

# **Eastern & Oriental Hotel and Raffles Singapore Come Together for an Exclusive Timeless Culinary Celebration**



By [pghyperlocal](#)

JUN 5, 2025 [#140th anniversary](#), [#Anniversary](#), [#Chef Kuldeep](#), [#Culinary](#), [#E&O Hotel](#), [#experience](#), [#Guests](#), [#History](#), [#Raffles Singapore](#), [#Sarkies](#), [#Tiffin](#), [#Tribute](#)



EASTERN & ORIENTAL  
HOTEL



# A Tribute to The Tiffin

*with Special Guest Chef – Kuldeep Negi, Chef de Cuisine,  
Tiffin Room, Raffles Singapore*



9 & 10 July 2025 | 7:00pm  
RM388 nett per person  
Java Tree, Heritage Wing

In commemoration of the Eastern & Oriental Hotel's 140th anniversary, the E&O and Raffles Singapore will be presenting an extraordinary two-night celebration of heritage, flavour, and timeless hospitality.

This exclusive dining experience pays tribute to the illustrious Sarkies Brothers, founders of Southeast Asia's most iconic luxury hotels, and honours the cultural significance of the tiffin which is a symbol of love, care, and tradition in Indian culinary history.

Prepare to embark on a grand culinary journey as Chef Kuldeep Negi, the acclaimed chef of the Tiffin Room at Raffles Singapore, takes centre stage to showcase the very best of refined North Indian cuisine. Using age-old recipes, premium spices, and traditional techniques, Chef Kuldeep brings to life the rich tapestry of flavours once savoured by royalty.

Elevating the experience further, the Indian Heritage Museum of Penang has graciously loaned their collection of vintage tiffins, allowing guests to further immerse themselves in the nostalgic charm of this event.



Photo is for illustration purpose only.

EASTERN & ORIENTAL HOTEL  
10 Lebuhr Farquhar, 10200 Penang, Malaysia  
[www.eohotels.com](http://www.eohotels.com)

Call/WhatsApp: +016 419 8379 / +016 419 8923  
Call: +604 222 2151  
Email: [fbcentral.resv@eohotels.com](mailto:fbcentral.resv@eohotels.com)

**TIFFIN ROOM**

**EASTERN & ORIENTAL HOTEL**

**FP ANTIQUE SINGAPORE**

## Experience the Flavours of North India with Chef Kuldeep Negi

*Chef de Cuisine, Tiffin Room, Raffles Singapore*

Leading the historic Tiffin Room at Raffles Singapore for over a decade, Chef Kuldeep Negi is the creative force behind its acclaimed North Indian cuisine. A native of India and graduate of Delhi University, Chef Negi began his culinary journey with classical training in New Delhi, where he developed a deep appreciation for the time-honoured techniques of Indian cooking.

At the Tiffin Room, Chef Negi has reimagined tradition with a modern twist, introducing regional specialties, elevated thali and tiffin box experiences, celebratory menus, and engaging tableside service. His deep knowledge, innovative spirit, and commitment to excellence continue to set a new standard for Indian dining in Singapore's most iconic setting.

In a momentous celebration of shared heritage and timeless hospitality, Raffles Singapore will be presenting an exclusive two-night only dinner at the iconic Eastern & Oriental (E&O) Hotel in commemoration of the E&O's 140th anniversary.

From the 9<sup>th</sup> to the 10<sup>th</sup> of July, chefs from the Tiffin Room at Raffles Singapore, famed for its refined North Indian cuisine will bring guests on a gastronomic journey at the E&O's Java Tree restaurant.

This exclusive event pays tribute to a shared heritage built by the illustrious Sarkies Brothers, whose vision created some of Southeast Asia's most celebrated luxury hotels, while also paying homage to the tiffin, an iconic part of Indian cuisine and culture.

For a price of RM388 per person, guests will be treated to a regal North Indian culinary experience helmed by none other than Chef Kuldeep Negi, the award-winning chef of Raffles Singapore's legendary Tiffin Room, steeped in over a century of tradition and beloved for its authentic, age-old recipes and bold, flavour-rich cuisine.

