



PURPLE
SAGE

LUXURY
Premium
BENTO

ELEVATED DINING, EXQUISITELY PACKAGED





LUXURY *Premium* BENTO

Presenting our exquisite **4-Course Menu**, thoughtfully packaged in premium disposable Bagasse with mozaic cutlery and napkin, accompanied by premium juice – all within our signature Sturdy and Elegant Luxury Box.

For your **corporate events** and **VIP meetings**, our **Luxury Premium Bento** offers a step above. We use higher-grade ingredients to deliver an exceptional taste and a sophisticated presentation that will impress.

Elevate your event with our exquisite Premium Luxury Bento.

inclusive

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- A complete and satisfying Exquisite 4-Course Culinary Experience designed for one.
 - Elegant, eco-friendly disposable Bagasse packaging contains a self-heating element for the main dish to maintain warmth, along with mosaic cutlery and a soft napkin.
 - Includes a choice of refreshing premium juice to complement the meal.
 - Arrives in a sturdy and elegant box, ensuring both protection and a touch of luxury.
 - Minimum order of 1 standard menu plus 1 vegetarian menu, if required.
(Option to select 2 standard menus plus 1 vegetarian menu for 40 pax and above)
 - Transportation fee of **\$55 (\$59.95 including GST)** is applicable.
 - Surcharge of **\$150 (\$163.50 including GST)** applies for deliveries to non-lift-accessible levels.
 - Additional surcharge of **\$10 (\$10.90 including GST)** applies for deliveries to town areas.
 - Individual location delivery is available; please contact us for personalized arrangements and details.
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1. Should you have other vegetarian preferences, kindly contact us for details.
2. All prices are subject to changes & prevailing GST.
3. Purple Sage reserves the right to replace any menu items subject to market availability for ultimate freshness, we will be in touch should there be any changes.
4. Photos shown are for illustration purposes only.

LUXURY PREMIUM BENTO

\$75
/pax

\$81.75/pax
with GST

Minimum
20 pax

Menu A

APPETIZER

Smoked Salmon Salad

Salmon Roe | Pickled Cucumber | Vine Tomato

SOUP

Truffle Cauliflower Soup

White Truffle Oil | Brown Butter Croutons

ENTREE

Spice-Rubbed Whole Chicken Thigh

Creamy Garlic Mash | Balsamic Glazed Mushrooms

DESSERT

Varlhorna Chocolate Brownies

Walnuts and Ganache

BEVERAGE

Premium Juice

Menu B

APPETIZER

Tiger Prawn "Laksa" Salad

Fusilli | Cucumber | Tofu Puff | "Laksa" Aioli

SOUP

Warm Potato and Leek Vichyssoise

Chives | Extra Virgin Olive Oil

ENTREE

Oven Baked Kuhlbarra Barramundi

Creamy Mash | Braised Fennel | Sundried Tomato Emulsion

DESSERT

New York Cheesecake

With Mix Berries Compote

BEVERAGE

Premium Juice

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Meat C

APPETIZER

Smoked Chicken Waldorf Salad
*Granny Smith Apple | Compressed Celery |
Toasted Walnut | Pickled Raisin*

SOUP

Roasted Butternut Squash Soup
Maple Syrup | Toasted Pumpkin Seed

ENTREE

Slow Cooked Angus Beef Cheek
*Herb Roasted Marble Potatoes | Grilled Green
Asparagus | Barbeque Sauce*

DESSERT

Red Velvet Cream Cheese
Wild Berries and South Cape Cream Cheese

BEVERAGE
Premium Juice

Vegetarian

APPETIZER

The "Red" Salad
*Beetroot | Pickled Raisin |
Candied Walnut | Salted Plum Dressing*

SOUP

Bisque Of Tomato
Basil Oil | Garlic Croutons

ENTREE

BBQ Glazed "Plant Based" Meat
*Sour Cream Fingerling Potatoes | Roasted
Root Vegetables*

DESSERT

Lychee and Rose Jello
Candied Lychee and Berries Compote

BEVERAGE
Premium Juice