

## International Buffet Dinner

**Monday / Thursday - Adult \$75\*\* Children \$37.50\*\***

### **Seafood on Ice**

Poached Tiger Prawn / Purple Scallop / Freshly Shucked Oyster /  
Sea Whelk / New Zealand Green Mussel

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

### **Royale Garden Salad**

Mesclun Mix and Baby Spinach  
Green Apple and Sweet Corn Kernels  
Spiral Pasta and Chicken Sausage 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 / Orange Balsamic*

### **The Platters**

Italian Caprese  
Pastrami Beef with Pickled Vegetables  
Smoked Salmon with Condiments

### **Gourmet Cheese Board**

Brie Cheese / Emmental Cheese / Cheddar / Blue Cheese

*Selection of International Cheese*

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

### **Bakery Bread Basket**

Farmer Bread / Rye Bread / French Baguette  
Mini Bread Rolls / Lavash and Grissini Breadsticks

*Served with Portion Butter and Herb Olive Oil*

### **Pasta Station**

Carbonara, Pomodoro Aglio e Olio

*Selection of Pasta and Sauces with Assorted Condiments.  
Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini*

*We are pleased to accomodate your allergy & other dietary restrictions.*

*Please approach our Service Associates for assistance.*

*Menu is subject to change based on the availability of fresh produce.*

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**From Our Soup Tureen**  
Chicken and White Radish Soup

*Red Dates and Wolfberries*

**Rotisserie**

Truffle Purée Crusted Australian Wagyu Beef Rump  
*MB 4/5, with Fresh Herbs*  
Honey Roasted Pork Shoulder

*Natural Jus, Selection of Mustard, Sea Salt and Chimichurri*

**Asian Selections**

Prawn Net Roll  
*Served with Sweet Chilli Dipping*  
Steamed seasonal Greens with Assorted Mushroom  
Slow Cook Beef Rendang  
Kam Heong Sri Lankan Crab  
Shrimp and Mix Vegetables Fried Rice

**International**

Butter Fish with Citrus Fruit and Pink Pepper Corn  
Barbecued Boneless Chicken  
Tandoori Roasted Leg of Lamb  
Spring Vegetable Medley  
Pumpkin Mashed Potato

**Desserts**

New York Cheese Cake  
Chocolate Fudge Cake  
Green Tea Crème Brûlée  
Apple Crumble Tart  
Profiteroles  
Fresh Cut Fruits Platter

**Hot Desserts**

Raisin Danish Pudding  
*With Seasonal Berries and Vanilla Sauce*

**Shaved Ice Counter**

*Ice Jelly, Fruit Compote, Grass Jelly, Corn Kernel, Red Bean, Longan  
Palm Sugar, Fruit Cocktail, Assorted Syrups and Condensed Milk*

**Ice Cream Counter**

Selection of Ice Cream  
*Served with Cookie Crumbles, Wild Berries, Chocolate Chips,  
Waffle Crisps, Chocolate and Berries Compote*

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## International Buffet Dinner

**Tuesday / Sunday - Adult \$75<sup>++</sup> Children \$37.50<sup>++</sup>**

### **Seafood on Ice**

Poached Tiger Prawn / Purple Scallop / Freshly Shucked Oyster /  
Flower Clam and Black Mussels

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

### **Royale Garden Salad**

Mesclun Mix / Butter Lettuce / Jelly Fish and Achar Salad  
Melons 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 / Orange Balsamic*

### **The Platters**

Grilled California Vegetables  
Turkey Ham and Avocado  
Tuna Tataki with Lime and Olive Oil

### **Gourmet Cheese Board**

Brie Cheese / Gruyère Cheese / Cheddar / Blue Cheese

*Selection of International Cheese*

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

### **Bakery Bread Basket**

Farmer Bread / Rye Bread / French Baguette  
Mini Bread Rolls / Lavash and Grissini Breadsticks

*Served with Portion Butter and Herb Olive Oil*

### **Pasta Station**

Carbonara, Pomodoro Aglio e Olio

*Selection of Pasta and Sauces with Assorted Condiments.*

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

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### **From Our Soup Tureen**

