

**PARKROYAL CHRISTMAS BUFFET DINNER MENU**

**PLAZA BRASSERIE**

**15 to 23 December 2011**

**Adult \$48++, Child \$29++**

Includes free flow of soft drinks

Prices are subject to 10% Service Charge and prevailing Goods & Services Tax

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**Salads & Appetizers**

Smoked Salmon Platter  
Potato and Bacon with Dijon Mustard  
Gratinated Scallop with Roe & Tobiko  
Marinated Sea Top Shell  
Baby Honey Chicken with Yoghurt  
Smoked Salmon Roulade with Mango Cream Cheese  
Duck Salad  
Grilled Vegetables Salad  
Clams with Broad Beans  
Boiled Broccoli  
Boiled Sugar Pea  
Chilled Asparagus  
Romaine Lettuce  
Butter Head Lettuce  
Red Chicory  
Grilled Pepper Bells & Aubergines

Dressing: French / Thousand Island / Italian / Age Balsamic Vinegar / Olive Oil / Red Wine Vinegar

**Seafood On Ice**

Australia Queen Scallops  
Tiger Prawns  
½ Shell Mussel  
Fresh Oyster

Condiments: Tangy Chilli Sauce / Cocktail Sauce / Lemon Wedge

**HOT PLATE STATION**

Indian Prata with  
Egg, Sardine Plain, Durian, Chocolate, Banana,  
Served with Fish Curry & Vegetable Curry

### **Baker Counter**

Daily 4 types of Bread Roll, Sesame Lavosh, Bread Loaf & Bread Stick with Butter

### **Cheese Board**

Brie / Camembert / Edam / Grano Padano  
Served with Dried Fruits & Grapes

### **'Live' Station**

Roasted Duck served with Chilli and Plum Sauce  
Roasted Turkey with Sausage Meat, Chestnut and Mushroom Stuffing  
Roasted Honey Glazed Ham with Pineapple and Cranberries Sauce

### **Hot Dishes**

Deep-fried Crispy Eggplant with Chicken Floss  
Stir-fried Prawns with Salt & Pepper  
Braised Vegetable with Conpoy, Crabmeat & Topshell  
Stewed Sea Cucumber with Roasted Pork  
Steamed Chicken with Preserved Black Bean & Chinese Wine  
Stir-fried Pork in Champagne Sauce  
Oven Roasted Duck Breast topped with marinated Cherries  
Crispy Soft Shell Crab  
Grilled Fish Fillet with Mustard Sauce  
Stir-fried Beef with Thai Mango Sauce  
Sautéed Brussels Sprout with Fish Maw & Bacon  
Fried Rice with Seafood & Preserved Olive  
Braised Noodle with Crabmeat & Mushroom

### **Japanese Counter**

Sushi / Sashimi / California Handroll / Maki / Tuna / Salmon / Octopus  
Served with Wasabi / Shoyu / Pickled Ginger

### **Soup Counter**

Monday: Double Boiled Chicken Soup with Fungus & Red Dates  
Tuesday: Cream of Wood Mushroom  
Wednesday: Shredded Seafood Broth with Conpoy  
Thursday: Leek & Potato Soup with Shredded Turkey  
Friday, Saturday, Sunday: Cream of Chestnut Soup

### **Noodle Counter**

Monday: Prawn Mee Soup  
Tuesday: Vietnam Chicken Noodle  
Wednesday: Minced Pork Noodle  
Thursday: Crabmeat Mee Sua Soup  
Friday, Saturday, Sunday: Singapore Laksa

### **Hot Pot**

Monday: Shark's fin Soup with Slice Octopus  
Tuesday: Bak Kut Teh  
Wednesday: Fish Soup  
Thursday: Fried Ngoh Hiang  
Friday, Saturday, Sunday: Vegetables Tempura

### **Daily Special Counter**

Monday: Pasta with Choice of Sauces  
Tuesday: Fried Hokkien Noodle  
Wednesday: Oyster Omelette  
Thursday: Fried Carrot Cake  
Friday, Saturday, Sunday: Chili Crab & Oyster Omelette

**Dessert Counter**

Bread & Butter Pudding  
Raspberry & Vanilla Cheese Cake  
Christmas Pudding served with Brandy Sauce  
Assorted Log Cake  
Minced Pie  
Christmas Fruit Cake  
Chocolate Truffle  
Espresso Brownies  
Pecan Pie  
Ginger Bread  
Christmas Fruit Cake  
Mini French Pastries  
Assorted Christmas Cookies  
Asian Ice Kachang with Condiments  
5 selections of Royal Thai Desserts  
Seasonal Fruits Platter: Watermelon / Pineapple / Honeydew / Papaya / Dragon Fruit /  
Seasonal Local Fruit

