PURPLE SAGE

NOËL DORÉ

Christmas Collection 2026

CELEBRATE THE SEASON IN GOLDEN ELEGANCE
WITH PURPLE SAGE

NOËL

DORÉ

A Golden Christmas

by Purple Sage

Noël Doré, meaning **“Golden Christmas”** captures the warmth, elegance and festive spirit of the season through the signature lens of Purple Sage.

Inspired by the glow of candlelit celebrations and the timeless allure of gold, this festive collection brings together refined flavours, thoughtful details and indulgent creations crafted for memorable gatherings.

From beautifully presented savouries to decadent festive sweets, every element is designed to add a touch of golden splendour to the Christmas table — celebrating the season with warmth, artistry and the distinctive culinary spirit of Purple Sage.



Early Bird Promo

Reserve your festive feast early and enjoy exclusive early-bird privileges. Celebrate the *art of taste* with Purple Sage this Christmas.

- Confirm your order anytime from now until **15 November 2026** and complete your payment to enjoy our exclusive Early Bird savings.
- Enjoy a FREE **Bûche de Noël Forêt (U.P. $138)** with any order from our **Christmas Buffet menus**, or a FREE **Christmas Choux Puff (U.P. $40)** with any order from our Christmas Mini Buffet menus.
- Limited to a maximum of 1 complimentary log cake and/or 2 choux puffs per order, per delivery location.
- Valid for orders confirmed and paid for during the Early Bird promotion period.
- Not applicable with other promotions or discounts unless otherwise stated.
- Purple Sage reserves the right to amend the terms & conditions without prior notice.

Festive Deals with DBS/POSB Cards



FIG GLAZED HONEY

Chicken Ham

- Quote **"XMASDBSHAM"** to enjoy 20% off the Fig Glazed Honey Chicken Ham (±2kg) (U.P. S$78 for whole, S$88 for pre-sliced).
- Valid for online orders placed from now until 31 December 2026, with deliveries between 1 and 31 December 2026.
- Payment must be charged to a valid DBS/POSB Credit or Debit Card in a single transaction.
- Fig Glazed Honey Chicken Ham is available as an add-on to any buffet order or for self-collection at 200 Pandan Loop, CT Foodchain, #05-02, from Monday to Friday, between 10am and 5pm. Please contact Purple Sage for weekend self-collection availability.
- Limited to a maximum of 3 pieces per customer, per order, and per delivery.
- Prices are subject to prevailing GST.
- Not valid in conjunction with other promotions, discounts, privileges, or voucher redemptions, unless otherwise stated.
- Purple Sage reserves the right to amend the terms and conditions without prior notice.

CHRISTMAS

Mini Buffet

- Quote **"XMASDBSMB"** to enjoy 8% Off the Christmas Mini Buffet.
- Valid for online orders placed from now until 31 December 2026, with deliveries between 1 and 31 December 2026.
- Payment must be charged to a valid DBS/POSB Credit or Debit Card in a single transaction.
- The discount is applicable to the total food bill and is capped at S$300 (excluding GST).
- The discount is not applicable at vendor-contracted venues.
- Prices are subject to prevailing GST.
- Not valid in conjunction with other promotions, discounts, privileges, or voucher redemptions, unless otherwise stated.
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Add-ons

1 **"Le Poulet Jaune"**
French Yellow Chicken | Parmentier Potatoes | Sauce Vin Jaune
$58/set (Whole, ±1kg) | **$63.22**/set including GST

2 **Slow Cooked Grain Fed Angus Beef Striploin**
Truffle Mash | Whisky Mustard | Port Wine Jus
$268/set (Whole, 1kg | For 5-8 Pax)
$292.12/set including GST

3 **Fig Glazed Honey Chicken Ham** ±2kg
$78/set (Whole) | **$85.02**/set including GST
$88/set (Pre-sliced) | **$95.92**/set including GST

4 **Festive Cheese & Charcuterie Platter**
Dried Fruits & Nuts | Water Crackers | Quince | Truffle Honey
$188/set (for 10-15 Pax) | **$204.92**/set including GST

5 **Bûche de Noël Forêt** Log Cake
Morello Cherries | Kirsch | Valrhona Jivara 40%
$138/set (±1.8kg) | **$150.42**/set including GST

6 **Winter Lumière** Log Cake
Japanese Citrus | White Peach | Madagascar Vanilla
$108/set (±1.9kg) | **$117.72**/set including GST

Craving for More Localized Flavour?

