

GRAIN

BUFFET

menu

Curated by:



Chef Isaac



Chef Nicholas



BUFFET

Our very popular buffet dishes, complete with setup.

REGULAR

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

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

Only dishes with 🥵
can be selected

Min 40 guests

CLASSIC

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

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

Min 30 guests

SIGNATURE

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

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

Min 30 guests

PREMIUM

\$34.66 /guest
(\$31.80 before 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: \$87.20 (\$80.00 before GST)

Order size: Increments of 5 guests required

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

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

Teardown time: 2 hours 30 minutes from serving time

Allergens: Peanuts, tree nuts, eggs, dairy, soy, wheat and others
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 egg, shellfish, soy

+\$1.09/guest (\$1.00 before 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: +\$2.18/guest
(\$2.00 before 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: +\$1.09/guest
(\$1.00 before 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
+\$1.09/guest (\$1.00 before GST)
add Mini Brioche Buns: +\$1.09/guest
(\$1.00 before GST)

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



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



Tuscan Garlic Cream White Fish 🐟 🥚

traditional garlic cream sauce, baked dory, roasted tomato
contains allium, dairy

upgrade to sea bass: +\$2.18/guest
(\$2.00 before GST)



Marinara Dory Stew 🐟

onion and fennel-infused tomato sauce, black olive, green pesto
contains allium, dairy, nuts

upgrade to parrotfish: +\$1.09/guest
(\$1.00 before GST)



Assam Spiced Dory 🐟 🌶️ 🍳

tamarind, thai sweet chilli, laksa, ginger flower
contains allium, egg, nuts, shellfish, soy, wheat

upgrade to parrotfish: +\$1.09/guest
(\$1.00 before GST)



Ispahan Sweet and Sour Fish 🐟 🍳

rose essence, honey pineapple, lychee
contains allium, shellfish, soy, wheat

+\$1.09/guest (\$1.00 before 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

+\$1.09/guest (\$1.00 before 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



Seasonal Fruits Platter 🌱

freshly sliced seasonal fruits

+\$1.09/guest (\$1.00 before 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

+\$1.09/guest (\$1.00 before 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



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



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



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



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



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



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

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, 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

+\$2.18/guest (\$2.00 before 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
+\$1.09/guest (\$1.00 before 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 🚫 available for regular buffet



BUFFET

Add-ons **EMBER
SMOKERY**



Signature Sanchoku Wagyu Beef Brisket

beef brisket approx. 1kg, dry
rubbed and smoked for 20 hours
to perfection, smoky bbq sauce
contains allium

\$168.00

(\$154.13 before GST)

serves up to 10 guests



20-Hour Sanchoku Wagyu Short Rib

3 ribs approx. 1.6–1.8kg, dry
rubbed and smoked for 20 hours
to achieve a buttery tenderness,
smoky bbq sauce
contains allium

\$310.00

(\$284.40 before GST)

serves up to 10 guests



Smoked Mesquite Whole Chicken

24-hour homeblend spice brine,
smoked in mesquite-cherry chips,
piri piri sauce, pickles
contains allium, dairy

\$49.00

(\$44.95 before GST)

serves up to 10 guests

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 \$87.20 (\$80.00 before GST) and will be waived for food orders above \$1,308.00 (\$1,200.00 before 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 \$65.40–\$130.80 (\$60.00–\$120.00 before 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. We will still be open every day in December to spread the Christmas cheer.

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 \$32.70 (\$30.00 before 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 \$32.70 (\$30.00 before GST) administrative fee.



