



# High Tea MENU — 2026 —

From corporate events to afternoon gatherings,  
our High Tea Menu offers a delightful selection  
made for sharing and enjoying together.



A MODERN SINGAPORE

# High Tea Experience



Jumbo Catering presents a refined and contemporary High Tea Menu crafted for corporate events, celebrations, and elegant afternoon gatherings.

Blending authentic Singapore flavours with handcrafted pastries and warm hospitality, this menu delivers an elevated yet approachable experience for all guests.



## SINGAPORE FLAVOURS

Authentic taste,  
thoughtfully curated.



## HANDCRAFTED PASTRIES

Delicate creations,  
made with care.



## WARM HOSPITALITY

Gracious service,  
memorable moments.





WHY CHOOSE JUMBO

# Catering High Tea



- ❖ **PREMIUM QUALITY, UNMISTAKABLY SINGAPORE**  
Thoughtful curation and authentic local flavours made with the finest ingredients.
- ❖ **AUTHENTIC SINGAPORE FLAVOURS**  
A delicious blend of dim sum favourites, Nonya heritage bites and modern pastries.
- ❖ **BALANCED & COMFORTING**  
A balanced mix of savoury, sweet and comforting staples.
- ❖ **PERFECT FOR EVERY OCCASION**  
Ideal for mid-day events such as corporate meetings, networking sessions, and appreciation gatherings.
- ❖ **CONSISTENT JUMBO QUALITY**  
Freshly prepared by our culinary team with the trusted taste you love.
- ❖ **FLEXIBLE & CONVENIENT**  
Flexible for all group sizes with a minimum of 30 pax and easy add-on options.
- ❖ **PROFESSIONAL & RELIABLE**  
Professional full-service catering with reliable setup, timely delivery and polished presentation.

# HIGH TEA Set Menu

Choose one from each category  
(6 items + 1 beverage)

Additional item: \$3.00 per item

## 01 STEAMED DIM SUM

- 烧卖 🍡  
Steamed Siew Mai
- 虾饺 🍡  
Steamed Har Kow
- 粉果  
Mini Soon Kueh
- 港式叉烧包  
Char Siew Bun
- 流沙包  
Custard Bun (Sweet)
- 莲蓉包 (素)  
Steamed Lotus Pau (V)
- 炼乳馒头 (素)  
Mantou with  
Condensed Milk (V)

## 02 FRIED SNACKS

- 炸咖喱角 (素)  
Deep Fried Samosa (V)
- 炸春卷 (素)  
Deep Fried Spring Roll (V)
- 黄金面包虾球  
Breaded Prawn Ball
- 金丝海鲜卷 🍡  
Golden Seafood Roll
- 腐皮虾卷  
Fried Beancurd Roll  
with Shrimp
- 炸芋头糕 (素)  
Yam Cake (V)
- 炸咖喱角  
Fried Curry Puff

## 03 GOURMET BREAD

- 扣肉包 🍡  
Braised Pork Belly Bun
- 蟹肉美乃滋可颂  
Crab Mayo Croissant
- 金枪鱼美乃滋可颂  
Tuna Mayo Croissant
- 火腿芝士可颂  
Ham & Cheese Croissant
- 虾米辣酱全麦吐司 🍡  
Hae Bee Hiam on  
Wholemeal Loaf
- 海苔肉松全麦吐司  
Seaweed Pork Floss on  
Whole Meal Loaf
- 明太子布里欧修面包 🍡  
Mentaiko with Brioche Bun
- 蘑菇可颂 (素)  
Mushrooms Croissant (V)
- 卡普雷塞可颂 (素)  
Caprese Croissant (V)

## 07 BEVERAGES

热咖啡与热茶  
Hot Coffee and Tea

热 / 冰 薏米水  
Hot / Iced Barley

冰马蹄水  
Iced Water Chestnut

冰水  
Ice Water

## 04 BAKED PASTRIES

- 迷你烤鸡派  
Mini Baked Chicken Pie
- 迷你仁当鸡派  
Mini Chicken Rendang Pie
- 迷你鸡肉香肠酥  
Mini Chicken Sausage Puff
- 迷你金枪鱼酥  
Mini Tuna Puff
- 迷你蘑菇挞 (素)  
Mini Mushroom Tart (V)
- 奶香菠菜塔 (素)  
Creamy Spinach Tartlet (V)

