



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

## PETITES BOUCHÉES & PLATEAUX À PARTAGER SMALL BITES & SHARING PLATE

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**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*



Chef's Recommendation

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We are pleased to accommodate your allergy & other dietary restrictions.  
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## SOUPE ET VERTS SOUP & GREENS

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### **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*

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#### **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

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#### **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

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**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

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### 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

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### 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

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### 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