



DINNER

# Christmas

**24 & 25 December 2025**

**Adult: \$108<sup>++</sup> | Child: \$49<sup>++</sup>**  
**6pm to 9.30pm**

**Festive Seafood Bar**

Boston Lobster, Freshly Shucked Oyster  
Poached Tiger Prawn, Sea Whelk and Chilean Black Mussels

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

**Royale Garden Salad**

Mesclun Mix/ Romaine Lettuces  
Winter Greek Salad with Feta Cheese  
Citrus Smoked Duck and 2 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 / Balsamic / Sesame Dressing*

**Au Gratin**

Baked Half Shell Scallop  
*With Tomato and Cheese and Ikura*

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

### **The Platters**

Marinated Zucchini and Tomato Platter  
Black Forest Ham with Vegetable Pickles  
Traditional Smoked Salmon with Capers and Olives

### **Gourmet Cheese Board**

Brie Cheese/ Emmental Cheese / Cheddar / Blue Cheese  
Served with Cheese Crackers, Cranberry Marmalade, Fresh Grapes,  
Walnuts and Dried Fruit

### **Bakery Basket**

Farmer Bread, Rye Bread,  
Mini Bread Rolls, Lavash and Grissini Breadsticks  
*Served with Portion Butter and Herb Olive Oil*

### **From Our Soup Tureen**

Purée of Forest Mushroom  
*Served with Garlic Croutons*

### **Japanese Delight**

Freshly Sliced Salmon Sashimi  
Arctic Surf Clam  
Assorted Sushi, California and Maki Roll  
*Served with Wasabi, Shoyu and Gari*

### **Foie Gras Station**

Pan Seared Foie Gras with Cinnamon Pumpkin Purée  
*Butter Croutons and Cabernet Sauvignon Reduction*

### **Christmas Rotisserie**

Butter Roasted Whole Turkey with Walnut Stuffing  
Honey and Pineapple Baked Gammon Ham  
Prime Roasted Wagyu Beef Rump

*Natural Jus, Selection of Mustard, Cranberry Sauce and Chimichurri*

*Menu is subject to change & availability of fresh produce.  
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### **Hot Dishes**

Grilled Lamb Chop with Rosemary Jus  
Festive Seafood Casserole with Fresh Herbs  
Winter Vegetables Pot Roast with Brussel Sprout  
Truffle Mac and Cheese  
Red Skin Potato with Bacon Rashers

### **Asian Selection**

Steamed Chicken Dumpling  
*Homemade Dry Chip and Chilli Dipping*  
Wok-fried Black Pepper Crab  
Steamed Sea Bass Fillet with Snow Fungus and Wolfberries  
Golden Roasted Chicken with Hoisin Glace  
Stir-fried Vegetarian Yellow Noodles  
Fried Rice with Smoked Turkey and Shrimp

### **Desserts**

Christmas Yule Log Cake  
Traditional Stollen  
Selection of Macarons  
Chocolate Éclairs  
Selection of French Pastries  
Assorted Festive Cookies  
Fresh Cut Fruits Platter

### **Hot Desserts**

Forest Berries Warm Croissant Pudding

### **Fondue**

Chocolate Fondue  
*Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallow*

### **Ice Cream Counter**

Selection of Ice Cream  
*Served with Cookies Crumbles, Wild Berries, Chocolate Chips  
Waffles Crisp, Chocolate and Berries Compote*

### **Sugar Laced Belgian Waffle**

Toasted Almond Flakes, Wild Berries  
and Vanilla Ice Cream

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



LUNCH

# Christmas

**25 December 2025**

**Adult: \$80<sup>++</sup> | Child: \$40<sup>++</sup>**  
**12pm to 2.30pm**

## **Festive Seafood Bar**

Freshly Shucked Oyster & Half Shell Scallop  
Poached Tiger Prawn, Sea Whelk and Chilean Black Mussels

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

## **Royale Garden Salad**

Mesclun Mix / Romaine Lettuces  
Winter Greek Salad with Feta Cheese  
Citrus Smoked Duck and 2 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 / Balsamic / Sesame Dressing*

## **The Platters**

Marinated Zucchini and Tomato Platter  
Black Forest Ham with Vegetable Pickles  
Traditional Smoked Salmon with Capers and Olives

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



### **Gourmet Cheese Board**

Brie Cheese / Emmental Cheese / Cheddar / Blue Cheese  
Served with Cheese Crackers, Cranberry Marmalade, Fresh Grapes,  
Walnuts and Dried Fruit

### **Japanese Delight**

Assorted Sushi, California and Maki Roll  
*Served with Wasabi, Shoyu and Gari*

### **Bakery Basket**

Farmer Bread, Rye Bread,  
Mini Bread Rolls, Lavash and Grissini Breadsticks  
*Served with Portion Butter and Herb Olive Oil*

### **From Our Soup Tureen**

Purée of Forest Mushroom  
*Served with Garlic Croutons*

### **Au Gratin**

Baked Half Shell Scallop  
Chilli Aioli, Green Onions and Tobiko

### **Pasta Station**

Beef Ragout, Pesto, Pomodoro Aglio e Olio  
*Selection of Pasta and Sauces with Assorted Condiments.*  
*Smoked Chicken, Sausages, Bacon, Capsicum,*  
*Mushroom and Zucchini*

