

ARTISANAL

High Tea
Catering

by **PURPLE
SAGE**

ELEVATED ELEGANCE FOR EVERY OCCASION



Equable

\$28

/pax

Minimum
30 pax

CANAPÉS

- ❖ Wild Mushroom Duxelle 🌿
Porcini Crumble | Truffle Aioli | Vol-Au-Vent
- ❖ Nori-Infused Trimmed Salmon
Yuzu Gel | Shoyu Ikura | Dill

ARTISAN FINGER SANDWICHES

- ❖ Petit Chicken Ham & Cheese
- ❖ Sun-Kissed Tomato & Basil Pesto 🌿

WARM INDULGENCES

- ❖ Cheesy Turkey Bacon Quiche
- ❖ Baked Minced Chicken/Beef Rendang Shepherd's Pie
- ❖ Pan-Fried Seafood Gyoza with Sichuan Mala Aioli
- ❖ Korean K-Pop Chicken with Toasted Sesame & Leeks
- ❖ Smoked Duck Aglio Olio with Mushrooms & Sundried Tomatoes

SWEETS

- ❖ Assorted Choux Au Craquelin 🌿

BEVERAGE

- ❖ Fruit Punch



VEGETARIAN



Refined

\$38

/pax

Minimum
30 pax



CANAPÉS

- ❖ Cold Truffle & Kombu Capellini 
Sherry Vinegar | Truffle Salsa | Chives
- ❖ Oak Wood Smoked Duck
Compressed Pear | Champagne Gel | Charcoal Tart

ARTISAN FINGER SANDWICHES

- ❖ Mini Chicken Sausage Roll
- ❖ Smoked Salmon & Roma Tomato Ciabatta with Basil Pesto

WARM INDULGENCES

- ❖ Trio Cheese & Tomato Pizza 
- ❖ Pan-fried Vegetarian Gyoza with Mala Aioli 
- ❖ Tiger Prawns Tempura with Citrus Aioli
- ❖ Jumbo Chicken Satay with Condiments & Peanut Sauce
- ❖ Wagyu Beef Sliders with Matured Cheddar & Brioche Buns
- ❖ Seafood Laksa Goreng with Tiger Prawns, Quail Egg & Sambal

SWEETS

- ❖ Deluxe Macaroons
- ❖ Petit Tiramisu Torte with Baileys Cream

BEVERAGE

- ❖ Mango Mist


VEGETARIAN



Luminous

\$48


/pax

Minimum
30 pax


CANAPÉS

- ❖ Cold Uni Capellini
Kombu | Japanese Uni Sauce | Ikura
- ❖ Confit Boston Lobster
Caviar | Tartar Sauce | Vol-Au-Vent
- ❖ Salt Baked Beetroot Tartare
Walnut | Raisin Jam | Orange

ARTISAN FINGER SANDWICHES

- ❖ Truffle Egg Mayo Croissant 
- ❖ Jumbo Lump “Chilli Crab” Roll with Tobiko

WARM INDULGENCES

- ❖ Mini Mushroom Ragout Pie 
- ❖ Crispy Seafood Otah Stuffed You Tiao
- ❖ Bean Curd Tiger Prawn Roll with Chili Dip
- ❖ Hot & Spicy Chicken Drumettes with Salted Egg Aioli
- ❖ Grilled Wagyu Beef Sausage with Roasted Potatoes & Onion Jus
- ❖ Tiger Prawn Orecchiette with Sundried Tomato & Fresh Herbs

SWEETS

- ❖ Valrhona Guanaja 70% & Caramel Tartlet
- ❖ “Rum & Raisins” Bread Butter Pudding

BEVERAGE

- ❖ Iced Lemon Tea



VEGETARIAN





Indulge in Luxury

TERMS & CONDITIONS

- ❖ Photos shown are for illustration purposes only.
- ❖ Includes a full set of biodegradable disposable ware and serviettes, along with a complete buffet layout including food warmers, tables, skirting, and decor.
- ❖ Surcharge of non-lift level of **\$150 (\$163.50 including GST)** is applicable.
- ❖ A transportation charge of **\$80 (\$87.20 including GST)** is applicable.
- ❖ Additional **\$10 (\$10.90 including GST)** for delivery to town area.
- ❖ For delivery to Jurong Island, please check in with us.
- ❖ Vegetarian options are available, kindly inquire with us for details.
- ❖ Purple Sage reserves the right to amend these terms & conditions without prior notice.

**PURPLE
SAGE**

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