







Have a seat
Notre table vous attend


PETITES BOUCHÉES & PLATEAUX À PARTAGER

SMALL BITES & SHARING PLATE





TAPAS & BITES

- Gourmet Cheese Board**  \$28
Emmental Cheese, Cheddar, Camembert and Brie
Served With Crackers, Cranberry Marmalade, Dried Fruits and Nuts
- Singapore's Chicken Satay**   \$24
Grilled Chicken Satay with Spicy Peanut Sauce,
Compressed Rice Cake, Red Onions and Cucumber Relish
- Smoked Salmon Sourdough** \$24
Sliced Smoked Norwegian Salmon on Sourdough with Coral Greens,
Chopped Eggs and Caviar
- Mentaiko Scallop and Seafood Cake** \$20
Served with Avocado and Tomato Salsa
- Corn Tortilla Chips**  \$16
Crispy Corn Tortilla Served with Avocado Guacamole Dip
- Drunken Mussels** \$16
Green Onions, Garlic, Fresh Herbs and White Wine
Served With Bread Rolls

PIZZAS

- Margherita**  \$28
Fresh Tomatoes, Mozzarella Cheese, Homegrown Herb Garden Basil
- Prosciutto e Funghi** \$28
Button Mushrooms, Chicken Ham, Tomatoes, Mozzarella Cheese and Olives

FINGER FOOD

- Bratwurst and Cheese Sausage Bites**  \$20
Gherkin and Pearl Onions
Served with Tomato and Chilli Sauce
- Crispy Winglets**  \$18
Served with Barbecue Dip
- Stuffed Jalapeño Peppers (9 Pieces)**  \$18
Deep-fried and Breaded, Stuffed with Cheddar Cheese
- Truffle Fries**  \$12
Truffle Flavoured Fries with Truffle Powder, Truffle Mayonnaise and Parmesan Cheese



Contains Chilli



Vegetarian



Chef's Recommendation



Contains Pork

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

<p>Forest Mushroom Cappuccino \$12 <i>Light Cream of Forest Mushroom Infused with White Truffle Oil Cappuccino Foam, Croutons and Bread Roll</i></p>
<p>Asian Vegetable Broth \$8 <i>Seasonal Greens, Carrots, Tomatoes, Seaweed and Silken Tofu Infused with Ginger and Sesame Oil</i></p>
<p>Soup of the Day \$8 <i>Please check with our service staff for the daily nourishing soup available</i></p>
<p>Classic Caesar Salad \$15 <i>Baby Romaine Lettuce, Anchovies, Boiled Eggs, Smoked Bacon Rashers, Croutons, Parmesan Cheese Shaving and Caesar Dressing</i></p>
<p><i>Add on Sliced Smoked Salmon</i> \$14 <i>Add on Grilled Chicken Fillet</i> \$8</p>
<p>Detox Salad Bowl \$15 <i>Butterhead Lettuce, Watermelon, Blueberries, Beetroot, Baby Tomatoes Japanese Cucumber, Citrus Fruit, Sunflower Seeds and Manuka Honey Lemon Dressing</i></p>

BURGS & PAINS BURGS & BREADS

Served with Natural Cut Fries and Petite Salad

<p>Royale Wagyu Burger \$28 <i>Wagyu Beef Patties, Cheddar Cheese, Streaky Bacon, Brioche Bun, Caramelised Onion Jam, Sunny Side Up Eggs, Lettuce and Sliced Tomatoes</i></p>
<p>Barbecued Chicken Steak Burger \$24 <i>Barbecued Chicken Steak, Pesto Mayonnaise, Brioche Bun, Grilled Pineapple, Lettuce and Sliced Tomatoes</i></p>
<p>122 Club Sandwich \$24 <i>Smoked Chicken, Streaky Bacon, Rye Bread, Fried Egg, Avocado Emmental Cheese, Lettuce and Sliced Tomatoes</i></p>
<p>Farmhouse Panini \$18 <i>King Trumpet Mushroom, Zucchini, Eggplant, Capsicums, Lettuce and Sliced Tomatoes, Homegrown Fresh Garden Basil and Ciabatta Bread</i></p>



