



ROYAL PLAZA

ON SCOTTS SINGAPORE

# Weekday International Lunch & Dinner Buffet Menu

\*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

Poached Whole Atlantic Salmon served with Chive,  
Sour Cream, Honey Mustard

## 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*



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# Weekend International Lunch & Dinner Buffet Menu A

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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

Poached Whole Atlantic Salmon served with Chive, Sour Cream, Honey Mustard

## 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

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ROYAL PLAZA

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# Weekend International Lunch & Dinner Buffet Menu B

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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

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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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