

## Chinese New Year Buffet Lunch

**16 February 2026**

**Adult: \$80++ | Child: \$40++**  
**12pm to 2.30pm**

### **Festive Seafood Bar**

Freshly Shucked Oyster, Baby Lobster,  
Poached Tiger Prawn, Flower Clam and Chilean Black Mussels

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

### **Royale Garden Salad**

Mesclun Mix / Coral Green Lettuces  
Citrus Fruit and Cherry Tomato Blossom  
Smoked Duck and Melon 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*

### **The Platters**

Herb Baked King Trumpet Mushroom  
Marinated Chuka Hotate  
Selected Butchery Delicacy

### **Japanese Delight**

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*

*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.*

### **Bakery Bread Basket**

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

### **From Our Soup Tureen**

Double-boiled Fish Maw Soup  
*With Shredded Chicken and Enoki Mushroom*

### **Seafood Ramen Station**

Ramen Noodles Soup with Half Shell Scallop, Clams and Shrimp

### **Chinese Rotisserie**

Five Spice Roasted Pork Belly  
Cantonese Roasted Duck

### **Slow-cooked True North Wagyu Beef**

*Served with Dijon Mustard, Whole Grain Mustard, Chilli and Hoisin Dipping*

### **Hot Dishes**

Roasted Lamb Leg with Spiced Chermoula  
Baked Snow Fish with Spring Citrus Butter  
Sautéed Rainbow Vegetables  
Golden Pumpkin Mashed Potato

### **Asian Selections**

Crispy Seafood Dragon Ball  
*with Mango Mayonnaise*  
Emperor Chicken in Lotus Leaf  
Fortune Braised Pig Trotter  
Asian Greens with Fresh Shiitake Mushroom  
Fried Rice with Crab Meat and Shrimp

### **Desserts**

Mandarin Orange Meringue Tart  
Osmanthus Infused Crème Brûlée  
Selection of French Pastries  
Assorted Macarons  
Chocolate Éclair  
Assorted Festive Cookies  
Fresh Cut Fruits Platter

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### **Hot Dessert**

Forest Berries Warm Croissant Pudding  
Deep-fried Traditional Sweet Rice Cake

### **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  
Waffle Crisps, Chocolate and Berries Compote*

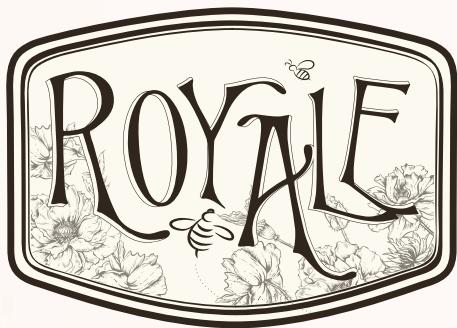
### **Sugar Laced Belgian Waffle**

Toasted Almond Flakes, Wild Berries  
and Vanilla Ice Cream

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## Chinese New Year Buffet Dinner

**16 February 2026**

**Adult: \$108++ | Child: \$54++**  
**6pm to 9.30pm**

### **Festive Seafood Bar**

Boston Lobster, Freshly Shucked Oyster  
Poached Tiger Prawn, Flower Clam and Purple Scallop

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

### **Au Gratin**

Mentaiko Slipper Lobster  
*Baked Slipper Lobster with Mentaiko Sauce*

### **Royale Garden Salad**

Mesclun Mix / Coral Green Lettuces  
Citrus Fruit and Cherry Tomato Blossom  
Smoked Duck and Melon 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*

### **The Platters**

Herb Baked King Trumpet Mushroom  
Marinated Chuka Hotate  
Selected Butchery Delicacy

### **Japanese Delight**

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

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### **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, Fresh Baguette

