



## **International Seafood Buffet Dinner**

18 October to 31 December 2024

(Saturday Menu)

6pm - 10pm

*Not available on dates with other seasonal promotions*

**Adult: \$98<sup>++</sup> Child: \$49<sup>++</sup>**

*For an additional \$30<sup>++</sup> 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 / Purple Scallop / Sea Whelk

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

### **Royale Garden Salad**

Mesclun Mix / Green Coral Lettuce  
Chickpea and Cucumber Salad / Seasoned Jellyfish

*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**

California Vegetables with Feta Cheese  
Turkey Ham and Sweet Corn Salsa  
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**

Herbal Bak Kut Teh

*Served with Dough Fritters and Condiments*

### **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**

Miso Noodles Soup

*Pork Belly, Bean Sprouts, Seaweed, Spring Onions, Fried Shallots and Chilli Powder*

### **Rotisserie**

Honey Mustard Roasted Australian Ribeye Roll  
Tandoori Marinated Leg of Lamb

*Natural Jus, Selection of Mustard, Sea Salt and Chimichurri*

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### **Asian Selections**

Stuffed You Tiao

*Served with Sweet Mayonnaise*

Seasonal Greens with Fresh Shiitake Mushrooms

Wok-fried Black Pepper Beef

Malaysian Kam Heong Sri Lankan Crab

Seafood Fried Rice with Dried Anchovies

### **International**

Herb Roasted Boneless Chicken with Natural Jus

Oven Baked Fish Fillet with Mushroom Fricassée

Seafood Casserole with Citrus Butter

Broccoli and Cauliflower Florets with Fresh Herbs

Buttered Winter Potatoes

### **Desserts**

Assorted French Pastries

Chocolate Éclairs

Crème Caramel Custard

Dark Cherry Pie

Assorted Peranakan Sweets

Fresh Cut Fruits Platter

### **Hot Desserts**

Roasted Pear Clafoutis

*Served with 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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