



Boston Lobster & Seafood Feast

Buffet Dinner Menu II

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

Wok-Fry Chilli Boston Lobster

Served with Fried Mantou

Boston Lobster Gratin

Baked Boston Lobster with Tomatoes and Cheese

Seafood on Ice

Poached Tiger Prawn /
Belgium Black Mussel

Sea Conch &
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 / Butter Head Lettuce /
Baby Red Chard

Cobb Salad Bowl / Baby Tomato Caprese

*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 Turkey with Asparagus

Smoked Salmon with Condiments

Gourmet Cheese Board

Selection of International Cheese

Brie Cheese / Manchego /
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

Batavia Beef Soup

*Beef Cubes, Tomatoes,
Celery and Melinjo Crackers*

Carvery

Coriander Roasted Leg of Lamb

Barbecue Australian Beef Ribs

Natural Jus, Selection of Mustard and Sea Salt

Chimichurri and Chili Dipping

Hot Selections

Deep Fried Prawn Treasure
Served with Peanut Sauce

Compressed Tofu with Shrimp

Baked Chicken with Javanese Spices

Seafood Nasi Goreng

Hot Smoked Duck Breast with
Orange Cointreau

Herb Roasted Seafood Casserole

Oven Baked Summer Vegetables

Boulangere Potatoes

Desserts

Assorted French Pastries

Banana Cake

Crème Caramel

Lemon Meringue Tart

Assorted Peranakan Sweets

Fresh Cut Fruits Platter

Hot Desserts

Banana Clafoutis

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*