

FOOD

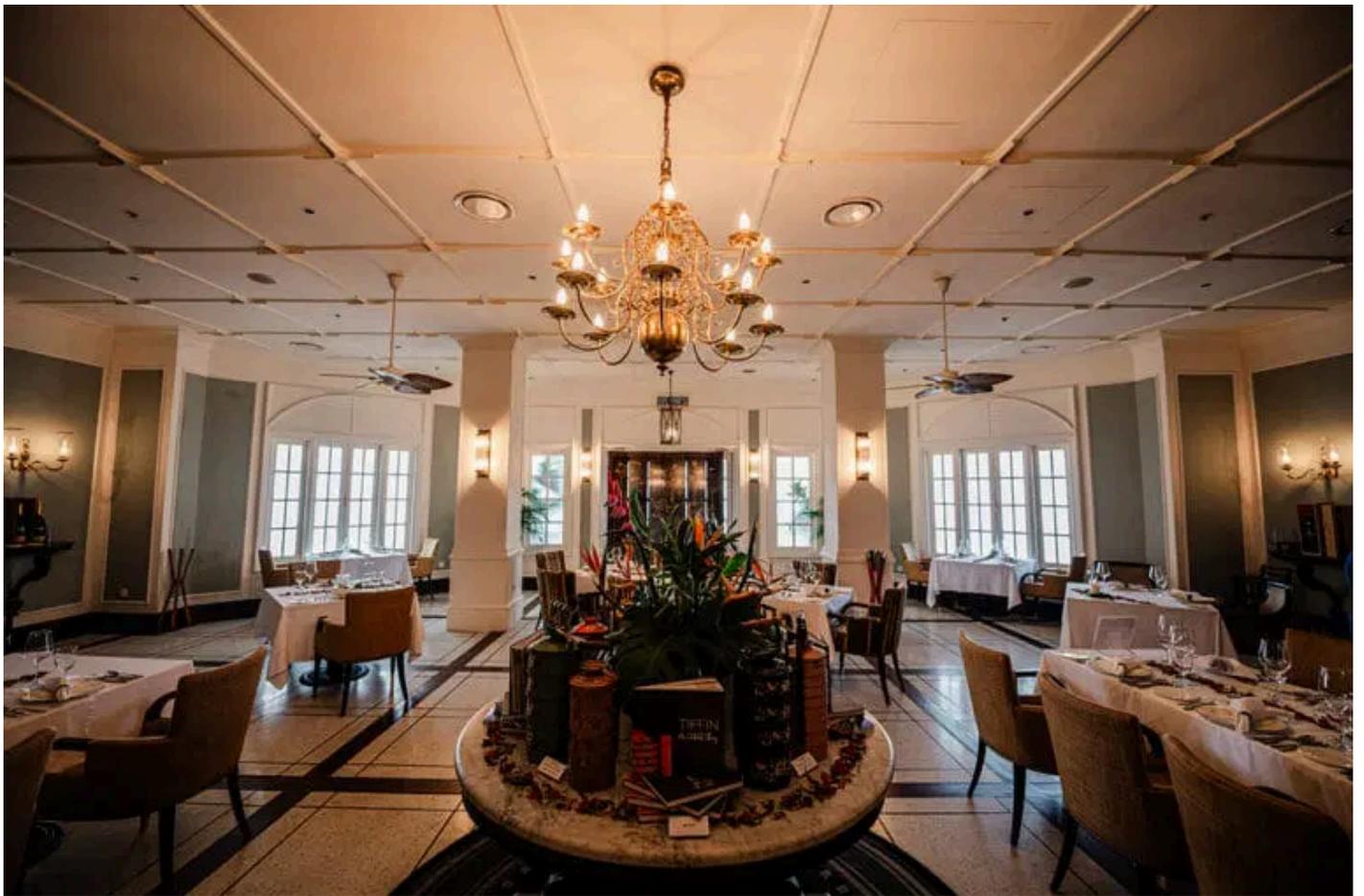
# Eastern & Oriental Penang Marks 140 Years With A North Indian Feast From Raffles Singapore

*Alicia Corbett*  
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Kuldeep Negi, Head Chef of the Tiffin Room, blended culinary heritage, history, and the choicest ingredients.



Famous for its grand architecture, which harks back to the British colonial era, the Eastern & Oriental Hotel (E&O), established in 1885 by Armenian hoteliers, has long stood as an icon of The Pearl of the Orient. Less well known, however, is that the E&O was formerly the sister hotel of the esteemed Raffles Singapore, which was also built by the Sarkies brothers.



*Java Tree, Heritage Wing.*

Recently, the E&O joined hands with Raffles Singapore for an exclusive two-night-only dinner, A Tribute To The Tiffin, to celebrate its 140th anniversary and to pay homage to the Sarkies legacy.



*Kuldeep Negi.*

Kuldeep Negi, Head Chef of the Tiffin Room at Raffles Singapore, unveiled a refined North Indian menu that rose well above the island's usual offerings.



*Vintage tiffin carriers from the Indian Heritage Museum of Penang.*

The experience at Java Tree, in the Heritage Wing of the E&O Penang, was further elevated by the spread being served in a rare collection of vintage tiffin carriers, with the oldest, on loan from the Indian Heritage Museum of Penang, dating back to 1862.

Negi, an award-winning chef who has welcomed world leaders and royalty at the Tiffin Room, said, "In addition to using quality ingredients, specific blends of spices, and time-honoured cooking techniques, I believe in another crucial element that is used liberally in my cooking—time. Allowing curries and dishes to cook on a low heat for a longer time teases out flavours, and marinating ingredients for a longer time lets flavours infuse better and deeper."

**A TRIBUTE TO TIFFIN**

This was demonstrated in the Tiffin Dal Makhani, where two days of slow cooking transformed organic black lentils into a creamy, spice-kissed curry enriched with tomato purée. Although I'm not usually one for lentils, I delighted in dipping poppadom specially hand-carried from Singapore into the curry along with fluffy Kashmiri naan.

In an ode to Penang's seafood heritage, Negi presented a new creation: Lobster Biryani. Luscious chunks of crustacean were served atop basmati rice infused with herbs and saffron, each bite carrying a subtle aroma and a gentle sweetness from the sea.



*Shahi Tukra and Mango Kulfi: deep fried brioche bread with thickened milk and Indian homemade mango ice cream.*

It was more than a meal—it was an encounter with history and flavour that I will carry with me long after my last bite of Shahi Tukra and Mango Kulfi.