



Have a seat
Notre table vous attend

BREAKFAST FAVOURITES
FAVORIS DU PETIT DÉJEUNER
Last order 10am

Two Fresh Farm Eggs Prepared to your Liking

Choice of Fried, Scrambled, Poached or Soft Boiled

Served with Mesclun Salad, Herb Grilled Tomato and Hash Brown Potatoes

Streaky Bacon and Chicken Chipolata

Nordic Smoked Salmon, Sous Vide Eggs Benedict

Served with Caviar Hollandaise Sauce on Sour Dough Toast, Mesclun salad

Omega-3 Truffle Omelet

Filled with choice of Mushroom, Onion and Parmigiana Cheese

Served with Mesclun salad, Herb Grilled Tomato and Hash Brown Potatoes

Croque Madame

Grilled Ham & Cheese Sandwich Topped With Fried Egg, Mesclun Salad

Golden Pancakes Vermont Maple Syrup

Forest Berries Compote

Served with Chicken Chipolata

Cereal

Choice of Cornflakes, Rice Krispies, All Bran, Coco Pop or daily selection

Sprinkle with Dried Fruits and Nuts

Served With Full Cream Milk

Oriental Porridge

Choice of Shredded Chicken or Sliced Fish, Served with Egg,

Chinese Crullers, Fried Shallot, Chopped Scallion, Ginger Strips

Fruit & Fruity

Seasonal Fresh fruits Platter with Wild Berries



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

Shishamo Karaage (6pcs)
Served with Mentaiko Dip

Breaded Japanese Oyster (6pcs)
Tartar Sauce, Lemon Wedge

Pizza

- *Margherita, Fresh Mozzarella, Farm Basil*
- *Japanese Mushroom, Bonito Flake, Nori*
- *Beef Salami, Wild Rocket*

Quesadilla

All selection enclosed with Avocado, Melted Cheeses, Tomato Salsa, Mesclun Salad

- *Cajun Chicken*
- *Beef Bulgogi*
- *BBQ Pulled Pork*

Hainanese Style Chicken Satay (6 Pcs)

Ketupat (steamed caked rice), Raw Red Onions and Cucumbers, Pineapple Dip
Served with Peanut Sauce (minimum of half dozen)

Truffle Fries

Thick cut Fries, Sprinkle with Truffle Powder and serve with Truffle Mayo

Cheesy Fries

Thick cut Fries, serve with Mild Spice Cheese Dip

Crispy Sticky Buffalo Wings (6 Pcs)

A Fusion mix of classic with Orient Inspiration with Balsamic

Golden Crumble Brioche Calamari

Remoulade Dip

Assorted Cold Cut & Cheese Platter

Serve with condiments and Sesame Seed Lavosh



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SOUPE ET VERTS SOUP & GREENS

Cream of Champignon

Wild Forest mushroom soup, Alba truffle foam

Soup of the Day

Daily Nourishing Hearty Soup, Kindly Check with Our Staff For Info

Classic Caesar Salad

Cos Lettuce, Garlic Anchovies Dressing, Shredded Egg, Smoked Bacon

Garlic Crouton, Parmesan Cheese Shaving

Add on Cajun Chicken

Add on Norwegian Smoked Salmon

Rainbow Salad

Baby Romaine Lettuce, Blueberries, Roasted Almond, Sunflower Seeds, Beetroot, Tomatoes,

Avocado, Honey Lemon Dressing



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BURGS & PAINS

BURGS & BREADS

Serve with Thick Fries and Mesclun Salad

The Royale Wagyu Burger

Prime Melted Cheddar Cheese served in a healthy Buttery Brioche Bun with Caramelized Onion Jam, Streaky Bacon, Sunny Egg, Hickory BBQ Sauce

Katsu Burger

Panko Crusted Chicken Patty, Avocado, Cos Lettuce and Tomato, Chipotle Mayo, Served on Rich Buttery Brioche Bun

Pulled Pork Burger

Slow Braised Pork Collar Till Fork Tender, Topped with Melted Cheese, Pickled Gherkin, Lettuce and Tomato, served on Buttery Bun

Triple Deck Club Sandwich

Toasted Sour Dough Bread, Streaky Bacon, Sliced Roasted Chicken, Fried Egg, Swiss Emmenthal, Tomato, Lettuces, Mayonnaise

PÂTES

PASTA

Seafood Aglio Olio

Linguine, Morsel of Prawns, Squids and Mussels, Cooked with Garlic, Chilli Flakes, Italian Parsley, Cherry Tomato

Truffle Carbonara



Penne Pasta Tossed with Trio Mushroom in Decadence of Truffle Chardonnay Cream, Top with Sous Vide Egg, Parmesan Shaving

Beef Ragu

Slow Braised Angus Beef Cheek Morsel on Penne Tossed in Farm Grown Basil Pesto, Capsicum Strips, Fresh Parmesan Shaving

