

GRAIN

HIGH TEA BUFFET

menu

Curated by:



Chef Isaac



Chef Raphael



HIGH TEA BUFFET

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

CLASSIC

\$13.41/guest
(\$12.30 w/o GST)

5 courses + 1 drink
Min 30 guests

SIGNATURE

\$16.68/guest
(\$15.30 w/o GST)

6 courses + 1 drink
Min 30 guests

PREMIUM

\$19.95/guest
(\$18.30 w/o GST)

7 courses + 1 drink
Min 30 guests

Delivery and setup fee: \$87.20 (\$80 w/o GST).

Lead time: Finalise at least 4 working days before the event.

Teardown time: 2 hours and 30 minutes from serving time.

Order increment: Has to be in increments of 5 guests.

For 20–29 guests (below min): Surcharge of +\$87.20 (\$80 w/o GST).

Allergens: Meals are made in a kitchen with allergens including peanuts, tree nuts, eggs, dairy, soy, wheat and others.



HIGH TEA BUFFET

Sandwiches/Danishes



Chicken Ham & Cheese Sandwich

charcoal bread, chicken ham,
sliced cheese

contains dairy, soy, wheat



Chunky Egg Mayonnaise Sandwich 🥑👑

dijon mustard, mayonnaise, chunky
egg spread

vegetarian, contains egg, soy, wheat



Tuna Mayonnaise Sandwich

caesar dressing, gherkin, italian parsley

pescatarian, contains egg, soy, wheat



Smoked Salmon Cream Cheese Sandwich

caper, cream cheese, smoked salmon

pescatarian, contains dairy, soy, wheat

+\$1.00



Scandinavian Avocado Prawn Sandwich 👑

dill, celery, red onion, dijon mustard

pescatarian, contains egg, soy, shellfish, wheat

+\$1.00



Almond Pain Au Chocolat Croissant 🥑

a sweet puff pastry filled with
dark chocolate

vegetarian, contains dairy, egg, wheat, nuts



Matcha White Chocolate Croissant 🥑👑

premium kyoto green powder,
white chocolate, croissant

vegetarian, contains dairy, egg, wheat



Assorted Danish Pastries 🥑

flaky pastry, housemade filling

vegetarian, contains dairy, egg, wheat

HIGH TEA BUFFET

Salad/Appetiser



The Classic Caesar Salad 🥗👑

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



Earthy Broccoli Quinoa Salad 🌱

charred broccoli, cherry tomato, tri quinoa salad, lemon dressing
vegan



Grilled Forest Mushroom Salad 🌱👑

fresh herb, shiitake mushroom, king oyster, balsamic dressing
vegan



Nippon Potato Salad 🥗

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



Tri Quinoa Salad 🥗

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



Green Goddess Salad 🥗👑

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

HIGH TEA BUFFET

Premium sides



Spinach and Mushroom Quiche 🌿

bite sized base, button mushroom, cheddar

vegetarian, contains allium, dairy, egg, wheat



Sweet Buffalo Drumlets

slow baked chicken drumlet, sweet and spicy sauce
spicy, contains allium



Cod Fish Tofu Bites 🍳

fish meat tofu cube, tricolour capsicum, thai chilli sauce

pescatarian, contains dairy, soy, wheat



Grandma's Specialty Chicken Meatballs

cauliflower, mushroom, pink sauce
contains allium, egg, soy, wheat

+\$1.00



Lemon Hummus Tahini Cauliflower 🌿

fennel seed, pink peppercorn, tahini

vegan

+\$1.00

HIGH TEA BUFFET

Premium sides



Cheesy Chicken Sausage

roasted potato, baked cherry tomato, chopped parsley
contains allium



Overnight Muesli Oats 🌱👑

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



Singapore-Styled Chicken Satay 🌶️👑

peanut sauce, raw onion, cucumber
spicy, contains allium, nuts



Simply Baked Brie 🌱

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

+\$2.00



Hearty Scrambled Eggs 🌱

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

HIGH TEA BUFFET

Dim sum



Vegetable Spring Roll 🌿👩🍳

cabbage, tofu, wood ear mushroom
vegan, contains soy, wheat



Purple Rice Loh Mai Kai

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



Steamed Mini Soon Kueh 🌿

turnip, carrot, mushroom
vegan, contains wheat



Flaky BBQ Chicken Puff 👩🍳

flaky pastry, BBQ sauce, five spice powder
contains allium, soy, wheat

+\$1.00



Indian Spiced Samosa 🌿🌶️

turnip, carrot, mixed spice
vegan, spicy, contains allium, wheat



Steamed Plant-based Gyoza 🌿👩🍳

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



Handmade Chicken Siew Mai 🌶️

shrimp meat, turnip
spicy, contains allium, shellfish, wheat
+\$1.00



Traditional Black Carrot Cake 🥬

local inspired black carrot cake, superior
light and dark soy sauce, free range egg
vegetarian, contains allium, egg, soy, wheat
+\$1.00

