

Best Of Tiffany's

MENU A

Lunch 12.00pm - 2.30pm | \$55++ per pax

Dinner 6.00pm - 10.00pm | \$59++ per pax

SALAD STATION

Mesclun, Romaine, Cherry Tomatoes, Japanese Cucumber, Sweet Corn, Kimchi, Edamame, Potatoes Sweet Potatoes, Assorted Mushrooms, Broccoli Penne Pasta, Brown Rice

Dressings: Goma Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

SEAFOOD ON ICE

Cooked Prawns, Baby Lobster, Black Mussels, Snow Crab Legs (Dinner Only) Salmon Sashimi

Condiments: Lemon Wedges, Tabasco Sauce, Hot Sauce, Thai Sweet Chili Sauce, Wasabi, Pickled Ginger, Japanese Shoyu

APPETISER

Thai Shrimp Salad
Garlic Japanese Cucumber with Soy Dressing
Mala Clam Meat Salad

CHEESE STATION

Emmental Cheese / Port Salut Cheese
Kikorangi Blue Cheese / Brie Cheese
Accompainments: Assorted Nuts, Dried Fruits
Grapes

SOUP STATION

Seafood Chowder

BREAD SELECTION

Sourdough, Whole Wheat Bread, Multigrain Bread
Condiments: Mini Butter, Tapenade Spread, Pesto Spread

D.I.Y. NOODLE STATION

Signature Tiffany Laksa - Thick Rice Noodles, Eggs, Tou Pok, Fish Cake, Beansprouts

Condiments: Laksa Leaves and Sambal Chilli

Satay Bee Hoon - Cuttlefish, Bee Hoon, Kangkung, Satay Sauce

Condiments: Grated Peanuts, Calamansi

KOREAN STATION



Kimchi Fried Rice
Tteokbokki
Korean Fried Chicken - Spicy Gochujang
Korean Army Stew

Condiments: Luncheon Meat, Chicken Sausages, Bean Curd, Shimeji and Shiitake Mushrooms, Tteokbokki, Instant Noodles

Live Station (Dinner Only)
Grilled Bulgogi Chicken

CARVING STATION

Baked Atlantic Salmon with Chives, Sour Cream, and Honey Mustard (Lunch Only)
Slow Baked Lamb Boneless Leg with Black Pepper Jus

Sides: Roasted New Potatoes with Garlic and Parsley, Baked Fennel and Vegetables

Sauces: Honey Mustard, Black Pepper Jus

MAINS

Furama Signature Chili Crab with Golden Mantou Bun
Braised Duck with Peanuts and Tau Kwa
Braised Chinese Herbal Lamb with White Radish
Salted Egg Crab
Grilled Salmon with Creamy Avocado
Mexican Lasagne
Broccoli and Carrot Cheese Gratin
Fish Sticks with Tartar Sauce
Fried Mee Siam
Chicken Curry with Potatoes
Spicy Assam Fish with Pineapple

SWEET ENDING

White Fungus with Pear Soup	Ice Cream
Chocolate Pudding	Cheesecake
Ice Pandan Chendol	Egg Tart
Coffee Tiramisu Cake	Durian Pengat
Chocolate Truffle Cake	D.I.Y. Waffles
Assorted French Pastries	Nutella Fondue Station
Mixed Berry Almond Tart	
Mango Pudding with Fruits	



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MENU B

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Dinner 6.00pm - 10.00pm | \$59++ per pax

SALAD STATION

Mesclun, Romaine, Cherry Tomatoes, Japanese Cucumber, Sweet Corn, Kimchi, Edamame, Potatoes Sweet Potatoes, Assorted Mushrooms, Broccoli Penne Pasta, Brown Rice

Dressings: Goma Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

SEAFOOD ON ICE

Cooked Prawns, Baby Lobster, Black Mussels, Snow Crab Legs (Dinner Only) Salmon Sashimi

Condiments: Lemon Wedges, Tabasco Sauce, Hot Sauce, Thai Sweet Chili Sauce, Wasabi, Pickled Ginger, Japanese Shoyu

APPETISER

Potato and Walnut Salad with Pesto Dressing
Spicy Mala King Oyster Mushroom
Salmon Niçoise Salad

