TINSEL GARDEN LAND

RASEL®



A Christmas Storybook in Bloom

Step into a sparkling tinsel garden where festive botanicals, tea rituals, and Christmas enchantment come alive.

In collaboration with The 1872 Clipper Tea Co. Rasel Catering reimagines festive buffet dining as an immersive journey—where every table becomes a living garden scene, and every dish unfolds like a page in a Christmas storybook.

From delicate high tea moments to abundant festive feasts, discover a world where flavour, aroma, and imagination intertwine beneath a canopy of holiday magic.

Book of content

Welcome to Tinsel Gardenland by Rasel

The collaboration with The 1872 Clipper Tea Co.

The Early Bird Promotions

CHAPTER I : The Secret Teahouse

CHAPTER II : Winter Meadow

CHAPTER III : Enchanted Grove

CHAPTER IV : Tinsel Gardenland

CHAPTER V : Garden Gathering

CHAPTER VI : Merry Basket

BONUS CHAPTER : Festive À La Carte Collection

*As the story unfolds, discover exclusive tea-infused appetizer and desserts hidden within each chapter of **Tinsel Gardenland**. Crafted using tea blends by **The 1872 Clipper Tea Co.** every creation captures the delicate flavours and comforting aromas of the season, turning every sweet moment into a magical discovery.*

Snowy Canopy Garden Tea Vanilla Miso Log Cake

Like a snow-kissed woodland canopy, this vanilla log cake is infused with The 1872 Clipper Tea Co. Garden Tea Blend and layered with silky vanilla miso cream, sweet figs and poached pear.

Chocolate Gateau with Earl Grey Infused Cream

Velvety Earl Grey-infused cream carries the tea's distinctive bergamot aroma and delicate citrus notes, crowned over rich chocolate gateau.

Apple Cinnamon Crumble with Chamomile Infused Cream

Delicately infused with chamomile, the silky cream brings gentle floral and honeyed notes to warm apple and cinnamon crumble.

Winter Healing Garden Poached Chicken Salad with Maple Glaze Pumpkin & Citrus Dill Emulsion

Tender chicken breast gently poached in aromatic Healing Garden tea, capturing its delicate herbal notes before being paired with maple-glazed pumpkin and a refreshing citrus dill emulsion.



Early Bird Promotion

For online orders placed from now till 8 Dec 2026 :

Enjoy **10%** off our Christmas Buffet menus*

PROMO CODE: XMAS10

OR

Receive a **COMPLIMENTARY**

Snowy Canopy Garden Tea Miso Vanilla Log Cake (±1kg)**(U.P. $78)***



Snowy Canopy Garden Tea Vanilla Miso Log Cake (±1kg)

Like a snow-kissed woodland canopy, this vanilla log cake is infused with ***The 1872 Clipper Tea Co. Garden Tea Blend*** *and layered with silky vanilla miso cream, sweet figs and poached pear.*

*Terms & Conditions:
Not applicable Garden Gathering Mini Buffets and Merry Basket Jolly Bentos.
10% off discount is capped at $150 per order
Capped at 2 log cakes per order per location.
While stocks last.



A Gift from the Tinsel Gardenland

Unwrap a festive surprise and discover a little gift of warmth and joy to make your holiday celebration even sweeter.

With every order from our selected Christmas Buffet menus, receive an exclusive display of **Exclusive Tea Gift Blind Boxes**, each featuring either **Healing Garden Tea** or **Chamomile Tea (6s)** specially curated by The 1872 Clipper Tea Co.

Terms & Conditions

Limited stocks only, first come first serve basis.
Only applicable to Winter Meadow, Enchanted Grove and Tinsel Gardenland Christmas buffet orders.
Exclusive Tea Gift Blind Boxes will be capped at 50% of ordered guest counts per location.
Exclusive Tea Gift Blind Boxes are available as an add-on at just $9.80 per box (U.P. $15), upon request.

CHAPTER I : The Secret Teahouse

Christmas High Tea Buffet — An enchanting afternoon of festive pastries and handcrafted savouries, where the magic of the season gently unfolds.

