

Tiffins Restaurant

2901 Osceola Pkwy Discovery Island 32830-8410 · +14079395277 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 8

Tiffins Signature Bread Service \$18.00

Thai Red Curry Milk Bread, Pão de Queijo, Papadam, Coconut-Curry Sauce, Guava Sauce, Ginger-Pear Chutney

Pineapple-glazed Pork Belly \$15.00

Pineapple-glazed Pork Belly with Guajillo Chili Sauce, Chicharrónes, Spice Pickled Vegetable Slaw

Lobster Macaroni & Cheese \$16.00

Cheddar, Sherry, Orecchiette Pasta

Gobi Manchurian \$11.00

Crispy-fried Cauliflower, Manchurian Sauce, Green Onion

Charcuterie and Cheese Board \$21.00

Chef's Selection of Assorted Meats, Cheeses, and Accompaniments

Charred Octopus \$19.00

Sweet Corn Salsa, Chorizo, Tequila, Mole Rojo, Pickled Onions, Cilantro

Korean Barbecue Mushroom Bao Buns \$15.00

Grilled Oyster Mushrooms, Cucumber Kimchi, Pickled Green Papaya (Plant-based)

The Land Salad \$13.00

Young Lettuces from the Land Pavilion at EPCOT, Muhammara, Feta, Sumac, Garlic Breadcrumbs, Citrus Vinaigrette

MAIN COURSES 8

Cardamom-spiced Veal \$54.00

Grilled Veal Tenderloin, Braised Lentils, Fingerling Potatoes, Cherry Tomatoes, Harissa and Green Olive Vinaigrette, Goat Cheese, and Pomegranate Jus

Shrimp & Grits \$39.00

South African Mealie Pap with Roasted Corn and Goat Cheese, Peri-Peri Shrimp, Green Tomato-Apple Chutney

Surf & Turf* \$68.00

South African Braai-spiced Beef Tenderloin, Seared Scallops, Truffle Polenta, Grilled Vegetables, Dhania Butter, Cola Demi-glace

Szechuan Noodles \$34.00

Yakisoba Noodles, Sesame Chinkiang Sauce, Japanese Eggplant, Szechuan Chili-Garlic Oil (Plant-based)

Butter Chicken \$39.00

Chickpea-Rice Croquette, English Peas, Young Squash, Pickled Onion

Tamarind-braised Short Rib **\$51.00**

Brown Butter-Carrot Purée, Cipollini Onion, Medjool Date-Bacon Jam, Roasted Heirloom Carrots | Substitute Grilled Beef Tenderloin 57

Whole-fried Sustainable Fish **\$45.00**

Coconut Fried Rice, Green and Red Curry, Thai Green Papaya Slaw, Peanuts

Pan-roasted Sustainable Fish Filet **\$45.00**

Coconut Fried Rice, Green and Red Curry, Thai Green Papaya Slaw, Peanuts

DESSERTS 4

Champurrado Chocolate Bar **\$15.00**

Spiced Chocolate Ganache, Modelo Negra Mousse, Dulce de Leche, Passion Fruit- Lime Sauce, Chili Meringue (Made with or contains alcohol product)

The Lion King **\$16.00**

Caramel Mousse, Chocolate Brownie, Strawberry-Mango Sauce

Tropical Trifle **\$10.00**

Coconut Panna Cotta, Passion Fruit Tapioca, Caramelized Pineapple, Coconut Crumble, Coconut Tuile (Plant-based)

White Chocolate-Orange Crème Brûlée **\$15.00**

Blueberry Cardamom Curd, Amarula Ice Cream, Orange Chutney, Sellou Cookie, Ras el Hanout Candy Crunch (Made with or contains alcohol product)

KIDS' APPETIZERS (À LA CARTE) 2

Garden Vegetables with Dipping Sauce **\$5.00**

Fresh Fruit **\$5.00**

KIDS' CREATE-YOUR-OWN ENTRÉES (CHOOSE ONE) 4

Grilled Shrimp with Ginger-Tamari Glaze **\$19.00**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

Impossible™ "Chow" **\$14.00**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

Grilled Steak **\$19.00**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

Grilled Teriyaki Chicken Thigh **\$15.00**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

KIDS' CREATE-YOUR-OWN SELECTIONS (CHOOSE TWO) 6

Green Beans

Basmati Rice

Seasonal Vegetables

White Cheddar Macaroni & Cheese

Cookies 'n Cream Brownie

Fresh Fruit

KID'S SPECIALTY DRINK ¹

Specialty Character Drink

\$6.50

Minute Maid® Zero Sugar Lemonade with flavors of Cotton Candy served in a souvenir Character Cup

COFFEE AND LOOSE LEAF TEA SELECTION ¹⁸

Joffrey's™ Coffee Indonesian Blend - Press Pot

\$9.00

Celebes Kalossi 70%/Ethiopia "Natural" Harrar 30%

Joffrey's™ Coffee Ethiopia "Natural" Harrar - Press Pot

\$9.00

Single Origin

Joffrey's™ Coffee Peruvian Alto Mayo Protected Forest - Press Pot

\$9.25

Disney supports Conservation International's Alto Mayo Protected Forest project in Peru, which promotes sustainable coffee growing and trains local coffee farmers in alternative farming techniques that help protect forests, improve productivity and coffee bean quality, and promote economic growth.

