



A TRIBUTE TO THE TIFFIN: E&O HOTEL CELEBRATES 140 YEARS WITH CULINARY SHOWCASE BY RAFFLES SINGAPORE'S CHEF KULDEEP NEGI

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By V. Sivaji

As part of its ongoing 140th anniversary celebrations, the Eastern & Oriental (E&O) Hotel in George Town, Penang, hosted a special dining experience titled “A Tribute to the Tiffin”.

This exclusive culinary event featured guest Chef Kuldeep Negi, Chef de Cuisine of the historic Tiffin Room at Raffles Singapore.

Joining Chef Kuldeep were two of his culinary assistants and Leenu Tarani, Assistant Director of Marketing Communications at Raffles Singapore.

At the helm of the Tiffin Room for over a decade, Chef Kuldeep is celebrated for his mastery of North Indian cuisine. His refined techniques and deep cultural knowledge—shaped by years of travelling through northern India—bring a contemporary elegance to traditional dishes, while preserving their rich heritage.

Guests were treated to a symphony of warm, aromatic flavours and intricate spice blends. Each dish, crafted using time-honoured cooking methods and premium ingredients, offered an authentic experience reminiscent of royal Indian feasts.

The nostalgic atmosphere was further enhanced by a rare display of vintage tiffin carriers, graciously loaned by the Indian Heritage Museum of Penang.

These traditional stacked metal lunchboxes—known as dabbas—originated in 19th-century India as a practical means for transporting home-cooked meals and later became iconic symbols of daily life among colonial-era workers and civil servants.

Before joining Raffles Singapore, Chef Kuldeep held the role of Sous Chef and Kitchen Executive at The Imperial Hotel in New Delhi. At the refreshed Tiffin Room, he has introduced a number of culinary innovations, including tableside service, celebratory Indian menus, and elevated thali and tiffin box presentations.

Following a warm welcome by E&O Hotel's General Manager, Ms. Alison Fraser, guests were treated to a curated tasting menu at the Java Tree Restaurant.

Highlights included Palak Channa Chaat, Jhinga Kebab, Lamb Rogan Josh, Murgh Makhani, Tiffin Dal Makhani, Lobster Biryani, accompanied by Butter Naan, Lachha Paratha, and Kashmiri Naan. The evening concluded with decadent desserts of Shahi Tukra and Mango Kulfi.

This exclusive two-day event, which concludes today (July 10), pays tribute to the legacy of the Sarkies Brothers—the visionary founders of Southeast Asia's most iconic luxury hotels.

Limited seats are still available. To reserve, call +604-2222 151 or email fbcentral.resv@eohotels.com.