**DIY Ice Cream**

3 flavours with condiments

**Chocolate Fountain**

Served with Honeydew / Dragon Fruit / Marshmallow / Strawberry / Waffle

**Hot Dessert of the day**

Tau Suan / Fungus with Red Date & Papaya / Cheng Tng / Bubor Cha Cha / Yam Paste with  
Pumpkin

**PARKROYAL CHRISTMAS BUFFET LUNCH MENU**

**PLAZA BRASSERIE**

**15 to 24 December 2011**

**Adult \$38++, Child \$23++**

Prices are subject to 10% Service Charge and prevailing Goods & Services Tax

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**SALADS & APPETIZERS**

Smoked Salmon Platter  
Potato and Bacon with Dijon Mustardf  
Gratinated Scallop with Roe & Tobiko  
Marinated Sea Top Shell  
Smoked Chicken in Asian Vinaigrette  
Duck Salad  
Grilled Vegetable Salad  
Clams with Broad Beans  
Boiled Broccoli  
Boiled Sugar Pea  
Chilled Asparagus  
Romaine Lettuce  
Butter Head Lettuce  
Red Chicory  
Grilled Pepper Bells & Aubergines

Dressing: French / Thousand Island / Italian / Age Balsamic Vinegar / Olive Oil / Red Wine  
Vinegar

**SEAFOOD ON ICE**

Australia Queen Scallops  
Tiger Prawns  
½ Shell Mussel

Condiments: Tangy Chilli Sauce / Cocktail Sauce / Lemon Wedge

**HOT PLATE STATION**

Indian Prata with  
Egg, Sardine Plain, Durian, Chocolate, Banana,  
Served with Fish Curry & Vegetable Curry

**BAKER COUNTER**

Daily 4 types of Bread Roll, Sesame Lavosh, Bread Loaf & Bread Stick with Butter

### **CHEESE BOARD**

Brie / Camembert / Edam / Grano Padano  
Served with Dried Fruits & Grapes

### **'LIVE' STATION**

Roasted Duck served with Chilli & Plum Sauce  
Roasted Turkey with Sausage Meat, Chestnut and Mushroom Stuffing  
Roasted Honey Glazed Ham with Pineapple and Cranberries Sauce

### **HOT DISH**

Crispy Soft Shell Crab  
Tender Pork Chop with Fruity Sauce  
Stir-fried Boneless Chicken with Satay Sauce  
Steamed Red Snapper with Soya Sauce and Preserved Black Olives  
Deluxe Vegetable with Fish Maw & Black Mushroom  
Braised Sea Cucumber with Roast Pork  
Sautéed Brussels Sprouts with Onion & Bacon  
Stir-fried Beef with Thai Spicy Sauce  
Butter Rice with Raisin & Nuts  
Stir-fried Prawn with Curry Leaves  
Stir-fried Egg Noodles with Crabmeat  
Turkey with Dried Chilli and Lime Juice

### **JAPANESE COUNTER**

Sushi / Sashimi / California Handroll / Maki / Tuna / Salmon / Octopus  
Served with Wasabi / Shoyu / Pickled Ginger

### **SOUP COUNTER**

Monday: Double Boiled Chicken Soup with Fungus and Red Dates  
Tuesday: Cream of Wood Mushroom  
Wednesday: Shredded Seafood Broth with Conpoy  
Thursday: Leek & Potato Soup with Shredded Turkey  
Friday, Saturday, Sunday: Double Boiled Shark's Fin Soup with Shredded Meats

### **NOODLE COUNTER**

Monday: Prawn Mee Soup  
Tuesday: Vietnam Chicken Noodles  
Wednesday: Minced Pork Noodles  
Thursday: Crabmeat Mee Sua Soup  
Friday, Saturday, Sunday: Singapore Laksa

### **HOT POT**

Monday: Tempura  
Tuesday: Bak Kut Teh  
Wednesday: Fish Soup  
Thursday: Fried Ngoh Hiang  
Friday, Saturday, Sunday: Drunken Prawns & Veggie Tempura

### **DAILY SPECIAL COUNTER**

Monday: Pasta of Choice of Sauces  
Tuesday: Fried Hokkien Noodles  
Wednesday: Oyster Omelette  
Thursday: Fried Carrot Cake  
Friday, Saturday, Sunday: Chili Crab & Oyster Omelette

**DESSERT COUNTER**

Bread & Butter Pudding  
Raspberry & Vanilla Cheese Cake  
Christmas Pudding served with Brandy Sauce  
Assorted Log Cake  
Minced Pie  
Christmas Fruit Cake  
Chocolate Truffle  
Espresso Brownies  
Pecan Pie  
Ginger Bread  
Christmas Fruit Cake  
Mini French Pastries  
Assorted Christmas Cookies  
Asian Ice Kachang with Condiments  
5 selections of Royal Thai Desserts  
Seasonal Fruits Platter: Watermelon / Pineapple / Honeydew / Papaya / Dragon Fruit /  
Seasonal Local Fruit