Mini Bread Rolls, Lavash and Grissini Breadsticks

*Served with Portion Butter and Herb Olive Oil*

### **From Our Soup Tureen**

Double-boiled Fish Maw Soup

*With Shredded Chicken and Enoki Mushroom*

### **Truffle Linguine Station**

Freshly Sautéed Linguine Pasta with Truffle Sauce

*Selection of Condiments, Ham, Scallop or Vegetables*

### **Chinese Rotisserie**

Roasted Suckling Pig

Cantonese Roasted Duck

Slow-cooked True North Wagyu Beef

*Served with Dijon Mustard, Whole Grain Mustard, Chilli and Hoisin Dipping*

### **Hot Dishes**

Roasted Lamb Leg with Spiced Chermoula

Baked Snow Fish with Spring Citrus Butter

Sautéed Rainbow Vegetables

Golden Pumpkin Mashed Potato

### **Asian Selections**

Crispy Seafood Dragon Ball

*With Mango Mayonnaise*

Emperor Chicken in Lotus Leaf

Middle Road Chilli Crab with Fried Mantou

Fortune Braised Pig Trotter

Asian Greens with Fresh Shiitake Mushroom

Fried Rice with Crab Meat and Shrimp

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### **Desserts**

Mandarin Orange Meringue Tart  
Osmanthus Infused Crème Brûlée  
Selection of French Pastries  
Assorted Macarons  
Chocolate Éclair  
Assorted Festive Cookies  
Fresh Cut Fruits Platter

### **Hot Desserts**

Forest Berries Warm Croissant Pudding  
Deep-fried Traditional Sweet Rice Cake

### **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  
Waffle Crisps, Chocolate and Berries Compote*

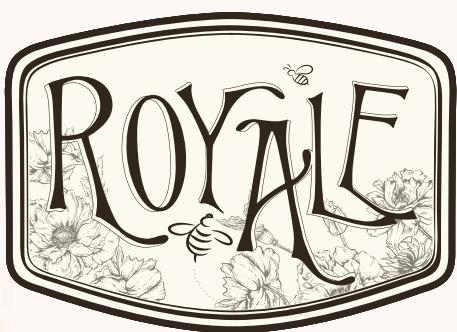
### **Sugar Laced Belgian Waffle**

Toasted Almond Flakes, Wild Berries  
and Vanilla Ice Cream

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## Chinese New Year Buffet Lunch