Signature Purple Sage Laksa
Tiger Prawns | Quail Egg | Bean Curd | Sambal Chili | Laksa Leaf | Lemak Gravy
$70/set (for 8 - 10 Pax) | **$76.30**/set including GST

Nyonya Mee Siam
Tiger Prawns | Quail Egg | Calamansi | Sambal | Aromatic Gravy
$70/set (for 8 - 10 Pax) | **$76.30**/set including GST

Charred Jumbo Chicken Satay
Japanese Cucumber | Red Onion | Homemade Peanut Sauce
$70/set (30s) | **$76.30**/set including GST



BÛCHE DE

Noël Forêt

$138/Set (±1.8KG)

$150.42/set including GST

Morello Cherries | Kirsch | Valrhona Jivara 40%

Inspired by the enchanting beauty of a winter forest, this elegant Bûche de Noël brings together the rich, creamy notes of **Valrhona Jivara 40% chocolate** with the vibrant tartness of **Morello cherries**, finished with a delicate touch of **Kirsch**. A sophisticated harmony of dark chocolate and cherry, crafted as a striking centrepiece for the festive table.



GILDED

Yuletide

$33.80/pax (9 items)
$36.84/pax including GST
Minimum 30 Pax

Festive Starter

Yuletide Winter Greens Harvest (V) (Vegetarian) (Gluten Free)
Citrus Peel | Sweet Sultanas | Candid Seeds |
Spiced Orange Vinaigrette

Christmas Feast

Holly & Hearth Harissa Baked Chicken
with Mixed Olives & Preserved Lemon

Braised Angus Beef Meatball Au Poivre
with Sautéed Mushrooms

North Star Spiced Alaskan Pollock
with Green Goddess Aioli

Captain's Christmas Seafood Parmentier
"Parmentier De Poisson" with Sustainable Seafood & Smoked Haddock

Mistletoe Glazed Winter Root Vegetables (V)
with Semi-Dried Cranberries

Trio Fusilli aux Fromages & Almonds (V)
with Caramelised Onions, Toasted Almonds & Aged Comté

Mrs. Claus's Cranberry & Pecans Rice Pilaf (V)
with Smoked Butter & Fresh Herbs

Sweet Finale

Starry Noël Tres Leches
Passion Fruit Tres Leches Cake with Gingerbread Crumble

Beverage

Noël Blackcurrant Bliss

(Vegetarian) Vegetarian (V) Vegan (Gluten Free) Gluten Free



Aurelia

NOËL

$52.80/pax (13 items)

$57.55/pax including GST

Minimum 30 Pax



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$52.80/pax (13 items)
$57.55/pax including GST
Minimum 30 Pax

Festive Starter

Yuletide Winter Greens Harvest (V)
Citrus Peel | Sweet Sultanas | Candid Seeds | Spiced Orange Vinaigrette

Winter Roasted Beets & Goat Cheese Salad (V)
Candied Orange | Tender Greens | Toasted Walnuts | Aged Balsamic

Fireside Soup Kettle

Golden Roasted Carrot & Saffron Velouté
with Sourdough Croutons

Grand Noël Feast

Christmas Boneless Chicken À La Moutarde
with Pommery & Fino Sherry Jus

Slow-Cooked Barramundi
with Charred Leeks & Festive Crustacean Emulsion

Yuletide Seafood Blanquette
with MSC Certified Seafood in Aromatic Blanquette De La Mer

