



BUFFET CATERING



LOCAL-HERITAGE, TASTE OF GRANDMA'S COOKING

BUFFET MENUS



KAMPUNG FEAST

8-Course: Appetiser, Staple, Chicken, Fish, Vegetable, Egg/Tofu, Dessert, Beverage

\$19.80/pax

MIN 40 PAX



STRAITS HERITAGE

11-Course: Appetiser, Rice, Noodle, Meat, Fish, Vegetable, Egg/Tofu, Side Dish, Dessert, Nyonya Pastry, Beverage

\$24.80/pax

MIN 30 PAX



PERANAKAN ROYALE

12-Course: Premium Appetiser Bar, Rice, DIY Noodle Bar, Meat, Fish, Vegetable, Egg/Tofu, Beef/Seafood, Side, Dessert, Nyonya Pastry, Beverage

\$32.80/pax

MIN 25 PAX

KAMPUNG FEAST

8-Course: Appetiser, Staple, Chicken, Fish, Vegetable, Egg/Tofu, Dessert, Beverage

\$19.80/pax

MIN 40 PAX



KAMPUNG FEAST

\$19.80/PAX | MIN 40 PAX

 Spicy  Shellfish Allergy  Dairy  Vegetarian

select one per category



DEFAULT APPETISER

1. Trio Keropok with House Sambal Belachan  

STAPLE

1. Steamed Jasmine Rice 
2. Butterfly Pea Coconut Rice 
3. Egg Fried Rice with Scallion 
4. Sambal Fried Rice  
5. Nasi Goreng Ikan Bilis 
6. Buah Keluak Fried Rice  
7. Mee Siam Goreng  
8. Mee Goreng with Fishcake and Tomato 
9. Heritage Char Kway Teow  
10. Wok Fried Beehoon 

CHICKEN

1. Prawn Paste Chicken Cutlet 
2. Grandma's Nyonya Curry Chicken  
3. Ayam Goreng Berempah 
4. Roasted Five Spice Chicken with Ginger Relish
5. Ayam Kecap Pedas 

FISH

1. Heritage Curry Fried Fish Fillet  
2. Assam Fish Fillet with Vegetable 
3. Steamed Fish with Spicy Nyonya Sauce 
4. Steamed Fish with Signature Caipo 
5. Baked Nyonya Otah  

KAMPUNG FEAST

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 Spicy  Shellfish Allergy  Dairy  Vegetarian

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VEGETABLE

1. Lemak Sayur Lodeh 
2. Nyonya Chap Chye with Black Fungus, Tau Kee and Tunghoon 
3. Braised Broccoli, Cauliflower, Shiitake in Silky Egg White Gravy 
4. Stir Fried French Bean with Preserved Olive 
5. HK Style Kailan with Garlic Oyster Sauce 

EGG/TOFU

1. Cincalok Omelette with Prawn 
2. Fu Yong Omelette with Onion and Scallion 
3. Steamed Silken Egg Custard in Broth with Mushroom and Fishcake 
4. Deep Fried House Tofu with Silky Egg White Gravy, Shimeiji and Goji 
5. Tauhu Goreng with Spiced Peanut Sauce and Shredded Vegetable 

DESSERT

HOT

1. Pulut Hitam with Coconut Milk 
2. Nyonya Burbur-Chacha 
3. Green Bean Sago with Gula Melaka 

COLD

1. Iced Jelly Cocktail 
2. Almond Longan Agar Agar 
3. Iced Aiyu Jelly with Calamansi 

BEVERAGE

1. Bandung Rose 
2. Brewed Barley 
3. Water Chestnut 
4. Lemongrass Pandan Tea 
5. Calamansi Lime 

STRAITS HERITAGE

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5. Nasi Goreng Ikan Bilis 
6. Buah Keluak Fried Rice  
7. Laksa Goreng  
8. Mee Siam Goreng  
9. Mee Goreng with Fishcake and Tomato  
10. Heritage Char Kway Teow  
11. Wok Fried Beehoon 

PROTEIN

1. Signature Curry Chicken with Potato  
2. Prawn Paste Mid Wing 
3. Ayam Goreng Berempah 
4. Babi Pongteh with Shiitake and Potato
5. Black Vinegar Pork Trotter with Black Fungus and Quail Egg 

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FISH

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2. Assam Fish Fillet with Vegetable  
3. Steamed Fish with Spicy Nyonya Sauce 
4. Steamed Fish with Signature Caipo 
5. Baked Nyonya Otah  
6. Sweet and Sour Fish Fillet

VEGETABLE

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SIDES

1. Sweet Potato Roll 
2. Butterfly Shrimp Wanton 
3. Vegetable Spring Roll 
4. Seafood Beancurd Roll 
5. Fried Mantou with Condensed Milk 

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TIFFIN'S PASTRIES

1. Assorted Petite Kueh Platter  
- Rotational Kueh Assortment
2. Assorted Petite Traditional Cake  
- Buttercream, Kopi, Pandan Kaya and Peanut
3. Assorted Petite Tart  
- Fragrant Coconut and Blueberry Cream Cheese

