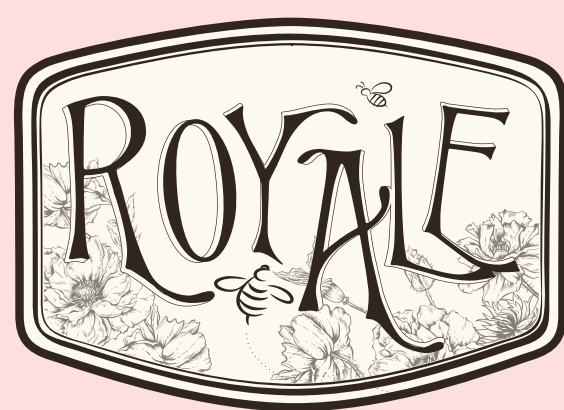




Singapore 60 Local Themed Buffet

25 & 26 July 2025

1, 2, 8, 9 August 2025

6pm - 9.30pm

Adult: \$108⁺⁺ Child: \$54⁺⁺

Seafood on Ice

Boston Lobster, Freshly Shucked Oyster
Poached Tiger Prawn, New Zealand Green Mussel, Sea Conch

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

Royale Garden Salad

Mesclun Mix / Butter Head Lettuce
Marinated Baby Octopus and Achar
Melon, Smoked Duck and Citrus Fruit

*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 / Balsamic / Sesame Dressing

Charcuterie Platters

Aged Black Forest Ham
Turkey Roll with Vegetables Pickle
Traditional Smoked Salmon

Served with Vegetable Pickles and Condiments

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



Japanese Delights

Freshly Sliced Salmon Sashimi
Arctic Surf Clam
Assorted Sushi, California and Maki Roll

Served with Wasabi, Shoyu and Gari

Gourmet Cheese Board

Brie Cheese / Emmental 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 / French Baguette
Mini Bread Rolls / Lavash and Grissini Stick

Served with Portion Butter and Herb Olive Oil

Au Gratin

Half Shell Scallop Sambal Mayonnaise

Green Onions and Tobiko

From Our Soup Tureen

Herbal Bak Kut Teh

Served with Dough Fritter, Dark Soy Sauce and Sliced Chilli

Fried Oyster Omelette

Freshly Pan Fried Oyster Omelette

Served with Sambal Chilli, Lime and Cilantro

Rotisserie

Barbecued True North Wagyu Rump
Garlic and Herb Spiral Sausage
Cantonese Roasted Duck

Served with Dijon Mustard, Whole Grain Mustard, Natural Jus and Chimichurri

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Hot Dishes

Assorted Satay with Condiments
Roasted Chicken with Forest Mushroom
Seafood Linguine Aglio e Olio
Sautéed Broccoli and Cauliflower Florets
Cheese Crusted Red Skin Potatoes

Asian Selections

Deep Fried Stuffed You Tiao
Sambal Seabass with Red Onions and Calamansi
Wok-fried Chilli Crab with Fried Mantou
Asian Greens with Fresh Shiitake Mushroom
Middle Road Char Kway Teow
Fried Rice with Dry Anchovies and Shrimp

Desserts

Dark Chocolate Mousse Tartlet
Chilled Mango Pudding
Selection of French Pastries
Chocolate Éclairs
Assorted Peranakan Sweets
Fresh Cut Fruits Platter

Hot Desserts

Dark Cherry Pudding

Served with Vanilla Sauce

Fountain

Chocolate Fondue

Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallow

Ice Cream Counter

Selection of Ice Cream

*Served with Cookie Crumbles, Wild Berries, Chocolate Chips,
Waffle Crisps, 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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