

## International Buffet Lunch

**Monday / Thursday - Adult \$65++ Children \$32.50++**

### Seafood on Ice

Poached Tiger Prawn / Purple Scallop / 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 / 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 Cracker, 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*

### Hor Fun Station

Sautéed Flat Rice Noodles with selection of Seafood or Beef

*Green Vegetables, Fish Cakes, Flower Clams, Poached Shrimp or Sliced Beef*

*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.*

*Prices are subject to 10% service charge and prevailing government taxes.*

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

*Red Dates and Wolfberries*

**Asian Noodle Bar**  
Mee Rebus

*Yellow Noodle with Boiled Eggs and Bean Curd, Bean Sprout, Green Chiles, Fried Shallot and Gravy*

**Asian Selections**

Prawn Net Roll

*Served with Sweet Chilli Dipping*

Steamed Seasonal Greens with Assorted Mushrooms

Slow Cook Beef Rendang

Kam Heong Mussels

Shrimp and Mix Vegetables Fried Rice

**International**

Butter Fish with Citrus Fruit and Pink Pepper Corn

Barbequed Boneless Chicken

Tomato Seafood Mac and Cheese

Spring Vegetable Medley

Pumpkin Mashed Potatoes

**Desserts**

New York Cheese Cake

Chocolate Fudge Cake

Green Tea Crème Brûlée

Apple Crumble Tart

Profiterole

Fresh Cut Fruits Platter

**Hot Dessert**

Sweet Potato in Coconut Cream

Sweet Corn and Ginkgo Nuts

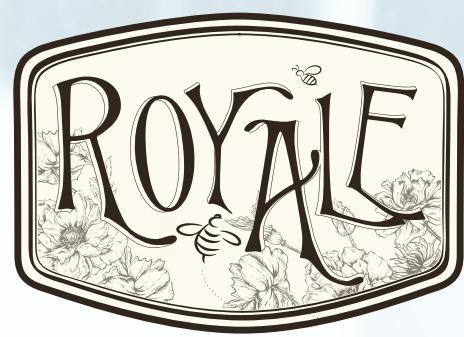
**Ice Cream Counter**

Selection of Ice Cream

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

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## International Buffet Lunch

**Tuesday / Friday - Adult \$65++ Children \$32.50++**  
**Sunday - Adult \$70++ Children \$35++**

### Seafood on Ice

Poached Tiger Prawn / Purple Scallop / Flower Clam / Black Mussel

*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 Cracker, 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*

### Hor Fun Station

Sautéed Flat Rice Noodles with selection of Seafood or Beef

*Green Vegetables, Fish Cakes, Flower Clams  
Poached Shrimp or Sliced Beef*

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**From Our Soup Tureen**  
Seafood Tom Yum

*Prawns, Clams, Squid and Straw Mushroom*

**Asian Noodle Bar**  
Signature Middle Road Laksa

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

**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  
Sambal Chilli Clam  
Pineapple Fried Rice with Shrimp

**International**  
Roasted Beef with Mushroom Fricassee  
Roasted Chicken with Black Pepper Sauce  
Italian Noodles with Chicken Ham and Olives  
Cauliflower Polonaise  
Red Skin Potato with Garlic and Fresh Herbs

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

**Hot Desserts**  
White Fungus with Dried Longans  
Red Dates and Lotus Seed

**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 Lunch

**Wednesday - Adult \$65++ Children \$32.50++**

**Saturday - Adult \$70++ Children \$35++**

### Seafood on Ice

Poached Tiger Prawn / Purple Scallop / Chilean Mussels / 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 / Emmenthal Cheese / Cheddar / Blue Cheese

*Selection of International Cheese*

*Served with Cheese Cracker, 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*

### Hor Fun Station

Sautéed Flat Rice Noodles with selection of Seafood or Beef

*Green Vegetables, Fish Cake, Flower Clams*

*Poached Shrimp or Sliced Beef*

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**From Our Soup Tureen**  
Chicken Bak Kut Teh

*Dough Fritter, Sliced Chilli and Dark Soy Sauce*

**Asian Noodle Bar**  
Seafood Rice Vermicelli

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

**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 Chilli Mussels  
Fried Rice with Smoked Chicken and Bean Sprout

**International**  
Beef Fricassee with Kidney Beans  
Mediterranean Winglets  
Sautéed Seafood Fettuccine  
Spring Vegetables Casserole  
Cheese Crusted Potatoes with Green Onions

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

**Hot Desserts**  
Green Bean Soup  
*Gula Melaka and Tapioca Sago*

**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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