

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 Tomato, Japanese Cucumber, Sweet Corn, Kimchi, Edamame, Root Potato, Sweet Potato, Assorted Mushrooms, Broccoli, Penne Pasta, Brown Rice

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

SEAFOOD ON ICE

Cooked Prawns, Baby Lobster, Black Mussels, Salmon Sashimi

Snow Crab Legs (Dinner Only)

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

CHEESE STATION

Emmenthal Cheese, Kikorangi Blue Cheese, Brie Cheese

Accompainments: Assorted Nuts, Dried Fruits & Grapes

SOUP STATION

Creamy Roasted Pumpkin Soup

BREAD SELECTION

Sourdough, Whole Wheat Bread, Multigrain Bread

Condiments: Mini Butter, Tapenade Spread, Pesto Spread

D.I.Y. STATION

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

Condiments: Laksa Leaves and Sambal Chilli

Chic Kut Teh Noodle Soup - Chicken, Yellow Noodles, Tau Pok

Condiments: Coriander Leaves

Rojak - Cucumber, Pineapple, Turnip, Tau Pok, Toasted You Tiao, Green Mango, Bean Sprouts, Soaked Cuttlefish

Condiments: Crushed Peanuts and Rojak Sauce

APPETISER

Compound salad

Greek Salad with Avocado

Smoked Duck and Apple Salad

Isaan-Style Minced Chicken Salad

Side Dishes (On Rotation)

Cauliflower Bouquet with Chilli Flakes, Oregano and Feta

Deep-Fried Baby Sweet Corn with Sweet

Potato Hummus

Potato Au Gratin

Heating Lamp

Tiger Prawn Rolls

CARVING STATION

Signature Roasted Whole Seabass with Northern Thai Spices

Roasted Lamb Leg with Black Pepper Sauce (Lunch Only)

Grilled Beef Ribeye with White Peppercorn Sauce (Dinner Only)

MAINS

Furama Signature Chilli Crab with Golden Mantou Buns

Sweet and Sour Fish

Nai Bai with Mushrooms and Goji Berries

Seafood Tom Yum Spaghetti

Honey and Tamarind-Glazed Duck Leg

Plant-Based Meatballs with Marinara Sauce

Rendang Tok (Beef)

Ayam Lemak Padang

Udang Masak Asam Pedas

Masala Crab

SWEET ENDING

Yam Paste with Gingko

Nuts and Coconut Milk

Green Bean Soup with

Sweet Potato and Sago

Assorted Nyonya Kueh

Assorted French Pastries

Strawberry Cheesecake

Lychee Green Tea Mousse Cake

Mango Mousse with Crystal Jelly

Coffee Buttercream Chocolate Ball

Ice Cream

Coconut Tart

Durian Pengat

Ice Jelly with Fruits

Chocolate Truffle Cake

Raspberry Mousse Cake

D.I.Y. Waffles

BEVERAGES

Hot Coffee, Tea & Cucumber Lemonade



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.

September to December 2026 menu

Best of Tiffany's

MENU B

Lunch 12.00pm - 2.30pm | \$55++ per pax
Dinner 6.00pm - 10.00pm | \$59++ per pax

SALAD STATION

Mesclun, Romaine, Cherry Tomato, Japanese Cucumber, Sweet Corn, Kimchi, Edamame, Root Potato, Sweet Potato, Assorted Mushrooms, Broccoli, Penne Pasta, Brown Rice

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

SEAFOOD ON ICE

Cooked Prawns, Baby Lobster, Black Mussels, Salmon Sashimi

Snow Crab Legs (Dinner Only)

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

CHEESE STATION

Emmenthal Cheese, Kikorangi Blue Cheese Brie Cheese

Accompainments: Assorted Nuts, Dried Fruits & Grapes

SOUP STATION

Potato and Leek 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 Soto Soup - Shredded Chicken, Yellow Noodles, Half-Boiled Egg, Bean Sprouts

Condiments: Fried Shallots and Chinese Celery

Rojak Bandung - Cuttlefish, Kangkong, Cucumber, Dried Tau Pok

Condiments: Crushed Peanuts and Bandung Sauce

APPETISER

Compound salad

Shrimp Soba Noodle Salad

Salt-Baked Beetroot with Citrus Dressing

Chef's Choice

Side Dishes (On Rotation)

