



Have a seat
Notre table vous attend

BREAKFAST FAVOURITES
FAVORIS DU PETIT DÉJEUNER
Last order 10am

Two Fresh Farm Eggs Prepared to your Liking <i>Choice of Fried, Scrambled, Poached or Soft Boiled</i> <i>Served with Mesclun Salad, Herb Grilled Tomato and Hash Brown Potatoes</i> <i>Streaky Bacon and Chicken Chipolata</i>	\$18
Nordic Smoked Salmon, Sous Vide Eggs Benedict <i>Served with Caviar Hollandaise Sauce on Sour Dough Toast, Mesclun salad</i>	\$22
Omega-3 Truffle Omelet <i>Filled with choice of Mushroom, Onion and Parmigiana Cheese</i> <i>Served with Mesclun salad, Herb Grilled Tomato and Hash Brown Potatoes</i>	\$20
Croque Madame <i>Grilled Ham & Cheese Sandwich Topped With Fried Egg, Mesclun Salad</i>	\$18
Golden Pancakes Vermont Maple Syrup <i>Forest Berries Compote</i> <i>Served with Chicken Chipolata</i>	\$16
Cereal <i>Choice of Cornflakes, Rice Krispies, All Bran, Coco Pop or daily selection</i> <i>Sprinkle with Dried Fruits and Nuts</i> <i>Served With Full Cream Milk</i>	\$16
Oriental Porridge <i>Choice of Shredded Chicken or Sliced Fish, Served with Egg,</i> <i>Chinese Crullers, Fried Shallot, Chopped Scallion, Ginger Strips</i>	\$12
Fruit & Fruity <i>Seasonal Fresh fruits Platter with Wild Berries</i>	\$8



Chef's Recommendation

Prices are subject to 10% service charge and prevailing government taxes.
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We are pleased to accommodate your allergy & other dietary restrictions.
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PETITES BOUCHÉES & PLATEAUX À PARTAGER SMALL BITES & SHARING PLATE

Shishamo Karaage (6pcs) <i>Served with Mentaiko Dip</i>	\$18
Breaded Japanese Oyster (6pcs) <i>Tartar Sauce, Lemon Wedge</i>	\$18
Pizza • <i>Margherita, Fresh Mozzarella, Farm Basil</i> • <i>Japanese Mushroom, Bonito Flake, Nori</i> • <i>Beef Salami, Wild Rocket</i>	\$18
Quesadilla <i>All selection enclosed with Avocado, Melted Cheeses, Tomato Salsa, Mesclun Salad</i> • <i>Cajun Chicken</i> • <i>Beef Bulgogi</i> • <i>BBQ Pulled Pork</i>	\$18
Hainanese Style Chicken Satay (6 Pcs) <i>Ketupat (steamed caked rice), Raw Red Onions and Cucumbers, Pineapple Dip</i> <i>Served with Peanut Sauce (minimum of half dozen)</i>	\$16
Truffle Fries <i>Thick cut Fries, Sprinkle with Truffle Powder and serve with Truffle Mayo</i>	\$12
Cheesy Fries <i>Thick cut Fries, serve with Mild Spice Cheese Dip</i>	\$10
Crispy Sticky Buffalo Wings (6 Pcs) <i>A Fusion mix of classic with Orient Inspiration with Balsamic</i>	\$16
Golden Crumble Brioche Calamari <i>Remoulade Dip</i>	\$15
Assorted Cold Cut & Cheese Platter <i>Serve with condiments and Sesame Seed Lavosh</i>	\$25



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SOUPE ET VERTS SOUP & GREENS

Cream of Champignon <i>Wild Forest mushroom soup, Alba truffle foam</i>	\$9
Soup of the Day <i>Daily Nourishing Hearty Soup, Kindly Check with Our Staff For Info</i>	\$6
Classic Caesar Salad <i>Cos Lettuce, Garlic Anchovies Dressing, Shredded Egg, Smoked Bacon Garlic Crouton, Parmesan Cheese Shaving</i>	\$13
<i>Add on Cajun Chicken</i>	\$3
<i>Add on Norwegian Smoked Salmon</i>	\$7
Rainbow Salad <i>Baby Romaine Lettuce, Blueberries, Roasted Almond, Sunflower Seeds, Beetroot, Tomatoes, Avocado, Honey Lemon Dressing</i>	\$13