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PÂTES PASTA

Seafood Aglio e Olio 	\$24
<i>Linguine Pasta with Tiger Prawns, Squid, Mussels, Garlic, Chilli Flakes, Italian Parsley and Cherry Tomatoes</i>	
Truffle Carbonara 	\$26
<i>Penne Pasta with King Trumpet Mushroom, Truffle Purée, White Wine Cream, Onsen Eggs and Parmesan Cheese Shaving</i>	
Stroganoff	\$26
<i>Sliced Australian Beef, Bell Peppers, Gherkins, Onions, Button Mushrooms, Fettuccine, Pinot Noir and Sour Cream</i>	
Herb Garden Vegetables Ragù 	\$22
<i>Zucchini, Capsicum, Eggplant, Cherry Tomatoes, Pomodoro Sauce, Linguine Pasta and Homegrown Fresh Garden Basil</i>	

ASIATIQUE ASIAN

Bugis Street Nasi Goreng  	\$24
<i>Crispy Chicken Winglets, Chicken Satay, Fish Otak Otak, Pickled Vegetables, Fried Egg and Shrimp Crackers</i>	
Lobster Nonya Laksa  	\$38
<i>Half Boston Lobster, Fish Cake, Flower Clams, Thick Rice Noodles, Hard Boiled Eggs, Fried Bean Curd, Coconut Milk Gravy and Sambal Chilli</i>	
Hawker Style Seafood Hor Fun	\$24
<i>Wok Fried Flat Rice Noodles, Tiger Prawns, Squid, Scallop, Eggs and Asian Greens</i>	
Middle Road Hokkien Noodles  	\$24
<i>Braised Yellow Noodles and Vermicelli, Tiger Prawns, Squid, Scallop, Pork Belly, Asian Greens, Eggs, Sambal Chilli and Calamansi</i>	
Cantonese Shahe Fen (Beef)	\$22
<i>Wok Fried Flat Rice Noodles, Sliced Beef, Fermented Black Bean, Eggs and Asian Greens</i>	
Vegetarian Vermicelli 	\$20
<i>Brown Rice Vermicelli, Plant-based Char Siew, Bean Sprout, Capsicum, Mushrooms and Asian Greens</i>	

« Food is the most primitive form of comfort. »

SHEILA GRAHAM



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PLAT PRINCIPAL MAINS

English Fish & Chips <i>Beer Battered Fish Fillet, Petite Green Salad, Natural Cut Fries, Lemon Wedges, Malt Vinegar and Tartar Sauce</i>	\$25
Herb Garden Spring Chicken  <i>Roasted Half Spring Chicken, Mashed Potatoes, Seasonal Vegetables, Homegrown Fresh Garden Herbs, Garlic and Natural Jus</i>	\$25
BBQ Baby Back Pork Ribs  <i>Petite Green Salad, Natural Cut Fries and Grilled Pineapple Ring Served with Acacia Honey Hickory Smoked Barbecue Sauce</i>	\$28
150-day Grain-fed Black Angus Ribeye Steak (300 grams) <i>Petite Green Salad, Natural Cut Fries and Garden Herb Butter</i>	\$42
French Cut Lamb Chops <i>Grilled French Cut Lamb Chop, Natural Cut Fries, Seasonal Vegetables, Homegrown Fresh Garden Herbs, Chimichurri and Rosemary Sauce</i>	\$55
Black Angus Beef Tomahawk (800 grams before cooking)  <i>200-day Grain-fed Black Angus Beef Tomahawk, Garden Herb Butter, Red Wine Jus, Truffle Mashed Potato, Seasonal Vegetables, Sea Salt and Petite Salad Bowl</i>	\$130

QUELQUE CHOSE DE DOUX SOMETHING SWEET

Molten Chocolate Lava Cake <i>Raspberry and Vanilla Ice Cream</i>	\$12
Royale Crunchy Chocolate Gâteau  <i>Bourbon Madagascar Sauce</i>	\$14
Earl Grey Crème Brûlée <i>Earl Grey Egg Custard, Caramelised Sugar and Meringue</i>	\$12
Seasonal Fresh Cut Fruits Platter 	\$10

