet Buffalo Drumlets 🌶️

slow baked chicken drumlet, sweet and
spicy sauce
contains allium



Cod Fish Tofu Bites 🐟

fish meat tofu cube, tricolour capsicum,
thai chilli sauce
contains dairy, soy, wheat



Cheesy Chicken Sausage

roasted potato, baked cherry tomato,
chopped parsley
contains allium, dairy



Levantine Cauliflower and Hummus 🌿👑

roasted sesame paste, pink peppercorn,
fennel seed

MINI HIGH TEA BUFFET

Sides



Hearty Scrambled Eggs 🌱

toasted black pepper, butter, italian parsley
contains dairy, egg



Overnight Muesli Oats 🌱👩🍳

coconut flake, almond flake,
dried osmanthus
contains dairy, nuts



Singapore-Styled Chicken Satay 🌶️👩🍳

peanut sauce, raw onion, cucumber
contains allium, nuts



Grandma's Specialty Chicken Meatballs

cauliflower, mushroom, pink sauce
contains allium, egg, soy, wheat
+\$1.00/guest (\$1.09 after GST)



Simply Baked Brie 🌱

truffle paste, baked hazelnut, honey,
dried raisin and cranberry
contains dairy, nuts
+\$2.00/guest (\$2.18 after GST)

MINI HIGH TEA BUFFET

Dim sum



Vegetable Spring Roll 🌿

cabbage, tofu, wood ear mushroom
contains soy, wheat



Steamed Mini Soon Kueh 🌿

turnip, carrot, mushroom
contains wheat



Flaky BBQ Chicken Puff 🍷

flaky pastry, BBQ sauce, five spice powder
contains allium, soy, wheat
+\$1.00/guest (\$1.09 after GST)



Handmade Chicken Siew Mai 🌶️ 🍷

shrimp meat, turnip
contains allium, shellfish, wheat
+\$1.00/guest (\$1.09 after GST)



Purple Rice Loh Mai Kai

purple rice, chicken, chestnut
contains allium, shellfish, soy, wheat



Indian Spiced Samosa 🌿 🌶️

turnip, carrot, mixed spice
contains allium, wheat



Traditional Black Carrot Cake 🥕

local inspired black carrot cake, superior
light and dark soy sauce, free range egg
contains allium, egg, soy, wheat
+\$1.00/guest (\$1.09 after GST)

MINI HIGH TEA BUFFET

Sweet sides



Ondeh Ondeh Pandan Cake 🍃👑

fragrant gula melaka compote, pandan sponge, dried coconut flake
contains dairy, egg, wheat



Pandan Kueh Salat 🍃

traditionally made at our top secret nyonya kitchen
contains wheat



Satilia Chocolate Mousse Cake 🍃👑

valrhona chocolate, cacao mousse, dark chocolate sponge
contains dairy, egg, nuts, wheat



Philly Cheese Butter Cake 🍃

cream cheese topping, baked walnut, butter sponge
contains dairy, egg, nuts, wheat



Seasonal Fruits Platter 🍃

freshly sliced seasonal fruits
+\$1.00/guest (\$1.09 after GST)



Grain's Portuguese Egg Tart 🍃👑

original Grain egg custard – secret recipe
contains dairy, egg, wheat



Matcha Pistachio Cake 🍃

premium matcha powder, pistachio puree, vanilla bean sponge
contains dairy, egg, nuts, wheat



9 Layer Rainbow Kueh 🍃

traditionally made at our top secret nyonya kitchen



Raspberry Thyme Crumble 🍃👑

oat crumble, raspberry compote, thyme
contains dairy, egg, nuts, wheat
+\$1.00/guest (\$1.09 after GST)

ADD-ON

Drinks

Four Seasons Oolong 🍃 🍵

a taiwanese special, floral notes with a slight creamy finish
no sugar added

\$4.59/bottle
(\$5.00 after GST)

Bandung Gao 🍵

thick, not-too-sweet with the perfect amount of creaminess
no caffeine, contains dairy

\$5.05/bottle
(\$5.50 after GST)

Honey Yuzu Tea 🍵 🍷

light and refreshing, high altitude oolong tea infused with yuzu citrus

\$5.05/bottle
(\$5.50 after GST)

Teh C Floral 🍵

the national drink of singapore with a delightful floral twist
contains dairy

\$5.05/bottle
(\$5.50 after GST)

Black Cold Brew 🍵

the best of ethiopian beans, flowery with a delightful tinge of acidity
no sugar added

\$5.50/bottle
(\$6.00 after GST)

Bottled Alps Water 🍵

a pure, crisp mountain stream bottled, perfect for thirst quenching
no caffeine, no sugar added

\$1.38/bottle
(\$1.50 after GST)

White Cold Brew 🍵

full robust arabica beans, cold brewed and packed with sweet, nutty goodness

\$5.50/bottle
(\$6.00 after GST)

Coconut Water Mini Packs 🍵

100% organic with no added sugar, by Cocoloco

\$1.83/pack
(\$2.00 after GST)

Straight Guava OJ 🍵

zesty and tangy explosion of juicy sweetness, the elevated oj experience
no caffeine

\$5.96/bottle
(\$6.50 after GST)

Assorted Oat Milk Mini Packs 🍵

barista, chocolate and coffee oat milk, by Oatside

\$1.38/pack
(\$1.50 after GST)

Watermelon Crush 🍵

a sunny paradise with every sip – tantalisingly tropical and thirst-quenching
no caffeine

\$5.96/bottle
(\$6.50 after GST)

Takeaway Arabica Coffee or

English Breakfast Tea 🍵

packed in a takeaway box
(comes with creamer, sugar and cups)
serves up to 10 guests

\$22.94/box
(\$25.00 after GST)



FREQUENTLY ASKED QUESTIONS

Find answers to common questions here.

FOOD

Is Grain Halal?

Yes, we are Muis Halal-certified.

DELIVERY

What are the delivery fees and extra charges?

Delivery fee is \$40.00 (\$43.60 after GST) and will be waived for food orders above \$1,200.00 (\$1,308.00 after GST).

Delivery to Sentosa Island, Jurong Island and Airline Road

Additional charges will apply for delivery to offshore and restricted areas (Sentosa, Jurong Island, and Airline Road).

ORDER

When should I place my order?

Orders should be placed at least 4 working days by 11:00AM in advance. Our kitchens are open from Monday to Saturday, and occasional Sundays with huge events.

What happens if I need to cancel or change my order?

- All cancellations and changes are subject to a 3% payment processing fee.
- <4 working days' notice:
 - There'll be a \$30.00 (\$32.70 after GST) administrative fee.
 - For cancellations, a 50% refund on your entire order will be issued.
 - For changes, there will be a 50% charge on changed dishes.
- <1 working day's notice, there will be no refunds and a \$30.00 (\$32.70 after GST) administrative fee.

