

ROYAL PLAZA
ON SCOTTS

INTERNATIONAL

High Tea Buffet

Menu A

Finger Sandwich

Cream Cheese with sliced Cucumber
Tuna with Green Onion and Mayonnaise
Roast beef with Mustard and Gherkin
Egg Salad Sandwich with Tomato
Singapore Rojak
Vietnamese Rice paper Rolls, Spicy Coriander dip

Salad Bar with Condiments

Mesclun Mixed Salad
Sun-dried Tomato, Cornichons,
Stuffed Green Olives
Herb Croutons, Parmesan Cheese

Dressings

Lemon Olive Vinaigrette, Thousand Island,
Caesar Dressing

Hot Chaffer

Vegetarian Fried Bee Hoon with Crispy
Beancurd Skin
Pan-fried Carrot Cake with Sambal Chili
Chicken Ngohiang with Dark Sweet Sauce
Chicken Char Siew Soh
Deep Fried Butterfly Prawn Dumpling
Vegetable Spring Rolls with Chili Sauce
Malay Style Chicken Curry with Potatoes

Dim Sum

Ku Chye Dumpling
Steamed BBQ Chicken Pao

Dessert

Bread & Butter Pudding with Vanilla Sauce
Assorted Nonya Kueh
Pandan Chiffon Cake
Miniature of French Pastries
Black Forest Cake
Mini Cashew Nut Tart
Seasonal Fresh Fruit Platter

Coffee and Tea

Event packages are based on a minimum of 30 persons.

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.

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Menu B

Open Face Sandwich

Smoked Salmon with Sour Cream Chives
Poached Chicken Breast with Pineapple, Passion
Fruit Sauce
Prawn with Avocado and Coriander Salsa
Tuna fish salad with onion and tomato
Gado Gado with Peanut Sauce
Thai Spicy Papaya Salad

Salad Bar with Condiments

Mesclun Mixed Salad
Sun-dried Tomato, Cornichons,
Stuffed Green Olives
Herb Croutons, Parmesan Cheese

Dressings

Lemon Olive Vinaigrette, Thousand Island,
Caesar Dressing

Hot Chaffer

Seafood Mee Goreng
Steamed Mini Lotus Leaves Glutinous Rice with
Chicken
Indian Samosa with Mint Yoghurt Dip
Homemade Prawn Toast with Thai Chili Sauce
Crispy Chicken Pocket
Mini Chicken Pie
Deep-fried Marinated Chicken Drumlets

Dim Sum

Japanese Seafood Beancurd Dumpling
Steamed Vegetarian Coffee Pao

Dessert

Chocolate Lava Pudding
Assorted Nonya Kueh
Miniature of French Pastries
Strawberry Mousse Cake
Colorful Cream Puff
Mini Fruits Tartlet
Seasonal Fresh Fruit Platter

Coffee and Tea

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