**17 February 2026**

**Adult: \$65++ | Child: \$32.50++**  
**12pm to 2.30pm**

### **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*

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### **Hor Fun Station**

Sautéed Flat Rice Noodles with selection of Seafood or Beef

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

### **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

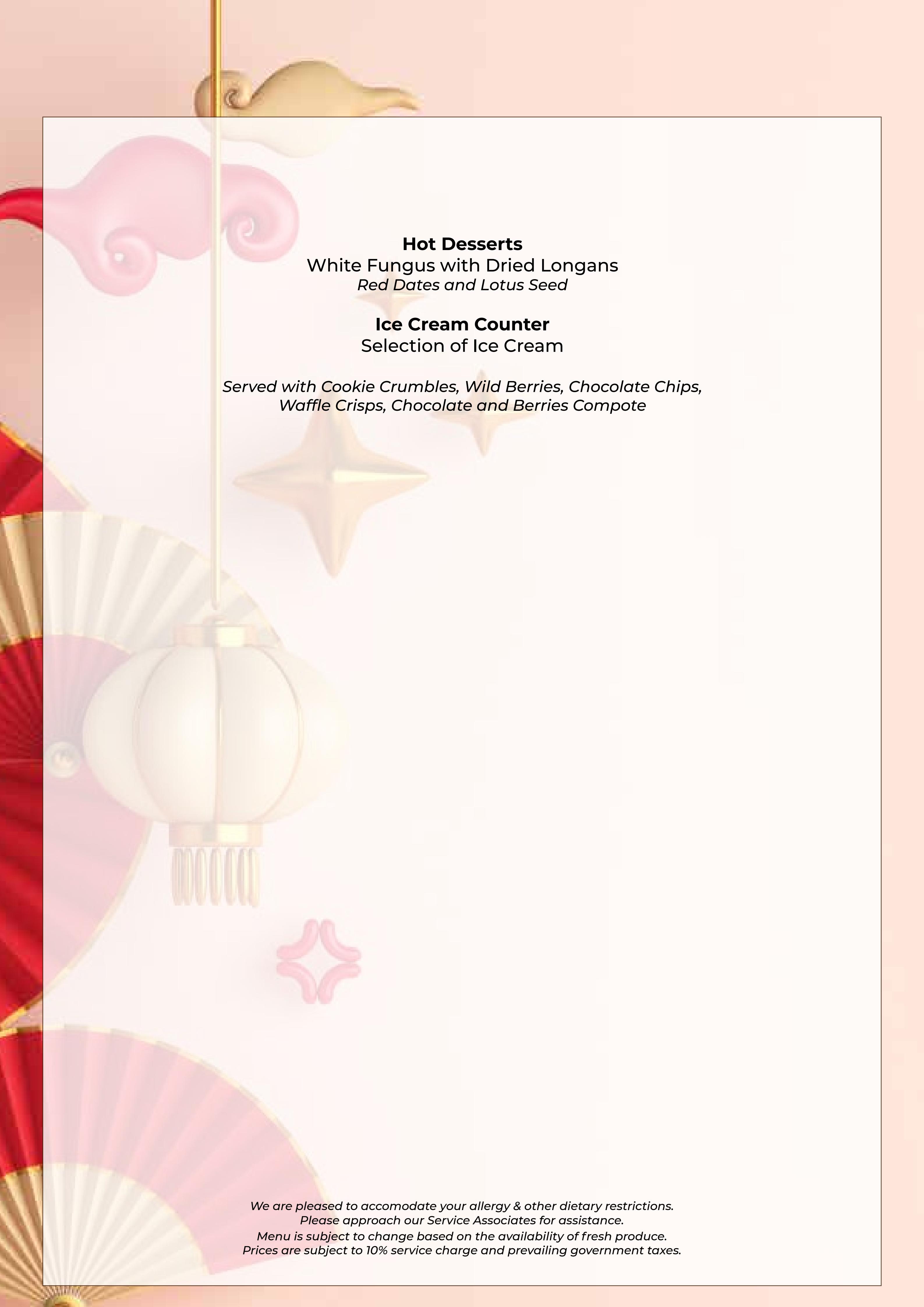
Fresh Cut Fruits Platter

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### Hot Desserts

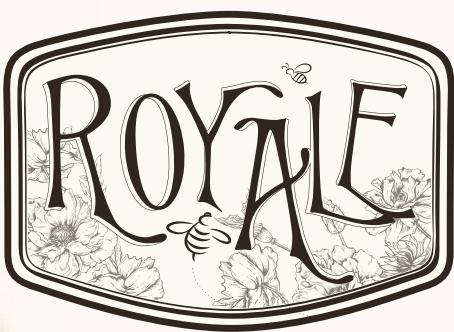
White Fungus with Dried Longans  
*Red Dates and Lotus Seed*

### 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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## Chinese New Year Buffet Dinner

**17 February 2026**

**Adult: \$75++ | Child: \$37.50++**  
**6pm to 9.30pm**

### **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*

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**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*

**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

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### **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**

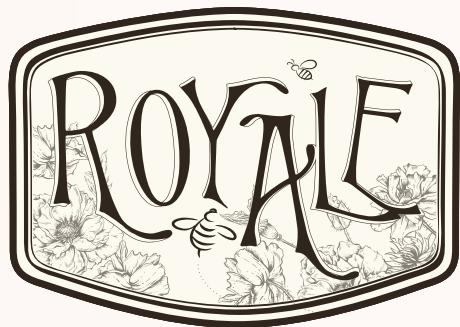
**Selection of Ice Cream**

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

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## Chinese New Year Buffet Lunch

**18 February 2026**

**Adult: \$65++ | Child: \$32.50++**

**12pm to 2.30pm**

### **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*

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### **Hor Fun Station**

Sautéed Flat Rice Noodles with selection of Seafood or Beef

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

### **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

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### **Hot Desserts**

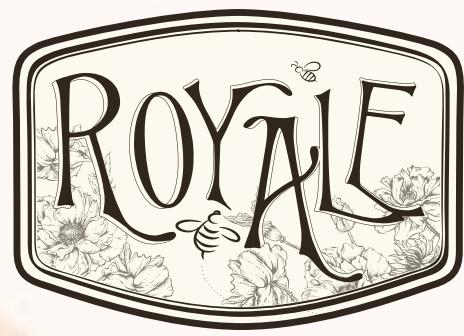
**Green Bean Soup**  
*Gula Melaka and Tapioca Sago*

### **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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**6pm to 9.30pm**

### **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*

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**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*

**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

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### **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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