

# Mother's Day

## WEEKEND DINNER BUFFET

8 - 10 MAY ONLY | FRI - SUN | 6PM - 9:30PM

**ADULT**

\$68++/pax

**CHILD**

\$34++/pax

*\*Children aged 6 and under dine for free.*

**1-FOR-1**  
FOR ADULTS!



All mums  
will receive  
a special  
surprise gift,  
courtesy of  
**Flora Artisan  
and Mdm  
Ling Bakery!**





This Mother's Day, join us for an evening of refined comfort at The Blue Tiffin, where familiar flavours are thoughtfully reimaged into an elegant dining experience. From freshly prepared local favourites like Laksa and Chilli Crab to premium Seafood on Ice, live carvings, and delicately handcrafted Kueh, each element of the buffet is curated to delight and impress.

Wander through interactive stations, savour the richness of tradition, and rediscover the simple joy of sharing a beautiful meal with loved ones. It's a celebration that feels both indulgent and heartfelt—just like the occasion itself.

In honour of the women we cherish most, **every mum will also receive a specially curated gift, in collaboration with Flora Artisan and Mdm Ling Bakery**—a graceful gesture to make her day even more memorable.

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[thebluetiffinsg.com](http://thebluetiffinsg.com) / [@thebluetiffinsg](https://www.instagram.com/thebluetiffinsg)

## **TIFFIN'S ROJAK STATION**

Condiments: You Tiao Chips, Beancurd Puff, Beansprout, Pineapple, Green Apple, Turnip, Crushed Peanut, Sambal Chilli, Rojak Dressing

## **FRESH GARDEN FLORA SELECTION**

Butter Lettuce, Green Coral, Flora Fresh

Cherry Tomato, Bell Pepper, Corn Kernel, Cucumber, Chickpeas, Black Olive

Dressings: Thousand Island, Goma Dressings, Extra Virgin Olive Oil

## **SEAFOOD SELECTION ON ICE**

Tiger Prawn | Half Shell Scallop | Black Mussel | Snow Crab

Condiments: Spicy Assam Sauce, Lemon Wedges and Tobasco

## **TRIO KEROPOK AND SAMBAL**

Onion Cracker | Prawn Cracker | Fish Cracker | Papadum

Condiments: Sambal Belachan, Mango Belado

## **SOUP**

Mushroom Soup

Wild Mushroom Broth | Garlic Bread

Singapore Chicken Herbal Soup

Clear Peppery Soup | Chicken | Chinese Herbs

## **D.I.Y CORNER**

Singapore Laksa

Thick Vermicelli, Rich Coconut Gracy

Condiments: Prawn, Fishcake, Egg, Beansprout, Laksa Leaf, Sambal

Kueh Pai Tee

Condiments: Prawn, Strip Egg, Coriander, Peanut Chilli Cuka

## **HOT ASIAN MAINS**

Lemon Mint Spicy Tomato Prawn

Namyang Fish Curry

Fried Mocha Chicken with Almond Flake

Teochew Braised Duck, Braised Egg and Beancurd

Stir Fried Seasonal Vegetables with Mushroom

Signature Beef Rendang

Singapore Chilli Crab with Mini You Tiao

## **HOT WESTERN MAINS**

Baked Cheesy Bolognese You Tiao

Baked Cheesy Chicken Satay You Tiao

Crispy Cajun Potato

Mac & Cheese Pasta

Hawaiian Pizza

## **LIVE CARVINGS**

Chef Signature Pineapple Oven Baked Beef with BBQ Sauce

Seabass Fillet with Sambal

Honey BBQ Chicken Wing | Chicken Satay with Condiments

## **DESSERTS**

Fried Banana Fritter

Ice-Cream Selections: Cookies and Cream, Salted Caramel, Vanilla

Condiments: Cookie Crumble, Marshmallow, Chocolate Sauce, Maple Syrup

Mixed Fruits

Watermelon, Honeydew, Mandarin Orange, Longan

## **D.I.Y CORNER**

Air Batu Campur (Shaved Ice with Condiments)

Condiments: Fruit Cocktail, Longan, Sea Coconut, Chendol, Glass Jelly, Cream Corn

Syrup: Gula Melaka, Rose Syrup, Evaporated Milk

## **TIFFIN'S SPECIALTY HANDMADE KUEH**

Kueh Lapis | Kueh Salat | Ubi Bingka | Kueh Kosui

## **ASSORTED CAKES**

Pandan Kaya | Peanut | Belgium Chocolate | D24 Durian Swiss Roll

## **SMALL TREATS**

Pandan Panna Cotta | Kopi Gao Tiramisu | Cream Puff

## **HOT BEVERAGE**

Coffee: Americano, Caffe Latte, Cappuccino, Flat White, Long Black

Tea: Dilmah Tea Selection

## **COLD BEVERAGE**

Infused Water

"Air Balang"

Bandung | Glass Jelly Soya Milk