

PARKROYAL NEW YEAR BUFFET LUNCH & DINNER MENU

PLAZA BRASSERIE

1 January 2012

Adult \$58++, Child \$35++

Free flow of soft drinks

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

SALAD & APPETIZERS

Sliced Abalone
Turkey salad with sesame dressing
Marinated Thai chicken salad
Ham Frittata
Breaded Prawns
Tomato & olive salad
Fruit Salad with Lemon Honey Mayo
Clams with broad bean sauce
Melon Soup with Ham in Short Glass
Boiled broccoli
Boiled sugar peas
Romaine lettuce
Butter head lettuce
Red chicory

Dressings: French / Thousand Island / Italian / Age balsamic vinegar / Olive oil / Red wine vinegar

Seafood on Ice

Australia queen scallops / Tiger prawns / Fresh Oysters / Black mussels
Condiments: Tangy chilli sauce / Cocktail sauce / Lemon wedges

Baker Counter

Bread rolls, Sesame lavosh, Bread loaf & Bread sticks with butter

Cheese Board

Brie / Camembert / Adam / Grano Padano
served with dried fruits & grapes

"Live" Station

Roasted honey glazed ham served with pineapple sauce & Au-Jus
Roast tenderloin with herbs reduction
Freshly oven-baked pizza
Roasted Turkey with Sausage Meat, Chestnut and Mushroom Stuffing

Pasta Counter

Spaghetti, Penne, Linguini
served with Bolognese, Carbonara, olive oil and Pesto Sauce

Hot Dishes

Deep-fried crispy almond prawns
Braised sea cucumber with mushroom in Parkroyal style
Stir-fried Pork in Dried Curry
Chicken in raisin & pork wine sauce
Sautéed Brussels sprout with bacon and Carrots
Crispy soft shell crab
Stir-fried beans with black mushroom and Octopus Slice
Fried rice with seafood & olives
Fried egg noodles with crabmeat in Tom Yum Flavour

Japanese Counter

Sushi / Sashimi / California hand rolls / Maki / Tuna / Salmon / Octopus
served with wasabi / shoyu / pickled ginger

Soup Counter

Cream of chestnut soup

Noodles Counter

Singapore Laksa

Hot Pot

Indian Prata

Daily Specials

Fried Bamboo Clam
Chilli crab (dinner only)

Desserts

Bread & butter pudding
Raspberry & vanilla cheese cake
Christmas pudding served with brandy sauce
Assorted log cakes
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 kacang with condiments
Fruit Platter: Watermelon / Pineapple / Honeydew / Papaya / Dragon Fruit / Seasonal local fruits

Ice Cream

Chocolate Fountain

Honeydew / Dragon Fruit / Marshmallow / Strawberries / Waffles

Hot Desserts

Tau Suan / Fungus with red dates & papaya / Cheng Tng / Bubor Cha Cha /
Yam paste with pumpkin

PARKROYAL NEW YEAR'S EVE BUFFET DINNER MENU

PLAZA BRASSERIE

31 December 2011

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

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

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

SALAD & APPETIZERS

Sliced Abalone
Turkey salad with sesame dressing
Marinated Thai chicken salad
Baked Whole Salmon
Breaded Prawns
Deep-fried Oysters
Tomato & olive salad
Beef Roll Skewer
Crab Cake with Thai Sauce
Potato salad with olive & tuna
Melon Soup with Ham in Short Glass
Roast Pumpkin and Almonds
Boiled broccoli
Boiled sugar peas
Romaine lettuce
Butter head lettuce
Red chicory

Dressings: French / Thousand Island / Italian / Age balsamic vinegar / Olive oil / Red wine vinegar

Seafood on Ice

Australia queen scallops / Tiger prawns / Fresh Oysters / Black mussels / Snow Crab Claw
Condiments: Tangy chilli sauce / Cocktail sauce / Lemon wedges

Baker Counter

Bread rolls, Sesame lavosh, Bread loaf & Bread sticks with butter

Cheese Board

Brie / Camembert / Adam / Grano Padano
served with dried fruits & grapes

"Live" Station

Roasted honey glazed ham served with pineapple sauce & Au-Jus
Roast tenderloin with herbs reduction
Roasted Turkey with Sausage Meat, Chestnut and Mushroom Stuffing
Roasted Ribeye on Wagon served with Herbs Reduction
Roast Duck, Char Siew & Roast Pork

Pasta Counter

Spaghetti, Penne, Linguini
served with Bolognese, Carbonara, olive oil and Pesto Sauce

Hot Dishes

Deep-fried crispy almond prawns
Braised sea cucumber with mushroom in Parkroyal style
Braised Tong Po Rou
Chicken in raisin & pork wine sauce
Sautéed Brussels sprout with fish maw & bacon
Crispy soft shell crab
Braised Oxtail in Red Wine Sauce
Stir-fried beans with black mushroom
Fried rice with seafood & Salted Egg
Baked Alaska Cod with Mustard Sauce