## 05 STAPLES

- 斋炒米粉 (素)  
Stir Fried Vegetarian  
Bee Hoon (V)
- 黄金炒饭 🍡  
Egg Fried Rice
- 糯米鸡  
Glutinous Rice with Chicken
- 五品粥 🍡  
Teochew Porridge  
with Condiments

**\$18<sup>+</sup>**  
per pax  
(min. 30 pax)

## 06 DESSERTS

- 草莓瑞士卷  
Strawberry Swiss Rolls
- 香草瑞士卷  
Vanilla Swiss Roll
- 综合娘惹糕  
Assorted Nonya Kueh
- 提拉米苏迷你蛋糕  
Tiramisu Mini Cakes
- 斑兰椰糖斑兰椰糖球  
Ondeh Mini Cake
- 烤蛋挞  
Baked Egg Tart
- 迷你巧克力可颂  
Mini Au Chocolate Croissant
- 黄历丹麦酥  
Pineapple Mini Danish
- 草莓丹麦酥  
Strawberry Mini Danish
- 陈皮红豆汤  
Red Bean Soup with  
Orange Peel

我们的食物可能含有或接触过 (包含但不限于) 牛奶, 鸡蛋, 鱼, 贝类, 坚果, 花生, 小麦和大豆。

Our food may contain or come into contact with (but not limited to) milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans. 🍴 Chef Recommendation



# Additional CHARGES

## SET UP INCLUDES

01  
**Buffet tables and linen**, with  
**full set of chaffing dish** and  
**display for food and beverage**.

02  
Provision of **bio-degradable  
disposable ware**.

03  
All prices are subject to **prevailing GST**.

## LOGISTICS

Rental of full buffet **porcelain** and **silverware setup**  
**\$8.00+ per person**

Rental of **4ft x 2ft table**  
with tablecloth  
**\$33.00+ each**

Rental of **5ft round table**  
with tablecloth  
**\$22.00+ each**

Rental of **cushion chair**  
**with seat cover**  
**\$8.50+ each**

Rental of **plastic PVC chair**  
**\$3.00+ each**

## SERVICE STAFF

Service staff available for **3 hours** (per event)  
**\$120.00+ per staff**

Chef-on-site is chargeable for **3 hours** (per event)  
**\$250.00+ per chef**

# Additional CHARGES

## TRANSPORTATION

Transportation charges for **30 – 80 pax**, includes both **set up** and **tear down**

**\$80.00+ per trip**

Transportation charges for **81 pax and above**, includes both **set up** and **tear down**

**\$100.00+ per trip**

An **additional transportation charge** is applicable to **Central Business District (CBD)** areas with postal code starting 01, 04, 05, 06, 07, 08, 03, 17, 22, 23, 18 and 19

**\$15.00+ per trip**

## OTHER LOGISTICS INFORMATION

Minimum Order Per Trip **\$250.00+**

Transport Charges are **\$250.00+** to **\$400.00+**  
(Subject to location)

After Office Hours **\$650.00+** onward  
(Subject to time and location)

*For more information, please contact sales team.*

# FREQUENTLY ASKED *Questions*

## WHEN SHOULD I PLACE MY ORDER?

Orders should be placed at least  
**5 working days in advance.**

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## WHAT HAPPENS IF I NEED TO CHANGE MY ORDER?

Reach out to us at **+65 8182 2837**  
at least **3 working days** before the event.

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## HOW DO I PLACE MY ORDER?

Email us at  
**catering@jumbogroup.com.sg**

Whatsapp/Call  
**+65 8182 2837**

## WHAT HAPPENS IF I NEED TO CANCEL MY ORDER?

Cancellation charges **applicable** for any cancellation  
less than **3 working days** before the event.

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## HOW LONG WILL THE BUFFET FOOD LAST?

According to SFA regulations, food is only **safe for  
consumption up to 3 hours**. Please refer to the time  
stamp cert on the buffet line.

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## HOW CAN I PAY?

Full Payment to be collected **3 working days** before  
the event via Bank Transfer, PayNow, Credit Card.

Payment Details will be sent once order is confirmed.

HAVE A  
*Question?*



FEEL FREE TO REACH OUT TO  
EVENTS CONCIERGE TEAM BELOW.

+65 8182 2837

[catering@jumbogroup.com.sg](mailto:catering@jumbogroup.com.sg)

[www.jumbocatering.com.sg](http://www.jumbocatering.com.sg)

OFFICE OPERATING HOURS:

Monday to Friday

9am – 6pm