

ROYAL PLAZA ON SCOTTS
BUFFET DINNER MENU 1

Japanese Station

Selection of California Maki, Foto Maki and Maki Roll
Mixed Sushi with Shoyu, pink ginger and Wasabi

Selection of Fresh Sashimi

Salmon, Tuna and Makajiki, Tako and Yellow Tail
Cold Green Tea Soba Noodle served with Soba Sauce
Hiya-Yashi Tou Fu

Cold Appetizer

Spicy Wakame Salad, Wafu Shiru Zeri
Ajituske Baigai, Sakana No Goma Age, Tuna Tataki

Seafood and Crustacean Station

Boiled Tiger Prawns (scampi lobster-weekend)
Poached Green Lip Mussel and Spanish Black Mussel
Steamed Peruvian Scallops
Poached Pacific clams
Blue Swimming Crab
Boiled Pacific Lobster
Poached slipper lobster
Served with Lemon, Tabasco, Shallots Mignonette, Hot Sauce and Cocktail Sauce

Poached Whole Atlantic Salmon

Served with Chive, Capers, Sour Cream, Lemon, Chopped Herbs
Black Caviar, Honey Mustard Dressing
Chef's Variation of Seafood Terrine, Mousse and Roulade

International Cold Combination

Buffet Salad

Shrimp Nicoise with Boiled Potato Salad
Broccoli and Baby Pear Tomato with Apple Vinaigrette
Poached Mussel and Grape Salad with Roasted Fennel
Heirloom Tomato Salad with Kalamanta Olive and Mozzarella Crumb
Saute Shitake and Button Mushroom with Roasted Chestnut

Appetizer

Asian Spiced Roasted Duck Breast with Vegetable Quinoa Salad
Salmon with Spinach and Leek Layer Lagsane
Poached Chicken Breast with Mediterranean Char Grilled Vegetables
Pan Fried Red Mullet with Grilled Plum and Caramelized Shallot

Selection of Thai Chef Specialties

Spicy grilled beef salad, Thai papaya salad, Thai Eggplant salad, Prawn with Lemon Grass
and Catfish Salad

Tossed Salad Station

Oak Leaf Lettuce, Coss Lettuce, Baby Spinach,
Mizuna Leaf, Lamb Lettuce, Arugula Lettuce

Condiments

Marinated Kalamata Olives, Pickled Onion, Capers Berry, Cornichons
Sun Dried Tomato, White Anchovies, Marinated Artichoke
Herb Croutons, Parmesan Cheese, Pine nuts and Raisin

Dressings

Lemon Olive Vinaigrette, Thousand Island, Caesar Dressing
French Dressing, Passion Fruit and Coriander Dressing
Soya and Sesame Dressing, Miso and Shallot Oil Vinaigrette

European Delights Station

Pan Fried Garoupa with Crabmeat and Endive Ragout
Roasted Smoked Duck Breast Cinnamon Spiced Scented with Poached Apricot
Fricassee of Pullet with Chestnut and Caramelized Baby Onion
Seafood Mousse with Langoustine Veloute
Braised Oxtail in Bordelaise Sauce
Saute Fine French Bean with Garlic and Sun Dried Tomato
Fork Crushed Herbs Potato with Chopped Bacon and Onion

Rotisserie

Traditional Roast Chicken with Herbs, Black Pepper Chicken, One Meter Sausage

Churrasco and carving in rotation

Leg of Lamb with juniper berry mix, Oven-roasted prime rib, orange glaze duckling
Glaze honey pineapple, beef pastrami and whole Turkey Ham
Moroccan baby lamb with raisin couscous and harissa chick pea (**weekend**)

Yorkshire Pudding, Jacob Potatoes, Sour Cream, Chives, Beef Bacons

Sauces and Condiments

Dijon Mustard, English Mustard, Choron sauce,
Green verde, Mint Sauce, BBQ Sauce
, Bearnaise Sauce, black pepper sauce
Thyme Sauce and Mushroom Sauce

Signature Pie

Bourguignonne Pie

Pasta Station

Selection of Pasta

Spaghetti, Linguine and Penne

Sauces

Herb butter, Pomodoro, bolognaise, vongole and aglio-olio

Western Hot Pot

Cream of Chicken Soup with Herb Crouton
Chunky Tomato and Bell Pepper Soup

Selections of Breads & Rolls

Dark Rye Bread, Soya Bread, Ciabatta White,
Country Bread, Farmer Bread
Grissini Stick, Hard Roll, Mixed Nut Roll
Selection of Butter of Low Cholesterol & Vegetable Fats

Selection of Halal Cheeses

Brie Cheese, Emmenthal Cheese
Blue Cheese, Cammerbeit Cheese
Served with Dried Fruit, Grapes, Water Crackers, Digestive Biscuit
Walnuts and Hazel Nut

Asian Specialties Station

Local Favorite

Nasi Jagong
Wok Fried Beef with Pine Nut Sauce
Stir Fry Fresh Scallop with Garlic in Superior Sauce
Crispy Yam Ring with Stir Fry Mixed Vegetables and Cashew Nuts
Malay Fish Curry with Egg Plant

Herb N Spice

Thai Style BBQ Chicken
Thai Style Stir Fry Prawn with Fresh Herbs
Thai Roast Duck Curry with Sweet Basil
Served with Crackers and Condiments

Traditional Hainanese Chicken Rice Stall

Poached Corn Fed Chicken
Served with Traditional Chicken Rice Ball

Authentic Thai Noodle Station

Beef Noodles
With Condiments

Dim Sum

Marinated Chicken with Ginger
Braised Chicken Feet in Soya Sauce
Steamed Scallops with Mushroom

Local Hot Pot

Prawn Tom Yam Soup
White Fungus and Red Dates Chicken Soup

Sweet Temptation

Station 1

Selection of Ice Cream with Condiments
Chocolate, Strawberry and Vanilla
Chocolate Fountain with Strawberry, Pineapple, Plum and Melon Skewer

Station 2

Selection of Mixed Fresh Tropical Fruits
Bread and Butter Pudding with Vanilla Sauce
Chocolate Fondant Pudding
Pineapple and Peach Crumble
Nonya Kueh
Coconut Custard Saga

Station 3

Sherry Trifle, Chocolate Mousse with Fruits Compote
Green Tea Tiramisu, Strawberry Yoghurt Mousse, Semolina Pudding with Red Current
White Chocolate Mousse with Apricot and Crispy Hazelnut
Lemongrass Crème Brulee
Black Forest Cake, Cheese Cake with Fruit Topping
Pear Frangipaine Tart, Exotique Mousse, Banana Caramel Mousse Cake
Pecan and Walnut Tart