CHEESE STATION

Emmental Cheese / Port Salut Cheese
Kikorangi Blue Cheese / Brie Cheese

Accompainments: Assorted Nuts, Dried Fruits
Grapes

SOUP STATION

French Onion Soup

BREAD SELECTION

Sourdough, Whole Wheat Bread, Multigrain Bread

Condiments: Mini Butter, Tapenade Spread, Pesto Spread

D.I.Y. NOODLE STATION

Signature Tiffany Laksa - Thick Rice Noodles, Eggs, Tou Pok, Fish Cake, Beansprouts

Condiments: Laksa Leaves and Sambal Chilli

Mee Rebus- Yellow Noodles, Bean Sprouts
Tau Kwa, Egg

Condiments: Lime, Fried Shallots, Green Chili,

KOREAN STATION



Japchae
Tteokbokki
Korean Fried Chicken – Soy Garlic
Korean Army Stew

Condiments: Luncheon Meat, Chicken Sausages, Bean Curd, Shimeji and Shiitake Mushrooms, Tteokbokki, Instant Noodles

Live Station (Dinner Only)
Grilled Bulgogi Beef

CARVING STATION

Slow-Baked Herb-Rubbed Beef Ribeye Fillet with Shallot Jus (Lunch Only)
Baked Sambal Salmon

Sides: Mashed Potatoes, Roasted Honey Butternut Pumpkin

Sauces: Sambal, Shallot Jus

MAINS

Furama Signature Chili Crab with Golden Mantou Buns
Stir-Fried Stingray with Fermented Black Bean Sauce
Kung Pao Crab with Dried Chili
Hong Kong Chye Sim with Oyster Sauce
Kerala-Style Beef Stew
Macaroni Chicken Bolognese
Seafood with Tomato Sauce and Chopped Basil
Prawn Twisters
Sambal Eggs
Ayam Masak Kicap Boyan
Mutton Rendang

SWEET ENDING

Green Bean with Sweet	Ice Cream
Potato Soup	Durian Pengat
Apple Crumble	Orange Butter Cake
Blueberry Cheesecake	Pandan Chiffon Cake
Chocolate Truffle Cake	D.I.Y. Waffles
Raspberry Mousse Cake	Nutella Fondue Station
Crème Caramel with Raspberry	
Assorted Mini French Pastries	
Almond Jelly with Longan	



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MENU C

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SALAD STATION

Mesclun, Romaine, Cherry Tomatoes, Japanese Cucumber, Sweet Corn, Kimchi, Edamame, Potatoes Sweet Potatoes, Assorted Mushrooms, Broccoli Penne Pasta, Brown Rice

Dressings: Goma Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

SEAFOOD ON ICE

Cooked Prawns, Baby Lobster, Black Mussels, Snow Crab Legs (Dinner Only) Salmon Sashimi

Condiments: Lemon Wedges, Tabasco Sauce, Hot Sauce, Thai Sweet Chili Sauce, Wasabi, Pickled Ginger, Japanese Shoyu

APPETISER

Greek Salad
Tofu with Goma Dressing
Mouthwatering Chicken

CHEESE STATION

Emmental Cheese / Port Salut Cheese
Kikorangi Blue Cheese / Brie Cheese
Accompainments: Assorted Nuts, Dried Fruits Grapes

SOUP STATION

Mushroom Soup

BREAD SELECTION

Sourdough, Whole Wheat Bread, Multigrain Bread

Condiments: Mini Butter, Tapenade Spread, Pesto Spread

D.I.Y. NOODLE STATION

Signature Tiffany Laksa - Thick Rice Noodles, Eggs, Tou Pok, Fish Cake, Beansprouts

Condiments: Laksa Leaves and Sambal Chilli

Fish Bee Hoon Soup- Fried Fish, Bee Hoon, Chye Sim

Condiments: Chili Padi Soya Sauce, Fried Shallots

KOREAN STATION



Garlic Fried Rice
Tteokbokki
Sweet and Spicy Korean Fried Chicken
Korean Army Stew

Condiments: Luncheon Meat, Chicken Sausages, Bean Curd, Shimeji and Shiitake Mushrooms, Tteokbokki, Instant Noodles

