



**'Singapore's 59th Birthday Celebration' Buffet Dinner Menu 1
(Friday)**

Seafood on Ice

Poached Tiger Prawn / Belgium Black Mussel / Scallop
Boston Lobster & Freshly Shucked Oyster

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

Royale Garden Salads

Mesclun Mix / Green Coral Lettuce / Baby Spinach
Marinated Jelly Fish / Watermelon Greek Salad
Japanese Cucumber / Shredded Carrot / Cherry Tomato / Corn Kernel
Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Bacon Bits / Parmesan Cheese

Thousand Island Dressing / Caesar Dressing / Orange Balsamic Dressing

The Platters

Marinated King Trumpet Mushroom
Assorted Butchery Delicacies
Seared Tuna Sweet Corn Salsa

Japanese Delight

Assorted Sushi, California and Maki Rolls
Served with Wasabi, Shoyu and Gari

Gourmet Cheese Board

Brie Cheese / Emmental Cheese / Cheddar / Blue Cheese
Selection of International Cheese
Served with Cheese Cracker, Cranberry Marmalade, Fresh Grapes,
Walnuts and Dried Fruit

Bakery Bread Basket

Farmer's Bread, Rye Bread, French Baguette
Mini Bread Rolls, Lavosh and Grissini Stick
Served with Portion Butter and Herb Olive Oil

Old Town Congee

Selection of Chicken, Beef or Seafood Congee
Century Eggs, Preserved Olives, Braised Peanuts,
Fried Shallots and Spring Onions

From Our Soup Tureen

Herbal Bak Kut Teh
Served with Dough Fritters and Condiments

Signature Middle Road Laksa

Shrimp, Bay Clams, Sliced Fish Cakes, Quail Eggs, Thick Rice Noodles,
Fried Bean Curd, Bean Sprouts and Condiments

Menu is subject to change & availability of fresh produce



Rotisserie

Mushroom Crusted Australian Ribeye
Cantonese Roast Duck

Natural Jus, Selection of Mustard and Sea Salt
Chimichurri and Chilli Dip

Hot Selections

Prawn Treasures

Served with Green Chilli Dip

Steamed Asian Greens with Crabmeat Sauce

Steamed Fish Fillet with Soy Sauce

Wok-fried Chilli Crab with Fried Mantou

Claypot Chicken Rice

International

Roasted Australian Beef with Mushroom Ragout

Maple and Lemon Glazed Chicken with Potatoes

Assorted Seafood with Cherry Tomatoes and Fettuccine

Sautéed Vegetable Casserole with Fresh Herbs

Cheese Crusted Red Skin Potato

Desserts

Assorted French Pastries

Peach Jalousie

Jasmine Infused Crème Brûlée

Chocolate Eclairs

Assorted Peranakan Sweets

Fresh Cut Fruits Platter

Hot Dessert

Warm Butter Croissant Pudding

Berries Coulis & Vanilla Sauce

Durian Chendol

Durian Purée, Fruit Compote, Grass Jelly, Corn Kernel, Red Bean, Longan
Palm Sugar, Fruit Cocktail, Assorted Syrups and Condensed Milk

Fondue

Chocolate Fondue

Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallows

Ice Cream Counter

Selection of Ice Cream

Served with Cookie Crumbles, Wild Berries, Chocolate Chips
Waffles Crisp, Chocolate and Berry Compote

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'Singapore's 59th Birthday Celebration' Buffet Dinner Menu 2 (Saturday)

Seafood on Ice

Poached Tiger Prawn / Belgium Black Mussel / Flower Clam
Boston Lobster & Freshly Shucked Oyster

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

Royale Garden Salads

Mesclun Mix / Butterhead Lettuce / Red Coral Lettuce
Smoked Duck and Fruit Cocktail

Steamed Vegetables with Chopped Eggs and Sesame Dressing

Japanese Cucumber / Shredded Carrot / Cherry Tomato / Corn Kernel

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

Thousand Island Dressing / Caesar Dressing / Orange Balsamic Dressing

The Platters

Vegetable Antipasto

Assorted Butchery Delicacies

Smoked Snow Fish with Green Onions

Japanese Delight

Assorted Sushi, California and Maki Roll

Served with Wasabi, Shoyu and Gari

Gourmet Cheese Board

Brie Cheese / Emmental Cheese / Cheddar / Blue Cheese

Selection of International Cheese

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

Bakery Bread Basket

Farmer's Bread, Rye Bread, French Baguette

Mini Bread Rolls, Lavosh and Grissini Stick

Served with Portion Butter and Herb Olive Oil

Old Town Congee

Selection of Chicken, Beef or Seafood Congee

Century Eggs, Preserved Olives, Braised Peanuts,

Fried Shallots and Spring Onions

From Our Soup Tureen

Little India Mutton Soup

Served with Chopped Coriander Leaves, Fried Shallots and Bread Roll

Kampong Mee Rebus

Bean Curd, Boiled Egg, Beansprouts, Yellow Noodles, Peanut and Sweet Potato Gravy

Sliced Green Chillies, Dark Soy Sauce and Fried Shallots

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Rotisserie

Honey Mustard Roasted Australian Ribeye Roll
Oven Baked Crispy Pork Knuckle

Natural Jus, Selection of Mustard and Sea Salt
Chimichurri and Chilli Dip

Hot Selections

Chicken Wanton

Served with Mayonnaise

Wok-fried Chilli Crab with Fried Mantou
Baked Chicken with Lemongrass and Lime
Slow Cooked Beef Rendang
Bugis Street Nasi Goreng

International

Baked Butterfish with Olives, Capers and Butter
Cheese Crusted Seafood Casserole with Macaroni
Roasted Chicken with Black Pepper Sauce
Seasonal Vegetable Medley
Roasted Red Skin Potato with Fresh Herbs

Desserts

Assorted French Pastries
Dark Cherry Pie
Chilled Mango Pudding
Banana Cake
Assorted Peranakan Sweets
Fresh Cut Fruits Platter

Hot Dessert

Warm Peach Cobbler
Berries Coulis & Vanilla Sauce

Durian Chendol

Durian Purée, Fruit Compote, Grass Jelly, Corn Kernel, Red Bean, Longan
Palm Sugar, Fruit Cocktail, Assorted Syrups and Condensed Milk

Fondue

Chocolate Fondue
Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallows

Ice Cream Counter

Selection of Ice Cream
Served with Cookies Crumbles, Wild Berries, Chocolate Chips
Waffles Crisp, Chocolate and Berry Compote

Menu is subject to change & availability of fresh produce