



Father's Day Buffet Dinner

14 & 15 June 2025

6pm - 9.30pm

Adult: \$108⁺⁺ Child: \$54⁺⁺

Enjoy Free flow of Tiger beer for dine-in guests

Seafood on Ice

Poached Tiger Prawn / Boston Lobster / Freshly Shucked Oyster
Steam Flower Clam and Purple Scallop

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

Royale Garden Salad

Mesclun Mix / Baby Spinach
Detox Salad Bowl with Beetroot and Orange
Smoked Duck with Melons

*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 / Honey Shoyu / Sesame Dressing

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



Au Gratin

Freshly Baked Oyster

Tomato, Cheese and Ikura

The Platters

Italian Caprese with Fresh Basil

Black Forest Ham

Traditional Smoked Salmon with Condiments

Gourmet Cheese Board

Brie Cheese / Emmenthal Cheese / Cheddar / Blue Cheese

Selection of International Cheese

Served with Cheese Cracker, Cranberry Marmalade, Fresh Grapes, Walnuts and Dried Fruits

Bakery Bread Basket

Farmer's Bread / Rye Bread /

Mini Bread Rolls / Lavash and Grissini Stick

Served with Portion Butter and Herb Olive Oil

From Our Soup Tureen

Herbal Duck Bouillon

Angelica Root, Red Dates and Wolf Berries

Japanese Delights

Freshly Sliced Salmon Sashimi

Hamachi Fillet

Assorted Sushi, California and Maki Roll

Served with Wasabi, Shoyu and Gari

Truffle Mac and Cheese Station

Freshly Prepared Macaroni and Cheese with Truffle Flavour and Selection of Toppings

Smoked Chicken, Scallop, Shrimp, Mushroom and Zucchini

Rotisserie

Prime Roasted Rib Eye of Beef

Mustard and Herb Crusted Leg of Lamb

Five Spices Roasted Chicken

Natural Jus, Selection of Mustard, Cranberry Sauce and Chimichurri

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Hot Dishes

Grilled Spiral Sausages
Seafood Casserole with White Wine and Butter
Seasonal Vegetable with Fresh Herbs and Garlic
Lyonnaise Red Skin Potatoes

Asian Selections

Deep-fried Prawn Treasure with Sweet Chilli Dipping
Crispy Pork Belly
Wok Fry Chilli Crab with Fried Mantou
Steamed Sea Bass Fillet Curry Sauce
KL-Style Hokkien Noodles
Smoked Chicken Fried Rice

Desserts

Chilled Mango Pudding
Vanilla Profiteroles
Chocolate Fudge Cake
Apple Crumble Tart
Selection of French Pastries
Fresh Cut Fruits Platter

Hot Desserts

Baked Banana Clafoutis

Served with Seasonal Berries and Vanilla Sauce

Fountain

Chocolate Fondue

Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallow

Ice Cream Bar

Selection of Ice Cream

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

Sugar-laced Belgian Waffle

Toasted Almond Flakes, Wild Berries and Vanilla Ice Cream

For enquiries and reservations, please call **6521 6030**
or email **HA0D7-FB1@accor.com**.

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