



International Buffet Dinner Menu Rotation 1

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

Seafood on Ice

Poached Tiger Prawn / Freshly Shucked Oyster
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 Pepperoni
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

Sweet Corn, 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 Wagyu Beef Rump
Marbling Score MB 4/5 with Mustard and Garlic

Five-spice Pork Belly

Natural Jus, Selection of Mustard, Sea Salt and Chimichurri

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
Mala Sri Lankan Crab
Fried Rice with Sakura Shrimp

International

Roasted Lamb Shoulder with Fresh Herbs and Olives
Grilled Chicken with Forest Mushroom Ragout
Baked Seafood with Tomato 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

Baked Banana 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⁺⁺ Child: \$36.50⁺⁺

Seafood on Ice

Poached Tiger Prawn / Freshly Shucked Oyster
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

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

Double-boiled Herbal Chicken Soup

Angelica Root and Red Dates

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Rotisserie

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

Honey Roasted Pork Shoulder

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

Roasted Lamb Shoulder with Black Pepper Sauce

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

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⁺⁺ Child: \$36.50⁺⁺

Seafood on Ice

Poached Tiger Prawn / Freshly Shucked Oyster
Poached 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

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

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

Chicken Kut Teh

Served with Dough Fritters and Condiments

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Rotisserie

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

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

Roasted Lamb Shoulder with Tomatoes and Olives
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

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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