Sumatra Shade-Grown Organic Espresso - Single

\$4.29

Sumatra Shade-Grown Organic Espresso - Double

\$5.29

Sumatra Shade-Grown Organic Espresso - Cappuccino

\$4.99

Sumatra Shade-Grown Organic Espresso - Café Latte

\$4.99

Sumatra Shade-Grown Organic Espresso - Americano

\$4.29

Floral Jasmine Green - Press Pot

\$9.25

Green Tea - Sweet, Subtle Green Character, Light, Refreshing

Thunderbolt Darjeeling - Press Pot

\$9.25

Black Tea - Green, Brisk, Sophisticated Touches of Muscatel

Imperial Earl Grey - Press Pot

\$9.25

Black Tea - Vibrant Citrus, Light, Slightly Spicy Finish

Organic Chamomile Flowers - Press Pot

\$9.25

Herbal Tea - Soft, Herbaceous, Apple-like

Organic Vanilla Rooibos - Press Pot

\$9.25

Herbal Tea - Sweet, Soft, Rich, Full-bodied, Creamy Finish

Osmanthus Oolong - Press Pot

\$9.25

Oolong Tea - Floral, Fruity, Apricot-like, High Complexity

English Breakfast - Press Pot	\$9.25
Black Tea – Sweet, Biscuity, Elegant	
Masala Black Chai - Press Pot	\$9.25
Black Tea – Smooth, Rich, Complex Spice	
Organic Peppermint Leaves - Press Pot	\$9.25
Herbal Tea - Cool, Minty, Sweet	
Mountain Berry - Press Pot	\$9.25
Herbal Tea - Ripe, Fruity Scent, Full, Strong, Wine-like Finish	

NON-ALCOHOLIC BEVERAGES 5

Zingiber Fizzie	\$7.75
Passion Fruit Purée, Mint, Ginger Beer, Lime Juice	
Hibiscus Henna	\$7.25
Watermelon, Hibiscus, Soda Water, Lime Juice	
Lillie Gorill-ie	\$6.50
Strawberry and Sprite®	
Balineze Breeze	\$6.50
Mountain Berry Tea, Simple Syrup, and Lemon Juice	
Kiama Mamma	\$7.25
Watermelon and Sprite®	

SPECIALTY COCKTAILS 11

Jenn's Tattoo	\$15.00
Ketel One Vodka, Watermelon, Hibiscus and Lime Juice	
Annapurna Zing	\$14.00
Bombay Sapphire Gin, Passion Fruit Purée, Mint, Simple Syrup, and Lime Juice topped with Ginger Beer and a glowing Lotus Flower	
Lamu Libation	\$16.00
STARR African Rum, Banana Liqueur, Guava Purée with Orange, Lime, and Pineapple Juices topped with Goslings 151 Rum Float	
Hightower Rocks	\$17.00
Casa Dragones Blanco Tequila, Watermelon, Sweet-and-Sour, Lime Juice	
Snow Leopard Salvation	\$17.00
Vusa Vodka, Belle de Brillet Pear Liqueur, Ginger Beer, Mint, Lime Juice	
Tempting Tigress	\$17.00
Russell's Reserve 10yr Bourbon, St. Elizabeth Allspice Dram, Tamarind Syrup, and Lime Juice	
Boto Rita	\$16.00
Zignum Reposado Mezcal, Combier Grapefruit Liqueur, Guava Purée, and Lime Juice garnished with Pink Peppercorns	

Dalangs Delight	\$16.00
Starr African Rum, Batavia-Arrack van Oosten, Van der Hum Tangerine Liqueur, Mountain Berry Tea, Simple Syrup, and Lemon Juice	
Leaping Lizzard	\$17.00
Malibu Pineapple Rum and Leblon Cachaça with Orange, Passion Fruit, and Mango Juices	
Spice Trader Classic	\$15.00
Hayman's Old Tom Gin, Dolin Vermouth Blanc, Lemon Juice, and Strawberries topped with Soda Water	
Night Monkey	\$15.00
Plantation Original Dark Rum, Guava Purée, Coffee Simple Syrup, and Lime Juice with a hint of Cilantro	