Live Station (Dinner Only)
Grilled Bulgogi Salmon

CARVING STATION

Baked Salmon with Apricot Glaze (Lunch Only)
Baked Teriyaki Spatchcock Chicken

Sides: Roasted Potatoes with Garlic and Parsley, Baked Fennel and Vegetables

Sauces: Wasabi Mayo, Honey Dijon

MAINS

Furama Signature Chili Crab with Golden Mantou Buns
Roasted Duck with Plum Sauce
Chinese Herbal Prawns
Wok-Stir-Fried Hong Kong Kai Lan
Spaghetti with Pesto
Beef Oxtail with Vegetables
Grilled Seabass Fillet with Dill Cream Sauce
Seafood Pockets with Tartar Sauce
Mutton Rendang
Chicken Tikka Masala
Sambal Crab

SWEET ENDING

Barley with Ginkgo Nuts	Ice Cream
Assorted Kueh Mueh	Chocolate Éclair
New York Cheesecake	Durian Pengat
Chocolate Truffle Cake	D.I.Y. Waffles
Green Tea and Lychee	Chocolate Cherry Tart
Mousse Cake	Nutella Fondue Station
Peanut Paste with Mixed Nuts	
Milk Pudding with Mixed Berries	
Sago with Mango Purée and Pomelo	



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MENU D

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SALAD STATION

Mesclun, Romaine, Cherry Tomatoes, Japanese Cucumber, Sweet Corn, Kimchi, Edamame, Potatoes Sweet Potatoes, Assorted Mushrooms, Broccoli Penne Pasta, Brown Rice

Dressings: Goma Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

SEAFOOD ON ICE

Cooked Prawns, Baby Lobster, Black Mussels, Snow Crab Legs (Dinner Only) Salmon Sashimi

Condiments: Lemon Wedges, Tabasco Sauce, Hot Sauce, Thai Sweet Chili Sauce, Wasabi, Pickled Ginger, Japanese Shoyu

APPETISER

Apple and Melon with Yogurt Dressing
Tomato and Walnut Pesto Salad
Fruit Cocktail Shrimp Salad

CHEESE STATION

Emmental Cheese / Port Salut Cheese
Kikorangi Blue Cheese / Brie Cheese

Accompainments: Assorted Nuts, Dried Fruits
Grapes

SOUP STATION

Pumpkin Soup

BREAD SELECTION

Sourdough, Whole Wheat Bread, Multigrain Bread

Condiments: Mini Butter, Tapenade Spread, Pesto Spread

D.I.Y. NOODLE STATION

Signature Tiffany Laksa - Thick Rice Noodles, Eggs, Tou Pok, Fish Cake, Beansprouts

Condiments: Laksa Leaves and Sambal Chilli

Chicken Char Siew Wonton Soup- Chicken Char Siew, Chye Sim, Seafood Wantons

Condiments: Bean Sprouts, Pickled Green Chili

KOREAN STATION



Spicy Beef Japchae
Tteokbokki
Korean Fried Chicken - Soy Garlic
Korean Army Stew

Condiments: Luncheon Meat, Chicken Sausages, Bean Curd, Shimeji and Shiitake Mushrooms, Tteokbokki, Instant Noodles

Live Station (Dinner Only)

Grilled Bulgogi Soy Garlic Chicken

CARVING STATION

Honey Glazed Baked Salmon (Lunch Only)
Slow-Baked Herb-Rubbed Beef Ribeye Fillet with Shallot Jus

Sides: Mashed Potatoes, Honey Butternut Pumpkin

Sauces: Honey Dijon and Shallot Jus

MAINS

Furama Signature Chili Crab with Golden Mantou Buns
Stir-Fried Beef with Ginger, Onion, and Spring Onion
Sweet and Sour Popcorn Chicken
Butter Cream Crab
Red Garoupa à la King Sauce
Macaroni Chicken Bolognese
Lamb Chop with Black Pepper Sauce
Yam Scallops
Green Curry Seafood
Eggplant Balado
Sambal Prawns with Petai (Shell-On)

SWEET ENDING

Red Bean with Lotus Seeds	Ice Cream
Bread and Butter Pudding	Durian Pengat
Assorted Kueh Mueh	D.I.Y. Waffles
Strawberry Cheesecake	Almond Pear Tart
Chocolate Truffle Cake	Nutella Fondue Station
Peanut Butter Cream Cake	
Coffee Agar-Agar with Cream	
Mini Lemon Meringue Tart	
Ice Lemongrass Jelly with Sea Coconut	