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

TERRI GUILLEMETS



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MENU ENFANT KIDS MENU

Fried Fish in Batter <i>Deep-fried Fish Fillet in Batter</i> <i>Served with French Fries and Tartar Sauce</i>	\$16
Spaghetti Carbonara  <i>Sautéed Spaghetti with Chicken Ham, Bacon and Onions in Light Cream Sauce</i>	\$16
Grilled Ham and Cheese Sandwiches <i>Grilled Chicken Ham and Cheese in Sandwich Bread</i> <i>Served with French Fries</i>	\$14
Kids Fried Rice <i>Fried Rice with Chicken Sausages and Garden Peas</i> <i>Served with Sunny Side Up Egg and Shrimp Cracker</i>	\$12
Waffle and Ice Cream <i>Sugar-laced Waffle Served with Vanilla Ice Cream and Berries</i>	\$8



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BIÈRE BEER

TIGER BEER SINGAPORE <i>LAGER, 5.0% ABV</i>	\$14
ASAHI SUPER DRY JAPAN <i>PALE LAGER, 5.0% ABV, 330ML</i>	\$14
GUINNESS MICRODRAUGHT IRELAND <i>STOUT, 4.2% ABV, 500ML</i>	\$19

BULLES BUBBLES

POL RÉMY BRUT FRANCE <i>150ML 750ML</i>	\$15 / \$65
CHAMPAGNE GARDET BRUT RÉSERVE PREMIER CRU NV FRANCE	\$198

VIN BLANC WHITE WINE

BELLEVIE PAVILLON SAUVIGNON BLANC FRANCE <i>150ML 750ML</i>	\$15 / \$65
PIRRAMIMMA FRENCH OAK CHARDONNAY MCLAREN VALE AUSTRALIA <i>150ML 750ML</i>	\$19 / \$85
SALVANO MOSCATO DOC NV PIEDMONT ITALY	\$80

VIN ROUGE RED WINE

BELLEVIE PAVILLON MERLOT FRANCE <i>150ML 750ML</i>	\$15 / \$65
MCWILLIAM'S MARKVIEW CABERNET MERLOT RIVERINA AUSTRALIA <i>150ML 750ML</i>	\$19 / \$85
MARQUÉS DE CÁCERES CRIANZA RIOJA SPAIN	\$90
LAGARDE TEIA MALBEC, PETIT VERDOT MENDOZA ARGENTINA	\$90

CAFÉ COFFEE

COFFEE <i>HOT</i> <i>ICED</i>	\$6 / \$7
ESPRESSO <i>SINGLE</i> <i>DOUBLE</i>	\$5 / \$7
LATTE / CAPPUCINO <i>HOT</i> <i>ICED</i>	\$7 / \$8
MOCHA <i>HOT</i> <i>ICED</i>	\$8 / \$9

THÉ PAR TWG TEA BY TWG

GEISHA BLOSSOM® <i>Blend of green tea & refreshing ripe Southern fruit</i>	\$8
BAIN DE ROSES® <i>Darjeeling tea with union of roses & hints of vanilla</i>	\$8
MILK OOLONG® <i>Lightly fermented tea that offers aroma that is milky & toasted</i>	\$8
1837 BLACK TEA® <i>Notes of flowers with ripe berries, anise & caramel aftertaste</i>	\$8

SANS ALCOOL NON-ALCOHOLIC

CHILLED JUICE <i>Apple Cranberry Orange Pineapple</i>	\$6
SOFT DRINKS <i>Coke Coke Light Coke Zero Sprite Ginger Ale Tonic Soda</i>	\$6
MINERAL WATER <i>Acqua Panna San Pellegrino, 500ML</i>	\$8
OTHER BEVERAGES <i>Chocolate Milk (Hot Cold)</i>	\$6 / \$7