

ROYAL PLAZA ON SCOTTS

Sample Menu for March- April BUFFET LUNCH

Japanese Station

Selection of Fresh Sashimi

Fresh Salmon, Tuna, Tilapia

Selection of Sushi and Nigiri

Soft Shell Crab Maki, Tempura Maki, Ura Maki, Kappa Maki

Sushi Nigiri Moriwasa

Japanese Cold Appetizer

Asparagus Miso Age, Tamago Tofu,
Sakana No Ponzu and Ginko Shoyaki

Seafood Station

Whole Atlantic salmon

Steamed New Zealand Green Mussel

Steamed Australian Black Mussel

Steamed Sweet Clams

Steamed Peruvian Half Shell Scallops

Steamed Blue Swimming Crab

Steamed Mud Crab

Steamed Cherry Clam

Boiled Tiger Prawn (weekends)

Herbal Prawns (weekdays)

Boiled Slipper Lobster

Main Lobster Claws

Sauté Pacific White Clams with Garlic and Thyme

Sauté Bamboos Clams with Tomatoes Sauce

Serves with Lemon, Shallots Mignonette, Hot Sauce, Thai Chili Sauce, Cocktail Sauce and
Tobasco

Salad Station

Pourpier Salad, Mizuna Leaf, Red Char Leaves, Mini Bell Pepper Red and Green, Ice Salad,
Sliced fine Red Cabbage and White Cabbage, Butter Lettuce, Baby Romaine lettuce, Arugula,
Iceberg Lettuce, Baby Spinach, Mesclun Salad, Alfalfas, Red Cherry Tomatoes, Yellow Cherry
Tomatoes, Mix Tomatoes, Thai Fine Asparagus, Baby Corn, Broccoli, Cauliflower, Baby New
Potato, Purple Carrot, Water Cress, Jap Cucumber, Mix Bell Pepper

Dressing

Herb Garlic Oil, Raspberry Vinaigrette, Orange Vinaigrette, Lemon Vinaigrette, Lavenders
Vinaigrette, Passion Vinaigrette, Japanese Vinaigrette, Caesar Dressing, Thousand Island
dressing and French Dressing

Healthy Living

Greek Salad, Chic Pea Harissa, Grilled Egg Plant with Tomatoes Confit, Grilled Artichokes with
Chicory and Garlic Confit, Tabouleh Salad, Marinated Mushroom Salad, Roasted Root Vegetable
with Orange & Raisin

Mini Red Pepper Stuffed with Feta Cheese, Tatziki, Kalamatan Olive, Sicilian Olive, Green
Stuffed Olive, Sundries Tomatoes, Pearl Onion Picker, Cornichon, Mango Chutney, Avocado
Salas, Hummus, Baba Ghanoush, tomatoes Salas,

Assorted Cold Cut Platter with Condiments

Beef Ham, Turkey Ham, Smoked Chicken Salami, Pepper Chicken Ham, Chicken with Mushroom
Condiments- Cornichon, Cebollitas, Carrots

DIY Ceasar and Condiments

Romaine Lettuce, Chopped Parsley, Minced Garlic, Salmon, Cherry Tomato, Parmesan Cheese,
Chicken, Beef Bacon, Boiled Eggs, Croutons, Greenland Shrimps

Appetizers and Cold Salad

Grilled Courgette with Salmon Rilette
Poached Chicken Roll with Pineapple Salsa
Haricots Bean and Red and Yellow Cherry Tomatoes and Garlic Confit
Spicy Seafood Salad
Smoked Duck Breast with Mexican Mango Salsa

Western Cuisine

Grilled Butter Fish with Black Olive, Caper, Fennel and Dill Cream Sauce
Sauté Black Mussel with Saffron and Garlic
Italian Chicken Marengo
Breaded Medallions of Beef with Beetroot and Trumpet Mushroom sauce
Braised Mixed Vegetable with Truffle Oil
Glazed Purple Potato with Caramelized Onion and Garlic Oil
Sauté Mixed Beans with Baby Carrot and Salsify, Onion and Bacon

Soup

Italian Minestrone Soup with Pesto and Parmesan Cheese
Cream of Green Pea with Shrimp

Tiffon Oven (in rotation)

Baked Spinach Strudel with Salmon and Onion and Saffron Cream Sauce
Chicken, Leek and Mushroom Frittata
Beef Pie
Shepherd Pie

Live Station

Spaghetti, Linguine, Penne, Three Colour Bow-tie, Green Fettuccine (5 Types in rotation)
Pomodoro - Tomato with Garlic and Italian Parsley
Carbonara - Cream, Egg Yolk and Parmesan Cheese
Aglio-olio - Garlic and Chilli with Olive Oil
Bolognese - Minced Beef and Tomato
Pesto - Basil, Garlic and Pine Nuts
Salt, Pepper, Chilli Flakes, Chopped Parsley and Herb Oil