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BURGS & PAINS

BURGS & BREADS

Serve with Thick Fries and Mesclun Salad

The Royale Wagyu Burger <i>Prime Melted Cheddar Cheese served in a healthy Buttery Brioche Bun with Caramelized Onion Jam, Streaky Bacon, Sunny Egg, Hickory BBQ Sauce</i>	\$25
Katsu Burger <i>Panko Crusted Chicken Patty, Avocado, Cos Lettuce and Tomato, Chipotle Mayo, Served on Rich Buttery Brioche Bun</i>	\$16
Pulled Pork Burger <i>Slow Braised Pork Collar Till Fork Tender, Topped with Melted Cheese, Pickled Gherkin, Lettuce and Tomato, served on Buttery Bun</i>	\$18
Triple Deck Club Sandwich <i>Toasted Sour Dough Bread, Streaky Bacon, Sliced Roasted Chicken, Fried Egg, Swiss Emmenthal, Tomato, Lettuces, Mayonnaise</i>	\$18

PÂTES

PASTA

Seafood Aglio Olio <i>Linguine, Morsel of Prawns, Squids and Mussels, Cooked with Garlic, Chilli Flakes, Italian Parsley, Cherry Tomato</i>	\$22
Truffle Carbonara   <i>Penne Pasta Tossed with Trio Mushroom in Decadence of Truffle Chardonnay Cream, Top with Sous Vide Egg, Parmesan Shaving</i>	\$24
Beef Ragù <i>Slow Braised Angus Beef Cheek Morsel on Penne Tossed in Farm Grown Basil Pesto, Capsicum Strips, Fresh Parmesan Shaving</i>	\$25
Plant Based Swedish Meat Ball Neapolitan  <i>Linguine Stew in Chardonnay Pomodoro Sauce, Fresh Herbs</i>	\$25

« Life is a combination of magic and pasta. »

FEDERICO FELLINI



Vegetarian



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ASIATIQUE ASIAN

Lobster & Venus Clams Nonya Laksa  <i>Half Spiny Rock Lobster & Sweet Clams, Shredded Cucumber, Hard Boiled Egg, Fried Bean Puff & Bean Sprout in Rich Spiced Coconut Gravy, Thick Rice Noodles</i>	\$35
Crispy Red Rice Vermicelli “San Mee” Style  <i>With Garlic, Prawn, Squid, Sliced Fish and Mussel</i>	\$20
Nasi Goreng Bugis <i>With Spicy Crunchy Drumettes, Pickled Nonya Achar, Muar Otak Otak, Fried Egg & Prawn Crackers</i>	\$18
Thai Style Duo Olive Fried Rice (Vegetarian option Available) <i>Wok Fried Jasmine Rice with Shrimps, Black Olives, Olive Vegetables, Green Soya Bean. Bean Sprout Topped with Fried Egg, Cashew Nuts and Chicken Floss</i>	\$16
Seafood Wat Dan Hor <i>Wok-fried Seafood flat rice noodles fried to perfection in a delicious silky and egg gravy</i>	\$20
Hokkien Fried Noodle  <i>Stir-Fried Yellow Noodles and Rice Vermicelli, Accompanied With Assorted Seafood, Bean Sprouts, Chinese Chives And Roasted Pork Belly Simmered In Rich Broth Served With Sambal Chilli & Calamasi</i>	\$20
Peppery Black Bean Beef Hor Fun <i>Prime Sliced Beef Fillet with Ginger & Asian Green</i>	\$22
Chicken Katsu & Ebi Curry Rice <i>Deep Fried Panko Crusted Chicken Cutlet and Breaded Prawns, Serve with Steamed Pearl Rice, Japanese Style Japanese Curry With Morsel of Stewed Vegetables and Potatoes, Japanese Pickles</i>	\$18
Unagi Kabayaki Don <i>Grilled Eel Glazed in Homemade Sweet Sauce, serve with Pickles, Shredded Nori and Scallion</i>	\$24
Korean Beef Bulgogi Rainbow Bowl <i>Wok Fried Marinated Sliced Beef Serve with Edamame, Asian Mushroom, Bean Sprout, Kim Chee, Carrot Slaw, Corn Kernel, Sous Vide Egg, Serve with Short Grain Rice & Korean Pepper Paste</i>	\$20

