

ROYAL PLAZA
ON SCOTTS

Barbecue Buffet Dinner

Salad Selection

Smoked Duck Breast with Onion and Sultanas
Chutney
Thai Spicy Beef Salad
Tabouleh salad with Smoked Chicken Breast
Classical Caesar Salad

Garden Green

Butterhead Lettuce, Romaine Lettuce and Mesclun
Salad, Thousand Island, Caesar Dressing, Olive
Oil, Roasted Sesame Dressing, Raspberry
Vinaigrette, Olives, Cornichon, Sun Dried Tomato,
Herb Crouton and Parmesan Cheese

Soup

Cream of Wild Forest Mushroom Soup
with Bread and Bread Roll
Served with Butter and Margarine

Hot Selection

Nasi Tomato
Thai Green Curry Chicken
Grilled Skate Fish in Homemade Sambal
Oven-roasted Root Vegetables with Thyme and
Garlic Olive Oil

From The Grill

Aged Beef Sirloin
Marinated Lamb Chops
Black Pepper Chicken
Chicken Chipolata and Cheese Sausages
Prawn Skewers with Cajun Spice
Norwegian Salmon Steaks

Condiments

Corn on Cobs, Jacob Potatoes with Sour Cream
Chive, Lemon Wedge, Thai Chilli Mango Salsa,
Garlic Aioli, BBQ Sauce, Bernaise Sauce, Black
Pepper Gravy, Mint Sauce and Mustard

Desserts

Chocolate Lava Pudding
Wild Berry and Honey Trifle
Miniature of French Pastries
Green Tea Tiramisu
Fresh Fruit Platter

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Barbecue Dinner

Seafood Theme

Crustacean on Ice

Steamed Peruvian Scallops, Mud Crabs, Boiled Tiger Prawns, Green Lip Mussel, Spanish Mussel and Sweet Clams, Served with Lemon, Tabasco, Shallots Mignonette, Hot Sauce

Salad and Appetizer

Thai Mango Salad with Prawn
Roasted Caramelized Beet Roots and Pumpkin with Melon Seeds, Poached Salmon Rilletes with Celeriac Remoulade, Capresse salad with Basil Pesto

Garden Green

Butterhead Lettuce, Romaine Lettuce and Mesclun Salad, Thousand Island, Caesar Dressing, Olive Oil, Roasted Sesame Dressing, Raspberry Vinaigrette, Olives, Cornichon, Sun Dried Tomato, Herb Crouton and Parmesan Cheese

BBQ Station

Marinated Lamb Chop, Aged Beef Sirloin Steak
Marinated Chicken Chop, Prawn Skewers with Cajun Spice, Chicken Chipolata and Cheese Sausage

Condiments

Corn on Cobs, Jacob Potatoes with Sour Cream Chive, Lemon Wedge, Thai Chilli Mango Salsa, Garlic Aioli, BBQ Sauce, Bernaise Sauce, Black Pepper Gravy, Mint Sauce and Mustard

Soup

Cream of Seafood Soup with Potato and Leek
Butter and Margarine with Bread Rolls

Main Course

Seafood Paella
Glazed Skate Wing a la Provencal
Asian Wok Fried Prawn in Oriental Sauce
Pan-fried Seabass in Lemon Butter Beurre Blanc
Anna potatoes with Fresh Thyme and Capers
Grilled Australia Aubergine and Zucchini with Tomato Coulis

Dessert

Strawberry and Yoghurt Mousse
Pear Frangipane Tart
Black Forest Cake
Miniature of French Pastries
Bread and Butter Pudding with Vanilla Sauce
Seasonal Fruit Platter