



# Oktoberfest

## BUFFET PROMOTION

**26, 27 September,  
3, 4 October 2025**

**Adult: \$108\*\* | Child: \$54\*\*  
6 to 9.30pm**

### **Seafood on Ice**

Boston Lobster / Murotsu Bay Oyster / Poached Tiger Prawn  
Purple Scallop / Chilean Black Mussels

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

### **Au Gratin**

Oven-Baked Whole Scallop

*Tomato, Bacon Rasher and Cheese*

### **Royale Garden Salad**

Mesclun Mix / Coral Green  
German Potato Salad with Bacon Bits  
Sausages and Quail Eggs

*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 / Sesame Dressing*

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

### **The Platters**

Butternut Squash with Walnut and Maple Dressing  
Traditional Black Forest Ham  
Smoked Salmon with Condiments

### **Gourmet Cheese Board**

Brie Cheese / Emmental Cheese / Cheddar / Blue Cheese

*Selection of International Cheese*

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

### **Bakery Bread Basket**

Farmer's Bread / Rye Bread / Pretzel  
Mini Bread Rolls / Lavash and Grissini Breadsticks

*Served with Portion Butter and Herb Olive Oil*

### **From Our Soup Tureen**

Potato and Lentil Soup

*Sliced Sausages, Carrots and Turnips  
Served with Butter Croutons*

### **Japanese Delights**

Freshly Sliced Salmon Sashimi  
Tuna Fillet  
Assorted Sushi, California and Maki Roll

*Served with Wasabi, Shoyu and Gari*

### **Truffle Noodles Station**

Freshly Prepared Pasta with Black Truffle Shavings

*Smoked Chicken, Scallop, Shrimp, Mushroom, Zucchini and Truffle Shaving*

### **Bavaria Rotisserie**

Slow Roasted Wagyu Beef D Rump  
Oven Baked Crispy Pork Knuckle  
Herb Spiral Sausages

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

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### **Hot Dishes**

Bavaria Seafood and Vegetables Strata  
Lamp Chop with Black Pepper Sauce  
Salted Pork Belly  
Pumpkin Mashed Potato

### **Asian Selections**

Crispy Prawn Ball  
*Served with Sweet Mayonnaise*  
Wok-fried Chilli Crab with Fried Mantou  
Barbecued Boneless Chicken  
Seasonal Greens with Assorted Mushroom  
Hawker-style Char Kway Teow with Shrimp  
Fried Rice with Chicken Ham and Vegetables

### **Desserts**

Cinnamon Apple Turn Over  
Green Tea Infused Crème Brûlée  
Black Forest Gateau  
Selection of Pastries  
Assorted Mini Cup Cakes  
Fresh Cut Fruits Platter

### **Hot Desserts**

Butter Croissant Pudding with Vanilla Sauce

### **Chocolate Fondue Fountain**

*Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallow*

### **Ice Cream Counter**

Selection of Ice Cream

*Served with Cookie Crumbles, Wild Berries, Chocolate Chips,  
Waffle Crisps, Chocolate and Berries Compote*

### **Sugar-laced Belgian Waffle**

*Toasted Almond Flakes, Wild Berries and Vanilla Ice Cream*

For enquiries and reservations, please call **6521 6030**  
or email **HA0D7-FB1@accor.com**.

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