



## International Buffet Dinner Menu Rotation 1

Monday / Thursday – Adult: \$73.00<sup>++</sup> Child: \$36.50<sup>++</sup>

### Seafood on Ice

Poached Tiger Prawn / Freshly Shucked Oyster  
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

### 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

Daikon, Carrot and Chicken Soup

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.**



Rotisserie

Roasted Australian Beef with Mushroom Duxelles  
Honey Barbecued Pork Shoulder

Natural Jus, Selection of Mustard, Sea Salt and Chimichurri

Asian Selections

Chicken 'Swee Kao'

Served with Sweet Lemon Mayonnaise

Braised Napa Cabbage with Assorted Mushrooms  
Shiro Miso Baked Snow Fish  
Wok-fried Sri Lankan Crab with Mala Spices  
Kimchi and Egg Fried Rice with Dried Anchovies

International

Hot Smoked Duck Breast with Citrus Gravy  
Oven-baked Mexican Chicken with Chilli and Cheese  
Assorted Seafood in White Wine Cream  
Buttered Spring Vegetables  
Truffle Mashed Potato

Desserts

Assorted French Pastries  
Sugar Profiteroles  
Chilled Mango Pudding  
Apple Crumble Tart  
Assorted Peranakan Sweets  
Fresh Cut Fruits Platter

Hot Desserts

Warm Peach Clafoutis

Served with Seasonal Berries and Vanilla Sauce

Shaved Ice Counter

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

Ice Cream Bar

Selection of Ice Cream

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

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## International Buffet Dinner Menu Rotation 2

Tuesday / Sunday – Adult: \$73.00<sup>++</sup> Child: \$36.50<sup>++</sup>

### Seafood on Ice

Poached Tiger Prawn / Freshly Shucked Oyster  
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

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

### 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

Tom Yum Goong

Seafood, Lemongrass, Blue Ginger and Lime

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Rotisserie

Mustard-crusted Australian Rib Eye with Fine Herbs  
Cantonese Roasted Duck

Natural Jus, Selection of Mustard, Sea Salt and Chimichurri

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  
Hawker Style Sri Lankan Crab with Fried Mantou  
Pineapple Fried Rice with Shrimp

International

Tandoori Marinated Leg of Lamb  
Grilled Snow Fish Fillet with Brown Caper Butter  
Provençal Seafood Casserole  
Rainbow Vegetables with Garlic Cream  
Cheese-crusted Red Skin Potato

Desserts

Assorted French Pastries  
Chocolate Eclairs  
Milk Tea-infused Crème Brûlée  
Peach Jalousies  
Assorted Peranakan Sweets  
Fresh Cut Fruits Platter

Hot Desserts

Warm Pear Clobber

Served with Seasonal Berries and Vanilla Sauce

Shaved Ice Counter

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

Ice Cream Bar

Selection of Ice Cream

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

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## International Buffet Dinner Menu Rotation 3

Wednesday – Adult: \$73.00<sup>++</sup> Child: \$36.50<sup>++</sup>

### Seafood on Ice

Poached Tiger Prawn / Freshly Shucked Oyster  
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

Herb Tomato and Citrus Fruit  
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

### 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 Pork Rib Soup

Angelica Root, Red Dates and Wolfberries

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Rotisserie

Barbecued Australian Rib Eye Roll  
Crispy Pork Belly

Natural Jus, Selection of Mustard, Sea Salt and Chimichurri

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  
Wok-seared Black Pepper Sri Lankan Crab  
Fried Rice with Crabmeat and Peas

International

New Zealand Lamb Leg with Olives and Natural Gravy  
Baked Chicken with Mushroom Fricassée  
Cheese-crusting Assorted Seafood  
Sautéed Broccoli and Cauliflower Florets  
Herb-roasted Potato

Desserts

Assorted French Pastries  
Banana Cake  
Crème Caramel  
Chocolate Mousse Tartlet  
Assorted Peranakan Sweets  
Fresh Cut Fruits Platter

Hot Desserts

Dark Chery Pudding

Served with Seasonal Berries and Vanilla Sauce

Shaved Ice Counter

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

Ice Cream Bar

Selection of Ice Cream

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

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