Rotisserie

Traditional Roast Chicken Charmoula or Black Pepper Chicken (in rotation)
Orange Honey Glazed Duck (weekends only)
Beef Sirloin or Leg of Lamb (in rotation), Yorkshire Pudding
Chicken Shawarma with Walnut Sauce and Condiments (weekends only)
Roasted Pineapple, Jacob Potatoes
Lamb Sausage or BBQ Beef Ribs
Roasted Pumpkin with Almond , Grilled Cherry Tomato with Herbs and Roasted Eggplant and Zucchini with Garlic Confit, Roots Vegetables with Shallot Confit

Sauce and Condiments

Dijon mustard, English Mustard, Grain Mustard, Mint Sauce, Tahini Dip, Horseradish,
Cornichons, Béarnaise Sauce, Cucumber and Mint Yogurt and Garlic Aioli
BBQ sauce, Onion cream sauce, Rosemary sauce, Mushroom sauce

Selections of Breads & Rolls

Dark Rye Bread, Soya Bread, Ciabatta White,
Country Bread, Multigrain Bread, Baguette
Hard Roll, Curry Roll, 9 Cereal Roll, Onion Roll
Rustic Bread – Fusette, Fusette epi, Tomato Basil Bread, Green Olive Bread
Selection of Butter and Margarine

Selection of Halal Cheeses

Brie Cheese, St Paulin Cheese
Emmenthal Cheese, Fresh Parmesan Wheel
Gippsland Blue Cheese, Baby Mozzarella in Herb Oil
Garlic and Herb Cheese, Dried Fruit Cheese, Mimolette Cheese
Served with Dried Fruit, Grapes and Water Crackers, Digestive Biscuit
Walnuts and Hazel Nut

Asian Specialties Station

Sapi Gulai Pedas (Beef Shank in Turmeric Lime Leaf Curry)
Rendang Ayam Padang (Chicken in Lemon Grass Spicy Dried Coconut Sauce)
Wok fried Fresh Spinach with Straw Mushrooms and Garlic
Chinese Braised Mutton with Yellow Bean paste
Stir Fried Celery with Seafood and Ginger
Asian Spicy Lemon Prawn

Indian Vegetarian Counter

Side Dishes

Vegetable Dhal Curry, Paneer Makni and Assorted Vegetarian Dishes served with Roti Prata and Bryani Rice

Condiments

Archar Pickles, Sambal Ikan Billis, Mango Chutney, Lime Pickled and Crackers

Chicken Rice Stall

Poached Corn Fed Chicken, Chinese Roasted Duck, Roasted Char Siew,
Chinese Roasted Chicken
Served with Traditional Chicken Rice and Condiments

Congee Station

Dried Scallop Congee
Served w/ Braised Tow Pok, Beancurd, Quail Eggs, Salted Mustard, Peanut & Beancurd Stick

Condiments

Red Cut Chilli, Yu Tiao Spring Onion, Crispy Shallot.

Noodle Station

Prawn Noodle Soup
Served with Condiments

Tim Sum Station

Steamed *Minced Chicken & Salted Fish* Rice
Lobster Dumpling
Siew Mai
Loh Mai Kai
Chicken Feet
Spinach Dumpling

Hot Pot

Soto Ayam Soup w/ Condiments

Sweet Temptation

Chocolate Cheese Cake
Black Forest
Banana Chocolate Cake
Pistachio Raspberry Delice
Mango Savarin
Rhubarbs Clafoutis Tart
Coffee Chesnut Crumble

Bowl

Blueberry Diplomat
Green Tea Caramel

Hot Dessert

Bread and Butter Pudding
Frangipane Pear Crumble

Cream Brule

Classic Crème Brule

Shooters

Mango Rice Pudding
Royaltine Chocolate Mousse
Vanilla Flaw with Red Berries Coupote

Local Hot Dessert (in rotation)

Black Glutinous Rice
Bubur Terigu
Yam Paste with Ginko Nuts
Green Bean Sago
Bubur Cha Cha
Red Bean Sago

Chocolate Fountain

Served with Condiments and Selection of Ice Cream

*****The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients***

ROYAL PLAZA ON SCOTTS

Sample Menu for March- April BUFFET HIGH TEA

Japanese Cold Selection

Fresh Salmon, Tilapia, and Tuna Sashimi
Selection of California rolls, Foto Maki Roll, Assorted Maki Roll
Assorted Sushi (weekend only)
Served with Shoyu, Gari, and Wasabi

