

Classic Buffet Menu



Welcome to Grain

Our mission is to create great food and make it accessible to everyone.

We have fed (and made friends with) thousands of happy customers from places like Microsoft, Citibank, UBS, Allen & Overy, Facebook, Sentosa Corporation and a lot more.



Why Grain

We care. About the food, the service, your whole entire experience. Feel the Grain difference when you use us.

Our customers use us for meetings, seminars, workshops, product launches, parties. We've got you covered for all kinds of occasions.

Delicious and healthy food

Who said healthy food can't also taste delicious? We do it all the time.

Variety of options, and halal

Our menu takes care of your Asian, Western, vegetarian and even halal preferences.

Best service you'll ever receive

We take pride in giving the kind of customer service that we would like to receive ourselves.

Affordable luxury

We work with top chefs from Masterchef, Michelin restaurants to make great food also affordable.

All kinds of payment methods

Credit card, cheque or bank transfer work for us. We also provide credit terms.

Changing menu

Our menu changes periodically to keep things exciting and fresh for everyone.

Great food and happy guests



Classic Buffet Menu

Cater for every occasion and to every taste bud with our thoughtfully designed buffet-style menu.

\$13

(\$13.91 w/GST)

7 courses

\$15

(\$16.05 w/GST)

9 courses

\$20

(\$21.40 w/GST)

11 courses

Minimum order is for 30 people.

Delivery fee is \$60 (\$64.20 w/GST).

Orders need to be finalised at least 4 working days before your event.

Orders have to be in 5 pax increments. Teardown time will be 3 hours from event serving time (latest 10:30PM).

\$13 Classic Buffet Menu

(\$13.91 w/ GST)

*** Chef's recommendation

Grains (choose one)

*** Chinese Olive Fried Rice

with garlic and long bean

Thai Fried Pineapple Rice

with chicken floss, bawang goreng, and coriander

Pasta/Noodles (choose one)

Mushroom Garlic Fusilli

with fresh herbs and cream sauce

*** Wok Fried Mee Goreng

with bean sprout, spring onion, and chilli

Poultry (choose one)

*** Grain Hainanese Chicken

with ginger puree, chilli sauce, and dark soy sauce

Damn Good Chicken Stew

with potato and onion

Fish (choose one)

Fish Fritters with Salted Egg Yolk

tossed with salted egg yolk sauce and curry leaf

*** Dory Fillet in Aurora Sauce

with tomato cream sauce, cherry tomato, and basil

Vegetarian (choose one)

*** Luo Han Zhai

braised vegetables with mushroom and bamboo shoot

Nasu Dengaku

miso-glazed eggplant with red-miso, spring onion, and sesame

Drink (choose one)

*** Iced Lemon Tea

chilled red tea with sliced kaffir lime

Lemongrass Bandung

with cinnamon

Dessert

Mini Lemon Curd Tart

with torched italian meringue

\$15 Classic Buffet Menu

(\$16.05 w/ GST)

*** Chef's recommendation

Grains (choose one)

Greek Rice Pilaf

with dill, sultana, capsicum, and oregano

*** Chinese Anchovy and Egg Rice

with bean sprout, spring onion, garlic, fried shallot and egg

Pasta/Noodles (choose one)

*** Linguine Aglio Olio

with garlic and red chilli flakes

Chicken Pad Thai

with spring onion, peanut, chilli flakes, and thai lime

Poultry (choose one)

Oven-roasted Honey Dijon Chicken

with carrot and potato

*** Japanese Chicken Curry

with carrot, onion, potato, and spring onion

Fish (choose one)

Plum Sweet and Sour Fish

with lime leaf, capsicum, carrot, and tomato

*** Greek Baked Fish

with lemon, tomato, onion, and sweet paprika

Vegetarian (choose one)

Silken Braised Egg Tofu

with mixed vegetables and vegetarian oyster sauce

*** Broccoli and Shiitake Mushroom

with garlic, dark soy sauce, and almond flakes

Bites (choose one)

