

**ROYAL PLAZA ON SCOTTS
BUFFET LUNCH 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
Cold Green Tea Soba Noodle served with Soba Sauce
Cured Raw Tuna with Japanese Tou Fu in Daikon Sauce

Cold Appetizer

Wakame Salad, Marinated Octopus Salad
Salmon with Mayo and Tobiko, Edamame, Tuna Tataki

Seafood and Crustacean Station

Boiled Tiger Prawns
Poached Green Lip Mussel and Spanish Black Mussel
Poached Half Shell Peruvian Scallop
Steamed Sweet Clams
Pacific Clams
Blue Swimming Crab
Boiled Slipper Lobster
Served with Lemon, Tabasco, Shallots Mignonette, Hot Sauce and Cocktail Sauce

International Cold Combination

Buffet Salad

Marinated Fava Beans and White Grape Compote with Fresh Herbs
Sweet Shrimp and Mango with Spiced Coriander Salsa
Potato Salad with Beef Bacon and Scallion, Honey Mustard Mayonnaise
Cauliflower Floret with Confit of Garlic and Cherry Tomato
Roasted Artichoke and Radiccio with Cottage Cheese Crumb

Appetizer

Cured Salmon in Cinnamon Spiced and Orange Zest, Five Spiced Vinaigrette
Smoked Duck Breast with Raisin and Shallot Mignonette
Marinated Prawn and Avocado with Truffle Foam
Poached Chicken Breast with Pickled Pineapple and Chili

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 Roasted Sea Bass with Sauté Okra and Tarragon Cream
Pan-Fried Duck Breast with Pumpkin Risotto and Lemon Confit
Baked Spring Chicken with Wild Rice and Summer Vegetables
Grilled Fillet of Sole with Braised Leek and Anchovy
Beef A La Bourguignonne
Saute Fine French Beans with Sun Dried Tomato
Fork Crust Herbs Potato with Chopped Bacon and Onion

Rotisserie

Traditional Roast Chicken with Herbs, Black Pepper Chicken
Oven Roasted Australian Grain Fed Beef
Yorkshire Pudding, Jacob Potatoes, Sour Cream, Chives, Beef Bacons

Sauces and Condiments

Dijon Mustard, English Mustard, Horseradish, Mint Sauce
Garlic Aioli, Bernaise Sauce, Black Pepper Sauce
Rosemary Sauce and Shitake Mushroom Sauce

Signature Pie

Stew meat pie

Pasta Station

Selection of Pasta

Spaghetti, Linguine and Penne

Sauces

Sauce Pomodoro-Tomato with Garlic and Italian Parsley
Sauce Al Fredo- cream and cheese
Sauce Aglio Olio-Garlic, Chili and Italian parsley
Sauce Bolognese- Minced Beef and Tomato

Western Hot Pot

Cream of Chicken 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, Curry Roll
Plain Soft Roll, Mixed Nut Roll
Selection of Butter of Low Cholesterol & Vegetable Fats

Selection of Halal Cheeses

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

Asian Specialties Station

Local Favorite

Nasi Tomato
Oxtail Assam Pedas
BBQ Stingray with Sambal Chilli
Beef with Black Pepper Sauce
Braised Mixed Vegetables with Broccoli and Crab Meat Sauce

Herb N Spice

Thai Fish Cake with Dipping Sauce
Stir Fry Squid with Chili and Thai Sweet Basil
Thai Green Duck Curry
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 Ball Noodle Soup
Served with Condiments

Dim Sum

Chicken Siew Mai
Har Kow

Yam with Dried Shrimp Dumpling

Hot Pot

White Fungus and Red Date Chicken Soup
Prawn Tom Yam 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