

Pre-Chinese New Year Buffet Lunch

13 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

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.*

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

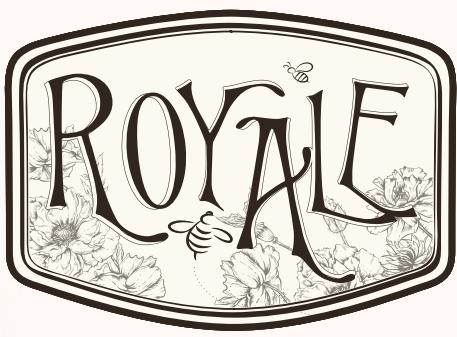
Selection of Ice Cream

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

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Pre-Chinese New Year Buffet Lunch

14 and 15 February 2026

Adult: \$70++ | Child: \$35++
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*

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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*

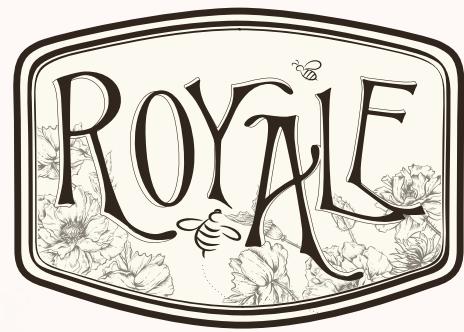
Sugar Laced Belgian Waffle

Toasted Almond Flakes, Wild Berries
and Vanilla Ice Cream

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Pre-Chinese New Year Buffet Dinner

13, 14 and 15 February 2026

Adult: \$100++ | Child: \$50++
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, French 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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