$23.80/PAX	$26.80/PAX
$25.94 W/GST	$29.21 W/GST
MIN. 50 PAX	MIN. 25 PAX

9 ITEMS + 1 BEVERAGE

STARTER

Blue Blosom Jelly & Winter Fruit Harmony
Lemon Infused Strawberry | Compressed Apple | Pickled Pear | Nata De Coco | Ice Plant | Lemon Vinaigrette

FESTIVE HIGHLIGHT

Yuzu Rose Salmon Leek Quiche
Salmon Leek Quiche | Tea Jam | Yuzu Cheese Mousse

Rustic Parmesan & Thyme Scone
Thyme Butter | Tea Jam

SAVOURY

Smoked Chicken Tartlet with Pickles Raisin & Cranberry Gel
Smoked Chicken | Pickles Raisin | Cranberry Gel

Garden Miso Spinach Tortilla Roll with Smoked Duck
Smoked Duck | Baby Spinach | Miso Vegan Mayo | Tortilla

Prawn Fritters of the Sea with Toum (Whipped Garlic Sauce)

Burrata Cloud with Heirloom Tomato, Earl Grey Gel & Honey Drizzle
Cherry Vine Tomato | Burrata mousse | Honey Drizzle | Pistachio Crumble | Tea Gel

DESSERT

Blueberry Cheesecake Sablé

A Festive Duet Of Sweet
Apple Cinnamon Crumble with Chamomile Infused Cream | Chocolate Gateau with Earl Grey Infused Cream

BEVERAGE

Cranberry Noel Punch



Vegetarian Seafood Mushroom Nuts Spicy

VEGETARIAN (May contain garlic, onion, egg & dairy product)

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CHAPTER II : Winter Meadow

A cosy Christmas gathering inspired by winter blooms, comforting festive classics and seasonal delights.

$28.80/PAX	$31.80/PAX
$31.39 W/GST	$34.66 W/GST
MIN. 50 PAX	MIN. 25 PAX

10 ITEMS + 1 BEVERAGE

APPETIZER

Festive Citrus Duck Garden with Jelly Jewel & Blood Orange Vinaigrette

Smoked Duck | Orange Segment | Fig | Mesclun Salad | Pecan Nut | Parmigiano | Onion | Cherry Tomato | Tea Jelly | Blood Orange Vinaigrette

MAINS

Poulet Doré Croustillant, Cranberry Balsamic Gastrique

Flaky Baked Paprika Fish Dressed with Clementine Velouté

Crispy Tiger Prawn with Aerated Toum & Herbs (Garlic cream with herbs)

Kaffir Lime & Coconut Braised Polpette (Beef Meat Ball)

