Tiffany

A Season of Festive Flavours

Festive Buffet

Available on *24 Dec, 25-27 Dec, 31 Dec & 1 Jan 2027

$68.00++ Per Adult

Early Bird Promotion: Enjoy 20% off bookings made by 30 November!

*24 Dec Lunch 12.00pm to 2.30pm I Dinner 5.00pm to 7.30pm & 8.00pm to 10.30pm

DISCOUNTS

Adult: 10% off
Seniors: 30% off
(above 60 yo)
Child: 50% off
(6-12yo)

*Discounts are non-stackable.

SALAD STATION

Kimchi
Mesclun
Romaine
Broccoli
Edamame
Sweet Corn
Cherry Tomato
Cucumber
Penne Pasta
Brown Rice
Assorted Potatoes and Mushrooms

Dressings: Goma Dressing, Italian Dressing, Olive Oil, Balsamic Vinegar

SEAFOOD ON ICE

Salmon Sashimi
Yellowtail Kingfish
Baby Lobster
Poached Tiger Prawn
Black Mussels
Sushi and Maki
Snow Crab Leg

Condiments: Lemon Wedges, Cocktail Sauce, Thai Sweet Chilli Sauce, Tabasco, Wasabi, Pickled Ginger, Shoyu

COLD APPETISER

Broccoli and Cranberry Salad
Salmon Nicoise Salad Shrimp
Thai Green Mango Salad

SOUP

Roasted Butternut Squash & Apple

D.I.Y. NOODLE STATION

Signature Tiffany Laksa - Thick Rice Noodles, Eggs, Tou Pok, Fish Cake, Beansprouts
Condiments: Laksa Leaves and Sambal Chilli

LIVE PASTA STATION

Pasta Selection: Penne, Macaroni & Spaghetti
Choice of Sauces: Chicken Bolognese, Classic Tomato & Cream Sauce
Accompaniments: Button Mushrooms, Bell Peppers, Onion, Zucchini, Black Olives, Prawns & Chicken Ham

CHEESE STATION

Emmental/Kikorangi Blue Cheese/Brie
Assorted Nuts/Dried Fruits/Grapes

BREAD SELECTION

Sourdough, Whole Wheat & Multigrain Bread

Condiments: Butter, Tapenade, Pesto Spread

CARVING STATION

Roasted Whole Turkey with Cranberry Sauce & Giblet Gravy
Honey-Glazed Chicken Ham with Pineapple Mustard Glaze
Herb Crusted Baked Whole Salmon
Roasted Lamb Leg with Rosemary Garlic Jus

Sides: Roasted Herb Baby Potatoes and Honey Glazed Carrots / Brussels Sprout with Chicken Bacon / Sundried Cherry Tomato on vines / Yorkshire Pudding

Sauces: Cranberry Orange Sauce, Pineapple Sauce, Rosemary Garlic Jus, Giblet Gravy

MAINS

Grilled Seabass with Passion Fruit Butter Sauce
Lamb Chop with Creamy White Peppercorn Sauce
Classic English Beef Stew in Rich Brown Gravy
Steamed White Rice
Singapore Chilli Crab served with Fried Mantou
Salted Egg Crab
Hong Kong Choy Sum Oyster Sauce
Cantonese Style Roasted Chicken
Prawns Curry with Eggplant
Braised Beef Oxtail in Sweet Dark Sauce
Chicken Balado

SWEET ENDING

Christmas Traditional Fruit Cake
Christmas Stollen
Hazelnut Chocolate Log Cake
Classic Christmas Trifle with Blackberries
Peanut Butter Cake
Raspberry Cheesecake
Pistachio Cream Chocolate Sponge Cake
Lemon Pound Cake
Assorted French Pastries
Strawberry Mirror Glazed Mousse Dome
Christmas Assorted Cookies
Caramel Custard with Mango
Coconut Jelly with Nata de Coco
Festive Pudding with Berries
Fresh Fruit Platter
Soft Serve with Condiments

DRINKS

Coffee, Assorted Tea & Festive Mocktail

Menu is subject to changes with market availability. Prices are subject to 10% service charge and prevailing government taxes.
Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.