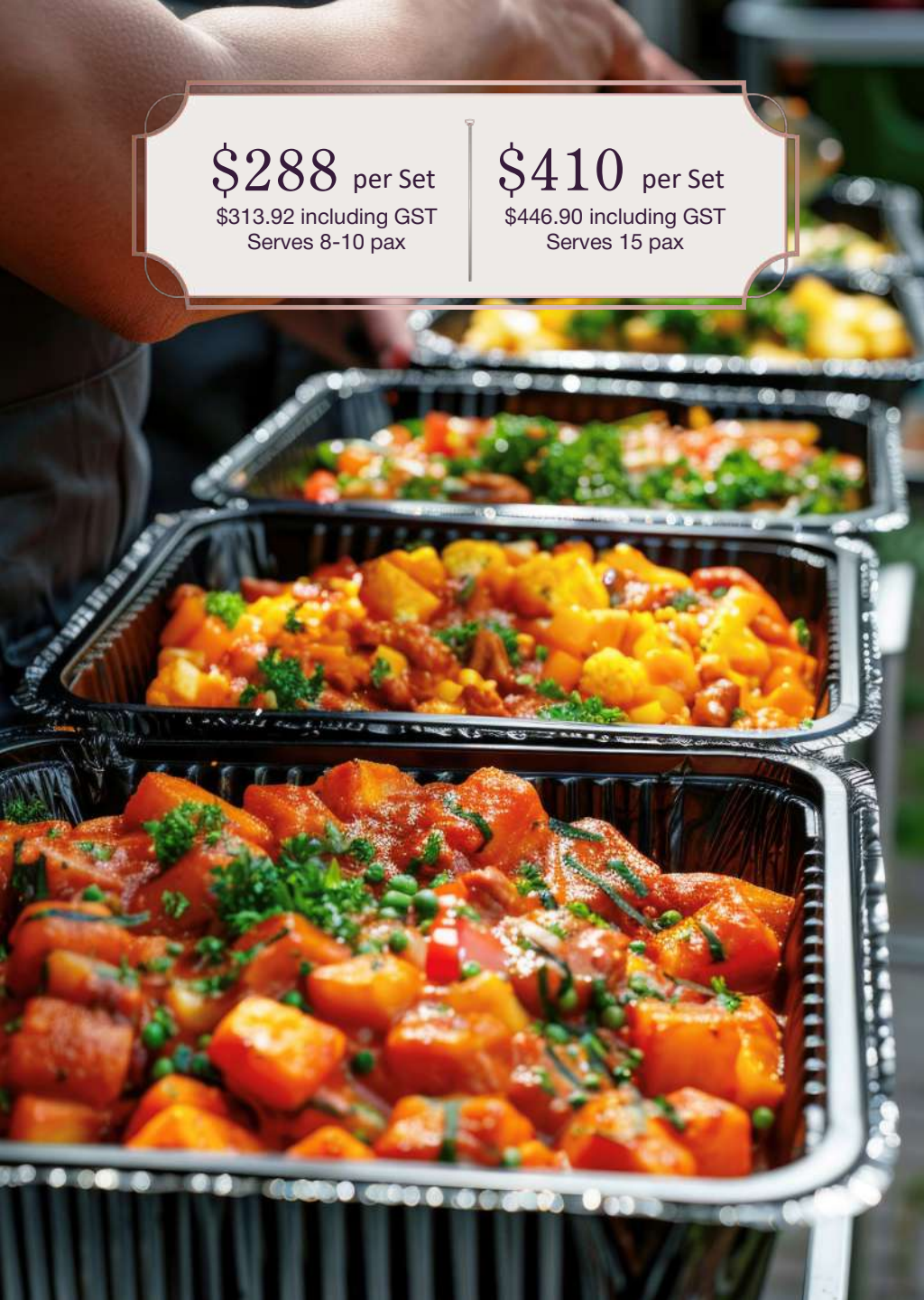


PURPLE
SAGE

MINI

Buffet





\$288 per Set
\$313.92 including GST
Serves 8-10 pax

\$410 per Set
\$446.90 including GST
Serves 15 pax

Oriental Mini Buffet

8 items |  Vegetarian



APPETIZER

Asian Pear Waldorf Salad 

Celery | Dried Cranberry | Walnut | Goji Berry | Sesame Dressing

MAINS

Steamed Herbal Chicken with 'Dang Gui'

