

National Day

WEEKEND DINNER BUFFET

IN COLLABORATION WITH CHEF IMRAN



ADULT:
\$68++ / pax

CHILD:
\$34++ / pax

Children aged 6 and under dine for free!



1 - 30 AUGUST
EVERY FRIDAY TO SUNDAY
6PM - 9:30PM

National Day



National Day is a time of pride, gratitude and gathering around the table with the people who matter most. The Blue Tiffin, together with **Chef Imran**, celebrates the flavours that have shaped our little red dot — with a dinner buffet that pays tribute to the food we grew up loving.

Look forward to local favourites like Singapore Laksa, Sambal Stingray, Satay Chicken & Beef and Chilli Crab with Mini Mantou, alongside a Rojak Station that captures the true spirit of Singaporean diversity.

The star of the evening is **Chef Imran's Live Pasta Station** — where local ingredients meet Italian technique. His Rendang Lasagna and Striped Cappelletti filled with Prawn in Lemak Daun Kunyit are dishes you simply won't find anywhere else, crafted with heart and served with pride.

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

TIFFIN'S ROJAK STATION

Green Apple | Turnip | Crushed Peanut | Sambal Chilli | Rojak Dressing

Condiments: You Tiao Chips, Beancurd Puff, Beansprout, Pineapple

GARDEN FLORA SELECTION

Fresh Butter Lettuce | Green Coral & Mesclun Mix Cherry Tomato | Bell Pepper |

Corn Kennel | Cucumber | Chickpeas | Black Olive

Sauces: Thousand Island, Goma Dressing, Extra Virgin Olive Oil

TRIO KEROPOK AND SAMBAL

Onion Cracker | Prawn Cracker | Fish Cracker | Papadum

Condiments: Sambal Belachan, Mango Belado

HERITAGE D.I.Y CORNER

Singapore Laksa

Thick Vermicelli, Rich Coconut Gravy

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

Kueh Pai Tee

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

SEAFOOD ON ICE

Tiger Prawns | Half Shell Scallops | Black Mussel | Snow Crab

Condiments: Cocktail Sauce, Lemon Wedges, Tabasco

SOUP

Singapore Chick Ku Teh

Clear Peppery Broth, Chicken, White Pepper, Garlic

LIVE CARVING STATION

Slow Roasted Australian Beef Striploin

Sauces: Black Pepper Sauce | Mushroom Gravy | Whole Grain Mustard

SIGNATURE NATIONAL DAY FAVOURITES

Singapore Chilli Crab with Mini Mantou

Golden Salted Egg Cereal Prawn

Satay Chicken & Beef

Otah-Otah

Sambal Stingray

SINGAPORE HERITAGE SELECTION

Singapore Seafood Hokkien Noodle

Assam Fish Curry

Fried Kopi C Chicken

Braised Mushroom Broccoli

Signature Beef Rendang

Steam Rice

CHEF IMRAN'S SPECIAL : LIVE PASTA STATION

Signature Open-Faced Lasagna

Rendang Lasagna | Beef Gulai Lasagna

Signature Striped Pasta

Striped Cappelletti filled with Prawn served with Prawn Noodle Broth

Striped Cappelletti filled with Prawn in Lemak Daun Kunyit

Handshaped Pasta

Pasticcio alla Carlofortina with Sambal Goreng Pengantin

Handmade Orecchiette in Salsiccia Sauce and Arugula

DESSERT D.I.Y CORNER

Ais Batu Campur (Shaved Ice with Condiments)

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

Sauces: Gula Melaka, Rose Syrup, Evaporated Milk

Haagen-Dazs Ice Cream Selection

Cookies & Cream | Salted Caramel | Vanilla

Condiments: Cookie Crumble, Nutella Marshmallow

Sauces: Chocolate Sauce, Maple Syrup

LOCAL DESSERTS

Serawa Durian (Warm Dessert)

Mixed Fruits

Watermelon, Honeydew, Mandarin Orange, Longan

Assorted Cakes

Pandan Kaya | Kueh Salat | Ubi Bingka | Kueh Kosui

Small Treats

Pandan Panna Cotta | Kopi Gao Tiramisu | Cream Puff

HOT BEVERAGE

Coffee: Americano | Cafe Latte | Cappucino | Flat White | Long Black

Tea: Dilmah Tea Selection

COLD BEVERAGE

Infused Water | Glass Jelly Soya Milk | Sirap Bandung