



Festive Lunch and Dinner Buffets

24 December 2026

Dinner

6pm to 9.30pm

Adult: \$108⁺⁺ | Child: \$54⁺⁺

25 December 2026

Lunch

12pm to 2.30pm

Adult: \$80⁺⁺ | Child: \$40⁺⁺

Dinner

6pm to 9.30pm

Adult: \$108⁺⁺ | Child: \$54⁺⁺

31 December 2026

Dinner

6pm to 9.30pm

Adult: \$108⁺⁺ | Child: \$54⁺⁺

Add \$15⁺⁺ for two hours of free-flow Tiger Draft Beer

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

Starters and Salads

Seasonal Salad Bar

A selection of greens, baby leaves and salad accompaniments

Christmas Waldorf Salad

Mediterranean Chickpea Salad

Roasted Pumpkin with Feta and Cranberries

Beetroot, Orange and Walnut Salad

*Served with Parmesan, Bacon Bits, Croutons, Pickled Vegetables,
Marinated Olives, Sun-dried Tomatoes, Assorted Dressings*

Seafood On Ice

Blue Swimmer Crab

Chilled Tiger Prawns

NZ Greenlip Mussels

Insalata di Mare (*Italian Seafood Salad*)

Jellyfish with Pickled Cabbage (*Available for lunch only*)

Japanese Cold Sesame Noodles

Salmon Sashimi (*Available for lunch only*)

(Additional cold items for dinner)

Baby Octopus Salad

Poached Half-shell Scallops

Sea Whelk

Baby Lobster

Assorted Sashimi Platter

Served with Cocktail Sauce, Mignonette, Lemon Wedges, Tabasco, Aioli

Hot Appetisers

Corned Beef and Potato Croquettes with Green Chilli Mayo

Crispy Ebi Prawn Skewers

Soup and Bakery

Roasted Pumpkin Soup with Chestnuts / Cauliflower Velouté with Truffle Chantilly

Soft Butter Rolls

Onion Bread Rolls

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.

Main Course

Festive Classics

Duck à l'orange (*Roast Duck with Orange Sauce*)

Irish Lamb Stew

Chicken Parmigiana (*Breaded Chicken with Tomato and Cheese*)

Seafood Bouillabaisse (*Classic French Seafood Stew*)

Seafood Selection

Slow-roasted Whole Salmon with Citrus Salsa (*Available for dinner only*)

Herb-crusted Barramundi with Lemon Butter (*Available for lunch only*)

Chilli Slipper Lobster with Roasted Peanuts (*Available for dinner only*)

Garlic Butter Tiger Prawns (*Available for lunch only*)

Baked Mussels with Parmesan Herb Crust

Side Dishes

Cranberry and Chestnut Pilaf Rice

Gruyère Soft Polenta (*Cornmeal Porridge with Gruyère Cheese*)

Butter Winter Vegetables, Brussels Sprouts, Baby Carrots, Parsnips

Live Carving Station

Cola-glazed Whole Leg Ham

Slow-roasted Australian Wagyu Beef with Red Wine Sauce

Roasted Turkey Breast with Chestnut Stuffing (*Available for lunch only*)

Whole Roast Turkey with Chestnut Stuffing (*Available for dinner only*)

Crispy Porchetta (*Available for dinner only*)

*Served with Turkey Gravy, Red Wine Jus, Cranberry Jelly,
Pineapple Sauce, Wholegrain Mustard*

Live Pasta Station

Carbonara (*Bacon*)

Pomodoro (*Tomato Sauce*)

Seafood Marinara

Types of Pasta

Penne

Spaghetti

Fettuccine

Additional toppings

Parmesan

Chilli Flakes

Fresh Herbs

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Cheese Selection *(Available for dinner only)*

Brie
Camembert
Aged Cheddar
Gouda
Blue Cheese

Served with Crackers, Dried Fruits, Grapes, Nuts

Festive Signature Desserts

Royale Christmas Yule Log
Baileys Tiramisu
Croquembouche *(Caramel-bound Cream Puffs)*
Basque Cheesecake
Eggnog Shooter
Valrhona Chocolate Hazelnut Gâteau
Durian Pengat *(Available for dinner only)*
Mont Blanc Tart *(Available for dinner only)*
Assorted Christmas Cookies

Warm Desserts

Warm Spiced Fruit Compote
Gingerbread Bread & Butter Pudding / Christmas Pudding with Whisky Sauce

Ice Cream Counter

Selection of Ice Cream on cone

Fresh Fruits

Seasonal Tropical Fruits

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