



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 accommodate 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

Hot 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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