



**CULTURE ROYALE**  
**BUFFET MENU**  
**2021**



## **ASIAN BUFFET**

### **Appetizer**

Assorted Indonesian appetizer in small dish  
Chawan Mushi  
Selection of Sushi Roll  
Selection of Green with Thousand Island dressing

### **Soup**

Asparagus, Enoki mushroom and egg soup

### **Main Course**

Baked marinated chicken with Thai style  
Deep-Fried Fish with lemon sauce  
Deep-Fried Prawn with cereal and spicy herbs  
Sautéed vegetable with oyster sauce  
E fue noodle with seafood  
Steamed Rice

### **Dessert**

Chilled Merah Delima and Sago Pearl  
Tiramisu mousse in small glasses  
Mini French Pastries  
Tropical Fruit Platter  
Fruit crème brulee

245,000++/pax

*Prices are subject to 18.8% prevailing government tax & service charge  
All prices are subject to change without prior notice*



## CHINESE BUFFET MENU

### APPETIZER

Steamed Prawn with Fruit Mayonnaise  
Prawn Spring Roll  
Fried Chicken Siomay  
Selection of Green with Thousand Island dressing

### Soup

Corn and Chicken Soup Cantonese

### MAIN COURSE

Stir-Fried of Beef with Sweet Pepper, Onion, and Chinese Black Mushroom  
Five Spice Crispy Chicken  
Deep-fried Fish with Thai Sauce  
Stir Fried Vegetable with Seafood  
Fried I Fu Noodle with Crab Meat  
Steamed Rice

### DESSERT

Sweet Longan and Nata De coco in Syrup  
Tropical Fruit  
Pandan and Coconut Pudding  
Eggs Tart

245,000++/pax

*Prices are subject to 18.8% prevailing government tax & service charge  
All prices are subject to change without prior notice*



## INDONESIAN BUFFET MENU

### APPETIZER

Urap Kecapir dengan Kecambah  
Selada Ayam Bali  
Selada Campur dengan Sauce Thousand Island

### SOUP

Soto Ayam "Semarang"

### MAIN COURSE

Ayam Panggang Bumbu Rujak  
Udang Goreng Sauce Asam Manis Pedas  
Empal Dendeng Ragi  
Sambal Goreng Prentul Daging dengan Udang  
Tumis Buncis Muda dengan Teri Medan  
Bakmi Goreng Jawa  
Nasi Putih Pandan Wangi

### DESSERT

Pisang Caramel  
Cendil Mandi  
Ketan Kukus Warna dengan Puding Srikaya  
Buah Potong

245,000++/pax

*Prices are subject to 18.8% prevailing government tax & service charge  
All prices are subject to change without prior notice*



## **INTERNATIONAL BUFFET**

### **APPETIZER AND SALAD**

Prawns Salad with Sweet Mayonnaise  
Selection of Cold Cut Platter  
Bruschetta with Tomato Salsa  
Grilled Vegetable with Pesto  
Mix of Green with Selection Dressing

### **SOUP**

Cream of Mushroom Soup with Garlic Crouton

### **MAIN COURSE**

Fried Fish with Herbs Hollandaise  
Chicken "Cordon Bleu"  
Beef Roasted with Mushroom Sauce  
Braised Lamb "Navarin"  
Sautéed Potatoes Lyonesse  
Assorted Mixed Seasonal Vegetables  
Rice Pilaf

### **DESSERT**

Seasonal Fresh Fruit Platter  
Assorted French Pastries  
Bread and Butter Pudding  
Tiramisu Mousse

290,000,-/pax

*Prices are subject to 18.8% prevailing government tax & service charge  
All prices are subject to change without prior notice*