

GRAIN

CANAPÉ

MENU

THE GRAIN EXPERIENCE

At Grain, we love creating meaningful food experiences. The kind that brings people together, nourishes, and satisfies. This begins with the food, and extends to the community and our planet too. We want this simple daily activity of eating to do good, and we're glad you're here with us.

THE ART OF A SINGLE BITE

It takes craft to get one bite just right. Every canapé is a balancing act of flavours and textures, with ingredients paired in ways that surprise, delight, and taste incredible. Gone just like that, but hard to forget.

Curated by:



Chef Isaac



Chef Nicholas

CANAPÉ

Moments of delight between conversations.

CLASSIC

\$29.00/guest
(\$31.61 after GST)

2 savouries
1 sweet
1 drink
1 palate cleanser

Min 40 guests

SIGNATURE

\$34.00/guest
(\$37.06 after GST)

2 savouries
2 sweets
1 drink
1 palate cleanser

Min 30 guests

PREMIUM

\$48.00/guest
(\$52.32 after GST)

3 savouries
3 sweets
2 drinks
1 palate cleanser

Min 30 guests

À LA CARTE

Savoury
\$10.00/guest
(\$10.90 after GST)

Sweet
\$9.00/guest
(\$9.81 after GST)

Only available as add-on

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 by 11:00AM in advance

Teardown time: 2 hours 30 minutes from serving time

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

A TASTE OF COASTAL ELEGANCE

Lobster

freshly air-flown Western Australian
Rock Lobster, butter, sea salt

Micro Cress

purple shiso, black mint

Salsa

tangerine, fennel, mango, white grape
vinegar, dill, extra virgin olive oil



SAVOURY



Torched Butter Poached Lobster 🐟👑

tangerine and fennel mango salsa,
butter-poached fresh lobster, black mint
and shiso cress

contains dairy, shellfish

flavour notes: briny, stone-fruit, aniseed, peated

+\$12.00/guest (\$13.08 after GST)

SAVOURY



Canned Salmon Nicoise 🐟👑

confit of salmon, passionfruit lemon puree, steamed quail egg, cherry tomato, black mint and wasabina cress

contains dairy, egg

flavour notes: light citrus, mineral, creamy, mild heat

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



SAVOURY

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



Tomato Chicken Roulade

rosemary and garlic scented chicken roulade, tomato marmalade, spring herbs, chilli flakes

contains allium

flavour notes: fresh greens, peppery, dried fruit



Umami Mushroom Duxelles 🌿

fermented wild mushroom duxelles, mushroom-raspberry ketchup, pea tendrils

contains soy

flavour notes: forest floor, oak tones, dried fruit

SAVOURY

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



Le Jardin Blanc 🥬👑

poached asparagus, celeriac cauliflower
puree, borage cress

flavour notes: fresh greens, aniseed, silky, mineral



Deconstructed Prawn Avocado Salad 🐟🌶️

prawn guacamole, fresh tomato jam,
tabasco-marinated whole prawn, fresh dill,
lemon balm and shiso cress
contains egg, shellfish, soy

flavour notes: briny, citrus zest, creamy, mild heat



SWEET

French Macarons 🌱

assorted french macarons, white chocolate drizzle, gold leaf flakes

contains dairy, egg, nuts, wheat

flavour notes: nutty, confection, creamy, warming finish



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



SWEET

Rose Pistachio Cake 🌿👑

rose-almond gateau, pistachio mousseline cream, chopped pistachio, dried rose
contains dairy, egg, nuts, wheat

flavour notes: floral, velvety, toasted nuts



Passion Lemon Balm Crumble 🐟👑

compressed almond crumble, seeded white chocolate, passionfruit cremeux, lemon balm cress

contains dairy, egg, nuts, wheat

flavour notes: tropical, confection, silky, bright tang



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

SWEET

Balsamic-Glazed Strawberry Tarte 🍓

double poached strawberry, aged balsamic reduction, salted egg creme patissiere, signet cress
contains dairy, egg, soy, wheat

flavour notes: red berries, peppery, silky, floral



Golden Nori Sable 🌿👑

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

flavour notes: umami, chocolate, silky, chalky



Caramelised Banana Tarte 🍌

chunky banana reduction, housemade granola, coconut chantilly, summer flowers
contains soy, wheat

flavour notes: orchard, baking spices, toasted nuts



DRINKS

Blue Pea Flower Lavender Tea 🌿

blue pea flower, lavender flower, aromatic tea base

Brewed Arabica Coffee 🌿

freshly brewed with an arabica coffee blend
no sugar added

Hot English Breakfast Tea 🌿

freshly brewed english tea
no sugar added

Four Seasons Oolong 🌿👩🍳

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

Ice Lime Lemon Tea 🌿

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

Rose Pandan Spa Water 🌿👩🍳

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

Chamomile Mint Tea 🌿👩🍳

honey, mint, lemon
no caffeine

Vanilla Rooibos 🌿

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