« Food is the most primitive form of comfort. »

SHEILA GRAHAM




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PLAT PRINCIPAL MAINS

Beer-battered Fish & Chips <i>Lemon Wedge, Tartar Sauce, Mixed Green, Honey Lime Vinaigrette, Thick Fries</i>	\$23
Bangers and Mash <i>Cumberland Pork Sausages, Mashed Potato, Edamame, Caramelized Onion Gravy</i>	\$18
Acacia Honey Hickory Smoked BBQ Baby Back Pork Rib <i>Served With Mesclun Saald, Thick Fries and Grilled Pineapple Ring</i>	\$24
Moroccan Spiced Lamb Shank  <i>Braised in Zesty Spiced Tomato Fondue, Buttery Mashed Potato, Seasonal Greens</i>	\$35
Slow Braised Angus Beef Cheek <i>Slow Braised in Merlot Bone Marrow Sauce, Mashed Potato, Composition of Vegetables</i>	\$38
150 Days Angus Ribeye Steak Frites (300 gm) <i>Served with Peri Peri Butter, Mesclun Salad, Thick Fries</i>	\$40
200 Days Grain Fed Angus Beef Tomahawk (800 Gram before cook)  <i>Served with Peri Peri Butter, Red Wine Jus, Black Truffle Mashed Potato, Sautéed Seasonal Greens and Mesclun Salad Bowl</i>	\$120

QUELQUE CHOSE DE DOUX SOMETHING SWEET

Dark Chocolate Steak  <i>Florentine Crust & Pink Peppercorn Chocolate Glaze</i>	\$10
Churros <i>Sweet Mexican Fritters Dusted with Cinnamon Sugar Served with Salted Caramel and Vanilla Bean Sauce</i>	\$8
Warm Matcha Pudding <i>Azuki Bean, Nut Biscuit</i>	\$10
Royal Crunchy Chocolate Gateau <i>Bourbon Madagascar Sauce</i>	\$12
Seasonal Fruit Platter <i>Seasonal Fresh fruits Platter with Wild Berries</i>	\$8

« *Desserts are the fairy tales of the kitchen — a happily ever after to supper.* »

TERRI GUILLEMETS



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BOISSON BEVERAGE

<u>BEERS</u>		<u>Glass</u>	<u>BUBBLES</u>	<u>Glass</u>	<u>Bottle</u>
Heineken Draught, Netherlands	5.0%	\$10	Pol Remy Brut NV, France	\$14	\$60
Edelweiss Draught, Austria	5.0%	\$12	G.H Mumm Brut Champagne, France		\$130
Tiger, Singapore	5.0%	\$13			
Heineken Silver	7.5%	\$14	<u>WHITE WINE</u>		
<u>COCKTAILS</u>			Bellevie Pavillon Sauvignon Blanc, France	\$15	\$60
Singapore Sling		\$22	De Bortoli Harvest Chardonnay, Australia	\$16	\$65
Long Island Iced Tea		\$22	Lincoln Estate Chardonnay, Australia		\$65
Mojito		\$14	Shinas Estate The Innocent Viognier, Australia		\$115
Lychee Berry		\$14	<u>RED WINE</u>		
Paradiser		\$14	Bellevie Pavillon Merlot, France		\$60
Margarita		\$16			
Black Russian		\$14			
White Russian		\$16			
<u>MOCKTAILS</u>			<u>HOT BEVERAGES</u>		
Gunner		\$10	Espresso (Single / Double)	\$7 / \$8	
Shirley Temple		\$10	Coffee (Hot / Cold)	\$6 / \$7	
Nojito		\$10	Latte / Cappuccino (Hot / Cold)	\$7 / \$8	
			Chocolate (Hot / Cold)	\$7 / \$8	
<u>COLD BEVERAGES</u>			<u>SELECTION OF TWG TEAS</u>		
Soft Drinks		\$4	1837 Black Tea	\$7	
Coke / Coke Zero / Sprite / Soda /			Milk Oolong Tea	\$7	
Ginger Beer / Ginger Ale / Tonic			Geisha Blossom Tea	\$7	
Chilled Juices		\$5	Bain De Roses Tea	\$7	
Apple / Orange / Pineapple / Cranberry					
Mineral Water		\$5			
Fiji 500ml / Perrier 330ml					

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