



## International Buffet Lunch

### Menu Rotation 1

Monday / Thursday – Adult: \$60<sup>++</sup> Child: \$30<sup>++</sup>

#### Seafood on Ice

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

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

#### Royale Garden Salad

Mesclun Mix / Romaine Lettuce  
Apple and Walnut Salad / Smoked Chicken and Pasta Salad

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

#### The Platters

Grilled Vegetables Antipasto  
Beef Pepperoni with Pickled Vegetables  
Smoked Salmon with Quail Eggs

#### Gourmet Cheese Board

Brie Cheese / Emmental Cheese / Cheddar Cheese / 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 / Grissini Stick

Served with Portion Butter and Herb Olive Oil

#### Seafood 'Pao Fan'

Savoury Seafood Soup with Egg and Rice

Lettuce, Shrimp, Sliced Fish and Squid

#### From Our Soup Tureen

Daikon, Carrot and Chicken Soup

Red Dates and Wolfberries

#### 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

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



Asian Selections

Chicken 'Swee Kao'

Served with Sweet Lemon Mayonnaise

Braised Napa Cabbage with Assorted Mushrooms

Shiro Miso Baked Snow Fish

Wok-fried Flower Clams with Ginger and Spring Onions

Kimchi and Egg Fried Rice with Dried Anchovies

International

Sautéed Beef Stroganoff

Oven-baked Mexican Chicken with Chilli and Cheese

Penne Pasta with Seafood Cream

Buttered Spring Vegetables

Truffle Mashed Potato

Desserts

Assorted French Pastries

Sugar Profiteroles

Chilled Mango Pudding

Apple Crumble Tart

Indonesian Layered Cakes

Fresh Cut Fruits Platter

Hot Desserts

Sweet Potato Soup

Ginger, Red Dates and Dried Longans

Ice Cream Bar

Selection of Ice Cream

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

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



## International Buffet Lunch

### Menu Rotation 2

Tuesday / Friday – Adult: \$60<sup>++</sup> Child: \$30<sup>++</sup>

Sunday – Adult: \$65.00<sup>++</sup> Child: \$32.50<sup>++</sup>

#### Seafood on Ice

Poached Tiger Prawn / Purple Scallop  
Flower Clam / Baby Lobster

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

#### Royale Garden Salad

Mesclun Mix / Green Coral Lettuce  
Smoked Duck and Silver Sprout in Hoisin Dressing /  
Pickled Vegetables with Crushed Peanut

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

#### The Platters

Tomato and Emmental Cheese  
Pastrami Beef with Mustard Dip  
Seared Tuna with Togarashi Spices

#### Gourmet Cheese Board

Brie Cheese / Gruyère Cheese / Cheddar Cheese / 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 / Grissini Stick

Served with Portion Butter and Herb Olive Oil

#### Seafood 'Pao Fan'

Savoury Seafood Soup with Egg and Rice

Lettuce, Shrimp, Sliced Fish and Squid

#### From Our Soup Tureen

Tom Yum Goong

Seafood, Lemongrass, Blue Ginger and Lime

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



Asian Noodles Bar  
Roasted Chicken Phở

Roasted Chicken, Thin Flat Rice Noodles,  
Chicken Soup, Bean Sprouts, Lettuce, Coriander and Chilli

Asian Selections

Bean Curd Prawn Roll  
Served with Thai Chilli Dip

Sautéed Asian Greens with Egg White and Shrimp  
Red Chicken Curry with Lime Leaf  
Wok-fried Chilli Mussels  
Pineapple Fried Rice with Shrimp

International

Roasted Beef with Two Pepper Gravy  
Grilled Snow Fish Fillet with Brown Caper Butter  
Seafood Linguine Aglio e Olio  
Rainbow Vegetables with Garlic Cream  
Cheese-crust Red Skin Potato

Desserts

Assorted French Pastries  
Chocolate Eclairs  
Milk Tea-infused Crème Brûlée  
Peach Jalousies  
Indonesian Layered Cakes  
Fresh Cut Fruits Platter

Hot Desserts

Banana Bubur Cha Cha

Banana, Sweet Potato, Yam, Corn Kernel with Sweetened Coconut Milk

Ice Cream Bar

Selection of Ice Cream

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

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



## International Buffet Lunch

### Menu Rotation 3

Wednesday – Adult: \$60<sup>++</sup> Child: \$30<sup>++</sup>  
Saturday – Adult: \$65.00<sup>++</sup> Child: \$32.50<sup>++</sup>

#### Seafood on Ice

Poached Tiger Prawn / Chilean Black Mussel  
Purple Scallop / Baby Lobster

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

#### Royale Garden Salad

Mesclun Mix / Butterhead Lettuce  
Tuna Niçoise Salad / Melons with Citrus Fruit and Olive Oil

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  
Turkey Ham and Pickled Vegetables  
Smoked Salmon with Condiments

#### Gourmet Cheese Board

Brie Cheese / Emmental Cheese / Cheddar Cheese / 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 / Grissini Stick

Served with Portion Butter and Herb Olive Oil

#### Seafood 'Pao Fan'

Savoury Seafood Soup with Egg and Rice

Lettuce, Shrimp, Sliced Fish and Squid

#### From Our Soup Tureen

Herbal Pork Rib Soup

Angelica Root, Red Dates and Wolfberries

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



Asian Noodles Bar  
Prawn Noodle Soup

Yellow Noodles, Poached Shrimp,  
Bean Sprouts, Water Spinach and Condiments

Asian Selections

Vietnamese Prawn Net Roll  
Served with Green Chilli Sauce

Braised Vegetables with Black Fungus and Bean Curd  
Steamed Fish Fillet with Soy Sauce  
Sambal Chilli Flower Clams  
Fried Rice with Crabmeat and Peas

International

Barbecued Rib Eye of Beef  
Baked Chicken with Mushroom Fricassée  
Seafood and Tomato Mac and Cheese  
Sautéed Broccoli and Cauliflower Florets  
Herb-roasted Potato

Desserts

Assorted French Pastries  
Banana Cake  
Crème Caramel  
Lemon Meringue Tart  
Indonesian Layered Cakes  
Fresh Cut Fruits Platter

Hot Desserts

Red Bean Soup

Lotus Seed and Coconut Cream

Ice Cream Bar

Selection of Ice Cream

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

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