**DIY ICE CREAM**

3 flavours with condiments

**CHOCOLATE FOUNTAIN**

Served with Honeydew / Dragon Fruit / Marshmallow / Strawberry / Waffle

**HOT DESSERT OF THE DAY**

Tau Suan / Fungus with Red Date & Papaya / Cheng Tng / Bubor Cha Cha / Yam Paste with  
Pumpkin

**PARKROYAL CHRISTMAS EVE BUFFET DINNER MENU**

**PLAZA BRASSERIE**

**24 December 2011**

**Adult \$78++, Child \$47++**

Free flow of soft drinks, one glass of beer/wine and a party pack

Prices are subject to 10% Service Charge and prevailing Goods & Services Tax

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**Salads & Appetizers**

Baked Whole Salmon

Potato and Shredded Turkey with Dijon Mustard

Gratinated Scallop with Roe & Tobiko

Marinated Sea Top Shell

Oriental drunken Turkey

Duck Salad

Chicken Roll stuffed with Olive

Grilled Vegetables Salad

Clams with Broad Beans

Foie Gras Terrine with Cranberry Sauce

Boiled Broccoli

Boiled Sugar Pea

Chilled Asparagus

Romaine Lettuce

Butter Head Lettuce

Red Chicory

Grilled Pepper Bells & Aubergines

Tomato & Olive Salad

Sautéed Garlic & Mushroom with Coriander Leaves

Dressing: French / Thousand Island / Italian / Age Balsamic Vinegar / Olive Oil / Red Wine Vinegar

**Seafood On Ice**

Australia Queen Scallops

Tiger Prawns

Fresh Oyster

½ Shell Mussel

Snow Crab Claw

Condiments: Tangy Chilli Sauce / Cocktail Sauce / Lemon Wedge

**HOT PLATE STATION**

Indian Prata with

Egg, Sardine Plain, Durian, Chocolate, Banana,

Served with Fish Curry & Vegetable Curry

### **Baker Counter**

Daily 4 types of Bread Roll, Sesame Lavosh, Bread Loaf & Bread Stick with Butter

### **Cheese Board**

Brie / Camembert / Edam / Saint Maure  
Served with Dried Fruits & Grapes

### **'Live' Station**

Roasted Duck, Char Siew & roasted Pork served with Chili and Plum Sauce  
Roasted Turkey with Sausage Meat, Chestnut and Mushroom Stuffing  
Roasted Honey Glazed Ham with Pineapple and Cranberries Sauce  
**Roasted Ribeye on Wagon served with Herbs Reduction**

### **Hot Dishes**

Deep-fried Crispy Eggplant with Chicken Floss  
Stir-fried Prawns in Light Curry Coconut Cream  
Braised Vegetable with Conpoy, Crabmeat & Topshell  
Stewed Sea Cucumber with Roasted Pork  
Steamed Chicken with Preserved Black Bean & Chinese Wine  
Stir-fried Pork in Champagne Sauce  
Crispy Soft Shell Crab  
Grilled Cod Fillet with Mustard Sauce  
Roast goose with Braised Red Cabbage  
Sautéed Brussels Sprout with Fish Maw & Bacon  
Fried Rice with Seafood & Preserved Olive  
Braised Noodle with Crabmeat & Mushroom

### **Japanese Counter**

Sushi / Sashimi / California Handroll / Maki / Tuna / Salmon / Octopus  
Served with Wasabi / Shoyu / Pickled Ginger

### **Soup Counter**

Cream of Chestnut Soup

### **Noodle Counter**

Singapore Laksa

### **Hot Pot**

Drunken Prawns

### **Daily Special Counter**

Oyster Omelette  
Chilli Crab



### **Dessert Counter**

Bread & Butter Pudding  
Raspberry & Vanilla Cheese Cake  
Christmas Pudding served with Brandy Sauce  
Assorted Log Cake  
Minced Pie  
Christmas Fruit Cake  
Chocolate Truffle  
Opera Cake  
Espresso Brownies  
Pecan Pie  
Ginger Bread  
Christmas Fruit Cake  
Classic Chocolate Mousse  
Mini French Pastries  
Assorted Christmas Cookies  
Christmas Stolen  
Asian Ice Kachang with Condiments  
Seasonal Fruits Platter: Watermelon / Pineapple / Honeydew / Papaya / Dragon Fruit /  
Seasonal Local Fruit

### **DIY Ice Cream**

3 flavours with condiments

### **Chocolate Fountain**

Served with Honeydew / Dragon Fruit / Marshmallow / Strawberry / Waffle

### **Hot Dessert of the day**

Tau Suan / Fungus with Red Date & Papaya / Cheng Tng / Bubor Cha Cha / Yam Paste with  
Pumpkin