

RP

ROYAL PLAZA  
ON SCOTTS

## COCKTAIL BUFFET

### MENU A

#### Cold Hor d'Oeuvres

English Roasted Beef with Mustard and Pickles on Walnut Bread  
Porcini Mushroom Rilette with Sun-dried Tomatoes in Flaky Butter Pastry  
Cauliflower Panacotta with Black Olive Tapenade  
Tea-scented Prawns with Avocado Salsa  
Chicken Liver Mousse in Choux Pastry  
Vegetable Crudités with Two Dips

#### Hot Hor d'Oeuvres

Seafood Crepe Rolls  
Salmon and Spinach in Puffed Pastries  
Mussels Tempura with Wasabi Tobiko  
Prawn Tail Net Roll with Thai Chilli Coriander Dip  
Tandoori Chicken Thigh with Mint-Yogurt Sauce

### MENU B

#### Cold Hor d'Oeuvres

Crispy Potato Patties with Gravlax and Sweet Mustard Dill Sauce  
Bruschetta with Chicken and Avocado Salsa  
Air-dried Beef Rolls with Herb Cream Cheese  
Mini Cups with Soba Noodles, Crabmeat and Enoki Mushrooms  
Tartar of Salmon with Onion Caper Relish  
Vegetable Crudités with Two Dips

#### Hot Hor d'Oeuvres

Seafood Crepe Rolls  
Salmon and Spinach in Puffed Pastries  
Mussels Tempura with Wasabi Tobiko  
Prawn Tail Net Roll with Thai Chilli Coriander Dip  
Tandoori Chicken Thigh with Mint-Yogurt Sauce

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## COCKTAIL MENU BUTLER-PASSED

#### Cold Hor d'Oeuvres

Poached Quail Eggs on Baby Tomatoes with Black Caviar  
Smoked Salmon Rosette with Sour Cream Chives  
Confit of Duck with Caramelised Onion  
Prawns Salad with Coriander Pesto and Avocado  
Mini Marinated Crabmeat in Choux Pastry  
Nachos with Guacamole and Salsa Dip  
Fresh Salmon and Tuna Sashimi with Condiments  
Assorted Sushi and Maki Rolls

#### Hot Hor d'Oeuvres

Gratinated Scallops in Shell with Hollandaise Sauce  
Baked Mussels with Herb Crumbs  
Japanese Chicken Yakitori  
Pan-fried Seabass with Lentil Ragout  
Beef Medallion with Porcini Polenta and Red Wine Sauce

#### Sweet Temptations

Assorted French Pastries  
Chocolate Pralines