Chef Kuldeep, whose culinary expertise is shaped by years of travelling across India's northern states, brings to the table deep knowledge, refined technique, and a passionate commitment to preserving and elevating the traditional dishes of his homeland.

Expect a celebration of warm, rich, aromatic flavours, intricate spice blends, and refined presentation as each dish is crafted using time-honoured cooking methods, premium spices, and ingredients of the highest quality, offering guests a dining experience truly fit for a Maharaja.

Further enhancing the nostalgic atmosphere, the Indian Heritage Museum of Penang has graciously loaned a rare collection of vintage tiffin carriers for the occasion, allowing guests to immerse themselves into the tiffin culture.

Originating in 19<sup>th</sup>-century India, tiffin, also known as dabbas, were created as a practical way to transport home-cooked meals in stacked metal containers, which over time, became integral to daily life for colonial-era workers and civil servants.

But the tiffin was never just about convenience as it came to embody love, care, and tradition, with every packed meal representing a taste of home.

Today, it remains a beloved part of everyday life in South Asia and stands as a cultural and culinary icon, honoured for its clever design, nostalgic charm, and the enduring ritual of sharing food.

This two-night celebration not only honours a 140-year legacy of hospitality and shared roots, but also invites guests to savour history through flavour, where every bite tells the story of a culinary journey that spans generations and geographies.

Limited seats are available, reservations can be made by call at 04-2222151 or by e-mail at [fbcentral.resv@eohotels.com](mailto:fbcentral.resv@eohotels.com)

Source – Eastern & Oriental Hotel



# A Tribute to The Tiffin

with Special Guest Chef - Kuldeep Negi, Chef de Cuisine,  
Tiffin Room, Raffles Singapore

## SET MENU

### COLD APPETIZER

#### Palak Channa Chaat

Baby spinach leaves and potato with tamarind and mint chutneys

### APPETIZER

#### Jhinga Kebab | Achari Macchi

Jumbo prawn kebab, pickle spiced red snapper kebab, tomato chutney

### MAIN COURSE

(Presented in tiffin boxes)

#### Lamb Roganjosh

Lamb chop curry with cinnamon, Kashmiri red chillies and spices

#### Murgh Makhani

Corn-fed boneless chicken leg in tomato and cashew nut gravy

#### Tiffin Dal Makhani

Organic black lentil curry with tomato puree and spices

#### Lobster Biryani

Indian basmati rice with lobster, fresh herbs and saffron

#### Butter Naan | Laccha Parantha | Kashmiri Naan

Assorted tandoori breads

### DESSERT

#### Shahi Tukra | Mango Kulfi

Deep-fried brioche bread with thickened milk, Indian homemade mango ice cream

#### Chutneys and Pickles

Pudhina peanut chutney, aam chutney, mixed vegetable raita, papadum

## VEGETARIAN SET MENU

### COLD APPETIZER

#### Palak Channa Chaat

Baby spinach leaves and potato with tamarind and mint chutneys

### APPETIZER

#### Subz Charmagaj Kebab | Achari Paneer

Mixed vegetable kebab, mixed melon seed, pickle spiced Indian cottage cheese kebab, tomato chutney

### MAIN COURSE

(Presented in tiffin boxes)

#### Delhi Tawa Vegetable

Baby eggplant, carrot, mushroom, bell peppers and baby corn cooked with ginger powder and spices

#### Paneer Khurchan

Indian cottage cheese with bell peppers and tomato gravy

#### Tiffin Dal Makhani

Black lentil curry with tomato puree and spices

#### Gucchi Kashmiri Pulao

Indian basmati rice with morel mushroom, mixed nuts, fresh herbs and saffron

#### Butter Naan | Laccha Parantha | Kashmiri Naan

Assorted tandoori breads

### DESSERT

#### Shahi Tukra | Mango Kulfi

Deep-fried brioche bread with thickened milk, Indian homemade mango ice cream

#### Chutneys and Pickles

Pudhina peanut chutney, aam chutney, mixed vegetable raita, papadum