Seafood Tom Yum  
*Prawns, Clams, Squid and Straw Mushroom*

### **Rotisserie**

Slow Roasted Australian Wagyu Beef Rump  
Roasted Pipa Duck

*Natural Jus, Selection of Mustard, Sea Salt and Chimichurri*

### **Asian Selections**

Deep-fried Dumplings  
*Served with Sweet Mayonnaise*  
Asian Greens with Baby Corns and Black Fungus  
Curry Fish Fillet with Lemongrass and Lime Leaf  
Chilli Sri Lankan Crab with Fried Mantou  
Pineapple Fried Rice with Shrimp

### **International**

Roasted Leg of Lamb with Rosemary  
Roasted Chicken with Black Pepper Sauce  
Baked Assorted Seafood with Tomato and Cheese  
Cauliflower Polonaise  
Red Skin Potatoes with Garlic and Fresh Herbs

### **Desserts**

Tiramisu  
Mango Mousse Mirror  
Crème Caramel  
Dark Cherry Pie  
Coffee Éclair  
Fresh Cut Fruits Platter

### **Hot Desserts**

Banana and Croissant Pudding  
*Seasonal Berries and Vanilla Sauce*

### **Shaved Ice Counter**

*Ice Jelly, Fruit Compote, Grass Jelly, Corn Kernel, Red Bean, Longan  
Palm Sugar, Fruit Cocktail, Assorted Syrups and Condensed Milk*

### **Ice Cream Counter**

Selection of Ice Cream  
*Served with Cookie Crumbles, Wild Berries, Chocolate Chips,  
Waffle Crisps, Chocolate and Berries Compote*

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## International Buffet Dinner

**Wednesday - Adult \$75\*\* Children \$37.50\*\***

### Seafood on Ice

Poached Tiger Prawn / Purple Scallop / Freshly Shucked Oyster  
Chilean Mussels and Sea Whelk

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

### Royale Garden Salad

Mesclun Mix / Coral Greens/ Watermelon with Citrus Fruit  
Russian Olivier 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 / Orange Balsamic*

### The Platters

Baked Oyster King Mushroom  
Beef Salami with Vegetables Pickle  
Smoked Salmon with Condiments

### Gourmet Cheese Board

Brie Cheese / Emmental Cheese / Cheddar / Blue Cheese

*Selection of International Cheese*

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

### Bakery Bread Basket

Farmer Bread / Rye Bread / French Baguette  
Mini Bread Rolls / Lavash and Grissini Breadsticks

*Served with Portion Butter and Herb Olive Oil*

### Pasta Station

Carbonara, Pomodoro Aglio e Olio

*Selection of Pasta and Sauces with Assorted Condiments.  
Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini*

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### **From Our Soup Tureen**

