



International Buffet Dinner

Menu III

Wednesday - Adult \$68 | Children \$34
Saturday - 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 / Butter Head Lettuce /
Baby Red Chard
Cobb Salad Bowl / Baby Tomato Caprese

*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 Turkey with Asparagus

Smoked Salmon with Condiments

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 / Manchego /
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

Batavia Beef Soup

Beef Cubes, Tomatoes, Celery and Melinjo Crackers

Carvery

Coriander Roasted Leg of Lamb

Barbeque Australian Beef Ribs

Natural Jus, Selection of Mustard and Sea Salt

Chimichurri and Chilli Dipping

Hot Selections

Vegetable Spring Rolls

Served with Peanut Sauce

Compressed Tofu with Shrimp

Wok-Fry Sambal Crayfish

Baked Chicken with Javanese Spices

Butterfly Pea Coconut Rice

Hot Smoked Duck Breast with Orange Cointreau

Baked Halibut Fillet with Mushroom Ragoût

Herb-Roasted Seafood Casserole

Oven-Baked Summer Vegetables

Boulangère Potatoes

Dessert

Assorted French Pastries

Banana Cake

Crème Caramel

Lemon Meringue Tart

Assorted Peranakan Sweets

Fresh Cut Fruits Platter

Hot Dessert

Banana Clafoutis

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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