

ROYAL PLAZA
ON SCOTTS

Deluxe Menu

All Day Buffet

Finger Sandwich

Tuna with Green Onion and Mayonnaise
Egg Salad Sandwich with Tomato
Ham and Cheese with Butter
Tomato and Cucumber with Margarine
Mixed Garden Green with Cucumber and Tomato Salad (V)

Condiments

Sun Dried Tomato, Cornichons, Cashew Nut,
Herb Croutons, Parmesan Cheese

Dressings

Raspberry Vinaigrette, Thousand Island, Caesar
Dressing

Soup

Cream of Mushroom Soup Truffle Scented 🌱
Served with Bread and Bread Roll
Butter and Margarine

Main Course

Chinese Seafood Fried Rice
Ayam Panggang Percik
Grilled Red Snapper with Lemon Caper Sauce
Slow Braised Lamb Cubes with Winter Vegetables
Wok-fried Shanghai Green with Mushroom 🌱
Spanish Patatas Pamedera 🌱

Desserts

Coconut Panna Cotta with Wild Berries Compote
White Chocolate and Lemon Mousse
Bread and Butter Pudding with Vanilla Sauce
Cherry Trifle
Seasonal Fresh Fruits platter 🌱

Free-flow Coffee and Tea

Minimum 250 persons required.

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

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

ROYAL PLAZA
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Premium Menu

All Day Buffet

Appetizer

Smoked Duck Breast with Artichoke Salad
Thai Spicy Seafood Salad

Salad

Roasted Pumpkin with Walnut Crumbs 
Potato Salad in Dill Cream Dressing and Beef
Bacon Bit
Mixed Garden Green with Cucumber and Tomato
Salad 

Condiments

Sun Dried Tomato, Cornichons, Cashew Nut,
Herb Croutons, Parmesan Cheese



Dressings

Raspberry Vinaigrette, Thousand Island, Caesar
Dressing

Soup

Cream of Pumpkin Soup
Served with Bread and Bread Roll
Butter and Margarine


Main Course

Biryani Rice with Cashew Nut 
Wok-fried Prawn in Oriental Sauce
Malay Beef Rendang
Pan-fried Sea Bream with Sour Cherry and
Tomato Confit
Moroccan Lamb Tagine with Chick Pea and
Dried Apricot
Braised Chinese Spinach with Mushroom and
Wolfberries Sauce 

Singapore Laksa Noodle Station

Thick Rice Vermicelli served with Dried Shrimp
and Coconut Milk Gravy
Fresh Prawn, Fish Cake, Hard-boiled Egg

Desserts

Hazelnut Pudding with Mocha Sauce
Italian Classic Tiramisu
Mini Tropical Fruits Tartlet
Chocolate Truffle Cake
Bread and Butter Pudding with Vanilla Sauce
Seasonal Fresh Fruit Platter 

Free-flow Coffee and Tea

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