Chicken Bak Kut Teh

*Dough Fritter, Sliced Chilli and Dark Soy Sauce*

### **Rotisserie**

Black Pepper Roasted Australian Wagyu Beef Rump

Five Spices Pork Belly

*Natural Jus, Selection of Mustard, Sea Salt and Chimichurri*

### **Asian Selections**

Seafood Bean Curd

*Served with Sweet Chilli Dip*

Napa Cabbage with Egg White and Shimeji Mushroom

Steamed Fish with Ginger and Soy Glaze

Wok-fried Salted Egg Sri Lankan Crab

Fried Rice with Smoked Chicken and Bean Sprout

### **International**

Cajun Lamb Roast with Fresh Herbs and Lemon

Mediterranean Winglets

Assorted Seafood with Cherry Tomato Compote

Spring Vegetables Casserole

Cheese Crusted Potatoes with Green Onions

### **Desserts**

Oreo Cheese Cake

Chocolate Truffle Gateaux

Chilled Mango Pudding

Apple Crumble Tart

Chocolate Éclair

Fresh Cut Fruits Platter

### **Hot Desserts**

Warm Peach Cobbler

*Seasonal Berries and Vanilla Sauce*

### **Shaved Ice Counter**

*Ice Jelly, Fruit Compote, Grass Jelly, Corn Kernel, Red Bean, Longan*

*Palm Sugar, Fruit Cocktail, Assorted Syrups and Condensed Milk*

### **Ice Cream Counter**

Selection of Ice Cream

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

*Waffle Crisps, Chocolate and Berries Compote*

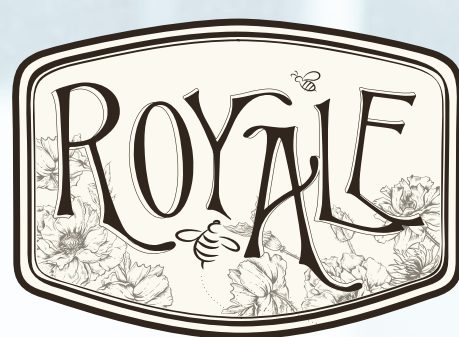
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## International Weekend Buffet Dinner

**Friday - Adult \$100<sup>++</sup> Children \$50<sup>++</sup>**

### **Seafood on Ice**

Poached Tiger Prawn / Boston Lobster / Freshly Shucked Oyster  
Purple Scallop and Black Mussels

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

### **Royale Garden Salad**

Mesclun Mix / Butter Lettuce / Jelly Fish and Achar Salad  
Melons 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 / Orange Balsamic*

### **The Platters**

Grilled California Vegetables  
Turkey Ham and Avocado  
Tuna Tataki with Lime and Olive Oil

### **Japanese Delights**

Salmon and Hamachi Sashimi  
Assorted Sushi, California and Maki Roll

*Served with Wasabi, Shoyu and Gari*

### **Gourmet Cheese Board**

Brie Cheese / Gruyère Cheese / Cheddar / Blue Cheese

*Selection of International Cheese*

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

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### **Bakery Bread Basket**

Farmer Bread / Rye Bread / French Baguette  
Mini Bread Rolls / Lavash and Grissini Breadsticks

*Served with Portion Butter and Herb Olive Oil*

### **Pasta Station**

Carbonara, Pomodoro Aglio e Olio

*Selection of Pasta and Sauces with Assorted Condiments.  
Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini*

### **From Our Soup Tureen**

Seafood Tom Yum

*Prawns, Clams, Squid and Straw Mushroom*

### **Asian Noodles Bar**

Signature Middle Road Laksa

*Shrimp, Bay Clams, Sliced Fish Cakes, Quail Eggs, Thick Rice Noodles  
Fried Beancurd, Bean Sprout and Condiments*

### **Rotisserie**

Slow-roasted Australian Wagyu Beef Rump  
Roasted Pita Duck  
Crispy Pork Knuckle

*Natural Jus, Selection of Mustard, Sea Salt and Chimichurri*

### **Asian Selections**

Deep-fried Dumplings

*Served with Sweet Mayonnaise*

Asian Greens with Baby Corns and Black Fungus

Curry Fish Fillet with Lemongrass and Lime Leaf

Chilli Sri Lankan Crab with Mantou

Pineapple Fried Rice with Shrimp

### **International**

Roasted Leg of Lamb with Rosemary

Roasted Chicken with Black Pepper Sauce

Baked Assorted Seafood with Tomato and Cheese

Cauliflower Polonaise

Red Skin Potato with Garlic and Fresh Herbs

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### **Desserts**

Tiramisu  
Mango Mousse Mirror  
Crème Caramel  
Dark Cherry Pie  
Coffee Éclair  
Fresh Cut Fruits Platter

### **Hot Desserts**

Banana and Croissant Pudding  
*Seasonal Berries and Vanilla Sauce*

### **Shaved Ice Counter**

*Ice Jelly, Fruit Compote, Grass Jelly, Corn Kernel, Red Bean, Longan  
Palm Sugar, Fruit Cocktail, Assorted Syrups and Condensed Milk*