Crispy Oatmeal Cereal Fish


Cantonese Har Lok Prawn with Bell Pepper


Nonya Chap Chye

Mapo Tofu with Minced Chicken & Mushroom

Golden Garlic Japanese Fried Rice with Scallion

DESSERT

Signature Mini Orh Nee Tarts 





\$328 per Set

\$357.52 including GST
Serves 8-10 pax

\$486 per Set

\$529.74 including GST
Serves 15 pax

Taste of Nostalgia Mini Buffet

10 items |  Vegetarian

APPETIZER

Pineapple & Cucumber Kerabu
with Silver Fish & Cashew Nuts

MAINS

Braised Hainanese Curry Chicken with Roasted Baby Potatoes
Chili Pepper Battered Fish Fillet with Preserved Radish (Chai Poh) Crumble
Heritage Angus Beef Rendang Balls
Golden Seafood Ngoh Hiang with Zesty Yuzu Sambal
Stir-fried “Four Heavenly Kings” Vegetables with Garlicky Fish Sauce
Wok-tossed Egg Noodles with Premium Chinese Sausage & Mushrooms
Fragrant Oil Rice with Crispy Shallots 

DESSERT

Chilled Pandan Soya Beancurd
with Grass Jelly & Chestnut

Fusion Mini Buffet

10 items |  Vegetarian



APPETIZER

Roasted Mushroom & Pasta Salad 

Truffle Salsa | Fresh Herbs | Parmesan Cheese | Pesto Mayo

MAINS

Fried Chicken with Korean Sweet Sauce

Oven Baked Sustainable Barramundi with Olives, Fried Capers and Tomato Cream

Slow Braised Angus Beef Stew with Root Vegetables

Baked Seafood Marinara Pie with Potato Crust

Charred Asparagus with Parsnips and Baby Potato

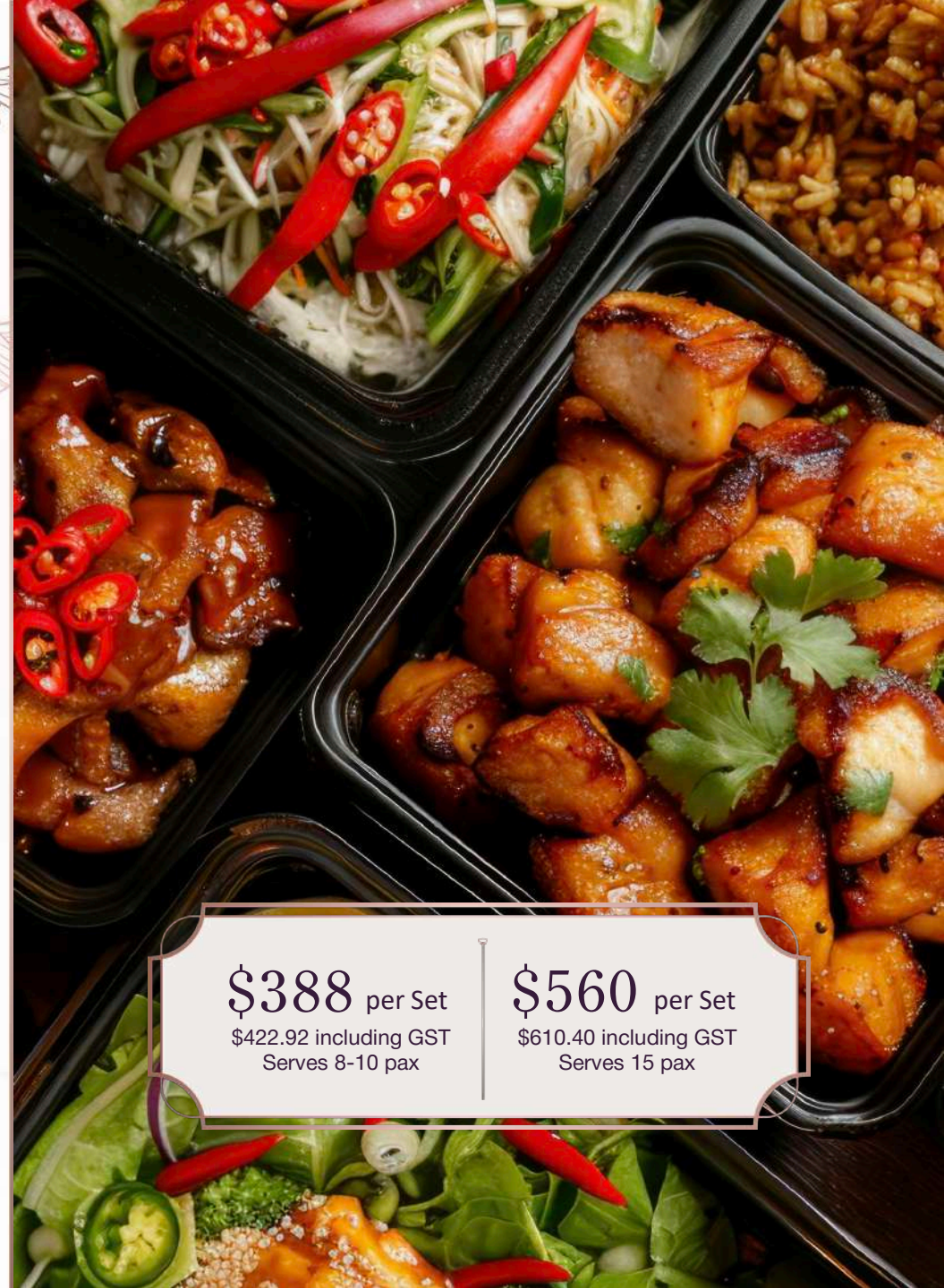
Deep Fried Tempura Prawns with Mala Mayo Dip

