



J65 adds a guest chef’s handmade pasta to its S\$88++ halal buffet until 1 November

Description

J65 at JEN Singapore Tanglin has added a live handmade pasta station to its S\$88++ dinner buffet until 1 November, run by guest chef Muhammad Imran, who cooks as ‘The Pasta Nerd’. [Pasta Fiesta](#) started on Sunday 11 October and runs from Sunday to Wednesday each week, 6pm to 9.30pm.



International Dinner Buffet, Featuring Pasta Fiesta

11 OCTOBER – 1 NOVEMBER
SUNDAY – WEDNESDAY | 6PM – 9.30PM

A GUEST CHEF SHOWCASE

Experience an exclusive fusion menu curated by Chef Imran – Singapore's ultimate "Pasta Nerd" and President of the Singapore Halal Culinary Federation.

Renowned for his intricate handmade pasta, this award-winning culinary artisan beautifully balances authentic Italian precision with regional profiles. By combining rigorous technique with imaginative flavors, he gives familiar favorites an exciting new perspective.



11TH TO 14TH OCTOBER

PASTICCIO ALLA CARLOFORTINA

Pasta with Salsiccia sauce and fresh arugula

DUCK PHO

Duck rillettes filled cappelletti, served in an aromatic Duck broth

RICOTTA GNOCCHI

Rich tomato-basil sauce, charred tomatoes, and a silky basil cream finish.

18TH TO 21ST OCTOBER

HANDMADE TROFIE PASTA

With Genovese pesto and fresh burrata cheese

BRAISED BEEF AGNOLOTTI DEL PLIN

Beef jus, parmesan, fresh herbs, melted butter

UDANG LEMAK DAUN KUNYIT GIRASOLE

Prawn girasole pasta, rich lemak gravy, charred pineapple, crispy turmeric leaves

25TH TO 28TH OCTOBER

TORTELLI PIACENTINI

Filled with ricotta & spinach, served with burnt butter-sage sauce

BEEF GULAI

Braised beef cheeks lasagna served open-faced with rich gulai gravy

Footer Tagline

HANDMADE MEZZE RIGATONI WITH CLAMS

Fresh clams, garlic confit-dashi sauce

The pasta line-up changes every Sunday. Photo: JEN Singapore Tanglin by Shangri-La

The buffet is S\$88++ an adult and S\$44++ for children aged six to 11. Children under six eat free with each paying adult, and Shangri-La Circle members get 20 per cent off. J65 is halal-certified, and Chef Imran is president of the Singapore Halal Culinary Federation.

Three pastas a week, changing every Sunday

The pasta station changes its line-up each week:

- 11 to 14 October: pasticcio alla Carlofortina with salsiccia sauce and arugula; duck pho, which is cappelletti filled with duck rillettes in duck broth; and ricotta gnocchi with tomato-basil sauce and basil cream
- 18 to 21 October: handmade trofie with Genovese pesto and burrata; braised beef agnolotti del plin with beef jus; and udang lemak daun kunyit girasole, a prawn pasta in lemak gravy with charred pineapple and crispy turmeric leaves
- 25 to 28 October: tortelli piacentini with ricotta, spinach and burnt butter-sage sauce; beef gulai, an open-faced lasagna of braised beef cheek in gulai gravy; and handmade mezze rigatoni with clams in a garlic confit-dashi sauce

World Pasta Day falls on Sunday 25 October, the first night of the last full week.

The rest of the buffet

The pasta sits inside J65's usual International Dinner Buffet. The seafood counter has Boston lobster, prawns and mussels, and the show station serves Singapore laksa, grilled udang galah with tarragon butter and three seafood curries.

The chef's table carves Black Angus prime beef rib and serves whole Norwegian salmon with Nyonya sauce. Mains include Norway lobster in Singapore chilli crab sauce with fried mantou, daging masak merah and salted egg prawns. Desserts run from a chocolate fountain and burnt cheesecake to durian pengat and kueh lapis.



The seafood counter has Boston lobster, prawns and mussels. Photo: JEN Singapore Tanglin by Shangri-La

The other nights keep their own buffets. Ah Hoiâ??s Seafood Night on Thursdays is also S\$88++ an adult, and Seafood Mania on Fridays and Saturdays is S\$98++ an adult and S\$49++ a child.

J65 is on Level 1 of JEN Singapore Tanglin at 1A Cuscaden Road, near Orchard Boulevard MRT station. Prices are subject to a 10 per cent service charge and GST.

Date Created

12/10/2026

Author

meichua