

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 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

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 Children \$37.50****

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 Children \$50****

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*

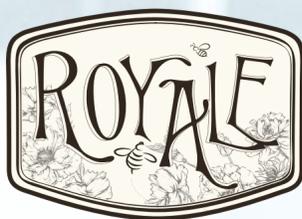
Ice Cream Counter

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 Pipo 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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