

ROYAL PLAZA
ON SCOTTS

Moments of Joy
Classic Wedding Dinner Buffet Menu

Appetisers

Smoked Duck with Pickled Pear & Micro Herbs
Tuna Tataki with Yuzu Ponzu & Pickled Daikon
Smoked Salmon with Wasabi Mayo

Japanese Corner

Assorted Nigiri & Maki Sushi with Wasabi & Gari
Cold Soba Noodles with Sesame Dressing

Buffet Salads

Quinoa & Baby Spinach with Pomegranate & Walnut Salad
Grilled Chicken Caesar Salad with Parmesan Crisp
Roasted Pumpkin & Edamame Salad with Citrus Dressing

Salad Bar

Mesclun, Butterhead Lettuce, Romaine Lettuce & Baby Spinach
Dressings: Thousand Island, Caesar, Roasted Sesame, Soy-Sesame, Raspberry Vinaigrette
Condiments: Corn Kernels, Cherry Tomatoes, Capers, Herb Croutons, Parmesan Cheese

Soup Course

Double-Boiled Chicken & Cordyceps Soup with Wolfberries
Served with Artisan Bread Rolls, Butter & Margarine

Main Courses

Singapore Chili Prawn with Golden Mantou Buns
Pan-Seared Barramundi with Laksa Leaf Cream Sauce
Braised Beef Rendang with Coconut Cream
Roasted Chicken with Garlic & Rosemary Jus
Stir-Fried Asparagus & Hon Shimeji Mushrooms in XO Sauce
Turmeric Buttered Marble Potatoes with Rosemary
Blue Pea Fragrant Coconut Rice with Pandan Leaf

Dessert Course

Bread & Butter Pudding with Crème Anglaise
Ondeh-Ondeh Cake with Coconut Snow Dust
Yuzu Cheesecake with White Chocolate Shavings
Chendol Panna Cotta with Gula Melaka Syrup
Assorted French Pastries
Seasonal Tropical Fruit Platter

Coffee & Tea

Freshly brewed coffee & gourmet tea selection

Above price is based on a minimum of 60 persons. Price is subject to 10% service charge & prevailing government taxes.

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

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Cherished Moments

Exclusive Wedding Dinner Buffet Menu

Appetisers

Sous-Vide Chicken with Truffle-Infused Mushroom Salad
Salmon Gravlax with Calamansi Honey Mustard

Japanese Corner

Japanese Salmon & Tuna Sashimi with Wasabi & Gari
Assorted Nigiri & Maki Sushi with Wasabi & Gari

Buffet Salads

Jellyfish & Wakame with Homemade Kimchi
Mediterranean Chickpea Salad with Feta & Mint
Asian Slaw with Sesame Soy Dressing

Salad Bar

Mesclun, Butterhead Lettuce, Romaine Lettuce & Baby Spinach
Dressings: Thousand Island, Caesar, Roasted Sesame, Soy-Sesame, Raspberry Vinaigrette
Condiments: Corn Kernels, Cherry Tomatoes, Capers, Herb Croutons, Parmesan Cheese

Soup Course

Velvety Butternut Pumpkin Soup with Crabmeat
Served with Bread Rolls, Butter & Margarine

Main Courses

Grilled Seabass with Lemongrass & Ginger Cream Sauce
Wok-Fried Prawns with Cereal & Curry Leaves
Mediterranean Slow-Braised Beef Shank with Apricot & Olives
Ayam Percik with Coconut Spice Gravy
Italian Herb-Roasted Vegetables with Chickpeas & Walnut
Stir-Fried Kai Lan with Mushroom & Mock Abalone
Biryani Rice with Raisins & Cashew Nuts

Carving Station

Oven-Roasted Lamb Leg with Moroccan Spices, Mint Yogurt & Jus

Dessert Course

Bread & Butter Pudding with Crème Anglaise
Ondeh-Ondeh Swiss Roll
Belgian Dark Chocolate Cake with Raspberry Coulis
Assorted French Pastries
Passion Fruit Tiramisu
Seasonal Fresh Fruit Platter

Coffee & Tea

Freshly brewed coffee & gourmet tea selection

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Our Flavours. Our Story
Premium Wedding Dinner Buffet Menu

Appetisers

Mixed Seafood with Avocado Salsa & Citrus Dressing
Smoked Duck with Truffle Potato Roulade
Tuna Tartare with Pickled Daikon & Yuzu Ponzu

Seafood on Ice

Boston Lobster
New Zealand Green Mussels
Sweet Clams & Prawns
Half Shell Scallops with Condiments

Buffet Salads

Roasted Beetroot & Feta Cheese with Honey Vinaigrette
Grilled Zucchini & Capsicum Salad with Lemon Olive Oil
Thai Pomelo Salad with Shredded Chicken

Salad Bar

Mesclun, Butterhead Lettuce, Romaine Lettuce & Baby Spinach
Dressings: Thousand Island, Caesar, Roasted Sesame, Soy-Sesame, Raspberry Vinaigrette
Condiments: Corn Kernels, Cherry Tomatoes, Capers, Herb Croutons, Parmesan Cheese

Soup Course

Velvety Crab Bisque with Tarragon Cream
Served with Bread Rolls, Butter & Margarine

Main Courses

Pan-seared Barramundi with Miso Butter Cream
Slow-braised Beef Short Ribs with Ginseng & Red Dates
Roasted Spring Chicken with Truffle Mushroom Emulsion
Peranakan Braised Prawns with Pineapples
Stir-fried Asparagus with Pacific Clams & Wild Mushrooms
Chinese Seafood Fried Rice with Cashew Nuts
Korean Potatoes and Tteokbokki in Gochujang Sauce

Carving Station

Roasted Whole Beef Rib Eyes with Porcini Mushroom Sauce
Mustard and Horseradish

Dessert Course

Bread and Butter Pudding with Crème Anglaise
Assorted French Pastries
Classic Tiramisu with Berries
Cranberries and Mixed Nuts Tart
Yuzu Cheesecake
Seasonal Fresh Fruit Platter

Coffee & Tea

Freshly brewed coffee & gourmet tea selection

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Celebration of Love
喜悦良缘

A Celebration of Love, Happiness and Togetherness

This thoughtfully curated menu brings together comforting flavours and timeless classics, celebrating the joy of togetherness and new beginnings. Each dish is prepared with care to symbolise happiness, harmony and a warm start to a beautiful journey ahead.

