Tiffany

A Season of Festive Flavours

Pre Festive Buffet

Available from 7 December to 23 December, 26 to 30 December 2026

Lunch 12.00pm to 2.30pm I $59.00++ per pax
Dinner 6.00pm to 10.00pm I $62.00++ per pax

DISCOUNTS
Adult: 15% off
Seniors: 30% off
(above 60 yo)
Child: $28.00++
(6-12yo)

*Discounts are non-stackable.

MENU A

Early Bird Special: Enjoy 20% Off When You Book Before 7 December!

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
Baby Lobster
Poached Tiger Prawn
Black Mussels
Snow Crab Leg (Dinner Only)

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

COLD APPETISER

Mediterranean Potato Salad
Chicken Waldorf Salad
Greek Salad

SOUP

Roasted Pumpkin & Chestnut

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, Lime, Green Chilli, Bean Curd, Fried Shallots & Dark Soy Sauce

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

Honey-Glazed Chicken Ham with Pineapple Mustard Glaze
Slow-Roasted Beef Ribeye with Rosemary Garlic Jus
Pesto-Baked Salmon with Basil Pesto, Cherry Tomato & Parmesan

Sides: Roasted Root Vegetables, Brussels Sprouts with Chicken Bacon

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

MAINS

Truffle Triple Mushroom Penne Pasta
Pan-Seared Fish with Mushroom Sauce
Sun-Dried Tomato & Basil Chicken Roulade with Tomato Cream Sauce
Braised Beef Stew with Winter Root Vegetables
Steamed White Rice
Singapore Chilli Crab with Fried Mantou
Lor Han Char with Mixed Vegetables, Mushrooms Chestnuts & Ginkgo Nuts
Orange Chicken with Sesame Seeds
Stir-Fried Crab with Thai Yellow Curry
Spicy Coconut Lamb Ribs Curry
Potato & Cauliflower Curry

SWEET ENDING

Sweet Potato with Green Bean
Christmas Pudding
Black Forest Cake
Hazelnut Chocolate Buttercream Cake
Chocolate Log Cake
New Year Cheesecake
Christmas Fruit Cake
Mango Mirror Glazed Mousse Dome
Assorted French Pastries
Assorted Kueh-Kueh
Durian Pengat
Fresh Fruit Platter
Almond Jelly with Longan
Milk Egg Pudding with Strawberry
Soft Serve with Condiments

DRINKS

Coffee
Assorted Tea
Cucumber Lemonade

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MENU B

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
Baby Lobster
Poached Tiger Prawn
Black Mussels
Snow Crab Leg (Dinner Only)

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

COLD APPETISER

Pesto Tomato & Basil Salad
Mala Clam Salad
Fruit Cocktail Salad

SOUP

Wild Mushroom

D.I.Y. NOODLE STATION

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

Roasted Duck Noodles Soup - Egg Noodles, Sliced Roast Duck, Bok Choy, Light Soy Broth, Spring Onion, Fried Shallot and Red Cut Chilli

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

Honey-Glazed Chicken Ham with Pineapple Mustard Glaze
BBQ Roasted Chicken
Mint Garlic Roasted Lamb

Sides: Roasted Garlic & Chives Mashed Potatoes, Brussels Sprouts with Chicken Bacon

Sauces: Cranberry Orange Sauce, Pineapple Sauce, Black Pepper Sauce

MAINS

Seafood Gratin
Grilled Butter Fish with Passion Fruit Cream Sauce
Chicken Cacciatore in Tomato Sauce
Chilli Garlic White Clam
Steamed White Rice
Singapore Chilli Crab served with Fried Mantou
Singapore Black Pepper Crab
Wok-Fried Long Cabbage with Carrot, Honey Bean, Baby Young Corn
Indian & Muslim Delight
Mutton Curry
Nasi Biryani Ayam
Duck Leg Rendang

SWEET ENDING

Longan with white fungus and red dates
Apple bread and butter pudding
Christmas Log Cake
Christmas Fruit Cake
Raspberry Cheesecake
Pistachio Cream Layered Chocolate Cake
Peanut Butter Cake
Classic Christmas Cherry Trifle
Christmas Stollen
Assorted French Pastries
Assorted Kueh-Kueh
Mango Sago
Durian Pengat
Fresh Fruit Platter
Soft Serve with Condiments

