



International Seafood Buffet Dinner

Friday – Adult: \$98⁺⁺ Child: \$49⁺⁺

Seafood on Ice

Poached Tiger Prawn / Boston Lobster / Freshly Shucked Oyster
Chilean Black Mussels / 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 Chicken and Sweet Corn Salad / Watermelon Greek 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

Tomato and Citrus Fruit in Olive Oil
Pastrami Beef with Pickled Vegetables
Quick-seared Black Pepper Tuna

Japanese Delights

Salmon and Hamachi 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
Double-boiled Herbal Chicken Soup

Angelica Root and Red Dates

Asian Noodle Bar
Signature Middle Road Laksa

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

Rotisserie
Slow-cooked Australian Wagyu Beef Rump
Marbling Score MB 4/5 with Truffle Crust

Lemongrass Marinated Leg of Lamb
Five-spice Crispy Pork Belly

Natural Jus, Selection of Mustard, Sea Salt and Chimichurri

Asian Selections
Prawn Treasure
Served with Green Chilli Dip

Sautéed Asian Greens with Assorted Mushrooms
Baked Chicken with Aromatic Spices
Wok-fried Chilli Sri Lankan Crab
Fried Rice with Shrimp and Dried Anchovies

International
Half Shell Scallop Gratin
Grilled Butterfish Fillet with Citrus Butter
Seafood Casserole in Cherry Tomato Compote
Oven-baked Vegetables with Fresh Herbs
Steamed Red Skin Potato with Garlic Cream

Desserts
Assorted French Pastries
Chocolate Eclairs
Earl Grey-infused Crème Brûlée
Apple Crumble Tart
Banana Cakes
Fresh Cut Fruits Platter

Hot Desserts
Classic Butter Croissant and Raisin Pudding

Served with Seasonal Berries and Vanilla Sauce

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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

Fondue

Chocolate Fondue

Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallows

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International Seafood Buffet Dinner

Saturday – Adult: \$98⁺⁺ Child: \$49⁺⁺

Seafood on Ice

Poached Tiger Prawn / Boston Lobster / Freshly Shucked Oyster
Poached Flower Clams / Sea Whelk

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

Royale Garden Salad

Mesclun Mix / Butterhead Lettuce
Smoked Duck and Two Melon Salad / Gazpacho Salad with Fresh Basil

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 with Fresh Herbs and Olive Oil
Turkey Ham with Citrus Fruit
Smoked Salmon with Condiments

Japanese Delights

Salmon and Hamachi 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
Chicken Kut Teh

Served with Dough Fritters and Condiments

Asian Noodle Bar
Mee Rebus

Yellow Noodles with Boiled Eggs, Bean Curd,
Bean Sprouts, Green Chillies, Fried Shallots and Gravy

Rotisserie

Barbecued Australian Wagyu Beef Rump
Marbling Score MB 4/5 with Asian Barbecue Sauce

Lemongrass Marinated Leg of Lamb
Cantonese Roasted Duck

Natural Jus, Selection of Mustard, Sea Salt and Chimichurri

Asian Selections

Chicken Wanton

Served with Sweet Mayonnaise

Braised Vegetables with Egg White and Enoki Mushrooms

Curry Fish Fillet with Eggplants and Tomatoes

Stir-fried Three Pepper Sri Lankan Crab

Kampung Nasi Goreng with Shrimp

International

Half Shell Scallop Gratin

Barbecued Chicken with Chilli and Corn Salsa

Assorted Seafood with White Wine Cream

Sautéed Broccoli and Cauliflower Florets

Cheese-crusting Potato

Desserts

Assorted French Pastries

Dark Cherry Pie

Sugar Profiteroles

Crème Caramel

Walnut Butter Cakes

Fresh Cut Fruits Platter

Hot Desserts

Warm Pear Cobbler

Served with Seasonal Berries and Vanilla Sauce

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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

Fondue

Chocolate Fondue

Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallows

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