HOT COFFEE COCKTAILS 3

Mustang Coffee	\$15.00
Crown Royal, Brown Sugar, Butter and Indonesian Blend Coffee	
Keoke Coffee	\$14.00
Kahlúa, Brandy, Dark Crème de Cacao and Indonesian Blend Coffee	
Buena Vista Coffee	\$15.00
Kahlúa, Brandy and Indonesian Blend Coffee	

BEER 15

Beer Flight	\$12.00
A sampling of three different beers 5-oz each: First Magnitude Wakulla Hefeweizen (5.4% abv 8 ibu), USA Kungaloosh Spiced Excursion Ale (6.0% abv 25 ibu), USA Lagunitas IPA (6.2% abv 51.5 ibu) USA	
Kungaloosh Spiced Excursion Ale Draft - USA	\$11.00
African-inspired deep amber ale brewed exclusively for Walt Disney World® with sorghum and a special blend of spices including cinnamon and cardamom	
First Magnitude Wakulla Hefeweizen Draft - USA	\$10.50
Star Lager- Nigeria	\$10.50
Michelob Ultra Lager Draft - USA	\$9.25
Lagunitas IPA Draft - USA	\$10.50
Dragon Stout - Jamaica	\$10.25
Sapporo Black Lager - Japan	\$13.00
Modelo Negra Munich Dunkel-style Lager - Mexico	\$9.25
Singha Lager - Thailand	\$9.25
First Magnitude 72 Pale Ale - USA	\$10.25
Modelo Especial - Mexico	\$9.25

TBBC Old Elephant Foot IPA - USA	\$11.25
Rekorderlig Pear Cider	\$11.00
Schöfferhofer Grapefruit Hefeweizen	\$11.75

WINES BY THE GLASS ¹⁶

Pascual Toso Brut, Mendoza Argentina NV
Graham Beck Brut Rosé, South Africa NV
Don Rodolfo Art of the Andes, Moscato Argentina
Cederberg, Bukettraube Cederberg, South Africa
Raats Original Unwooded, Chenin Blanc Stellenbosch, S. Africa
Matetic EQ, Sauvignon Blanc Valle de Casablanca, Chile
Familia Zuccardi Q, Chardonnay Tupungato Argentina
Susana Balbo Crios, Rose of Malbec Mendoza, Argentina
Catena Vista Flores, Malbec Vista Flores, Argentina
Spice Route Chakalaka, Rhone Blend Swartland, S. Africa
Tikal Natural, Malbec/Syrah Mendoza, Argentina
Tokara, Cabernet Sauvignon Stellenbosch, S. Africa
Kaiken Terroir Series, Cabernet Sauvignon Vista Flores, Argentina
De Toren Z, Bordeaux Blend Stellenbosch, S. Africa
Concha y Toro Marques de Casa Concha, Cabernet Sauvignon Maipo, Chile
Full Wine List Available Upon Request

ALLERGY-FRIENDLY APPETIZERS ⁹

Guests must speak to a Cast Member about their allergy-friendly request

Tiffins Signature Bread Service	\$18.00
Thai Red Curry Milk Bread, Pão de Queijo, Papadam, Coconut-Curry Sauce, Guava Sauce, Ginger-Pear Chutney (For Fish/Shellfish, Peanut, and Sesame Allergies)	
Pineapple-glazed Pork Belly	\$15.00
Pineapple-glazed Pork Belly with Guajillo Chili Sauce, Chicharrónes, Spice Pickled Vegetable Slaw (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Lobster Macaroni & Cheese	\$16.00
Cheddar, Sherry, Orecchiette Pasta (For Egg, Fish, Peanut/Tree Nut, and Sesame Allergies)	

Gobi Manchurian	\$11.00
Crispy-fried Cauliflower, Manchurian Sauce, Green Onion (For Gluten/Wheat, Egg, Peanut/Tree Nut, Sesame, and Shellfish Allergies)	
The Land Salad	\$13.00
Young Lettuces from the Land Pavilion at EPCOT, Muhammara, Feta, Sumac, Garlic Breadcrumbs, Citrus Vinaigrette (For Egg, Fish/Shellfish, Peanut, and Sesame Allergies)	
Charred Octopus	\$19.00
Sweet Corn Salsa, Chorizo, Tequila, Mole Rojo, Pickled Onions, Cilantro (For Gluten/Wheat, Egg, Fish, and Tree Nut Allergies)	
Korean Barbecue Mushroom Bao Buns	\$15.00
Grilled Oyster Mushrooms, Cucumber Kimchi, Pickled Green Papaya (For Egg, Fish/Shellfish, Milk, and Peanut/Tree Nut Allergies)	
Charcuterie and Cheese Board	\$21.00
Chef's Selection of Assorted Meats, Cheeses, and Accompaniments (For Egg, Fish/Shellfish and Peanut Allergies)	