DRINKS

Coffee
Assorted Tea
Cucumber Lemonade

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MENU C

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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
Baby Lobster
Poached Tiger Prawn
Black Mussels
Snow Crab Leg (Dinner Only)

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

COLD APPETISER

Greek Salad
Thai Papaya & Prawn Salad
Quinoa Salad with Vegetables & Dried Fruits

SOUP

Seafood Chowder

D.I.Y. NOODLE STATION

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

Chicken Meatball Noodle Soup - Yellow Noodles, Fried Chicken Meatballs, Bean Sprouts, Choy Sum, Spring Onion & Fried Shallots

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

Honey-Glazed Chicken Ham with Pineapple Mustard Glaze
Slow-Cooked Beef Short Ribs with BBQ Sauce
Orange & Honey-Roasted Duck

Sides: Roasted Root Vegetables, Brussels Sprouts with Chicken Bacon

Sauces: Cranberry Orange Sauce, Pineapple Sauce, Giblet Gravy

MAINS

Spaghetti Bolognese with Chicken
Braised Beef Oxtail Stew with Root Vegetables
Seafood Cioppino Stew
Broccoli & Cauliflower Gratin
Steamed White Rice
Singapore Chilli Crab with Fried Mantou
Stir-Fried Crab with Ginger & Spring Onion
Sichuan Spicy Prawns
Mutton Rendang
Nyonya Chicken Curry
Steamed Fish with Lime & Chilli

SWEET ENDING

Creamy Red Bean & Lotus Seed
Christmas Chocolate Log Cake
Lemon Pound Cake
Red Velvet Cake
Mango Mirror Glazed Mousse Dome
Chocolate Almond Tart
Christmas Stollen
Christmas Pudding
Assorted French Pastries
Assorted Kueh-Kueh
Caramel Custard with Berries
Mixed Fruit Jelly
Durian Pengat
Fresh Fruit Platter
Soft Serve with Condiments

DRINKS

Coffee
Assorted Tea
Cucumber Lemonade

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MENU D

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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
Baby Lobster
Poached Tiger Prawn
Black Mussels
Snow Crab Leg (Dinner Only)

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

COLD APPETISER

Pineapple Coleslaw Salad
Chicken Ham Potato Salad
Thai Green Mango & Shrimp Salad

SOUP

Tomato & Basil Soup with Burrata

D.I.Y. NOODLE STATION

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

Ipoh Hor Fun Soup - Ipoh Hor Fun, Shredded Chicken, Prawns, Fish Cake, Bean Sprouts, Choy Sum, Spring Onion & Fried Shallots

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

Honey-Glazed Chicken Ham with Pineapple Mustard Glaze
Thai Herb-Baked Seabass
Crushed Peppercorn-Crusted Ribeye Beef

Sides: Roasted Garlic & Chive Mashed Potatoes, Brussels Sprouts with Chicken Bacon

Sauces: Cranberry Orange Sauce, Pineapple Sauce, Giblet Gravy

MAINS

Mushroom & Seafood Lasagna
Maple Sweet Potato Gratin
Baked Tilapia with Dill Cream Sauce
Crispy Chicken Leg with Cranberry Sauce
Steamed White Rice
Singapore Chilli Crab with Fried Mantou
Braised Broccoli with Abalone Mushrooms in Superior Oyster Sauce
Honey Walnut Prawns with Caramelised Walnuts
Beef Rendang
Sambal Crab
Mutton Masala

SWEET ENDING

Barley with Ginkgo Nuts
Chocolate Log Cake
Chocolate Fruit Cake
Christmas Cranberry Butter Pound Cake
Blueberry Mirror Glazed Mousse Cake
Raspberry Almond Tart
Pistachio Cream Chocolate Layer Cake
Assorted French Pastries
Assorted Kueh-Kueh
Mango Pudding
Coconut Jelly with Nata de Coco
Durian Pengat
Fresh Fruit Platter
Soft Serve with Condiments

DRINKS

Coffee
Assorted Tea
Cucumber Lemonade

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