Vegan Butter Glazed Garden Vegetable

Rustic Golden Butternut Rice with Smoked Chicken

Louisiana-Style Roasted Potatoes with Cajun Aromatics

DESSERT

Peach Frost Christmas Cup

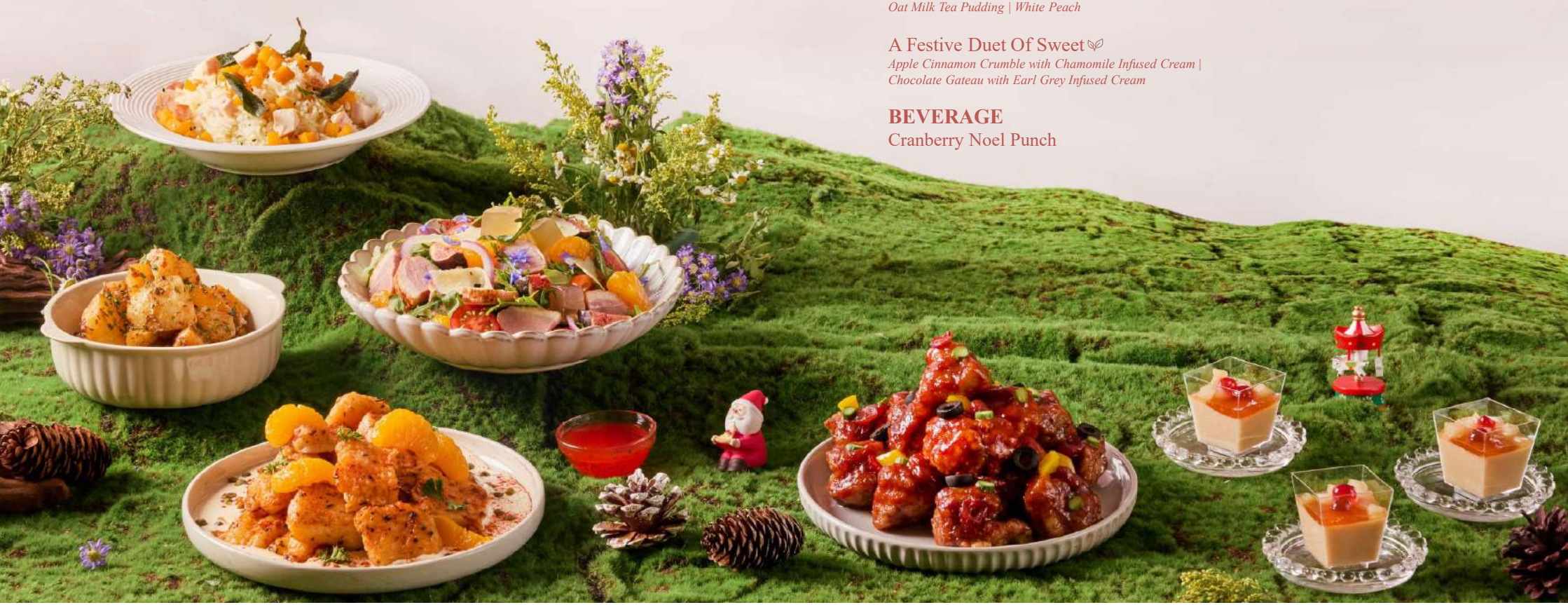
Oat Milk Tea Pudding | White Peach

A Festive Duet Of Sweet

Apple Cinnamon Crumble with Chamomile Infused Cream | Chocolate Gateau with Earl Grey Infused Cream

BEVERAGE

Cranberry Noel Punch



Vegetarian Seafood Mushroom Nuts Spicy

VEGETARIAN (May contain garlic, onion, egg & dairy product)

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CHAPTER III : Enchanted Grove

Venture deeper into the woodland, where hidden clearings reveal elevated festive creations and magical moments waiting to be discovered.

$39.80/PAX | $43.38 W/GST

MIN. 25 PAX

13 ITEMS + 1 BEVERAGE

APPETIZER

Festive Citrus Duck Garden with Jelly Jewel & Blood Orange Vinaigrette

Smoked Duck | Orange Segment | Fig | Mesclun Salad | Pecan Nut | Parmigiano| Onion | Cherry Tomato | Tea Jelly | Blood Orange Vinaigrette

FESTIVE PLATTER

Cold Cut Platter

Honey Baked Turkey Ham | Chicken Salami | Smoked Chicken | Jalapeno | Kalamata Olive | Sundried Tomato | Artisanal Crackers

SOUP

Silky Burnt Cauliflower Velouté with Hazelnut And Aromatic Oil

DIY CARVING

Traditional Christmas Turkey Breast with Chestnut Sausage Stuffing (***Only for Min. 50 Pax***)

Potato Mousseline | Butter Carrot | Citrus Sage Jus

OR

Salmon En Papillote with Winter Artichoke Barigoule & Young Asparagus

MAINS

Sticky Peach Glazed Fried Chicken

Onion | Shallot | White Balsamic | Chives | Almond flakes

Black Garlic Braised Lamb Stew

Baked Barramundi with Sundried Tomato Cream , Petit Pois & Olive

Spanish Baked Gambas with Garlic & Herbs

Tuscan-Style Chicken Polpette, Amatriciana Essence

Festive Pumpkin Mélange with Crispy Sage & Aged Balsamic

Creamy Mushroom Lasagna **OR** Saffron Paprika Rice

DESSERT

Chocolate Caramel Hazelnut Choux

Dark Chocolate | Hazelnut Praline | Salted Caramel

A Festive Trio Of Sweet

Apple Cinnamon Crumble with Chamomile Infused Cream | Chocolate Gateau with Earl Grey Infused Cream | Blueberry Cheesecake Sablé

BEVERAGE

Yuzu Garden Yuletide



Vegetarian Seafood Mushroom Nuts Spicy

VEGETARIAN (May contain garlic, onion, egg & dairy product)

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CHAPTER IV : Tinsel Gardenland

The grand finale of the storybook—an abundant Christmas feast showcasing an exquisite array of festive creations, indulgent seasonal delights, and enchanting surprises, crafted to make the celebration truly unforgettable.