Seafood on Ice

Steamed Whole Salmon, Boiled Fresh Prawns
Poached Green Mussels, Poached Australian Clam and Lobster Claws

6 Kinds of Compound Salad

Deli Corner

Selection of Finger and Open Face Sandwiches
Turkey Ham Sandwich, Beef Pastrami, Seafood and Mushroom Chicken Ham

Gado Gado Station

Long Beans, Lotong Rice, Tempeh, Hard Boiled Egg, White Cabbage
Boiled Potatoes, Carrots, Cracked and Peanut Sauce

DIY - Tow Pok Yiu Tiao Pangang

Stuffed Tow Pok with Bean Sprouts and Cucumber, Spicy Prawn Paste Sauce

Ice Kachang Station

Shaved Ice Served with 21 Condiments

Nasi Lemak Station

Nasi Lemak with Condiments
Lemak Lodeh with Lontong
Ayam Rendang
Egg Omelette with Onion
Sambal Sotong
Mutton Keemah
Home Made Otah Otah

Tiffon Rotating Oven

Goreng Pisang, Deep Fried Green Bean, Tapioca, Sweet Potato

Hot Pot Station

Soya Milk with Barley, Gingko Nut and Soya bean Stick
Black Sesame Paste

Live Station

Waffle Served with Condiments

Poh Piah

Serve with Boiled Egg, Bean Sprout, Shrimps, Braised Sweet Turnip, Crust Peanut
Garlic Paste, Chili Paste, Sweet Sauce

Taiwan Snacks

Oyster Mee Sua
Served with Condiments
Deep Fried Crispy Chicken with Oriental Spice

Indian Counter

Side Dishes-Indian Yellow Dhal and Paneer Makni
Served with Roti Prata, condiments and Crackers
Assortment of Indian Rojak

Asian Savories

Pie Tee

Served with Small Shrimps, Chilli Sauce, Shredded Egg, Coriander Leave, Peanut Spicy Sardine, Chicken Curry Filling and Thai Oriental Dip
Wok Fried Vegetarian Bee Hoon
Assorted Ngoh Hiang
Steamed Minced Chicken with Vegetable Dumpling
Grilled Japanese Roll with Enoki Mushroom Sauce
Pan Fried Ku Chye Kueh with Egg
Loh Mai Kai
Deep Fried Scallop Roll

Noodle Station

Singapore Laksa Yong Tou Fu
Served with Condiments

Dim Sum

Siew Mai, Prawn Har Kow, Scallop Dumpling, Phoenix Roll
Stuffed Chee Cheong Fun

Hot Pot Station

Thai Mixed Seafood Tou Fu Soup

Serve with Condiments

Flavored Congee of the Day

Serve with Condiments and Braised Tow Kee, Braised Peanut and Braised Beancurd

Live Station Week End Special

Middle East Chicken Kebab (Shovaslaki)

Served with Shredded Lettuce, Onion, Tomato and Mayonnaise
Pita Bread and Tortillas

Sweet Temptation

Chocolate Fountain Station

Served with Condiments
Selection of Chocolate, Vanilla and Strawberry Ice Cream

Candy Floss Counter

Hot Dessert Station

(Hot Western and Local Dessert in Rotation)
Bread and Butter Pudding with Vanilla Sauce
Pineapple and Blackberry Crumble
Chocolate Pudding
Peach Clafoutis
Yam Paste with Ginko Nut
Pangat Pisang or Pengat Durian
Selection of Mixed Fresh Tropical Fruits

Cold Dessert Station

Cakes and Tarts

Walnut and Orange Cheese Cake, Cinnamon Tart, Linzer Tart, Chocolate Gateaux, Pineapple Galette
Macaroon Gateaux, Apple and Rhubarb Crumble, Praline Gateaux
Fruit Cocktail Salad Cinnamon Scented with Orange Custard
Assorted Nonya Kueh

Selection of Scone and Muffin

Served with Strawberry Jam, Custard Cream and Fresh Cream

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ROYAL PLAZA ON SCOTTS

Sample Menu for March- April BUFFET DINNER

Japanese Station

Selection of Fresh Sashimi

Fresh Salmon, Tuna, Tako, Mekajiki, Merugai, Hiramasa (Fri/Sat)

Selection of Sushi and Nigeri

Soft Shell Crab Maki, Tempura Maki, Ura Maki, Kappa Maki

Sushi Nigiri Moriwasu

Japanese Cold Appetizer

Asparagus Miso Age, Kinpira

Sakana No Ponzu and Shisamo Umeboshi

Live Station

Gobo No Tebasaki (hot), Somen Noodles (cold)