*** Satay Chicken Bites

with peanut sauce

Buffalo Drumlets

Drink (choose one)

Honey Red Tea

with lemongrass and honey

*** Chai Tea

with cardamon, cinnamon and anise

Pastry

Mini Apple Tart

with salted butter crumble

Fruit

Fruit Platter

selection of cut local fruit

\$20 Classic Buffet Menu

(\$21.40 w/ GST)

*** Chef's recommendation

Grains (choose one)

*** Multi-grain Basil Rice

seasoned with sesame oil, barley and spring onion

Almond and Raisin Garlic Rice

with california raisin, almond flakes and parsley

Pasta/Noodles (choose one)

*** Pesto Linguine

with garlic, basil, parmesan, cherry tomato, and cashew nut

Stir-fried Yakisoba

with shiitake mushroom, cabbage, carrot, and onion

Poultry (choose one)

*** Poulet Saute Chasseur

seared chicken thigh with tomato, mushroom, and turkey bacon

Chicken Kurma Curry

with tomato and onion

Fish (choose one)

*** Hong Kong Style Steamed Fish

fillet of toman with spring onion, ginger, and soy sauce

Poached Dory in Light Seafood Cream Sauce

with squid, mussel, and cream

Seafood (choose one)

Sotong Pedas

with assam, ginger, and chilli

*** Seafood Chawamushi

with crab, clam, and shiitake mushroom

Vegetarian (choose one)

Baby Kai Lan

with vegetarian oyster sauce and garlic chips

*** Nimono

japanese vegetable stew with shiitake mushroom and bamboo shoot

Bites (choose one)

*** Codfish Tofu Bites

with korean chilli sauce

Lime Honey Winglets

Drink (choose one)

*** Chrysanthemum Tea

with ginseng

Kaffir Calamansi

Dessert (choose one)

Orh Nee

steamed yam with coconut milk and ginkgo nut

*** Creme Brulee

baked custard with vanilla and caramelised sugar

(Cont.)

\$20 Classic Buffet Menu (Cont.)

(\$21.40 w/ GST)

*** Chef's recommendation

Pastry

Mini Chocolate Caramel Tart

with valrhona chocolate and almond

Fruit

Fruit Platter

selection of cut local fruit

Frequently asked questions

When can I place my order?

Kindly refer to the respective menus for details. In general, orders should be placed at least 4 working days in advance. Our kitchens are only open from Mondays to Saturdays.

Is there a minimum order? How about delivery fee and extra charges?

Kindly refer to the respective menus for details. If you cannot achieve the minimum order, you can opt to +\$4 (\$4.28 w/GST) per pax for 20 pax, +\$2 (\$2.14 w/GST) per pax for 25 pax. If your location is not on the ground floor and has no lifts, there will be a no-lift surcharge of \$80 (\$85.60 w/GST).

How can I pay?

Credit card, cheque or bank transfer work for us. We will send you the payment details once your order is confirmed.

How long will each event last and what happens after?

The maximum duration for each event is 3 hours. Grain will take care of the setup and teardown. We will also dispose of any leftovers. Teardown time will be 3 hours from serving time.

Can Grain accommodate dietary restrictions?

We always try to add value so do reach out if you have anything in particular that you would like to enjoy.

Can I see pictures of previous events?

Check out our Instagram page at www.instagram.com/graincomsg.

Does Grain provide furniture? How about tableware and glassware?

We will only be providing our own tables for the buffet display. Disposable biodegradable plates, cutlery and cups will also be provided. Tableware and glassware can be arranged as a special request.

What time will you set up?

We will make sure the place is ready 15 mins before the event. If your event is at 12:00PM, we will usually arrive by 11:00AM and make sure everything is set up by 11:45AM.

What happens if I need to cancel my order?

Cancellations need to take place 4 working days before serving time. Otherwise, 50% of the total order amount will be charged.

Will there be service staff?

Our friendly service staff is available at \$35 (\$37.45 w/GST) an hour.

Are you halal-certified?

Yes we are. We got our official certificate in August 2016.