12-Hour Braised Angus Beef Cheek Bourguignon
with Winter Cipollini Onions

Christmas Charred Chicken Bratwurst
with Forest Mushrooms & Green Peppercorn Jus

Molasses & Cider Glazed Winter Root Vegetables (V)
with Semi-Dried Cranberries

Slow-Cooked Duck Ragù Paccheri
with Roasted Tomatoes & Pecorino Romano

Mrs. Claus's Cranberry & Pecan Rice Pilaf (V)
with Smoked Butter & Fresh Herbs

Sweet Finale

Petit Winter Red Currant Meringue Tart

64% Valrhona Manjari & Orange Gâteau

Beverage

Golden Peach Lumière

Vegetarian (V) Vegan Gluten Free


NOËL
Majestique
$72.80/pax (15 items)
$79.35/pax including GST
Minimum 25 Pax

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$79.35/pax including GST
Minimum 25 Pax

Noël Royale Prelude

Artisan Garden & Harvest Selection (V)
Seasonal Leaves | Healthy Condiments | Kalamata Olives | Marinated Feta | Vinaigrette

Smoked Chicken & Granny Smith Apple
with Green Grapes | Toasted Walnut | Compressed Celery | Pommery Mustard

Charcuterie de Noël
Turkey Ham | Air-Dried Beef Salami | Smoked Duck Breast

Lobster Bisque & Velouté

Butternut & Atlantic Lobster Chowder
with Warm Mini Brioche Buns

Chef's Signature Festive Roast

Slow Cooked Grain Fed Angus Beef Striploin
Whisky Mustard | Port Wine Jus

Le Grand Noël Banquet

Braised Boneless Chicken Royale
with Wild Mushrooms & Foie Gras Albufera

Slow-Cooked King Salmon à la Meunière
with Pernod & Fennel

Provençale Wagyu Beef Estouffade
with Baby Carrot & Asparagus

Ocean Jewels à la Nantua
with Braised Octopus, Tiger Prawns, Scallops & Saffron Nantua Sauce

Molasses & Cider Glazed Winter Root Vegetables (V)
with Semi-Dried Cranberries

Jumbo Lump Crab Farfalle Puttanesca
with Anchovies & Capers

Mrs. Claus's Cranberry & Pecan Rice Pilaf (V)
with Smoked Butter & Fresh Herbs

Noël Pâtisserie Finale

Winter Lumière Log Cake
Japanese Citrus | White Peach | Madagascar Vanilla

Assorted "Christmas Tree" Macarons
with Seasonal Festive Flavours

Panettone Bread Pudding
with Grand Marnier Anglaise

Beverage

Noël Berry Bliss

(V) Vegan

Gilded Frost

MINI BUFFET

$348/set (8 – 10 Pax)
$379.32/set including GST

$528/set (15 Pax)
$575.52/set including GST



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Trio Fusilli aux Fromages & Almonds (V)
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Mrs. Claus's Cranberry & Pecans Rice Pilaf (V)
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Sweet Finale

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Passion Fruit Tres Leches Cake with Gingerbread Crumble

(Vegetarian) Vegetarian (V) Vegan (Gluten Free) Gluten Free



Aurelia Solstice

MINI BUFFET

$538/set (8 - 10 Pax)
$586.42/set including GST

$818/set (15 Pax)
$891.62/set including GST



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MINI BUFFET

$538/set (8 - 10 Pax)
$586.42/set including GST

$818/set (15 Pax)
$891.62/set including GST

Festive Starter

Yuletide Winter Greens Harvest (V)(GF)
Citrus Peel | Sweet Sultanas | Candid Seeds | Spiced Orange Vinaigrette

Winter Roasted Beets & Goat Cheese Salad (V)
Candied Orange | Tender Greens | Toasted Walnuts | Aged Balsamic

Fireside Soup Kettle

Golden Roasted Carrot & Saffron Velouté
with Sourdough Croutons

Grand Noël Feast

Christmas Boneless Chicken À La Moutarde
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with Roasted Tomatoes & Pecorino Romano

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Sweet Finale

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64% Valrhona Manjari & Orange Gâteau

(Vegetarian) (V) Vegan (GF) Gluten Free



Noël Canapés

COLLECTION

(Select 6 canapés – including **Noël Berry Bliss** beverage)

