







This year, Christmas feels extra special to us — a wonderful time that reminds us of the joy in togetherness and the beauty of shared moments. After a year filled with new beginnings, this festive season invites us to pause, reflect, and celebrate the blessings around us. It is a time that sparkles with laughter, kindness, and hope. Where families come together, friendships, blossoms, our hearts are warmed by the simple joys of giving and belonging.

It is our joy to share the festive spirit with you! Our team has crafted some delightful experiences that truly capture the essence of the holidays. From elegant celebrations to heartwarming family moments that create lovely memories. On behalf of everyone at Royal Plaza on Scotts, we wish you a Merry Christmas and a New Year overflowing with peace, prosperity, and cherished moments.

Warmest Regards, Royal Plaza on Scotts







- 1 Traditional Roasted Turkey \$168+ or Laksa-spiced Turkey \$175+
- 2 Black Pepper & Soy Glazed Beef Sirloin **\$165+**
- 3 Slow-roasted Rendang Leg of Lamb \$180+
- 4 Nonya Roasted Chicken \$48+





- Coffee Glazed Lamb Rib\$85+
- 6 Coastal Feast \$156+
- 7 Jingle Around the Table **\$95+** 
  - a Roast turkey roulade
  - **b** Fragrant blue pea rice
  - C Baby Romaine salad
  - d Roasted root vegetables
  - e Baked seabass fillet



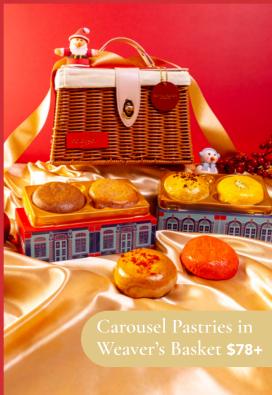
















# SOCIAL EVENTS

Set the scene for your next festive celebration with our BBQ Buffet, served al fresco on our open-air terrace. With glowing city views and the irresistible aroma of flame-grilled favourites, your event is set to impress.

Enjoy a generous spread of premium cuts, fresh seafood, and signature sides, prepared by our expert culinary team.

Speak with our dedicated Events Specialists to craft your perfect corporate evening or year-end gathering under the stars.





### Celebrations

#### Available in the following packages;

- International Buffet
- Chinese 8-Course
  - High-tea Buffet
    - BBQ Buffet
- Western Set 4-Course
  - Cocktail Menu

#### Package includes:

- Unlimited soft drinks served throughout the event
  - Highly functional audio-visual system
- Unique art sculptures as table centerpieces and covers for all tables
  - Complimentary parking tickets for 20% of guaranteed attendees
    - Reserved parking for one VIP

#### Perks\*:

- One night stya in a Deluxe Room inclusive of breakfast for two
  - Two sets of High-Tea Buffet-for-two vouchers at Carousel

\*With a minimum of 60 confirmed guests; you are entitled to one (1) of the above perks.

### Festive Buffet Dinner Package Menu A

### \$118++ per person

#### **Appetisers**

Smoked Marinated Salmon with Beetroot Pickles Grilled Portobello Mushrooms with Caramelised Onions and Pinto Beans Raspberry Pear and Lettuce Salad with Dried Cranberry

#### **Japanese Corner**

Salmon and Tuna Sashimi with Wasabi and Gari Assorted Nigiri Sushi and Maki Rolls

#### Salad Bar with Condiments

Mesclun Mixed Salad Sun-dried Tomatoes, Cornichons, Stuffed Green Olives, Herb Croutons, Parmesan Cheese

#### **Dressings**

Lemon Olive Vinaigrette, Thousand Island, Caesar Dressing

#### Soup

Pumpkin Bisque served with Bread, Bread Rolls, Butter and Margarine

#### **Main Course**

Shepherd's Pie Pan-fried Red Snapper with Clam, Potatoes and Dill Sauce

Braised Beef Cheek with Roasted Vegetables, Morello Sauce

Wok-fried Cereal Prawns with Curry Leaves
Deep-fried Red Snapper Cube Coated in Honey
Rock Sugar Glaze

Braised Winter Brussels Sprouts with Beef Bacon and Roasted Chestnuts

Saffron Rice with Almond and Raisins

#### Carving

Traditional Roasted Turkey with Giblet Gravy and Chestnut Stuffing or Slow Oven-roasted Ribeye served

with Mushroom Cream Sauce

#### **Desserts**

Selection of Festive Pastries
Christmas Pudding with Vanilla Sauce
Festive Christmas Log Cake
Christmas Stollen
Baked Cheesecake with Berries Coulis
Classic Crème Brulee
Seasonal Fresh Fruit Platter

Coffee & Tea

### Festive Buffet Dinner Package Menu B

### \$118++ per person

#### **Appetisers**

Thai Mixed Seafood Salad with Green Mango Home-smoked Duck Breast with Melon Salsa and Raspberry Vinaigrette Mozzarella and Tomato Salad with Basil

#### **Japanese Corner**

Salmon and Tuna Sashimi with Wasabi and Gari Assorted Nigiri Sushi and Maki Rolls

#### Salad Bar with Condiments

Mesclun Mixed Salad Sun-dried Tomatoes, Cornichons, Stuffed Green Olives, Herb Croutons, Parmesan Cheese

#### **Dressings**

Lemon Olive Vinaigrette, Thousand Island, Caesar Dressing

#### Soup

Cream of Asparagus Soup with Crabmeat served with Bread, Bread Rolls, Butter and Margarine

#### Main Course

Pan-fried Seabass with Black Mussels in Green Sauce
Confit of Duck with Potato Mousseline in Cranberry Sauce
Lamb Ossobucco with Gremolata and Baby Root Vegetables
Braised Spicy Beef with Sweet Soya Chilli
Wok-fried Tiger Prawns in Lemongrass Sauce
Sauté Brussels Sprouts with Button Mushrooms and Carrots
Fragrant Tomato Rice

#### Carving

Traditional Roast Turkey with Giblet Gravy and Chestnut Stuffing or Slow Oven-roasted Ribeye served with Black Pepper Sauce

#### **Desserts**

Selection of Festive Pastries
Christmas Pudding with Vanilla Sauce
Festive Christmas Log Cake
Christmas Stollen
Chocolate Pudding with Green Tea Mousse
Classic Italian Tiramisu
Seasonal Fresh Fruit Platter

Coffee & Tea

## Contact Us

For enquiries for our Festive Collection, kindly contact Carousel at (65) 6589 7799.

#### **SCAN TO ORDER ONLINE**



For Social Events bookings, our event specialists will oversee and plan every detail of your event, so you won't have to.

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