



**Have a seat**  
*Notre table vous attend*

BREAKFAST FAVOURITES  
FAVORIS DU PETIT DÉJEUNER  
*Last order 10am*

---

<b>Two Fresh Farm Eggs Prepared to your Liking</b> <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
<b>Nordic Smoked Salmon, Sous Vide Eggs Benedict</b> <i>Served with Caviar Hollandaise Sauce on Sour Dough Toast, Mesclun salad</i>	\$22
<b>Omega-3 Truffle Omelet</b> <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
<b>Croque Madame</b> <i>Grilled Ham &amp; Cheese Sandwich Topped With Fried Egg, Mesclun Salad</i>	\$18
<b>Golden Pancakes Vermont Maple Syrup</b> <i>Forest Berries Compote</i> <i>Served with Chicken Chipolata</i>	\$16
<b>Cereal</b> <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
<b>Oriental Porridge</b> <i>Choice of Shredded Chicken or Sliced Fish, Served with Egg,</i> <i>Chinese Crullers, Fried Shallot, Chopped Scallion, Ginger Strips</i>	\$12
<b>Fruit &amp; Fruity</b> <i>Seasonal Fresh fruits Platter with Wild Berries</i>	\$8



Chef's Recommendation

Prices are subject to 10% service charge and prevailing government taxes.  
Royale reserves the rights to make changes in the prices, menu or other information without prior notice.  
We are pleased to accommodate your allergy & other dietary restrictions.  
Please approach our Service Associates for assistance.

## PETITES BOUCHÉES & PLATEAUX À PARTAGER

### SMALL BITES & SHARING PLATE

---

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



Chef's Recommendation

Prices are subject to 10% service charge and prevailing government taxes.  
Royale reserves the rights to make changes in the prices, menu or other information without prior notice.  
We are pleased to accommodate your allergy & other dietary restrictions.  
Please approach our Service Associates for assistance.

## SOUPE ET VERTS SOUP & GREENS

---

<b>Cream of Champignon</b> <i>Wild Forest mushroom soup, Alba truffle foam</i>	\$9
<b>Soup of the Day</b> <i>Daily Nourishing Hearty Soup, Kindly Check with Our Staff For Info</i>	\$6
<b>Classic Caesar Salad</b> <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
<b>Rainbow Salad</b> <i>Baby Romaine Lettuce, Blueberries, Roasted Almond, Sunflower Seeds, Beetroot, Tomatoes, Avocado, Honey Lemon Dressing</i>	\$13



Chef's Recommendation

Prices are subject to 10% service charge and prevailing government taxes.  
Royale reserves the rights to make changes in the prices, menu or other information without prior notice.  
We are pleased to accommodate your allergy & other dietary restrictions.  
Please approach our Service Associates for assistance.

**BURGS & PAINS**  
**BURGS & BREADS**  
*Serve with Thick Fries and Mesclun Salad*

---

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

**PÂTES**  
**PASTA**

---

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

*« Life is a combination of magic and pasta. »*

FEDERICO FELLINI



Vegetarian



Chef's Recommendation

Prices are subject to 10% service charge and prevailing government taxes.  
Royale reserves the rights to make changes in the prices, menu or other information without prior notice.  
We are pleased to accommodate your allergy & other dietary restrictions.  
Please approach our Service Associates for assistance.

## ASIATIQUE ASIAN

---

<b>Lobster &amp; Venus Clams Nonya Laksa</b>  <i>Half Spiny Rock Lobster &amp; Sweet Clams, Shredded Cucumber, Hard Boiled Egg, Fried Bean Puff &amp; Bean Sprout in Rich Spiced Coconut Gravy, Thick Rice Noodles</i>	\$35
<b>Crispy Red Rice Vermicelli “San Mee” Style</b>  <i>With Garlic, Prawn, Squid, Sliced Fish and Mussel</i>	\$20
<b>Nasi Goreng Bugis</b> <i>With Spicy Crunchy Drumettes, Pickled Nonya Achar, Muar Otak Otak, Fried Egg &amp; Prawn Crackers</i>	\$18
<b>Thai Style Duo Olive Fried Rice (Vegetarian option Available)</b> <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
<b>Seafood Wat Dan Hor</b> <i>Wok-fried Seafood flat rice noodles fried to perfection in a delicious silky and egg gravy</i>	\$20
<b>Hokkien Fried Noodle</b>  <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 &amp; Calamasi</i>	\$20
<b>Peppery Black Bean Beef Hor Fun</b> <i>Prime Sliced Beef Fillet with Ginger &amp; Asian Green</i>	\$22
<b>Chicken Katsu &amp; Ebi Curry Rice</b> <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
<b>Unagi Kabayaki Don</b> <i>Grilled Eel Glazed in Homemade Sweet Sauce, serve with Pickles, Shredded Nori and Scallion</i>	\$24
<b>Korean Beef Bulgogi Rainbow Bowl</b> <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 &amp; Korean Pepper Paste</i>	\$20

« Food is the most primitive form of comfort. »

SHEILA GRAHAM



Chef's Recommendation

Prices are subject to 10% service charge and prevailing government taxes.  
Royale reserves the rights to make changes in the prices, menu or other information without prior notice.  
We are pleased to accommodate your allergy & other dietary restrictions.  
Please approach our Service Associates for assistance.

## PLAT PRINCIPAL MAINS

---

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

---

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



Chef's Recommendation

Prices are subject to 10% service charge and prevailing government taxes.  
Royale reserves the rights to make changes in the prices, menu or other information without prior notice.  
We are pleased to accommodate your allergy & other dietary restrictions.  
Please approach our Service Associates for assistance.

## BOISSON BEVERAGE

---

<b><u>BEERS</u></b>		<u>Glass</u>	<b><u>BUBBLES</u></b>	<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%	\$12			
Guinness, Ireland	7.5%	\$15	<b><u>WHITE WINE</u></b>		
			Bellevie Pavillon Sauvignon Blanc, France	\$15	\$60
<b><u>COCKTAILS</u></b>			De Bortoli Harvest Chardonnay, Australia	\$16	\$65
Singapore Sling		\$22	Kapuka Sauvignon Blanc, New Zealand		\$75
Long Island Iced Tea		\$22	Shinas Estate The Innocent Viognier, Australia		\$115
Mojito		\$14	Lincoln Estate Chardonnay, Australia		\$65
Lychee Berry		\$14	<b><u>RED WINE</u></b>		
Paradiser		\$14	Bellevie Pavillon Merlot, France	\$15	\$60
Margarita		\$16	Yvon Mau Cabernet Sauvignon, France	\$17	\$75
Black Russian		\$14	Andeluna Altitud Malbec, Argentina		\$115
White Russian		\$16			
<b><u>MOCKTAILS</u></b>			<b><u>HOT BEVERAGES</u></b>		
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	
<b><u>COLD BEVERAGES</u></b>			<b><u>SELECTION OF TWG TEAS</u></b>		
Soft Drinks		\$4	English Breakfast Tea	\$7	
Coke / Coke Zero / Sprite / Soda /			1837 Black Tea	\$7	
Ginger Beer / Ginger Ale / Tonic					
<b>Chilled Juices</b>		\$5			
Apple / Orange / Pineapple / Cranberry					
<b>Mineral Water</b>		\$5			
Fiji 500ml / Perrier 330ml					