$38/pax (Buffet)
$41.42/pax including GST
Minimum 30 Pax

1. **Semi-Dried Tomato Relish** (V)
   Pesto Crema | Toasted Pine Nuts | Evoo

   Ruby Winter Beets & Feta (V)
   Confit Orange | Winter Raisin Jam | Savory Tart

   Winter Truffle Capelini (V)
   Toasted Hazelnuts | Balsamic Vinaigrette | Chives

2. **Nordic Salmon Gravlax**
   Caviar | Pickled Cucumber | Festive Dill

3. **Boston Lobster Treasure Tatare**
   Capers | Saffron Mayo | Kohlrabi

4. **Maple-Glazed Yuletide Duck**
   Aged Comté | Quince | Pink Peppercorn

   Festive Hickory-Smoked Chicken
   Espelette Pepper | Apple Cinamon Compote | Charcoal Tart

   Mistletoe Wagyu Beef
   Mustard Mayo | Port Wine Reduction | Vol-Au-Vent

5. **Black Forest Noël Indulgence**
   Spiced Rum | Valrhona Chocolate | Edible Gold

6. **Matcha "Mont Blanc" de Noël**
   Yuzu | Ivoire 35% White Chocolate | Uji Matcha

(V) Vegan



Terms & Conditions

- Christmas menus delivery available from **24 November to 31 December 2026.**
- All orders must be confirmed **5 working days** before the event date, subject to availability.
- An order is considered confirmed only upon receipt of a signed order confirmation and/or full payment/deposit. You will receive an acknowledgement of your order via email from our sales personnel. Please check all details carefully.
- Any amendments to the menu, headcount, or event timing must be submitted in writing (via email) at least **5 working days** prior to the event date.
- Please note that our menu may vary depending on the seasonality of ingredients. Changes may be made without notice.
- Vegetarian options are available. Please inquire with us for details.
- All menu items are subject to availability and may be changed without prior notice.
- Photos shown are for illustrative purposes only.
- Purple Sage reserves the right to amend these terms and conditions without prior notice.

Transportation

- The buffet includes a full set of biodegradable disposable ware and serviettes, as well as a complete buffet layout with food warmers, tables, skirting, and decor. (Not applicable to Mini Buffet)
- Kindly ensure a **30-minute to 1.5-hour** window for delivery and setup prior to the scheduled mealtime.
- Self-pick up is allowed for Christmas's add-ons & mini buffet from **11am-4pm** at 200 Pandan Loop, CT Foodchain, #05-02, for whole month of December.
- A transportation charge of **$95.00 ($103.55 w/GST)** is applicable for Christmas buffet catering and **$55.00 ($59.95 w/GST)** for Christmas mini buffet on other days.
- Festive delivery charges of **$105 ($114.45 w/GST)** apply to Christmas buffet catering, and **$65 ($70.85 w/GST)** apply to Christmas mini buffet deliveries from 11th to 25th December 2025.
- A surcharge of **$150 ($163.50 w/GST)** is applicable for non-lift levels, maximum of 2 levels.
- An additional charge of **$10 ($10.90 w/GST)** applies for delivery to the town area.
- Please inquire with us for delivery to Jurong Island or Changi Cargo Complex.

Others

- In accordance with Singapore Food Agency (SFA) guidelines, all food provided by Purple Sage must be consumed within **2 hours from the time of delivery/setup**. Purple Sage will not be held responsible for any food quality issues or health concerns arising from consumption beyond this stipulated time.
- While we strive to maintain the highest quality, menu items are subject to availability and may be replaced with items of equivalent value without prior notice due to unforeseen circumstances (e.g., seasonality, supplier issues).
- **Dietary Restrictions & Allergies:** Clients are responsible for informing Purple Sage of any specific dietary restrictions or allergies at the time of placing the order. While we will do our best to accommodate these requests, we cannot guarantee a completely allergen-free environment due to the nature of our kitchen operations.

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NOËL

DORÉ

Gather, indulge and celebrate in style.

Reserve your Christmas experience with Purple Sage today.

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