



International Weekend Buffet Dinner Menu Rotation 2

Friday – Adult: \$93.00⁺⁺ Child: \$46.50⁺⁺

Seafood on Ice

Poached Tiger Prawn / Freshly Shucked Oyster
Alaskan Snow Crab Leg / Purple Scallop / Flower Clam

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

Japanese Delights

Salmon and Tuna Sashimi
Assorted Sushi, California and Maki Roll

Served with Wasabi, Shoyu and Gari

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
Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini

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



From Our Soup Tureen
Tom Yum Goong

Seafood, Lemongrass, Blue Ginger and Lime

Asian Noodle Bar
Roasted Chicken Phở

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

Rotisserie
Mustard-crusted Australian Rib Eye with Fine Herbs
Cantonese Roasted Duck
Crispy Pork Knuckle

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 Crayfish 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

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Ice Cream Bar
Selection of Ice Cream

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

Fondue
Chocolate Fondue

Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallows

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International Weekend Buffet Dinner

Menu Rotation 3

Saturday – Adult: \$93.00⁺⁺ Child: \$46.50⁺⁺

Seafood on Ice

Poached Tiger Prawn / Freshly Shucked Oyster
Alaskan Snow Crab Leg / Chilean Black Mussel / Purple Scallop

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

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

The Platters

Herb Tomato and Citrus Fruit
Turkey Ham and Pickled Vegetables
Smoked Salmon with Condiments

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 Cheese / Blue Cheese

Selection of International Cheese
Served with Cheese Cracker, Cranberry Marmalade, Fresh Grapes, Walnuts, 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
Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini

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From Our Soup Tureen
Herbal Pork Rib Soup

Angelica Root, Red Dates and Wolfberries

Asian Noodle Bar
Prawn Noodle Soup

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

Rotisserie
Barbecued Australian Rib Eye Roll
Crispy Pork Knuckle
Five-spice Roasted Chicken

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 Crayfish
Fried Rice with Crabmeat and Peas

International
New Zealand Lamb Leg with Olives and Natural Gravy
Baked Chicken with Mushroom Fricassée
Cheese-cruste 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

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Ice Cream Bar
Selection of Ice Cream

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

Fondue
Chocolate Fondue

Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallows

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