亚洲经典 · 家传风味

Asian Charm · Classic Delicacies

**Royal Plaza Satay Goreng, California Otah Maki, Thai Papaya Salad with Octopus,
Golden Yam Rolls and Butterfly Prawn Wantons**

皇府沙爹鸡串, 加州乌打寿司卷, 泰式青木瓜章鱼沙律,
金丝香芋卷, 蝴蝶香酥鲜虾云吞

花胶枸杞金汤炖鸡

Double-boiled Chicken Soup with Fish Maw and Wolfberries

A comforting, nourishing soup symbolising harmony and blessings.

金蒜香茅鸿运烧鸡

Roasted Chicken with Garlic and Lemongrass

Golden roasted chicken represents good fortune and joy.

姜葱豉油蒸金鲷

Steamed Red Snapper with Ginger and Superior Soy Sauce

Steamed whole fish symbolising abundance year after year.

香辣葱爆富贵大虾

Wok-fried Tiger Prawns with Chilli and Spring Onion

Succulent prawns representing laughter and happiness.

蚝皇玉翠焖带子

Braised Scallops with Broccoli in Oyster Sauce

Tender scallops paired with greens for prosperity.

长寿如意焖伊面

Longevity Ee Fu Noodles with Mushrooms

Longevity noodles symbolising a lasting marriage.

金玉满堂杨枝甘露

Chilled Mango Pomelo Sago

A refreshing sweet ending filled with joy.

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Everlasting Bliss
永结同心

Where Two Hearts Unite in Eternal Happiness

Designed to honour love and commitment, this menu showcases refined flavours and premium ingredients inspired by modern Chinese banquets. Every course reflects balance, prosperity and the promise of a lifetime shared in bliss and unity.

泰日双韵 · 融合珍馐

Thai Japanese Harmony · Fusion Delicacies

Thai-style Marinated Kyoto Yuba Ball, Marinated Jellyfish with Sesame and Lime, Prawn and Vegetable Tempura, Chicken Bean Curd Roll, Yakitori Chicken Skewer

泰式调味京都腐皮球，芝麻青柠凉拌海蜇
天妇罗鲜虾时蔬，鸡肉腐皮卷，日式照烧鸡肉串

虫草花胶富贵炖鸡汤

Double-boiled Chicken Soup with Fish Maw and Cordyceps

A premium, nourishing soup symbolising health and longevity.

桂花茶香脆皮吉祥鸡

Tea-smoked Crispy Chicken with Osmanthus

Fragrant, crispy chicken symbolising celebration and joy.

潮式咸菜蒸鸿运金鲷

Teochew-style Steamed Red Snapper

A delicate classic signifying abundance.

金沙满堂富贵大虾

Salted Egg Yolk Tiger Prawns

Golden prawns symbolising wealth and happiness.

XO酱翠绿如意带子

XO Scallops with Asparagus

Scallops in XO sauce representing luxury and success.

松露如意长寿伊面

Ee Fu Noodles with Truffle and Mushrooms

Longevity noodles infused with refined flavours.

银杏鸿运芋泥

Steamed Yam Paste with Ginkgo Nuts

A classic dessert symbolising sweetness and harmony.

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Eternal Prosperity
百年好合

A Grand Union Blessed with Prosperity and Longevity

An opulent culinary experience crafted for an extraordinary union, this menu features luxurious delicacies and auspicious flavours that symbolise abundance, longevity and eternal harmony. A celebration befitting a once-in-a-lifetime love story.

亚洲尚宴 · 尊贵臻选

Asian Prestige · Luxurious Tastes

Mango Salsa Prawn with Citrus Dressing, Japanese Teriyaki Chicken with Bonito, Marinated Jellyfish with Truffle Soy, Prawn and Vegetable Tempura with Wasabi Mayonnaise, Octopus Takoyaki with Salted Egg Mayonnaise

芒果莎莎鲜虾盏, 芝麻照烧鸡, 松露豉油凉拌海蜇
芥末蛋黄酱天妇罗虾, 御品金沙章鱼烧

当归花胶百福炖乌鸡

Double-boiled Black Chicken Soup with Fish Maw and Dang Gui

A luxurious herbal soup symbolising vitality and blessings.

松露豉香瑞庆烧鸡

Roasted Chicken with Truffle Soy Glaze

Aromatic roasted chicken representing celebration.

姜香豉油焗居富贵鳕鱼

Oven-baked Cod with Ginger Soy Glaze

Premium cod symbolising elegance and abundance.

蒜蓉粉丝龙腾大虾

Steamed King Prawns with Garlic Vermicelli

Succulent prawns symbolising joy and laughter.

蚝皇玉翠扣海参

Braised Sea Cucumber with Broccoli

A treasured delicacy representing wealth and prosperity.

鲍菇福寿长寿拉面

Longevity La Mian with Abalone Mushroom

Longevity noodles symbolising everlasting love.

红枣桂圆福满雪耳

Double-boiled Snow Fungus with Red Dates and Longan

A nourishing dessert blessing sweetness and harmony.

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