Cauliflower Bouquet with Chilli Flakes, Oregano and Feta

Deep-Fried Baby Sweet Corn with Sweet

Potato Hummus

Potato Au Gratin

Heating Lamp

Supreme Pizza

CARVING STATION

Baked Salmon with Harissa and Cherry Tomatoes

Roasted Chicken with Black Sweet Sauce (Lunch Only)

Grilled Bulgogi Chicken (Dinner Only)

MAINS

Furama Signature Chilli Crab with Golden Mantou Bun

Broccoli with Mushrooms and Garlic Oyster Sauce

Buttermilk Crab

Wok-Fried Kam Heong Prawns

Chicken Ham Pasta in Cream Sauce

Barbecued Beef Stew

Salmon Gratin

Nyonya Asam Fish

Lamb Ribs Curry with Coconut Milk

Ayam Goreng with Green Balado Sauce

SWEET ENDING

Almond and Mixed Berries

Longan and White Fungus with Pear

Almond Pear Tart

Assorted Nyonya Kueh

Assorted French Pastries

Blueberry Cheesecake

Chocolate Truffle Cake

Peanut Butter Cream Cake

Pandan Chendol with Jackfruit

Ice Cream

Durian Pengat

Coconut Jelly

Lychee Mousse

Chocolate Tiramisu

D.I.Y. Waffles

BEVERAGES

Hot Coffee, Tea & Cucumber Lemonade



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.

September to December 2026 menu

Best of Tiffany's

MENU C

Lunch 12.00pm - 2.30pm | \$55++ per pax
Dinner 6.00pm - 10.00pm | \$59++ per pax

SALAD STATION

Mesclun, Romaine, Cherry Tomato, Japanese Cucumber, Sweet Corn, Kimchi, Edamame, Root Potato, Sweet Potato, Assorted Mushrooms, Broccoli, Penne Pasta, Brown Rice

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

SEAFOOD ON ICE

Cooked Prawns, Baby Lobster, Black Mussels, Salmon Sashimi

Snow Crab Legs (Dinner Only)

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

CHEESE STATION

Emmenthal Cheese, Kikorangi Blue Cheese, Brie Cheese

Accompainments: Assorted Nuts, Dried Fruits & Grapes

SOUP STATION

Cream of Forest 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

Assam Laksa Noodles -Laksa Noodles, Lettuce, Cucumber, Onion, Pineapple, Prawn Paste

Condiments: Chilli Padi and Mint Leaves

Kueh Pai Tee - Kueh Pai Tee Shell, Kueh Pai Tee Filling, Prawns, Grated Egg

Condiments: Crushed Peanut and Chilli Sauce

APPETISER

Compound salad

Thai Som Tum (Green Papaya Salad)

Waldorf Salad

Chef's Choice

Side Dishes (On Rotation)

Cauliflower Bouquet with Chilli Flakes, Oregano and Feta

Deep-Fried Baby Sweet Corn with Sweet

Potato Hummus

Potato Au Gratin

Heating Lamp

Tempura Assorted Vegetables

CARVING STATION

Baked Boneless Lamb in Brown Jus

Roasted Cajun Chicken (Lunch Only)

Grilled Beef Ribeye with White Peppercorn Sauce (Dinner Only)

MAINS

Furama Signature Chilli Crab with Golden Mantou Bun

Salted Egg Crab

Black Pepper Prawns with Trio Capsicums and Spring Onion

Braised Broccoli, Asparagus, Carrots and Shiitake Mushrooms

Creamy Seasonal Fish and Spinach

Sausage and Mushroom Lasagna

Ratatouille-Baked Green Mussels in Marinara Sauce

Mutton Rendang

Spicy Beef Stew (Daging Berempah)

Ayam Masak Madu

SWEET ENDING

Bread and Butter Pudding

Hot Barley with Gingko Nuts

Assorted Nyonya Kueh

Assorted French Pastries

Coffee and Walnut

Butter Cake

Strawberry and Almond Cake

Pandan Coconut Cream Cake

Mango Pudding with

Pomegranate

Ice Cream

Durian Pengat

Cheesecake

Grass Jelly with Longan

Chocolate Truffle Cake

Vanilla Sponge Cake with

Raspberries and Cream

D.I.Y. Waffles

BEVERAGES

Hot Coffee, Tea & Cucumber Lemonade



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.

September to December 2026 menu