$59.80/PAX | $65.18 W/GST

MIN. 25 PAX

17 ITEMS + 1 BEVERAGE

APPETIZER

Winter Healing Garden Poached Chicken Salad with Maple Glaze Pumpkin & Citrus Dill Emulsion

Healing Garden Tea-Poached Chicken Breast | Maple Glaze Pumpkin | Ice Plant | Pomegranate | Apple | Cucumber | Cherry Tomato | Golden Raisin | Roasted Almond Flakes | Citrus Dill Emulsion

FESTIVE PLATTERS

Cold Cut Platter

Honey Baked Turkey Ham | Chicken Salami | Smoked Chicken | Jalapeno | Kalamata Olive | Sundried Tomato | Artisanal Crackers

Cheese Platter

Brie Cheese | Blue Vein Cheese | Cheddar Cheese | Assorted Dried Fruit & Nuts | Truffle Honey | Artisanal Crackers

SOUP

Seafood and Bonito Chowder

MAINS

Lamb Kleftiko with Herb Onion Potato and Lemon Oregano Jus

Festive Stuffed Chicken Supreme with Cranberry Glaze & Melted Brie with Thyme Velouté

Pacific Barramundi with Pink Garlic Velouté, Burnt Onion Cream & Candied Tomato

Garlic & Lemon Braai Prawns with Chilli Butter

Kaffir Lime & Coconut Braised Polpette (Chicken Meat Ball)

Roasted Vegetable Caponata with Pinenut & Sweet Basil Chimichurri

Chicken Kofta Pasta with Feta Crumb, Yogurt Cream Sauce & Candied Cherry Tomato

Pumpkin And Sage Fried Rice with Chicken, Anchovies & Cashew Nut

Potato Gratin Layered with Aged Parmesan & Cream

DIY CARVING

Traditional Christmas Turkey Breast with Chestnut Sausage Stuffing (***Only for Min. 50 Pax***)

Potato Mousseline | Butter Carrot | Citrus Sage Jus

Beef Wellington

Cherry Tomato Salad | Sauté Wild Mushroom | Potato Mousseline | Blackcurrant Balsamic

OR

Salmon En Papillote with Winter Artichoke Barigoule & Young Asparagus

DESSERT

Snowfall Dream: Citrus & Cloud

Honey Jasmine Soft Jelly | Salted Cream Cheese Cloud | Herb Infused Apple | Yuzu Gel

Mascarpone Amarena Délice

Mascarpone | Amarena Cherry | Sable

Sweet Yuletide Madeleine Duo

Pink Lemonade | Sea Salt Caramel Chocolate

BEVERAGE

Yuzu Garden Yuletide



Vegetarian *Seafood* *Mushroom* *Nuts* *Spicy*

VEGETARIAN (May contain garlic, onion, egg & dairy product)

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CHAPTER V: Garden Gathering

Crafted for gatherings of up to 10 guests, this merry spread is designed to bring loved ones together beneath a canopy of twinkling tinsel and holiday cheer. From festive favourites to delightful sweet treats, every dish is thoughtfully curated to turn every shared meal into a moment worth savouring.

Canopy Mini Buffet

$338/SET | $368.42W/GST

SERVES 8-10 PAX

10 ITEMS

APPETIZER

Festive Citrus Duck Garden with Jelly Jewel & Blood Orange Vinaigrette

Smoked Duck | Orange Segment | Fig | Mesclun Salad | Pecan Nut | Parmigiano | Onion | Cherry Tomato | Tea Jelly | Blood Orange Vinaigrette

FESTIVE PLATTER

Cold Cut Platter

Honey Baked Turkey Ham | Chicken Salami | Smoked Chicken | Jalapeno | Kalamata Olive | Sundried Tomato | Artisanal Crackers

MAINS

Sticky Peach Glazed Fried Chicken

Onion | Shallot | White Balsamic | Chives | Almond Flakes

Black Garlic Braised Lamb Stew

Baked Barramundi with Sundried Tomato Cream, Petit Pois & Olive

Spanish Baked Gambas with Garlic & Herbs

Tuscan-Style Chicken Polpette, Amatriciana Essence

Festive Pumpkin Mélange with Crispy Sage & Aged Balsamic

Creamy Mushroom Lasagna

OR

Saffron Paprika Rice

A FESTIVE DUET OF SWEET

Apple Cinnamon Crumble with Chamomile Infused Cream | Chocolate Gateau with Earl Grey Infused Cream