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Sweet sides



Ondeh Ondeh Pandan Cake 🍃👑

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



Pandan Kueh Salat 🍃

traditionally made at our top secret nyonya kitchen
vegan, contains wheat



Grain's Portuguese Egg Tart 🍃👑

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



Matcha Pistachio Cake 🍃

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



Mixed Fruit Platter 🍃

fruits of the season
vegan



Chocolate Swirl Cake 🍃

rich cacao mousse, dark chocolate sponge
vegetarian, contains dairy, egg, wheat



Lavender Earl Grey Cake 🍃

baked butter cake, lavender scented buttercream
vegetarian, contains dairy, egg, nuts, wheat



9 Layer Rainbow Kueh 🍃

traditionally made at our top secret nyonya kitchen
vegan



Cinnamon Spiced Churros Waffle 🍃

spiced rosemary scented waffle, cumin and hot paprika dust
vegetarian, contains dairy, egg, soy, wheat
+\$1.00

HIGH TEA BUFFET

Drinks

Spa Water 🌿

scented with vegetables, aromatised with citrus
vegan

Blue Pea Flower Lavender Tea 🌿

blue pea flower, lavender flower, aromatic tea base
vegan

Ice Lime Lemon Tea 🌿

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

Vanilla Rooibos 🌿

rooibos tea leaf, vanilla bean extract
vegan

Taiwan Four Seasons Oolong Tea 🌿👑

tightly rolled tea leaves with a lovely honeysuckle fragrance
vegan

Skinny Lemonade +\$1.00 🥗👑

the classic lemonade, just lighter on the sugars
vegetarian

Brewed Arabica Coffee 🌿

freshly brewed with an arabica coffee blend
vegan

Hot English Breakfast Tea 🌿

freshly brewed english tea
vegan



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



Chunky Egg Mayonnaise Crowich 🥗👑

croissant, chunky egg spread,
dijon mustard

vegetarian, contains dairy, egg, soy, wheat

+\$1.00



Tuna Mayonnaise Crowich

croissant, tuna, caesar dressing,
gherkin

pescatarian, contains dairy, egg, soy, wheat

+ \$1.00



Smoked Salmon Cream Cheese Crowich

croissant, cream cheese, smoked salmon

pescatarian, contains dairy, wheat

+\$2.00

UPGRADES

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



French Caramelised Onion Tarte 🌿👨🍳

whipped feta cream cheese, 4 hour
caramelised onion

vegetarian, contains allium, dairy, wheat

+\$3.00



Thai Mango-Prawn Salsa 🌿👨🍳

marinated green mango, chilli tomato salsa

vegetarian option available, pescatarian,
contains soy, wheat, shellfish, allium, egg

+\$3.00



Anti-Pasti 🌿

marinated artichoke, sundried tomato,
feta cheese

vegetarian, contains dairy, soy, wheat

+\$3.00



Balsamic Glazed Strawberry Tarte 🌿👨🍳

aged balsamic reduction, salted
egg creme patissiere

vegetarian, contains dairy, egg, soy, wheat

+\$3.00



Black Pepper Beef 🌶️

cantonese style black pepper sauce, fried
curry leaf, premium sirloin

spicy, contains allium, dairy, shellfish, soy, wheat

+\$4.00



Charred Tandoori Chicken 🌶️👨🍳

red onion, coriander mint compote

spicy, contains soy, wheat, allium, dairy

+\$4.00



Parmesan-Dark Chocolate Tarte 🌿

shaved parmesan cheese, luscious salted
dark chocolate ganache

vegetarian, contains dairy, egg, soy, wheat

+\$4.00



Hazelnut Banana Chocolate Tarte 🌿

sauteed hazelnut, chunky caramel
banana reduction

vegetarian, contains dairy, egg, nuts, soy, wheat

+\$4.00

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 as stated above and will be waived for food orders above \$1308 (\$1200 w/o GST).

Delivery to Sentosa Island, Jurong Island and Airline Road

Additional charge for delivery applies to restricted areas (Sentosa Island, Airline Road and Jurong Island).

No-lift surcharge

If your location has no direct lift/ramp access and food/equipment needs to be carried upstairs, there will be a no-lift surcharge of \$60–\$120 before GST, based on the number of storeys. We shall not be held responsible for any damages during the set-up.

ORDER

When should I place my order?

Orders should be placed at least 4 working days 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?

More than 3 working days notice: A 3% payment processing fee applies.

Less than 3 working days notice: A 50% charge on your entire order for cancellations, and a 50% food wastage charge for changes. An additional \$30 administrative fee also applies.

Less than 1 working day notice: No refunds. An additional \$30 administrative fee also applies.



