



International Buffet Dinner Menu Rotation 1

Monday / Thursday – Adult: \$68++ / Child: \$34++

Seafood on Ice

Poached Tiger Prawn / Belgium Black Mussel / Sea Whelk
Baby Lobster & Freshly Shucked Oyster

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

Royale Garden Salads

Mesclun Mix / Romaine Lettuce / Red Coral 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
Assorted Butchery Delicacies
Cured Salmon Chilli, Ginger and Calamansi

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

Pasta Station

Carbonara, Pomodoro, Aglio e Olio, Pesto
Selections of Pasta and Sauces with Assorted Condiments.
Served with Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini

From Our Soup Tureen

Snow Fungus and Chicken Soup
Served with Red Dates and Wolfberries

Rotisserie

Barbeque Australian Ribeye Roll
Oven Baked Crispy Pork Knuckle
Natural Jus, Selection of Mustard and Sea Salt
Chimichurri and Chilli Dip

Menu is subject to change & availability of fresh produce



Hot Selections

Stuffed You Tiao

Served with Sesame Mayonnaise

Stir-fried Broccoli Florets with Shrimp

Wok-seared Three Pepper Sri Lankan Crab

Five Spice Roasted Chicken

Hainanese Chicken Rice with Condiments

International

Orange Smoked Duck with Natural Jus

Herb Roasted Butterfish with Olive Oil and Lemon

Cheese Crusted Assorted Seafood with Tomato Cream

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

Almond Banana Clafoutis

Served with Berries Coulis and Vanilla Sauce

Durian Chendol

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

Ice Cream Counter

Selection of Ice Cream

Served with Cookies Crumbles, Wild Berries, Chocolate Chips

Waffles Crisp, Chocolate and Berries Compote

Menu is subject to change & availability of fresh produce



International Buffet Dinner Menu Rotation 2

Tuesday / Sunday – Adult: \$68++ / Child: \$34++

Seafood on Ice

Poached Tiger Prawn / Belgium Black Mussel / Scallop
Baby 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 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
Assorted Butchery Delicacies
Seared Tuna Sweet Corn Salsa

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

Pasta Station

Carbonara, Pomodoro, Aglio e Olio, Pesto
Selections of Pasta and Sauces with Assorted Condiments.
Served with Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini

From Our Soup Tureen

Herbal Bak Kut Teh
Served with Dough Fritters and Condiments

Rotisserie

Mushroom Crusted Australian Ribeye
Cantonese Roasted Duck
Natural Jus, Selection of Mustard and Sea Salt
Chimichurri and Chilli Dip

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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 Pork Belly with Piri Piri Sauce

Maple and Lemon Glazed Chicken with Potatoes

Assorted Seafood with Cherry Tomatoes and White Wine Compote

Sautéed Vegetables Casserole with Fresh Herbs

Cheese Crusted Red Skin Potato

Desserts

Assorted French Pastries

Peach Jalousies

Jasmine Infused Crème Brûlée

Chocolate Eclairs

Assorted Peranakan Sweets

Fresh Cut Fruits Platter

Hot Dessert

Warm Butter Croissant Pudding

Served with 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

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 Dinner
Menu Rotation 3**

Wednesday – Adult: \$68++ / Child: \$34++

Seafood on Ice

Poached Tiger Prawn / Belgium Black Mussel / Flower Clam
Baby 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 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
Assorted Butchery Delicacies
Smoked Snow Fish with Green Onions

Gourmet Cheese Board

Brie Cheese / Emmenthal 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

Pasta Station

Carbonara, Pomodoro, Aglio e Olio, Pesto
Selections of Pasta and Sauces with Assorted Condiments.
Served with Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini

From Our Soup Tureen

Little India Mutton Soup
Served with Chopped Coriander Leaves, Fried Shallots and Bread Roll

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Rotisserie

Honey Mustard Roasted Australian Ribeye Roll
Five Spice Pork Belly

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

Hot Selections

Chicken Wanton

Served with Mayonnaise

Sautéed Dry Curry Sri Lankan Crab

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

Roasted Chicken with Black Pepper Sauce

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

Warm Peach Cobbler

Served with 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

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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