DESSERT

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APPETISER

1. Gado Gado Salad with Peanut Sauce 

2. D.I.Y Kueh Pie Tee with Braised Turnip, Prawn, Egg, Peanut, Chilli 

3. D.I.Y Rojak Bar with Fresh Fruits and Vegetable, Youtiao, Taupok, Umami Rojak Peanut Sauce  

STAPLE

1. Steamed Jasmine Rice 

2. Butterfly Pea Coconut Rice 

3. Egg Fried Rice with Scallion 

4. Sambal Fried Rice  

5. Nasi Goreng Ikan Bilis 

6. Buah Keluak Fried Rice  

PREMIUM D.I.Y NOODLE BAR

1. Signature Mee Siam  

2. Nyonya Laksa   

3. Prawn Mee 

PROTEIN

1. Signature Curry Chicken with Potato  

2. Prawn Paste Mid Wing 

3. Ayam Goreng Berempah 

4. Babi Pongteh with Shiitake and Potato

5. Black Vinegar Pork Trotter with Black Fungus and Quail Egg 

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SPECIALS

SEAFOOD

1. Prawn with Superior Sauce 
2. Udang Masak Nanas Pineapple Prawn Curry  
3. Tiffin's Cereal Prawn  
4. Tiffin's Salted Egg Prawn  
5. Sambal Sotong with Onion, Chilli, Calamansi  

BEEF

1. Braised Beef Rendang
2. Braised Beef Brisket with Black Fungus and Radish

PREMIUM SIDE DISH

1. House Begedil with Egg Floss 
2. Grilled Spicy Otah Stick  
3. Grilled Chicken Satay
4. Ngoh Hiang with Sweet Sauce
5. Seafood Katifi Roll  

TIFFIN'S PASTRIES

1. Assorted Petite Kueh Platter  
- Rotational Kueh Assortment
2. Assorted Petite Traditional Cake  
- Buttercream, Kopi, Pandan Kaya and Peanut
3. Assorted Petite Tart  
- Fragrant Coconut and Blueberry Cream Cheese
4. Assorted Chiffon Cake
- Marble, Pandan and Banana

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DESSERT

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BEVERAGE

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TERMS & CONDITIONS

MENU AVAILABILITY:

- Order notice: minimum of 4 working days, subject to availability upon confirmation.
- Menus are not valid during festive block-out dates, only festive menus will be available for these special dates.
- Menu or packaging items may be changed to another of equivalent value in the event of non-stock availability without prior notice.
- The White Tiffin reserves the right to amend or withdraw any promotional item or menus where it deems fit.
- All prices are subjected to prevailing GST.

DELIVERY CHARGE:

- A Delivery & collection charge of \$80 (\$87.20 w/GST) applies for all buffet orders.
- CBD surcharge \$10 (\$10.90 w/GST) applies for postal code starting with (01, 03, 04, 05, 06, 07, 08, 17, 18, 19, 22 & 23)
- Tuas/Jurong Island/ Sentosa surcharge: \$30 (\$32.70 w/GST)
- Walk-up surcharge: \$50 (\$54.50 w/GST) per level
- Inaccessibility charge: A \$50 to \$100 surcharge (subject to GST) will be levied for orders without direct access to venue (to be collected on the spot).

NOTES:

- Menu available: 9.00am to 7.00pm
- Only one menu selection is available per order.
- An additional surcharge of \$100.00 to \$200.00 (subject to GST) will be levied for delivery before 9.00am or collection after 10.00PM.
- Punctuality: Subject to 30 to 60 minutes before or after stipulated dine time.
- Food Safety Guidelines: Food is best consumed within 3 hours from dine time.
- Maximum collection time: 4 hours from dine time.
- All pictures are solely for illustration purposes and may vary from the actual product.
- Customers are responsible for checking the order and delivery details provided in the order confirmation. The White Tiffin will not be liable for any charges made due to customers' oversight.

BUFFET INCLUSIONS:

- Regular Chafing Dishes
- Wax Burners
- Skirted Buffet Table
- Faux Floral Centrepiece Display
- Bio-degradable Dining Wares & Serviettes
- Full Setup & Clearing of Refuse Points

PREMIUM BUFFET INCLUSIONS:

- Premium Roll-up Chafing Dishes
- Wax Burners
- Skirted Buffet Table
- Premium Faux Floral Theme Decoration on Buffet Line
- Bio-degradable Dining Wares & Serviettes
- Full Setup & Clearing of Refuse Points

PAYMENT:

- Payment mode: PayNow to UEN 202108276G/ Bank Transfer to DBS Bank Ltd.
- Branch-Account no: 0720414047.
- Credit card payment with MDR charges apply.
- Credit term payment can be arranged for pre-approved accounts.
- Payment made are non-refundable

CANCELLATION FEE:

- 3 working days before - 50% of the total amount payable
- 2 working days before - 70% of the total amount payable
- 1 working day before - 100% of the total amount payable.
- All deposit or payment made for the event is strictly non-refundable once prepayment has been made.

ALL TERMS & CONDITIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



CONTACT US

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