



Easter Day Buffet Brunch

Friday – Adult: \$108⁺⁺ Child: \$54⁺⁺

Oyster Two Ways

Baked with Tomato and Cheese

Red and Black Caviar

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Freshly Shucked and Served on Ice

Served with Lemon Wedges, Red Wine Mignonette and Green Chilli Dip

Royale Seafood Ice Bed

Boston Lobster / Poached Tiger Prawn / Half Shell Scallop / Sea Conch

Served with Lemon Wedges, Thai Lime and Cilantro Dressing,

Royale Cocktail Sauce, Red Wine Mignonette

Our Garden Salad Bar

Mesclun Mix / Green Coral Lettuce

Mandarin Orange and Pear Salad / Sweet Potato and Quail Eggs

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

Roasted Vegetables

Sliced Black Forest Ham

Traditional 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

Deli Bread Rolls

Farmer's Bread / Rye Bread

Mini Bread Rolls / Lavosh / Grissini Stick

Served with Portion Butter and Herb Olive Oil

Japanese Delights

Assorted Sushi, California and Maki Roll

Served with Wasabi, Shoyu and Gari

All-day Egg Station

Fried Egg / Scrambled Egg / Omelette / Poached Egg

Eggs Made Fresh to Your Preference with Condiments

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



Fresh from Our Soup Tureen
Purée of Romaine Lettuce

Served with Buttered Croutons

Asian Noodles
Signature Middle Road Laksa

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

The Carvery
Reverse-roasted Prime Rib Eye of Beef
Tandoori Marinated Leg of Lamb

Roasting Gravy, Whole Grain Mustard, Dijon Mustard and Chimichurri

Hot Dishes
Traditional Scotch Egg with Pickled Vegetable Slaw
Truffle Fettuccine Aglio e Olio
Seasonal Vegetables and Potato Casserole

Pizza Corner
Margherita / Seafood / Prosciutto e Funghi

Served with Basil Pesto, Chilli Flakes and Parmesan Cheese

Asian Selections
Crispy Seafood Ball
Seasonal Vegetables with Assorted Mushrooms
Signature Chicken Curry
Stir-fried Xing Zhou Vermicelli
Steamed Glutinous Rice with Chicken in Lotus Leaf

Desserts
Apple Crumble Tart
Green Tea-infused Crème Brûlée
Dark Chocolate Mousse
Selection of French Pastries
Profiteroles Tower
Assorted Mini Cupcake
Fresh Cut Fruits Bowl

Hot Desserts
Butter Croissant Pudding with Vanilla Sauce

Fondue
Chocolate Fondue

Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallows

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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

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