



Boston Lobster & Seafood Feast

Buffet Dinner Menu I

Applicable for Friday and Saturday Only - Adult \$98 | Children \$49

Boston Lobster

Three methods of preparations

Boston Lobster

Poached and Served Cold

Served with Royale Cocktail Dressing

Boston Lobster

Slow Cooked in Thai Red Curry

Served with Bread Rolls

Boston Lobster Gratin

Baked Boston Lobster with Tomatoes and Cheese

Seafood on Ice

Poached Tiger Prawn /
Belgium Black Mussel

Purple Scallop /
Freshly Shucked Oyster

*Served with Lemon Wedges, Thai Lime &
Cilantro Dressing, Royale Cocktail Sauce,
Red Wine Mignonette*



Prices are subject to 10% service charge and prevailing government taxes

All menu items are subject to change without prior notice

Royale Garden Salads

*Selection of 1000 Island Dressing /
Caesar Dressing / Orange Balsamic*

Mesclun Mix / Green Coral Lettuce /
Baby Spinach

Marinated Jellyfish / Watermelon
Greek Salad

*Japanese Cucumber / Shredded Carrot /
Cherry Tomato / Corn Kernel*

*Garlic Croutons / Black Olive /
Golden Raisin / Pumpkin Seed /
Bacon Bits / Parmesan Cheese*

The Platters

Assorted Butchery Delicacies

Smoked Duck with Melon

Spiced Tuna Tataki Chilies and Lime

Gourmet Cheese Board

Selection of International Cheese

Brie Cheese / Gruyère Cheese /
Cheddar / Blue Cheese

*Served with Cheese Cracker. Cranberry
Marmalade. Fresh Grapes, Walnuts
and Dried Fruit*

Bakery Bread Basket

Farmer Bread, Rye Bread,
French Baguette

Mini Bread Rolls, Lavosh
and Grissini Stick

*Served with Portion Butter
and Herb Olive Oil*

Pasta Station

*Selection of Pasta and Sauces
with Assorted Condiments.*

Carbonara, Pomodoro Aglio e Olio,
Pesto

*Smoked Chicken, Sausages, Bacon,
Capsicum, Mushroom and Zucchini*

From Our Soup Tureen

Tom Yum Goong

Seafood, Lemongrass, Blue Ginger and Lime

Carvery

Herb Crusted Australian Beef Ribeye Roll

Honey Roasted Pork Shoulder

Natural Jus, Selection of Mustard and Sea Salt

Chimichurri and Chili Dipping

Hot Selections

Prawn Net Roll
Served with Thai Chili Dip

Braised White Tofu with Shrimp

Baked Chicken
with Thai Spices

Pineapple Fried Rice
with Chicken Floss

Grilled Barramundi Fillet
with Beurre Noisette

Assorted Seafood
with Cherry Tomato Compote

Buttered Broccoli and
Cauliflower Florets

Cheese Crusted Potato
with Green Onions and Bacon Bits

Desserts

Assorted French Pastries

Chocolate Éclairs

Milk Tea Infused Crème Brûlée

Peach Jalousies

Assorted Peranakan Sweets

Fresh Cut Fruits Platter

Hot Desserts

Warm Chocolate Pudding

Served with Vanilla Sauce

Fondue

Chocolate Fondue

*Accompanied with Fresh Fruits,
Berries, Fried Mantou
and Marshmallow*

Ice Cream Counter

Selection of Ice Creams

*Served with Cookies Crumbles,
Wild Berries, Chocolate Chips*

*Waffles Crisp, Chocolate and
Berries Compote*