

ROYAL PLAZA
ON SCOTTS

Festive Buffet Dinner

Menu A

S\$118++ per person

Appetisers

Smoked Marinated Salmon with Beetroot Pickles
Grilled Portobello Mushrooms with Caramelised Onions and Pinto Beans
Raspberry Pear and Lettuce Salad with Dried Cranberry

Japanese Corner

Japanese Salmon and Tuna Sashimi with Wasabi and Gari
Assorted Nigiri Sushi and Maki Rolls

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

Pumpkin Bisque
Served with Bread and Bread Rolls
Butter and Margarine

Main Course

Shepherd's Pie
Pan-fried Red Snapper with Clam and Potatoes, Dill Sauce
Braised Beef Cheek with Roasted Vegetables, Morello Sauce
Wok-fried Cereal Prawns with Curry Leaves
Deep-fried Red Snapper Cube Coated in Honey Rock Sugar Glaze
Braised Winter Brussels Sprouts with Beef Bacon and Roasted Chestnuts
Saffron Rice with Almond and Raisins

Carving

Traditional Roasted Turkey with Giblet Gravy and Chestnut Stuffing
or
Slow Oven-roasted Rib Eye served with Mushroom Cream Sauce

Desserts

Selection of Festive Pastries
Christmas Pudding with Vanilla Sauce
Festive Christmas Log Cake
Christmas Stollen
Baked Cheese Cake with Berries Coulis
Classic Crème Brûlée
Seasonal Fresh Fruits Platter

Coffee and 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.

ROYAL PLAZA
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Festive Buffet Dinner

Menu B

S\$118++ per person

Appetisers

Thai Mixed Seafood Salad with Green Mango
Home-smoked Duck Breast with Melon Salsa and Raspberry Vinaigrette
Mozzarella and Tomato Salad with Basil

Japanese Corner

Japanese Salmon and Tuna Sashimi with Wasabi and Gari
Assorted Nigiri Sushi and Maki Rolls

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 and Bread Rolls
Butter and Margarine

Main Course

Pan-fried Seabass with Black Mussels in Green Sauce
Confit of Duck with Potato Mousseline in Cranberry Sauce
Lamb Ossobucco with Gremolata and Baby Root Vegetables
Braised Spicy Beef with Sweet Soya Chili
Wok-fried Tiger Prawns in Lemongrass Sauce
Sauté Brussels Sprouts with Button Mushrooms and Carrots
Fragrant Tomato Rice

Carving

Traditional Roast Turkey with Giblet Gravy and Chestnut Stuffing
or
Slow Oven-roasted Rib Eye served with Black Pepper Sauce

Desserts

Selection of Festive Pastries
Christmas Pudding with Vanilla Sauce
Festive Christmas Log Cake
Christmas Stollen
Chocolate Pudding with Green Tea Mousse
Italian Classic Tiramisu
Seasonal Fresh Fruits Platter

Coffee and Tea

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