



International Buffet Lunch

Menu Rotation 1

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

Seafood on Ice

Poached Tiger Prawn / Purple Half Shell Scallop
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
Two Melon and Citrus Fruit Salad / Soba Noodles 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

Marinated Shimeji Mushroom
Truffle Flavoured Salami
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

Market Street 'Mui Fan'

Egg Fried Rice with Savoury Seafood or Beef Gravy

Served with Green Vegetables and Condiments

From Our Soup Tureen

Sweet Corn, Carrot and Chicken Soup

Red Dates and Wolfberries

Asian Noodle Bar

Roasted Pork Miso Ramen

Roasted Pork Belly, Hand-pulled Noodles,
Bean Sprouts, Spring Onion, Seaweed and Togarashi Spices

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



Asian Selections

Chicken Bean Curd

Served with Sweet Chilli Dip

Stir-fried Asian Greens with Wood Ear Fungus

Steamed Fish with Ginger and Teriyaki Sauce

Poached Flower Clam with Curry Sauce

Fried Rice with Sakura Shrimp

International

Roasted Beef with Three Pepper Sauce

Grilled Chicken with Forest Mushroom Ragout

Seafood Mac and Cheese

Sautéed Rainbow Vegetables

Herbs and Garlic Roasted Potato

Desserts

Assorted French Pastries

Sugar Profiteroles

Chilled Guava Pudding

Apple Crumble Tart

Marble Butter Cake

Fresh Cut Fruits Platter

Hot Desserts

Green Bean Soup

Sago and Coconut Cream

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 Lunch

Menu Rotation 2

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

Sunday – Adult: \$65.00⁺⁺ Child: \$32.50⁺⁺

Seafood on Ice

Poached Tiger Prawn / Chilean Black Mussels
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 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

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

Market Street 'Mui Fan'

Egg Fried Rice with Savoury Seafood or Beef Gravy

Served with Green Vegetables and Condiments

From Our Soup Tureen

Double-boiled Herbal Chicken Soup

Angelica Root and Red Dates

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Asian Noodle Bar
Signature Middle Road Laksa

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

Asian Selections

Prawn Treasure

Served with Green Chilli Dip

Sautéed Asian Greens with Assorted Mushrooms

Baked Chicken with Aromatic Spices

Wok-fried Sambal Chilli Mussels

Fried Rice with Shrimp and Dried Anchovies

International

Roasted Beef with Pearl Onions and Natural Jus

Grilled Butterfish Fillet with Citrus Butter

Smoked Duck Italian Noodles

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

Sweet Potato and Ginkgo Nuts Coconut Cream

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 Lunch

Menu Rotation 3

Wednesday – Adult: \$60⁺⁺ Child: \$30⁺⁺
Saturday – Adult: \$65.00⁺⁺ Child: \$32.50⁺⁺

Seafood on Ice

Poached Tiger Prawn / Flower Clams
Sea Whelk / Baby Lobster

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

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

Market Street 'Mui Fan'

Egg Fried Rice with Savoury Seafood or Beef Gravy

Served with Green Vegetables and Condiments

From Our Soup Tureen

Chicken Kut Teh

Served with Dough Fritters and Condiments

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Asian Noodle Bar

Mee Rebus

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

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 Flower Clam with Ginger and Onion

Kampung Nasi Goreng with Shrimp

International

Roasted Beef with Mushroom Ragout

Barbecued Chicken with Chilli and Corn Salsa

Seafood Penne Pasta with Pesto

Sautéed Broccoli and Cauliflower Florets

Cheese-crust Potato

Desserts

Assorted French Pastries

Dark Cherry Pie

Sugar Profiteroles

Crème Caramel

Walnut Butter Cakes

Fresh Cut Fruits Platter

Hot Desserts

White Fungus with Dried Longan

Barley and Lotus Seed

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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