



# International Buffet Dinner

## Menu II

Tuesday & Sunday - Adult \$68 | Children \$34  
Friday - Adult \$88 | Children \$44

### **Seafood on Ice**

Poached Tiger Prawn / Purple Scallop /  
Belgium Black Mussel /  
Baby Lobster & Freshly Shucked Oyster

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

### **Royale Garden Salads**

*Selection of 1000 Island Dressing / Caesar Dressing /  
Orange Balsamic*

Mesclun Mix / Green Coral Lettuce /  
Baby Spinach  
Marinated Jellyfish / Watermelon Greek Salad

*Japanese Cucumber / Shredded Carrot /  
Cherry Tomato / Corn Kernel*

*Garlic Croutons / Black Olive / Golden Raisin /  
Pumpkin Seed / Bacon Bits / Parmesan Cheese*

### **The Platters**

Assorted Butchery Delicacies

Smoked Duck with Melon

Spiced Tuna Tataki Chilies and Lime

All menu items are subject to change without prior notice  
Prices are subject to 10% service charge and prevailing government taxes

### **Gourmet Cheese**

*Selection of International Cheese*

**Brie Cheese / Gruyère Cheese /  
Cheddar / Blue Cheese**

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

### **Bakery Bread Basket**

**Farmer Bread, Rye Bread, French Baguette**

**Mini Bread Rolls, Lavosh and Grissini Stick**

*Served with Portion Butter and Herb Olive Oil*

### **Pasta Station**

*Selection of Pasta and Sauces with Assorted Condiments.*

**Carbonara, Pomodoro Aglio e Olio**

*Smoked Chicken, Sausages, Bacon, Capsicum,  
Mushroom and Zucchini*

### **From Our Soup Tureen**

**Tom Yum Goong**

*Seafood, Lemongrass, Blue Ginger and Lime*

### **Carvery**

**Herb Crusted Australian Beef Ribeye Roll**

**Honey Roasted Pork Shoulder**

*Natural Jus, Selection of Mustard and Sea Salt*

*Chimichurri and Chilli Dipping*

### ***Hot Selections***

Prawn Net Roll  
*Served with Thai Chili Dip*

Braised White Tofu with Shrimp

Bangkok Style Crayfish Curry

Baked Chicken with Thai Spices

Pineapple Fried Rice with Chicken Floss

Grilled Barramundi Fillet with Beurre Noisette

Assorted Seafood with Cherry Tomato Compote

Egg Plant Moussaka

Buttered Broccoli and Cauliflower Florets

Cheese Crusted Potato with  
Green Onions and Bacon Bits

### ***Dessert***

Assorted French Pastries

Chocolate Eclairs

Milk Tea Infused Crème Brûlée

Peach Jalousies

Assorted Peranakan Sweets

Fresh Cut Fruits Platter

### ***Hot Dessert***

Warm Chocolate Pudding

*Served with Vanilla Sauce*

### ***Shaved Ice Counter***

Durian Puree, Fruit Compote, Glass Jelly, Corn Kernel,  
Red Bean, Longan

Fruit Cocktail, Assorted Syrups and Condensed Milk

### ***Ice Cream Counter***

Selection of Ice Creams

*Served with Cookies Crumbles, Wild Berries, Chocolate Chips*

*Waffles Crisp, Chocolate and Berries Compote*

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