### **Christmas Rotisserie**

Butter Roasted Whole Turkey with Walnut Stuffing  
Honey and Pineapple Baked Gammon Ham  
Prime Roasted Wagyu Beef Rump  
*Natural Jus, Selection of Mustard, Cranberry Sauce and Chimichurri*

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

### **Hot Dishes**

Grilled Lamb Chop with Rosemary Jus  
Festive Seafood Casserole with Fresh Herbs  
Winter Vegetables Pot Roast with Brussel Sprout  
Red Skin Potato with Bacon Rashers

### **Asian Selection**

Steamed Chicken Dumpling  
*Homemade Dry Chip and Chilli Dipping*  
Steamed Sea Bass Fillet with Snow Fungus and Wolfberries  
Golden Roasted Chicken with Hoisin Glace  
Stir-fried Vegetarian Yellow Noodles  
Fried Rice with Smoked Turkey and Shrimp

### **Desserts**

Christmas Yule Log Cake  
Traditional Stolen  
Selection of Macarons  
Chocolate Éclairs  
Selection of French Pastries  
Assorted Festive Cookies  
Fresh Cut Fruits Platter

### **Hot Desserts**

Forest Berries Warm Croissant Pudding

### **Fondue**

Chocolate Fondue  
*Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallow*

### **Ice Cream Counter**

Selection of Ice Cream  
*Served with Cookies Crumbles, Wild Berries, Chocolate Chips  
Waffles Crisp, Chocolate and Berries Compote*

### **Sugar Laced Belgian Waffle**

Toasted Almond Flakes, Wild Berries  
and Vanilla Ice Cream

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





DINNER

# New Year's Eve

**31 December 2025**

**Adult: \$108<sup>++</sup> | Child: \$49<sup>++</sup>**  
**6pm to 9.30pm**

**Festive Seafood Bar**

Boston Lobster, Freshly Shucked Oyster  
Poached Tiger Prawn, Sea Whelk and Chilean Black Mussels

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

**Royale Garden Salad**

Mesclun Mix / Butter Head Lettuces  
Winter Greek Salad with Feta Cheese  
Marinated Jelly Fish Salad

*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*

**Au Gratin**

Baked Half Shell Scallop  
*With Tomato and Cheese, Ikura*

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

### **The Platters**

Marinated Zucchini and Tomato Platter  
Black Forest Ham with Vegetable Pickles  
Traditional Smoked Salmon with Capers and Olives

### **Gourmet Cheese Board**

Brie Cheese / Emmental Cheese / Cheddar / Blue Cheese  
*Served with Cheese Crackers, Cranberry Marmalade, Fresh Grapes,  
Walnuts and Dried Fruit*

### **Bakery Basket**

Farmer Bread, Rye Bread,  
Mini Bread Rolls, Lavash and Grissini Breadsticks  
*Served with Portion Butter and Herb Olive Oil*

### **From Our Soup Tureen**

Double-boiled Fish Maw and Crabmeat Soup  
*With Enoki Mushroom*

### **Japanese Delight**

Freshly Sliced Salmon Sashimi  
Hamachi Fillet  
Assorted Sushi, California and Maki Roll  
*Served with Wasabi, Shoyu and Gari*

### **Foie Gras Station**

Pan-seared Foie Gras with Cinnamon Pumpkin Purée  
*Butter Croutons and Cabernet Sauvignon Reduction*

### **Rotisserie**

Cantonese Roasted Duck  
Honey and Pineapple Baked Gammon Ham  
Prime Roasted Wagyu Beef Rump

*Natural Jus, Selection of Mustard, Cranberry Sauce and Chimichurri*

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



### **Hot Dishes**

Grilled Lamb Chop with Rosemary Jus  
Festive Seafood Casserole with Fresh Herbs  
Winter Vegetables Pot Roast with Brussel Sprout  
Truffle Mac and Cheese  
Red Skin Potato with Bacon Rashers

### **Asian Selection**

Steamed Chicken Dumpling  
*Homemade Dry Chip and Chilli Dipping*  
Wok-fried Black Pepper Crab  
Steamed Sea Bass Fillet with Snow Fungus and Wolfberries  
Golden Roasted Chicken with Hoisin Glaze  
Stir-fried Vegetarian Yellow Noodles  
Yang Chow Fried Rice

### **Desserts**

Christmas Yule Log Cake  
Traditional Stollen  
Selection of Macarons  
Chocolate Éclairs  
Selection of French Pastries  
Assorted Festive Cookies  
Fresh Cut Fruits Platter

### **Hot Desserts**

Forest Berries Warm Croissant Pudding

### **Fondue**

Chocolate Fondue  
*Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallow*

### **Ice Cream Counter**

Selection of Ice Cream  
*Served with Cookies Crumbles, Wild Berries, Chocolate Chips*  
*Waffles Crisp, Chocolate and Berries Compote*

### **Sugar Laced Belgian Waffle**

Toasted Almond Flakes, Wild Berries  
and Vanilla Ice Cream

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