



# Weekday International Lunch & Dinner Buffet Menu

From S\$108++ per person

\*Carousel reserves the right to make changes to the menu, subject to the availability of ingredients.

## Appetisers

Smoked Duck with Marinated Artichokes and Garlic Confit

Spicy Periwinkle with Red Onions and Kaffir Lime

Homemade Gravlax with Pickled Beetroots and Condiments

## Japanese Corner

Assorted Nigiri Sushi and Maki Roll with Wasabi and Gari

Cold Soba Noodles with Dipping Sauce

## Buffet Salad

Grilled Pears, Feta Cheese with Cranberries and Walnuts Salad

Roasted Beef and Shaved Asparagus with Citrus Dressing

Roasted Wild Mushrooms and Chestnuts Salad

## Salad Bar with Condiments

Mesclun, Butterhead Lettuce, Romaine Lettuce & Baby Spinach

Corn Kernels, Cherry Tomatoes, Capers,

Herb Croutons, Parmesan Cheese

## Dressings

Thousand Island, Caesar Dressing, Roasted Sesame,

Soy-Sesame Dressing, Raspberry Vinaigrette

## Soup

Cream of Butternut Pumpkin with Crabmeat  
Served with Bread Rolls, Butter and Margarine

## Main Courses

Chinese Wok-fried Cereal Prawns with Curry Leaves and Chilli Padi

Deep-fried Seabass in Lemak Curry with Baby Eggplants

Mutton Vindaloo - Braised Mutton in Indian Spices with Potatoes

Barbecued Chicken with Caramelised Red Cabbage

Braised Spinach with Superior Three Eggs Sauce

Confit of Marble Potatoes with Mixed Capsicum  
Tomato Pilaf Rice

## Desserts

Bread and Butter Pudding with Crème Anglaise

White Chocolate and Lemon Mousse

Orange Chocolate Chips Gâteau

Jivara Chocolate Crumble

Assorted French Pastries

Seasonal Fresh Fruit Platter

## Coffee and Tea

*Minimum 60 persons required.*

*\*Weekday pricing applicable from Monday to Thursday. Weekend pricing applicable from Friday to Sunday, eve of Public Holiday, Public Holiday and special occasions.*

*All prices are subject to 10% service charge and prevailing government taxes*



ROYAL PLAZA

ON SCOTTS SINGAPORE

# Weekend International Lunch & Dinner Buffet Menu A

From S\$118++ per person

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## Appetisers

Poached Whole Salmon with Chives, Sour Cream and Honey Mustard

Grilled Mixed Mushrooms with Caramelised Onions and Pinto Beans

Poached Chicken Breast with Pineapple Salsa

## Japanese Corner

Japanese Salmon and Tuna Sashimi with Wasabi and Gari

Assorted Nigiri Sushi and Maki Roll

## Buffet Salad

Avocado, Asparagus and Pea Salad with Blue Cheese Crumbs

Jellyfish and Wakame with Homemade Kimchi

Seaweed Omelette and Spinach Salad

## Salad Bar with Condiments

Mesclun, Butterhead Lettuce, Romaine Lettuce & Baby Spinach

Corn Kernels, Cherry Tomatoes, Capers,

Herb Croutons, Parmesan Cheese

## Dressings

Thousand Island, Caesar Dressing, Roasted Sesame,

Soy-Sesame Dressing, Raspberry Vinaigrette

## Soup

Prawn Bisque served with Bread Rolls, Butter and Margarine

## Main Courses

Chinese Wok-fried Mixed Seafood in Special Chilli Sauce

Beef Shank stewed with Baby Carrots and Caramelised Baby Onions

Pan-fried Seabass in Lemon Caper Cream Beurre Blanc

Charmoula Marinated Chicken Casablanca

Mutton Korma in Herbs and Spices

Braised Spinach with Superior Three Eggs Sauce

Biryani Rice with Vegetable

## Carving

Oven-smoked Roasted Striploin of Beef with Shallots Sauce,

Mustard and Horseradish

## Desserts

Bread and Butter Pudding with Crème Anglaise

Peanut Butter Chocolate Cream

New York Cheesecake

Assorted French Pastries

Passion Fruit Tiramisu

Classic Crème Brulee

Seasonal Fresh Fruit Platter

## Coffee and Tea

*Minimum 60 persons required.*

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ROYAL PLAZA

ON SCOTTS SINGAPORE

# Weekend International Lunch & Dinner Buffet Menu B

From S\$128++ per person

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## Appetisers

Salmon Rillettes with Apple Celeriac Remoulade  
Grilled Spicy Marinated Beef with Thai Basil  
Smoked Mussels with Baby Tomato Confit

## Seafood on Ice

Maine Lobster, New Zealand Green Mussels,  
Australian Black Mussels, Sweet Clams, Prawns,  
Peruvian Half Shell Scallops

## Buffet Salad

Aubergine Salad with Pomegranate, Herbs and Feta  
Cheese  
Thai Green Mango and Pomelo Salad  
Roasted Capsicums with Garlic and Anchovies

## Salad Bar with Condiments

Mesclun, Butterhead Lettuce, Romaine Lettuce & Baby  
Spinach  
Corn Kernels, Cherry Tomatoes, Capers,  
Herb Croutons, Parmesan Cheese

## Dressings

Thousand Island, Caesar Dressing, Roasted Sesame,  
Soy-Sesame Dressing, Raspberry Vinaigrette

## Soup

Crab Bisque with Chives and Sour Cream  
Served with Bread Rolls, Butter and Margarine

## Main Courses

Seafood Bouillabaisse of Prawns, Black Mussel,  
Squid and Clams  
Braised Beef Cheeks with Marble Potatoes and  
Caramelised Onions  
Tandoori oven-baked Chicken Leg with Mint  
Yoghurt Sauce  
Crispy Fish in Assam Pedas with Okra  
Malay Mutton Rendang  
Wok-fried Baby Kai Lan with Pacific Clams and  
Assorted Mushrooms  
Chinese Fried Rice with Seafood

## Carving

Roasted Whole Beef Rib Eyes with Porcini  
Mushroom Sauce,  
Mustard and Horseradish

## Desserts

Bread and Butter Pudding with Crème Anglaise  
Assorted French Pastries  
Classic Tiramisu with Berries  
Orange Chocolate Chips Gateau  
Cranberries and Mixed Nuts Tart  
Oreo Cheesecake  
Seasonal Fresh Fruit Platter

## Coffee and Tea

*Minimum 60 persons required.*

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## 8-Course Indah Set Menu

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### Five Delicacies

Prawn Salad, Chicken Satay Goreng, Seafood Rolls,  
Japanese BBQ Baby Octopus, Samosa with Mint Sauce

### Sup Kambing Berempah

Traditional Boiled Mutton Soup with Spices

### Ayam Bakar

Oven-roasted Whole Chicken with Fragrant Peanut Sauce

### Ikan Tiga Rasa

Deep-fried Whole Sea Bass in Spicy Sweet and Sour Sauce

### Udang Goreng Nestum

Stir-fried Cereal Prawns with Curry Leaves

### Braised Mushrooms with Scallops and Baby Kailan

### Nasi Goreng Istimewa

Special Fried Rice with Seafood and Dried Scallops

### Mango Sago

Chilled Mango Dessert with Sago, Honey Sea Coconut and Pomelo

### Soft Drinks and Freshly Brewed Tea

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