Steamed Saffron Rice Pilaf with Dried Fruits & Almond Flakes 

DESSERT

Chilled Cheng Teng

Choux Au Craquelin 



\$388 per Set
\$422.92 including GST
Serves 8-10 pax

\$560 per Set
\$610.40 including GST
Serves 15 pax

Aurora's Harvest Mini Buffet

11 items |  Vegetarian



APPETIZER

Mix Highland Mesclun Greens

Cherry Tomatoes | Japanese Cucumbers | Citrus Peel | Toasted Nuts | House Dressing

Scandinavian Niçoise

Smoked Trout | Potatoes | Dill | Pickles | Horseradish

MAINS

Juniper Roasted Boneless Chicken with Rosemary Mushroom Gravy

Local Barramundi with Pickled Fennel, Dill & Anise Liquor

12-Hour Braised Angus Beef Cheek with Root Vegetables in Red Wine Jus

MSC Certified Tiger Prawn, Flower Squid & Scallop in Smoked Tomato Stew

Crispy Battered Fried Shrimp with Garlicky Paprika Aioli

Roasted Beetroot with Seasonal Root Vegetables & Toasted Pine Nuts

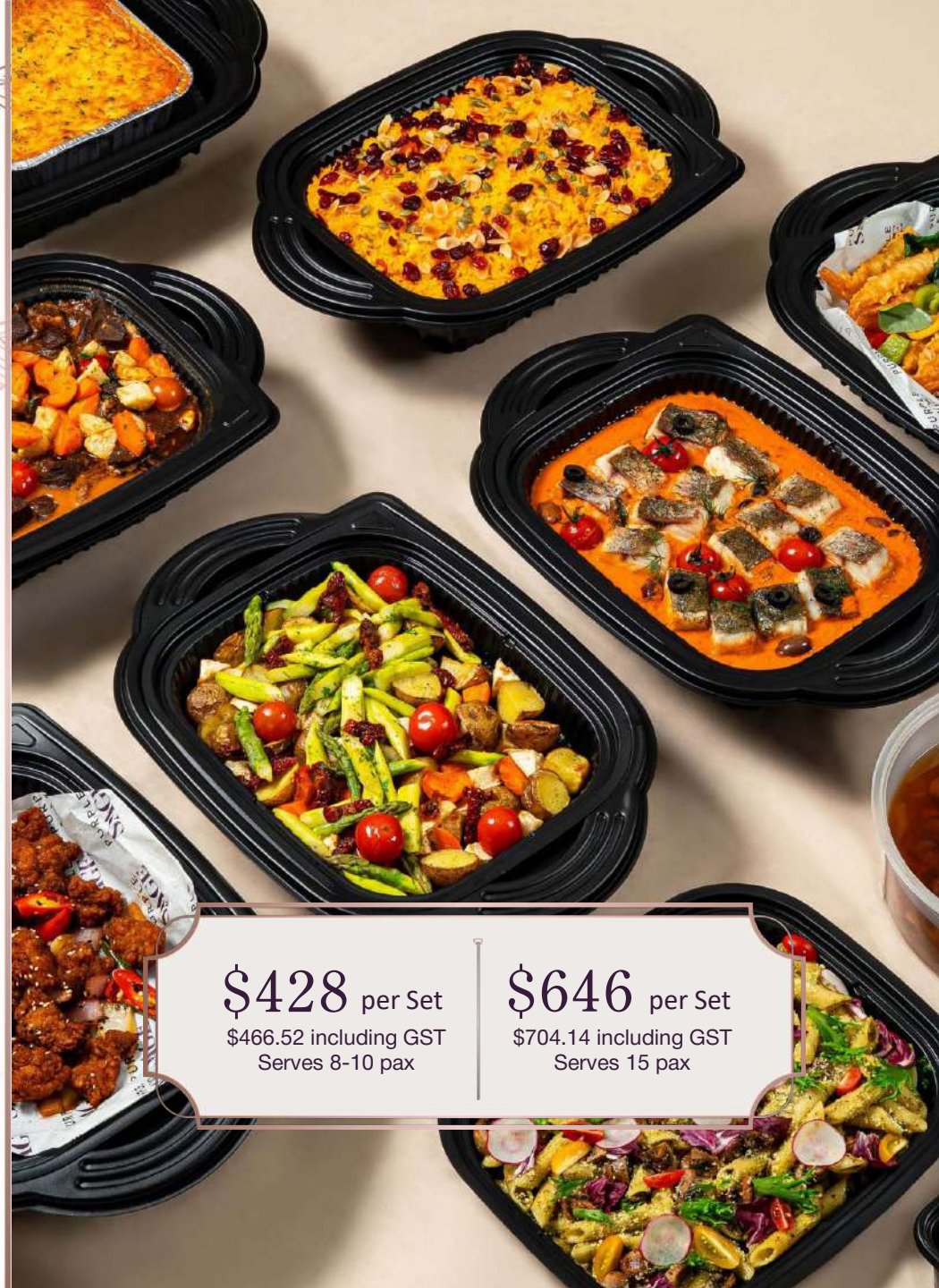
Steamed Garlic Herb Butter Rice with Dried Cranberries & Pecans 