Plant Based Swedish Meat Ball Neapolitan



Linguine Stew in Chardonnay Pomodoro Sauce, Fresh Herbs

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

FEDERICO FELLINI



Vegetarian



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ASIATIQUE ASIAN

Lobster & Venus Clams Nonya Laksa 
*Half Spiny Rock Lobster & Sweet Clams, Shredded Cucumber, Hard Boiled Egg,
Fried Bean Puff & Bean Sprout in Rich Spiced Coconut Gravy, Thick Rice Noodles*

Crispy Red Rice Vermicelli “San Mee” Style 
With Garlic, Prawn, Squid, Sliced Fish and Mussel

Nasi Goreng Bugis
*With Spicy Crunchy Drumettes, Pickled Nonya Achar, Muar Otak Otak,
Fried Egg & Prawn Crackers*

Thai Style Duo Olive Fried Rice (Vegetarian option Available)
*Wok Fried Jasmine Rice with Shrimps, Black Olives, Olive Vegetables,
Green Soya Bean. Bean Sprout
Topped with Fried Egg, Cashew Nuts and Chicken Floss*

Seafood Wat Dan Hor
Wok-fried Seafood flat rice noodles fried to perfection in a delicious silky and egg gravy

Hokkien Fried Noodle 
*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*

Peppery Black Bean Beef Hor Fun
Prime Sliced Beef Fillet with Ginger & Asian Green

Chicken Katsu & Ebi Curry Rice
*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*

Unagi Kabayaki Don
Grilled Eel Glazed in Homemade Sweet Sauce, serve with Pickles, Shredded Nori and Scallion

Korean Beef Bulgogi Rainbow Bowl
*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*

« *Food is the most primitive form of comfort.* »

SHEILA GRAHAM



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PLAT PRINCIPAL MAINS

Beer-battered Fish & Chips

Lemon Wedge, Tartar Sauce, Mixed Green, Honey Lime Vinaigrette, Thick Fries

Bangers and Mash

Cumberland Pork Sausages, Mashed Potato, Edamame, Caramelized Onion Gravy

Acacia Honey Hickory Smoked BBQ Baby Back Pork Rib

Served With Mesclun Saald, Thick Fries and Grilled Pineapple Ring

Moroccan Spiced Lamb Shank



Braised in Zesty Spiced Tomato Fondue, Buttery Mashed Potato, Seasonal Greens

Slow Braised Angus Beef Cheek

Slow Braised in Merlot Bone Marrow Sauce, Mashed Potato, Composition of Vegetables

150 Days Angus Ribeye Steak Frites (300 gm)

Served with Peri Peri Butter, Mesclun Salad, Thick Fries

200 Days Grain Fed Angus Beef Tomahawk (800 Gram before cook)



Served with Peri Peri Butter, Red Wine Jus, Black Truffle Mashed Potato, Sautéed Seasonal Greens and Mesclun Salad Bowl

QUELQUE CHOSE DE DOUX SOMETHING SWEET

Dark Chocolate Steak



Florentine Crust & Pink Peppercorn Chocolate Glaze

Churros

*Sweet Mexican Fritters Dusted with Cinnamon Sugar
Served with Salted Caramel and Vanilla Bean Sauce*

Warm Matcha Pudding

Azuki Bean, Nut Biscuit

Royal Crunchy Chocolate Gateau

Bourbon Madagascar Sauce

Seasonal Fruit Platter

Seasonal Fresh fruits Platter with Wild Berries

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

TERRI GUILLEMETS



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BOISSON BEVERAGE

BEERS

Heineken Draught, Netherlands 5.0%
Edelweiss Draught, Austria 5.0%
Tiger, Singapore 5.0%

BUBBLES

Pol Remy Brut NV, France
G.H Mumm Brut Champagne, France

WHITE WINE

Bellevie Pavillon Sauvignon Blanc,
France
De Bortoli Harvest Chardonnay,
Australia
Kapuka Sauvignon Blanc, New Zealand
Lincoln Estate Chardonnay, Australia
Shinas Estate The Innocent Viognier,
Australia

RED WINE

Bellevie Pavillon Merlot, France
Yvon Mau Cabernet Sauvignon, France

COLD BEVERAGES

Soft Drinks

Coke / Coke Zero / Sprite / Soda /
Ginger Ale / Tonic

Chilled Juices

Apple / Orange / Pineapple / Cranberry

Mineral Water

Acqua Panna 500ml / San Pellegrino
500 ml

HOT BEVERAGES

Espresso (Single / Double)
Coffee (Hot / Cold)
Latte / Cappuccino (Hot / Cold)
Chocolate (Hot / Cold)

SELECTION OF TWG TEAS

1837 Black Tea
Milk Oolong Tea
Geisha Blossom Tea
Bain De Roses Tea