ALLERGY-FRIENDLY ENTRÉES 8

Guests must speak to a Cast Member about their allergy-friendly request

Cardamom-spiced Veal	\$54.00
Grilled Veal Tenderloin, Braised Lentils, Fingerling Potatoes, Cherry Tomatoes, Harissa and Green Olive Vinaigrette, Goat Cheese, and Pomegranate Jus (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Shrimp & Grits	\$39.00
South African Mealie Pap with Roasted Corn and Goat Cheese, Peri-Peri Shrimp, Green Tomato-Apple Chutney (For Gluten/Wheat, Egg, Fish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Surf & Turf*	\$68.00
South African Braai-spiced Beef Tenderloin, Seared Scallops, Truffle Polenta, Grilled Vegetables, Dhania Butter, Cola Demi-glace (For Gluten/Wheat, Egg, Fish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Szechuan Noodles	\$34.00
Yakisoba Noodles, Sesame Chinkiang Sauce, Japanese Eggplant, Szechuan Chili-Garlic Oil (Plant-based) (For Egg, Fish/Shellfish, Milk, and Peanut/Tree Nut Allergies)	
Butter Chicken	\$39.00
Chickpea-Rice Croquette, English Peas, Young Squash, Pickled Onion (For Gluten/Wheat, Egg, Peanut/Tree Nut, Sesame, and Shellfish Allergies)	
Tamarind-braised Short Rib	\$51.00
Brown Butter-Carrot Purée, Cipollini Onion, Medjool Date-Bacon Jam, Roasted Heirloom Carrots Substitute Grilled Beef Tenderloin 57 (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
Whole-fried Sustainable Fish	\$45.00
Coconut Fried Rice, Green and Red Curry, Thai Green Papaya Slaw, Peanuts (For Gluten/Wheat, Egg, and Sesame Allergies)	

ALLERGY-FRIENDLY DESSERTS 5

Guests must speak to a Cast Member about their allergy-friendly request

The Lion King	\$16.00
Caramel Mousse, Chocolate Brownie, Strawberry-Mango Sauce (For Gluten/Wheat, Fish/Shellfish, and Sesame Allergies)	
Champurrado Chocolate Bar	\$15.00
Spiced Chocolate Ganache, Modelo Negra Mousse, Dulce de Leche, Passion Fruit- Lime Sauce, Chili Meringue (Made with or contains alcohol product) (For Fish/Shellfish, Peanut, and Sesame Allergies)	
Tropical Trifle	\$10.00
Coconut Panna Cotta, Passion Fruit Tapioca, Caramelized Pineapple, Coconut Crumble, Coconut Tuile (Plant-based) (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut, and Sesame Allergies)	
White Chocolate-Orange Crème Brûlée	\$15.00
Blueberry Cardamom Curd, Amarula Ice Cream, Orange Chutney, Sellou Cookie, Ras el Hanout Candy Crunch (Made with or contains alcohol product) (For Fish/Shellfish and Peanut Allergies)	

ALLERGY-FRIENDLY KIDS' APPETIZERS (À LA CARTE) ³

Guests must speak to a Cast Member about their allergy-friendly request

Garden Vegetables with Dipping Sauce	\$5.00
(For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
Fresh Fruit	\$5.00
For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies	

ALLERGY-FRIENDLY KIDS' CREATE-YOUR-OWN ENTRÉES (CHOOSE ONE) ⁵

Guests must speak to a Cast Member about their allergy-friendly request

Grilled Shrimp	\$19.00
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Impossible™ "Chow"	\$14.00
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Egg, Fish/Shellfish, Milk, and Sesame Allergies)	
Grilled Teriyaki Chicken Thigh	\$15.00
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, and Peanut/Tree Nut Allergies)	
Grilled Steak	\$19.00
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	

ALLERGY-FRIENDLY KIDS' CREATE-YOUR-OWN SELECTIONS (CHOOSE TWO) ⁷

Guests must speak to a Cast Member about their allergy-friendly request

Green Beans
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Basmati Rice

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Seasonal Vegetables

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

White Cheddar Macaroni & Cheese

(For Egg, Fish/Shellfish, Peanut/Tree Nut Allergies)

Fresh Fruit

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Cookies 'n Cream Brownie

(For Gluten/Wheat, Fish/Shellfish, and Peanut/Tree Nut Allergies)