Botanica Mini Buffet

$438/SET | $477.42W/GST

SERVES 8-10 PAX

13 ITEMS

APPETIZER

Winter Healing Garden Chicken Salad with Maple Glaze Pumpkin & Citrus Dill Emulsion

Healing Garden Tea-Poached Chicken Breast | Maple Glaze Pumpkin | Ice Plant | Pomegranate | Apple | Cucumber | Cherry Tomato | Golden Raisin | Roasted Almond Flakes | Citrus Dill Emulsion

FESTIVE PLATTER

Cold Cut Platter

Honey Baked Turkey Ham | Chicken Salami | Smoked Chicken | Jalapeno | Kalamata Olive | Sundried Tomato | Artisanal Crackers

MAINS

Festive Stuffed Chicken Supreme with Cranberry Glaze & Melted Brie with Thyme Velouté

Lamb Kleftiko with Herb Onion Potato and Lemon Oregano Jus

Pacific Barramundi with Pink Garlic Velouté, Burnt Onion Cream & Candied Tomato

Garlic & Lemon Braai Prawns with Chilli Butter

Kaffir Lime & Coconut Braised Polpette (Chicken Meat Ball)

Roasted Vegetable Caponata with Pinenut & Sweet Basil Chimichurri

Chicken Kofta Pasta with Feta Crumb, Yogurt Cream Sauce & Candied Cherry Tomato

Pumpkin and Sage Fried Rice with Chicken, Anchovies & Cashew Nut

Potato Gratin Layered with Aged Parmesan & Cream

DESSERT

Chocolate Caramel Hazelnut Choux

Dark Chocolate | Hazelnut Praline | Salted Caramel

A FESTIVE DUET OF SWEET

Apple Cinnamon Crumble with Chamomile Infused Cream | Chocolate Gateau with Earl Grey Infused Cream



Vegetarian *Seafood* *Mushroom* *Nuts* *Spicy*

VEGETARIAN (May contain garlic, onion, egg & dairy product)

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CHAPTER VI : Merry Basket

Perfectly portioned for sharing joy, one box at a time, it's a charming way to celebrate the season with loved ones, colleagues and friends. Unwrap a little festive cheer, savour the flavours and let every meal become a moment of Christmas magic.

$25/PAX | $27.25 W/GST

Jolly Bento

MIN. 25 PAX

6 ITEMS

STARTER

Winter Garden Chicken Salad with Maple Glaze Pumpkin & Citrus Dill Emulsion

Poached Chicken Breast | Maple Glaze Pumpkin | Ice Plant | Pomegranate | Apple | Cucumber | Cherry Tomato | Golden Raisin | Roasted Almond Flakes | Citrus Dill Emulsion

MAINS

Roasted Vegetable Caponata with Pinenut and Sweet Basil Chimichurri

Sticky Peach Fried Chicken

Baked Paprika Barramundi with Clementine Velouté

Pumpkin And Sage Fried Rice with Umami-cured Sea Sprat, Chicken Floss and Cashew Nut

DESSERT

Peach Frost Christmas Cup

Oat Milk Tea Pudding | White Peach

Jolly Vegetarian Bento

MIN. 5 PAX*

6 ITEMS

STARTER

Winter Garden Quinoa Salad with Grilled Peaches & Blood Orange Vinaigrette

Quinoa | Grilled Peaches | Ice Plant | Pomegranate | Cucumber | Tomato | Golden Raisin | Roasted Almond Flakes | Blood Orange Vinaigrette

MAINS

Sauteed Plant Based Prawn with Clementine Velouté

Cranberry Balsamic Glazed Three-layer Meat with Asparagus and Brussel Sprout

Roasted Pumpkin with Pinenut and Sweet Basil Chimichurri

Saffron Paprika Rice with Yuletide Sun-dried Jewels

DESSERT

Peach Frost Christmas Cup

Oat Milk Tea Pudding | White Peach



Vegetarian *Seafood* *Mushroom* *Nuts* *Spicy*

VEGETARIAN (May contain garlic, onion, egg & dairy product)

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BONUS CHAPTER : Festive À La Carte Collection

As the story reaches its enchanting finale, discover a curated collection of festive centrepieces inspired by the season's most treasured flavours.

