



International Buffet Lunch Menu Rotation 1

Monday / Thursday – Adult: \$58++ / Child: \$29++

Seafood on Ice

Poached Tiger Prawn / Belgium Black Mussel / Sea Whelk / Baby Lobster

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

Royale Garden Salads

Mesclun Mix / Romaine Lettuce

Chicken Ham and Two Melon Salad / Nonya Achar with Ground Peanuts

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

Tomatoes with Fresh Herbs and Feta Crumbles

Smoked Chicken with Avocado

Cured Salmon with Chilli, Ginger and Calamansi

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

Snow Fungus and Chicken Soup

Served with Red Dates and Wolfberries

Asian Noodles Bar

Bugis Street Mee Soto

Shredded Chicken, Yellow Noodles, Bean Sprouts

Boiled Egg, Sambal Chilli and Fried Shallots

Menu is subject to change & availability of fresh produce



Hot Selections

Stuffed You Tiao

Served with Sesame Mayonnaise

Stir-fried Broccoli Florets with Shrimp

Sambal Baked Butterfish Fillet

Five Spice Roasted Chicken

Hainanese Chicken Rice with Condiments

International

Black Pepper Roasted Australian Beef

Orange Smoked Duck with Natural Jus

Seafood Penne Pasta Aglio e Olio

Buttered Rainbow Vegetables

Truffle Mashed Potatoes

Desserts

Assorted French Pastries

Buttered Cream Swiss Roll

Crème Caramel Custard

Apple Crumble Tart

Assorted Peranakan Sweets

Fresh Cut Fruits Platter

Hot Dessert

Green Bean Soup

Served with Sweet Potato, Coconut Milk and Sago

Ice Cream Counter

Selection of Ice Cream

Served with Cookies Crumbles, Wild Berries, Chocolate Chips,

Waffles Crisp, Chocolate and Berries Compote

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International Buffet Lunch Menu Rotation 2

Tuesday / Friday / Sunday – Adult: \$58++ / Child: \$29++

Seafood on Ice

Poached Tiger Prawn / Belgium Black Mussel / Scallop / Baby Lobster

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

Royale Garden Salads

Mesclun Mix / Green Coral Lettuce

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

Thousand Island Dressing / Caesar Dressing / Orange Balsamic Dressing

The Platters

Marinated King Trumpet Mushroom

Pastrami Beef with Vegetable Pickle

Seared Tuna with Sweet Corn Salsa

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

Asian Noodles Bar

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



Hot Selections

Prawn Treasures

Served with Green Chilli Dip

Steamed Asian Greens with Crabmeat Sauce

Steamed Fish Fillet with Soy Sauce

Wok-fried Chilli Flower Clam

Claypot Chicken Rice

International

Roasted Australian Beef with Mushroom Ragout

Maple and Lemon Glazed Chicken with Potatoes

Assorted Seafood with Cherry Tomatoes and White Wine Compote

Sautéed Vegetables Casserole with Fresh Herbs

Truffle Mac and Cheese

Desserts

Assorted French Pastries

Peach Jalousie

Jasmine Infused Crème Brûlée

Chocolate Eclairs

Assorted Peranakan Sweets

Fresh Cut Fruits Platter

Hot Dessert

Bubur Cha Cha

Served with Sweet Potato, Yam, Jelly and Sweetened Coconut Milk

Ice Cream Counter

Selection of Ice Cream

Served with Cookies Crumbles, Wild Berries, Chocolate Chips,

Waffles Crisp, Chocolate and Berries Compote

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International Buffet Lunch Menu Rotation 3

Wednesday / Saturday – Adult: \$58++ / Child: \$29++

Seafood on Ice

Poached Tiger Prawn / Belgium Black Mussel / Flower Clam / Baby Lobster

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

Royale Garden Salads

Mesclun Mix / Butterhead Lettuce

Smoked Duck and Fruit Cocktail

Steamed Vegetable 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

Honey Turkey Ham and Avocado

Smoked Snow Fish with Green Onions

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

Asian Noodles Bar

Kampong Mee Rebus

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

Sliced Green Chilli, Dark Soy Sauce and Fried Shallots

Menu is subject to change & availability of fresh produce



Hot Selections

Chicken Wanton

Served with Mayonnaise

Sambal Shrimps and Tofu

Baked Chicken with Lemongrass and Lime

Slow Cooked Beef Rendang

Butterfly Pea Coconut Rice

International

Baked Butterfish with Olives, Capers and Butter

Cheese Crusted Seafood Casserole

Sautéed Linguine with Pepperoni and Bell Peppers

Seasonal Vegetables 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

Split Mung Bean Soup

Served with Dough Fritters

Ice Cream Counter

Selection of Ice Cream

Served with Cookies Crumbles, Wild Berries, Chocolate Chips

Waffles Crisp, Chocolate and Berries Compote

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