Seafood Station

Whole Atlantic Salmon

Served with Chive, Sour Cream, Honey Mustard

Alaska King Crab (Weekends Only)

Fresh Oyster (3 Countries of Fresh Seasonal Oyster on Weekends)

Spanner Crab

Steamed New Zealand Green Mussel

Steamed Australian Black Mussel

Steamed Sweet Clams

Steamed Peruvian Half Shell Scallops

Steamed Blue Swimming Crab

Steamed Mud Crab

Steamed Cherry Clam

Boiled Tiger Prawn (weekends)

Herbal Prawns (weekdays)

Boiled Slipper Lobster or Pacific Lobster

Boiled Maine Lobster

Sauté Pacific White Clams with Garlic and Thyme

Sauté Bamboos Clams with Tomatoes Sauce

Serves with Lemon, Shallots Mignonette, Hot Sauce, Thai Chili Sauce, Cocktail Sauce and

Tobasco

Salad Station

Pourpier Salad, Mizuna Leaf, Red Char Leaves, Mini Bell Pepper Red and Green, Ice Salad, Sliced fine Red Cabbage and White Cabbage, Butter Lettuce, Baby Romaine lettuce, Arugula, Iceberg Lettuce, Baby Spinach, Mesclun Salad, Alfalfas, Red Cherry Tomatoes, Yellow Cherry Tomatoes, Mix Tomatoes, Thai Fine Asparagus, Baby Corn, Broccoli, Cauliflower, Baby New Potato, Purple Carrot, Water Cress, Jap Cucumber, Mix Bell Pepper

Dressing

Herb Garlic Oil, Raspberry Vinaigrette, Orange Vinaigrette, Lemon Vinaigrette, Lavenders Vinaigrette, Passion Vinaigrette, Japanese Vinaigrette, Caesar Dressing, Thousand Island dressing and French Dressing

Healthy Living

Greek Salad, Chic Pea Harissa, Grilled Egg Plant with Tomatoes Confit, Grilled Artichokes with Chicory and Garlic Confit, Tabbouleh Salad, Marinated Mushroom Salad, Roasted Root Vegetable with Orange & Raisin

Mini Red Pepper Stuffed with Feta Cheese, Tatziki, Kalamatan Olive, Sicilian Olive, Green Stuffed Olive, Sundries Tomatoes, Pearl Onion Picker, Cornichon, Mango Chutney, Avocado Salas, Hummus, Baba Ghanoush, tomatoes Salas,

Assorted Cold Cut Platter with Condiments

Beef Ham, Turkey Ham, Smoked Chicken Salami, Pepper Chicken Ham, Chicken with Mushroom
Condiments- Cornichon, Cebollitas, Carrots

DIY Caesar and Condiments

Romaine Lettuce, Chopped Parsley, Minced Garlic, Salmon, Cherry Tomato, Parmesan Cheese,
Chicken, Beef Bacon, Boiled Eggs, Croutons, Greenland Shrimps

Appetizers and Cold Salad

Grilled Courgette with Salmon Rilette
Poached Chicken Roll with Pineapple Salsa
Haricots Bean and Red and Yellow Cherry Tomatoes and Garlic Confit
Spicy Seafood Salad
Smoked Duck Breast with Mexican Mango Salsa

Western Cuisine

Grilled Snapper with Lemon, Red Shallot and Coriander Cream Sauce
Poached Mixed Seafood with Fennel, Dill Fish Sauce
Chicken Ballotine with Roasted Pumpkin and Pine Nuts, Raisin Mustard Sauce
Slow-Cooked Beef Bourguignon
Glazed Purple Potato with Caramelized Onion and Garlic Oil
Sauté Mixed Beans with Baby Carrot and Salsify, Onion and Bacon

Soup

Italian Minestrone Soup with Pesto and Parmesan Cheese
Cream of Green Pea with Shrimp

Tiffon Oven (in rotation)

Baked Spinach Strudel with Salmon and Mushroom Saffron Cream Sauce
Chicken, Leek and Mushroom Frittata
Beef Pie
Shepherd Pie

Live Station

Spaghetti, Linguine, Penne, Three Colour Bow-tie, Green Fettuccine (5 Types in rotation)
Pomodoro - Tomato with Garlic and Italian Parsley
Carbonara - Cream, Egg Yolk and Parmesan Cheese
Aglio-olio - Garlic and Chilli with Olive Oil
Bolognese - Minced Beef and Tomato
Pesto - Basil, Garlic and Pine Nuts
Seafood Pasta
Cheese Tortellini
Salt, Pepper, Chilli Flakes, Chopped Parsley and Herb Oil