Japanese Counter

Sushi / Sashimi / California hand rolls / Maki / Tuna / Salmon / Octopus
served with wasabi / shoyu / pickled ginger

Soup Counter

Cream of chestnut soup

Noodles Counter

Singapore Prawn Mee Soup

Hot Pot

Roti Prata

Daily Specials

Chilli crab & Oyster Omelette

Desserts

Bread & butter pudding
Raspberry & vanilla cheese cake
Christmas pudding served with brandy sauce
Assorted log cakes
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
Fruit Platter: Watermelon / Pineapple / Honeydew / Papaya / Dragon Fruit / Seasonal local fruits

Ice Cream

Chocolate Fountain

Honeydew / Dragon Fruit / Marshmallow / Strawberries / Waffles

Hot Desserts

Tau Suan / Fungus with red dates & papaya / Cheng Tng / Bubor Cha Cha /
Yam paste with pumpkin

PARKROYAL PRE-NEW YEAR BUFFET DINNER MENU

PLAZA BRASSERIE

26 to 30 December 2011

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

Free flow of soft drinks

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

SALAD & APPETIZERS

Sliced Abalone
Smoked turkey salad with sesame dressing
Shark's fin salad with dried bean curd & mushroom
Marinated Thai chicken salad
Crabmeat Salad with Corriander Leaves
Fresh Prawn on Sesame toast
Roast Pumpkin and Almond Salad
Risotto Salad
Russian Salad
Oriental Duck Salad
Gratinated Scallops with Tobiko
Potato salad with olive & tuna
Boiled broccoli
Boiled sugar peas
Romaine lettuce
Butter head lettuce
Red chicory

Dressings: French / Thousand Island / Italian / Age balsamic vinegar / Olive oil / Red wine vinegar

Seafood on Ice

Australia queen scallops / Tiger prawns / Fresh oysters / Black mussels
Condiments: Tangy chilli sauce / Cocktail sauce / Lemon wedges

Baker Counter

Bread rolls, Sesame lavosh, Bread loaf & Bread sticks with butter

Cheese Board

Brie / Camembert / Adam / Grano Padano
served with dried fruits & grapes

"Live" Station

Roasted honey glazed ham served with pineapple sauce & Au-Jus
Roast tenderloin with herbs reduction
Roasted Turkey with Sausage Meat, Chestnut and Mushroom Stuffing
Roast Duck, char Siew & Roast Pork

Pasta Counter

Spaghetti, Penne, Linguini
served with Bolognaise, Carbonara, Olive oil and Kung Po Sauce

Hot Dishes

Stir-fried prawns with oats and Chicken Floss
Stewed sea cucumber with roast pork
Crispy soft shell crab
Pan-fried Pangasius fillet with Turmeric Cream
Stir-fried beef in Sichuan style
Braised Chicken in Spicy Tomato Sauce
Fried Pork with Prune Sauce
Braised traditional Oxtail
Stir-fried green vegetables
Sautéed Brussels sprouts with carrots and bacon
Fried rice with seafood
Stir-fried egg noodles with crabmeat

Japanese Counter

Sushi / Sashimi / California hand rolls / 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
Thursday : Leek & potato soup with shredded turkey
Friday, Saturday & Sunday : Double boil shark's fin soup with shredded meat

Noodles Counter

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

Hot Pot

Monday : Tempura
Tuesday : Fish soup
Wednesday : Seafood Tom Yum
Thursday : Fried Ngoh Hiang
Friday, Saturday & Sunday : Herbal Prawn Soup

Daily Specials

Monday : Fried Mee Sua
Tuesday : Fried Hokkien noodles
Wednesday : Oyster omelette
Thursday : Fried bamboo clam
Friday, Saturday, Sunday : Chilli Crab & Oyster Omelette

Desserts

Bread & butter pudding
Raspberry & vanilla cheese cake
Christmas pudding served with brandy sauce
Assorted log cakes
Minced pie
Christmas fruit cake
Chocolate truffle
Espresso brownies
Pecan pie
Ginger Bread
Christmas fruit cake
Mini French pastries
Assorted Christmas cookies
Asian ice kacang with condiments
Fruit Platter: Watermelon / Pineapple / Honeydew / Papaya / Dragon Fruit / Seasonal local fruits

Ice Cream

Chocolate Fountain

Honeydew / Dragon Fruit / Marshmallow / Strawberries / Waffles

Hot Desserts

Tau Suan / Fungus with red dates & papaya / Cheng Tng / Bubor Cha Cha /
Yam Paste with Pumpkin