DESSERT

Assorted Chocolate Glazed Eclairs

Valrhona Flourless Chocolate Cake

with Macerated Cherries



\$428 per Set
\$466.52 including GST
Serves 8-10 pax


\$646 per Set
\$704.14 including GST
Serves 15 pax

PURPLE
SAGE

MINI

High Tea





\$260 per Set
\$283.40 including GST
Serves 8-10 pax

Equable Petite (High Tea)

7 items |  Vegetarian



PETIT FINGER SANDWICHES

Petit Truffle Egg Mayo Croissant 

Roma Tomato Ciabatta with Basil Pesto 

HOT SELECTIONS

Cheesy Turkey Bacon Quiche

Creamy Chicken Puff Pastry

Baked Seafood Marinara Pie with Potato Crust

Mushroom Aglio Olio with Mixed Olives & Sundried Tomatoes

DESSERT

Assorted Choux Au Craquelin 



Refined Signature (High Tea)


8 items |  Vegetarian



FINGER SANDWICHES

Tiger Prawn Tartare in Vienna Bread
Smoked Salmon & Roma Tomato Ciabatta with Basil Pesto

MAINS

Turkey Ham Croque Monsieur
Baked Flaky Trio Mushroom Puff 
Hot & Spicy Chicken Drumettes with Salted Egg Aioli
Grilled Wagyu Beef Sliders with Matured Cheddar & Brioche Buns
Singapore Laksa Goreng with Quail Egg & Sambal

DESSERT

Assorted Macarons 



\$300 per Set
\$327.00 including GST
Serves 8-10 pax

TERMS & CONDITIONS

- ◆ No changes to the menu and minimum guaranteed number of pax are permitted once confirmed.
- ◆ Prevailing GST rate is applicable on the total amount payable.
- ◆ All menu items are subjected to availability.
- ◆ Photos shown are for illustration purposes only.
- ◆ Purple Sage reserves the right to amend these terms & conditions without prior notice.

TRANSPORT

- ◆ A transportation charge of \$55.00 (\$59.95 including GST) for mini buffet is applicable.
- ◆ Surcharge of \$10.00 (\$10.90 including GST) is applicable for delivery to CBD.
- ◆ For delivery to Jurong Island, please check in with us.

INCLUSIVE

- ◆ Includes a full set of biodegradable disposable ware and serviettes, please note that there will not be setup included.
- ◆ For other logistic add-ons, please check in with us.
- ◆ In accordance with SFA's guidelines, our food is best consumed within 2 hours upon delivery.

VEGETARIAN

- ◆ Vegetarian options are available, kindly inquire with us for details.