Salmon en Papilote,Winter Artichoke Barigoule, Young Asparagus (±1kg)

(serves 4 – 6 pax)

Delicately baked salmon en papillote, paired with winter artichoke barigoule and young asparagus. A refined Christmas entrée that celebrates the freshness and elegance of the holiday season.

$78 | $85.02 w/GST

Orange Glazed Roasted Whole Chicken (±2kg)

(serves 6 – 8 pax)

Roasted whole chicken served with silky potato mousseline, buttered carrots, and finished with a fragrant citrus sage jus.

$78 | $85.02 w/GST

Honey Baked Turkey Ham (±2kg)

(serves 10 – 15 pax)

Honey-glazed turkey ham, roasted to a golden caramelized finish and served with a vibrant pineapple sauce for a perfect balance of sweet, savory, and festive flavors.

WHOLE **$78 | $85.02 w/GST**

SLICED **$88 | $95.92 w/GST**

Beef Wellington (±1kg)

Tender beef wrapped in golden puff pastry, served with sautéed wild mushrooms, potato mousseline, roasted cherry tomatoes, and finished with a blackcurrant balsamic reduction.

WHOLE **$108 | $117.72 w/GST**

Cheese Charcuterie

(serves 8 – 10 pax)

With Camembert, Blue Vein Cheese, Gouda Cheese, Chicken Salami, Honey Baked Ham, Smoked Chicken, Assorted Fresh Fruits & Berries, Assorted Dried Fruit & Nuts, Black Olives, Artisanal Crackers and Truffle Honey

$128 | $139.52 w/GST

Snowy Canopy Garden Tea Vanilla Miso Log Cake (±1kg)

Like a snow-kissed woodland canopy, this vanilla log cake is infused with The 1872 Clipper Tea Co. Garden Tea Blend and layered with silky vanilla miso cream, sweet figs and poached pear.

$78 | $85.02 w/GST



Vegetarian *Seafood* *Mushroom* *Nuts* *Spicy*

VEGETARIAN (May contain garlic, onion, egg & dairy product)

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TERMS & CONDITIONS

- Christmas menus are available from **16 Nov to 31 Dec 2026.**
- All orders **must be confirmed** at least **5 working days before the event date;** slots are subject to availability.
- No changes to the menu and minimum guaranteed pax will be allowed once order is confirmed.
- Please allow a window of 30 mins to 1.5 hours before the scheduled mealtime for delivery and setup.
- Prevailing GST rate is applicable on the total amount payable.
- Not applicable with other offers, discounts, privileges or voucher redemptions, unless otherwise stated.
- All menu items are subject to availability and may change accordingly.
- Photos shown are for illustration purposes only.
- Rasel Catering reserves the right to modify any terms and conditions without prior notice.

MENU AVAILABILITY

- Only Christmas menus will **be available on 10-11, 17–18 & 21–24 Dec 2026.**

DELIVERY – Christmas Buffets

- Transport charge **of $85 ($92.65w/GST)** per location is applicable for orders that require setup.
- A **festive transport surcharge** of +$20 ($21.80 w/GST) will apply on **12–27 Dec 2026.**
- Please contact our sales consultants at **sales@rasel.com.sg** for deliveries to Jurong Island, Orchard, Town areas and Changi Cargo Complex.
- For locations **without direct lift access**, a surcharge of **$100 ($109 w/GST)** per level will be incurred, capped at 2 levels.
- Please note that buffet collection may be extended by 4 to 6 hours after mealtime due to the high volume of orders on peak dates.
- For larger orders, please note that a pre-setup may be required 1 to 2 days prior to your event, particularly during peak dates.

DELIVERY –Mini Buffet, Bento Boxes and festive ala carte Add-ons

- Transport charge **of $45 ($49.05 w/GST)** per location is applicable.
- A **festive transport surcharge** of **+$20 ($21.80 w/GST)** will apply on **10–24 Dec 2026.**
- For festive ala carte add-ons, a minimum order amount of $350 (excluding GST & transport charges) is required for delivery.
- Please contact our sales consultants at **sales@rasel.com.sg** for deliveries to Jurong Island, Orchard, Town areas and Changi Cargo Complex.

SELF-COLLECTION – Only applicable for festive ala carte Add-ons

- Self-collection is available from **1 to 31 Dec 2026, 11am–5pm** at 253 Pandan Loop, S(128432).
- Food will be provided in microwaveable containers and is best consumed within 1 hour.

RASEL

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