



International Seafood Buffet Dinner

18 October to 31 December 2024

(Friday Menu)

6pm - 10pm

Not available on dates with other seasonal promotions

Adult: \$98⁺⁺ Child: \$49⁺⁺

For an additional \$30⁺⁺ per person, enjoy free-flow house wine and sparkling wine from 7pm to 9pm

Seafood on Ice

Freshly Shucked Oyster / Boston Lobster
Poached Tiger Prawn / Sea Whelk / Black Mussels

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

Royale Garden Salad

Mesclun Mix / Romaine Lettuce
Baby Corn and Peas Salad / Seasoned Scallop Wings

*Japanese Cucumber / Shredded Carrot / Cherry Tomato / Corn Kernel
Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Bacon Bits / Parmesan Cheese*

Served with Thousand Island Dressing / Caesar Dressing / Orange Balsamic Dressing

*Menu is subject to change & availability of fresh produce.
Prices are subject to 10% service charge and prevailing government taxes.*



The Platters

Tomatoes Herb with Citrus Fruit
Smoked Duck with Melon
Assorted Butchery Delicacies

Japanese Delights

Salmon and Tuna Sashimi
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

From Our Soup Tureen

Tom Yum Gai

Lemongrass, Straw Mushrooms, Lime Leaves and Thai Spices

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

Asian Noodle Bar

Signature Middle Road Laksa

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

Rotisserie

Truffle-roasted Crusted Australian Ribeye Roll
Sesame and Honey Roasted Pork Shoulder

Natural Jus, Selection of Mustard, Sea Salt and Chimichurri

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Asian Selections

Crispy Prawn Net Roll
Served with Sweet Chilli Dip

Seasonal Greens with Crabmeat Sauce
Sesame and Honey Baked Chicken
Wok-fried Chilli Sri Lankan Crab
Pineapple Fried Rice with Shrimp

International

Lamb Chop with Three Pepper Gravy
Butterfish Fillet in Herb Tomato Butter
Cheese-crust Assorted Seafood
Mixed Vegetables Casserole with Almond Flakes
Butternut Squash Mashed Potato

Desserts

Assorted French Pastries
Banana Cake
Chilled Mango Pudding
Apple Crumble Tarts
Assorted Peranakan Sweets
Fresh Cut Fruits Platter

Hot Desserts

Warm Peach Cobbler

Served with Berries Coulis & Vanilla Sauce

Shaved Ice Counter

*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 Bar

Selection of Ice Cream

*Served with Oreo Crumbles, Ground Peanuts, Chocolate Chips,
Waffles Crisp, Chocolate and Berries Compote*

For enquiries and reservations, please call **6521 6030**
or email **HA0D7-FB1@accor.com**.

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