

Social Events Package

International Buffet Menu A

Appetisers

Smoked Chicken Breast and Rhubarb Salsa with Cottage Cheese
Tuna Tataki with Pickled Beetroot
Poached Whole Atlantic Salmon served with Chive, Sour Cream, Honey Mustard

Buffet Salad

Tunisian Couscous Salad with Chilled Caponata and Almond Flakes
Green Tea Soba with Mango and Shrimp Salad
Shrimp Salad Nicoise

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

Soup

Cream of Mushroom Soup with Truffle Scent served with Bread Rolls, Butter and Margarine

Main Courses

Chinese Seafood Fried Rice
Red Roasted Duck Curry with Thai Eggplant
Ayam Panggang Percik
Grilled Red Seabass with Lemon Caper Sauce
Oven-roasted Root Vegetables and Navy Bean Cassoulet
Slow-braised Lamb Shank with Winter Vegetables
Spanish Patatas Panaderas

Desserts

Bread and Butter Pudding with Vanilla Sauce
Assorted French Pastries
Coconut Panna Cotta with Wild Berries Compote
White Chocolate and Lemon Mousse
Chocolate Rocky Road Cherry Trifle
Seasonal Fresh Fruit Platter

Coffee and Tea

Social Events Package

International Buffet Menu B

Appetisers

Poached Whole Salmon Served with Condiments
Smoked Duck Breast with Artichoke Salad
Thai Spicy Seafood Salad

Buffet Salad

Roasted Pumpkin with Anchovy Crumb
Greek Salad with Feta Cheese
Potato Salad in Dill Cream Dressing and Beef
Bacon Bits
Celeriac Remoulade

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

Soup

Cream of Asparagus Soup with Crabmeat
served with Bread Rolls, Butter and Margarine

Main Courses

Biryani Rice with Cashew Nuts
Wok-fried Prawn in Oriental Sauce
Stir-fried Scallop with Asparagus and
Shitake Mushroom
Malay Beef Rendang
Pan-fried Seabass with Sour Cherry and
Tomato Confit
Moroccan Lamb Tagine with Chick Pea and
Dried Apricot
Lyonnaise Potato

Desserts

Classic Crème Puff
Hazelnut Pudding with Mocha Sauce
Italian Classic Tiramisu
Assorted Fruits Tartlet
Chocolate Truffle Cake
Assorted French Pastries
Seasonal Fresh Fruit Platter

Coffee and Tea

ROYAL PLAZA
ON SCOTTS

Social Events Package

8-Course Chinese Set Menu

Five Delicacies

Prawn Salad, Jellyfish with Sesame Seed, Seafood Roll Deep-fried Meat with Beancurd Skin, Spicy Top Shell Salad

Chinese Braised Seafood Fish Maw Soup

Chef's Special Crispy Roasted Chicken with Five Spice Salt

"Teochew-style" Steamed Live Seabass

Pan-fried Prawns in Special Oriental Sauce

Wok-fried US Scallops and Asparagus in Spicy Dried Scallop Sauce

Slow-braised Ee Fu Noodles, Seafood and Enoki Mushroom with Egg White Crabmeat Sauce

Steamed Yam Paste with Gingko Nuts

Soft Drinks and Freshly Brewed Tea

Event packages are based on a minimum of 60 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.