

PURPLE
SAGE

Buffet

M E N U





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At Purple Sage, we take pride in being a part of your most cherished moments.

Our culinary team has meticulously designed this selection of menus to provide not just a meal, but an immersive gastronomic experience. Whether you are hosting a heartfelt celebration or a sophisticated corporate event, we invite you to indulge in our signature flavors, where premium quality meets impeccable presentation.

Welcome to our table—
where **elegance** is always on the menu.



Taste of Nostalgia

Appetizer

Pineapple & Cucumber Kerabu

with Silver Fish & Cashew Nuts

Mains

Braised Hainanese Curry Chicken

with Roasted Baby Potatoes

Chili Pepper Battered Fish Fillet

Preserved Radish (*Chai Poh*) Crumble

Heritage Angus Beef Rendang Balls

Golden Seafood Ngoh Hiang

with Zesty Yuzu Sambal

\$32/pax

\$34.88/pax with GST

Min. 30 Pax

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

Beverage

Refreshing Lemon Tea



Vegetarian



Aurora's Harvest

\$42/pax

\$45.78/pax with GST

Min. 30 Pax

Appetizer

Mix Highland Mesclun Greens



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

Scandinavian Niçoise

Smoked Trout | Potatoes | Dill | Pickles | Horseradish

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

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

Dessert

Assorted Chocolate Glazed Eclairs

Valrhona Flourless Chocolate Cake

with Macerated Cherries

Beverage

Guava Nectar



Vegetarian



Vegan



Gluten Free

Indigo

Appetizer

Gourmet Highland's Mesclun Greens 🌱

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

Purple Sage Signature

Nyonya Mee Siam

Tiger Prawns | Quail Egg | Calamansi | Sambal |
Aromatic Gravy

Mains

Baked Chinese Five Spiced Chicken 🌱

with Sweet Chili Glaze & Sesame

Gratinated Angus Beef Meat Ball

with Trio Cheese in Pomodoro Sauce

\$28/pax

\$30.52/pax with GST

Min. 30 Pax

Mala Spiced Battered Fish

with Onions, Bell Peppers & Dried Chili

Marinated Tiger Prawn Tempura

with Thai Style Chili Dip

Stir-Fried Seasonal Greens 🌱

with Shiitake Mushrooms & Goji Berry

Steamed Fragrant Garlic Butter Rice 🌱

with Dried Fruits & Nuts

Dessert

Dark Chocolate Brownie

with Cookie Crumble

Beverage

Tropical Fruit Punch



Vegetarian



Iris

Appetizer

Gourmet Highland's Mesclun Greens 🌿

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

Spiced Smoked Chicken & Potato Salad

Vine Tomato | Curry Leaf | Baby Radish | Curry Mayo

Purple Sage Signature

Purple Sage Laksa

Tiger Prawns | Quail Egg | Bean Curd | Sambal |
Laksa Leaf | Lemak Gravy

Mains

Roasted Boneless Chicken Parmigiana

with Trio Cheese & Black Olives

Slow Cooked Locally Sourced Barramundi

with White Wine Emulsion

\$38/pax

\$41.42/pax with GST

Min. 30 Pax

12 Hours Braised Angus Beef Cheek

with Root Vegetables in Red Wine Jus

Braised Tiger Prawn, Flower Squid & Scallop

in Thai Style Red Curry

Salted Egg Bean Curd Chicken Roll

with Chili Dip

Stir-Fried Mala Vegetables 🌿

with Black Fungus & Baby Corn

Steamed Fragrant Rice Pilaf 🌿

with Dried Cranberry & Pecans

Dessert

Chilled Cheng Teng

Beverage

Mango Mist



Vegetarian



6396 6990

| sales@purplesage.com.sg

| purplesage.com.sg

Lilac

\$48/pax

\$52.32/pax with GST

Min. 30 Pax

Appetizer

Healthy Salad Bar

Selection of Greens | Selection of Condiments |
Croutons | Parmesan Cheese | Dressings

Mediterranean Octopus Salad

Mix Olives | Cherry Tomato | Toasted Pinenut |
Basil Pesto

Soup

Porcini & Button Mushroom Velouté

with Truffle Oil

Mains

Boneless Chicken Fricassee

with Sauteed Mix Mushrooms

Slow Cooked Local Barramundi

with Japanese Pickles in Dashi Beurre Blanc

12 Hours Braised Angus Beef Cheek Rendang

with Roasted Baby Potatoes

Cheesy Seafood "Laksa" Pie

with Turmeric Potato Crust

Braised Bai Ling Mushrooms

with Wolf Berries and Greens

Lobster Stock Braised Hokkien Noodles

with Mix Seafood & Shrimp Sambal

Steamed Fragrant Jollof Rice

with Golden Raisins & Pumpkin Seeds

Dessert

Premium Cut Fruits Platter

with Mix Berries

Trio Chocolate Torte

with Chocolate Pearl & Hazelnut

Beverage

Mango Mist



Vegetarian



Lavender

\$58/pax

\$63.22/pax with GST

Min. 30 Pax

Appetizer

Healthy Salad Bar

Selection of Greens | Selection of Condiments |
Croutons | Parmesan Cheese | Dressings

Tiger Prawn Cocktail

Heirloom Cherry Tomato | Shaved Fennel | Dill |
Cocktail Sauce

Cured Meat Platters

Chicken Ham | Turkey Ham | Smoked Duck |
Beef Pastrami

Soup

Seafood Treasure Thick Soup

with Crab Meat, Fish Maw & Mushrooms

Mains

Port Wine Braised Chicken “Cod Au Vin”

with Baby Vegetables

Slow Cooked Norwegian Salmon

with Preserved Lemon in Pernod Sauce

Thai Style Braised Beef Cheek Red Curry

with Baby Potato & Carrot

Braised Scallops, Octopus & Mussels

in Saffron White Wine Emulsions

Breaded Tiger Prawn & Squid Cake

with Citrus Sauce

Braised Monkey Head Mushrooms

with Scallops, Broccoli and Carrots

Wild Mushroom Orecchiette

with Truffle Salsa, Sundried Tomato & Sage

Smoked Duck Fried Rice

with Chinese Sausage & Asparagus

Dessert

Premium Cut Fruits Platter

with Mix Berries

Assorted French Pastries

Macaroons | Choux Au Craquelin

Japanese Matcha Mousse Cake

with Goma Cream

Beverage

Tropical Fruit Punch



Vegetarian

Passionately Personally

Transportation Charges

- ❖ Transportation fee of **\$95 (\$103.55 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.
- ❖ For delivery to Jurong Island, please check in with us.

Terms & Condition

- ❖ Orders require confirmation at least **5 working days** prior to the event (subject to availability).
- ❖ Menu changes and adjustments to minimum guaranteed pax are not permitted after confirmation.
- ❖ Buffet includes a full set of biodegradable disposable ware and serviettes, along with a complete buffet layout including food warmers, tables, skirting, and decor.
- ❖ Vegetarian options are available, kindly inquire with us for details.
- ❖ Please allow a window of 15 to 30 minutes before the scheduled mealtime for delivery.
- ❖ In line with SFA regulations, we recommend consuming our food (kept in warmers) **within 2 hours** of delivery.
- ❖ Photos shown are for illustration purposes only.
- ❖ Purple Sage reserves the right to amend these terms & conditions without prior notice.

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