### **Ice Cream Counter**

Selection of Ice Cream  
*Served with Cookie Crumbles, Wild Berries, Chocolate Chips,  
Waffle Crisps, Chocolate and Berries Compote*

### **Fondue**

Chocolate Fondue  
*Accompanied with Fresh Fruits, Berries, Muffin and Marshmallow*

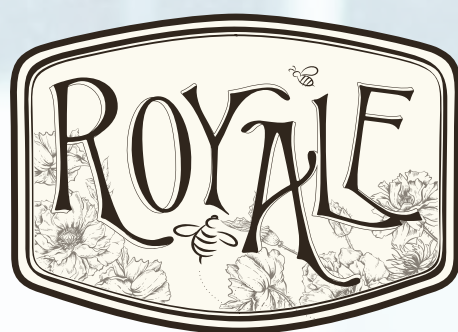
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## International Weekend Buffet Dinner

**Saturday - Adult \$100\*\* Children \$50\*\***

### **Seafood on Ice**

Poached Tiger Prawn / Boston Lobster / Freshly Shucked Oyster  
Purple Scallop / Sea Whelk

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

### **Royale Garden Salad**

Mesclun Mix / Coral Greens  
Watermelon with Citrus Fruit  
Russian Olivier 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 / Orange Balsamic*

### **The Platters**

Baked Oyster King Mushroom  
Beef Salami with Vegetables Pickle  
Smoked Salmon with Condiments

### **Japanese Delights**

Salmon and Hamachi Sashimi  
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 Crackers, Cranberry Marmalade, Fresh Grapes, Walnuts and Dried Fruits*

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### **Bakery Bread Basket**

Farmer Bread / Rye Bread / French Baguette  
Mini Bread Rolls / Lavash and Grissini Breadsticks

*Served with Portion Butter and Herb Olive Oil*

### **Pasta Station**

Carbonara, Pomodoro Aglio e Olio

*Selection of Pasta and Sauces with Assorted Condiments.  
Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini*

### **From Our Soup Tureen**

Chicken Bak Kut Teh

*Dough Fritter, Sliced Chilli and Dark Soy Sauce*

### **Asian Noodles Bar**

Seafood Rice Vermicelli

*Prawns, Flower Clams and Squids  
Spring Onion, Seaweeds and Fried Shallot*

### **Rotisserie**

Black Pepper Roasted Australian Wagyu Beef Rump  
Roasted Pipa Duck  
Crispy Pork Knuckle

*Natural Jus, Selection of Mustard, Sea Salt and Chimichurri*

### **Asian Selections**

Seafood Bean Curd

*Served with Sweet Chilli Dip*

Napa Cabbage with Egg White and Shimeji Mushroom

Steamed Fish with Ginger and Soy Glaze

Wok-fried Salted Egg Sri Lankan Crab

Fried Rice with Smoked Chicken and Bean Sprout

### **International**

Cajun Lamb Roast with Fresh Herbs and Lemon

Mediterranean Winglets

Assorted Seafood with Cherry Tomato Compote

Spring Vegetables Casserole

Cheese Crusted Potatoes with Green Onions

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### **Desserts**

Oreo Cheese Cake  
Chocolate Truffle Gâteaux  
Chilled Mango Pudding  
Apple Crumble Tart  
Chocolate Éclair  
Fresh Cut Fruits Platter

### **Hot Desserts**

Warm Peach Cobbler  
*Seasonal Berries and Vanilla Sauce*

### **Shaved Ice Counter**

*Ice Jelly, Fruit Compote, Grass Jelly, Corn Kernel, Red Bean, Longan  
Palm Sugar, Fruit Cocktail, Assorted Syrups and Condensed Milk*

### **Ice Cream Counter**

Selection of Ice Cream  
*Served with Cookie Crumbles, Wild Berries, Chocolate Chips,  
Waffle Crisps, Chocolate and Berries Compote*

### **Fondue**

Chocolate Fondue  
*Accompanied with Fresh Fruits, Berries, Muffin and Marshmallow*

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