Chef's Recommendation (Daily two Choices on Rotation)

Spaghetti Vongole - Spaghetti with Clam in White Sauce
Spaghetti Ai Gamberoni - Spaghetti with Prawns
Spaghetti Ala Cozze - Spaghetti with Mussels in Fresh Tomato Sauce
Spaghetti de Frutti di Mare - Seafood Spaghetti
Penne Alfredo - Penne with Crabmeat and Bacon
Spicy Fettuccine Carbonara with Green Land shrimp

Rotisserie

Traditional Roast Chicken with Charmoula, Black Pepper Chicken (in rotation)
Slow-Roasted O.P Beef Ribs and Yorkshire Pudding
Chicken Shawarma with Condiments
Prawn Aglio - Olio
Roasted Roots Vegetable
Marble Potato Confit
Whole Baked Snapper with Bell Pepper, Fennel and Capers

Sauce and Condiments

Dijon mustard, English Mustard, Grain Mustard, Mint Sauce, Tahini Dip, Horseradish, Cornichons, Béarnaise Sauce, Cucumber and Mint Yogurt and Garlic Aioli
BBQ Sauce, Onion Cream Sauce, Rosemary Sauce, Mushroom Sauce

Selections of Breads & Rolls

Dark Rye Bread, Soya Bread, Ciabatta White, Country Bread, Multigrain Bread, Baguette
Hard Roll, Curry Roll, 9 Cereal Roll, Onion Roll
Rustic Bread – Fusette, Fusette Epi, Tomato Basil Bread, Green Olive Bread
Selection of Butter and Margarine

Selection of Halal Cheeses

Brie Cheese, St Paulin Cheese
Emmenthal Cheese, Fresh Parmesan Wheel
Gippsland Blue Cheese, Baby Mozzarella in Herb Oil
Garlic and Herb Cheese, Dried Fruit Cheese, Mimolette Cheese
Served with Dried Fruit, Grapes and Water Crackers, Digestive Biscuit
Walnuts and Hazel Nut

Asian Specialties Station

Sotong Berlemak Serai Chilli Padi (Squid in Rich Coconut Spice Sauce)
Ayam Korma (Chicken in Spice Mild Curry)
Braised Vegetables w/ Mock Duck and Abalone
Wok Fried Nonya Crabs w/ Tomato
Chinese Braised Ngoh Hiang Duck
Spicy Assam King Prawn w/ Pineapples

Indian Vegetarian Counter

Side Dishes

Vegetable Dhal Curry, Paneer Makni and Assorted Vegetarian Dishes served with
Roti Prata and Bryani Rice

Condiments

Archar Pickles, Sambal Ikan Billis, Mango Chutney, Lime Pickled and Crackers

Chicken Rice Stall

Poached Corn Fed Chicken, Chinese Roasted Duck, Roasted Char Siew,
Chinese Roasted Chicken
Served with Traditional Chicken Ricel and Condiments

Steamed Boat Station

Assorted Mixed Seafood & Vegetables w/Laksa Gravy

Served w/ condiments

Tim Sum Station

Steamed Minced Chicken & Salted Fish Rice
Lobster Dumpling
Siew Mai
Loh Mai Kai
Chicken Feet
Spinach Dumpling

Noodle Station

Prawn Noodle Soup
Served with Condiments

Hot Pot

Soto Ayam Soup w/ Condiments
Seafood Hot & Sour Soup w/ Condiments

Live Station

Pan Fried Home-made Carrot Cake with Egg & Shrimps

Weekend Special (Friday, Saturday and Eve of PH only)

Grilled Assorted Skewer with Oriental Spicy Sauce & Condiments
(Crayfish, Oriental Sausage, Ngho Hiang & Seafood Cheong Fun)

Sweet Temptation

Chocolate Cheese Cake
Black Forest
Banana Chocolate Cake
Pistachio Raspberry Delice
Mango Savarin
Rhubarbs Clafoutis Tart
Coffee Chesnut Crumble

Bowl

Blueberry Diplomat
Green Tea Caramel

Hot Dessert

Bread and Butter Pudding
Frangipane Pear Crumble

Cream

Classic Crème Brulee

Shooters

Mango Rice Pudding
Royaltine Chocolate Mousse
Vanilla Flaw with Red Berries Coupote

Local Hot Dessert (in rotation)

Black Glutinous Rice
Bubur Terigu
Yam Paste with Ginko Nuts
Green Bean Sago
Bubur Cha Cha
Red Bean Sago

Chocolate Fountain

Served with Condiments and Selection of Ice Cream

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