



Oktoberfest Buffet Dinner

20 Sept to 5 Oct 2024 (Friday & Saturday)

6pm - 9.30pm

Adult: \$98⁺⁺ Child: \$49⁺⁺

Inclusive of free-flow ERDINGER Weissbier beer between 7pm and 9pm

Oysters Two Ways

Cheese-crusted Oyster

Tomato Cheese

&

Freshly Shucked Oyster

Lemon Wedges and Green Chilli Dip

Seafood on Ice

Poached Tiger Prawn / Steamed Black Mussel

Alaskan Snow Crab Legs / Sea Conch

*Served with Lemon Wedges, Thai Lime & Cilantro Dressing,
Royale Cocktail Sauce, Red Wine Mignonette*

*Menu is subject to change & availability of fresh produce.
Prices are subject to 10% service charge and prevailing government taxes.*

Royale Garden Salad

Mesclun Mix / Green Coral Lettuce

German Potato Salad with Bacon Bits / Marinated Scallop Lips Salad

Japanese Cucumber / Shredded Carrot / Cherry Tomato / Corn Kernel

Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Bacon Bits / Parmesan Cheese

*Served with Thousand Island Dressing / Caesar Dressing
Balsamic Dressing / Sesame Dressing*

The Platters

Butternut Squash with Walnut and Maple Dressing

24-month Aged Parma Ham

Traditional Smoked Salmon with Condiments

Gourmet Cheese Board

Brie Cheese / Emmental Cheese / Cheddar / Blue Cheese

Served with Cheese Cracker, Cranberry Marmalade, Fresh Grapes, Walnuts and Dried Fruit

Deli Bread Rolls

Farmer's Bread, Rye Bread, Pretzel,
Mini Bread Rolls, Lavosh and Grissini Stick

Served with Portion Butter and Herb Olive Oil

From Our Soup Tureen

Classic Mutton Soup

Served with Chopped Coriander Leaves, Fried Shallots and Bread Roll

Japanese Delights

Salmon and Tuna Sashimi

Assorted Sushi, California and Maki Roll

Served with Wasabi, Shoyu and Gari

Pasta Station

Carbonara, Pomodoro, Aglio e Olio, Pesto

Selections of Pasta and Sauces with Assorted Condiments

Served with Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini

Bavarian Rotisserie

Reverse Roasted Australian Ribeye Roll

Oven-baked Crispy Pork Knuckle

*Natural Jus, Selection of Mustard and Sea Salt, Juniper-scented Sauerkraut,
Chimichurri and Chilli Dip*

*Menu is subject to change & availability of fresh produce.
Prices are subject to 10% service charge and prevailing government taxes.*

Choucroute Garnie

Spiral Sausage, Bratwurst and Salted Pork Belly

Served with Braised Cabbage, Whole Grain Mustard and Gravy

Hot Sections

Bavarian Seafood and Vegetables Strata
Lamp Chop with Black Pepper Sauce
Oven-baked Red Skin Potato with Bacon Bits

Asian

Prawn Treasures
Served with Green Chilli Dip

Wok-fried Chilli Crab with Fried Mantou
Baked Chicken with Lemongrass and Lime
Seasonal Greens with Assorted Mushrooms
Fried Rice with Chicken Ham and Peas

Desserts

Cinnamon Apple Turnovers
Green Tea Infused Crème Brûlée
Black Forest Gateau
Selections of Pastries
Assorted Mini Cupcakes
Fresh Cut Fruits Platter

Hot Desserts

Butter Croissant Pudding with Vanilla Sauce

Fondue

Chocolate Fondue

Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallows

Ice Cream Counter

Selection of Ice Cream

*Served with Cookie Crumbles, Wild Berries, Chocolate Chips,
Waffles Crisp, Chocolate and Berries Compote*

Sugar-laced Waffles

Served with Toasted Almond Flakes, Wild Berries and Vanilla Ice Cream

For enquiries and reservations, please call **6521 6030**
or email **HA0D7-FBI@accor.com**.

*Menu is subject to change & availability of fresh produce.
Prices are subject to 10% service charge and prevailing government taxes.*