



Have a seat
Notre table vous attend

PETIT DÉJEUNER TOUTE
LA JOURNÉE
ALL-DAY BREAKFAST

Eggs with Parmesan Toast <i>63°C Soft-boiled Eggs, Chicken & Mushroom Velouté</i>	\$18
Truffled Folded Eggs & Herbs Bratwurst Sausage <i>Melted Cheese, Soy Béchamel Multigrain Bread, Sautéed Mushrooms, Slow-baked Cherry Tomatoes</i>	\$18
Omega-3 Scrambled Eggs  <i>Smoked Salmon, Caviar, Omega Flex Seed Oil, Soy Béchamel Bread, Seasonal Green, Grilled Cherry Tomatoes</i>	\$22
Veggie Bliss <i>Broiled OMN Plant Vegetarian Meat, Grilled Mushrooms, 63°C Soft-boiled Eggs on Cheesy Toast & Confit Cherry Tomatoes</i>	\$20

SOUPE ET VERTS
SOUP & GREENS

Frosty Mushroom Velouté <i>Topped with Truffle Foam</i>	\$9
Chef's Daily Homemade Soup <i>(Please approach our Service Staff)</i>	\$6
Classic Caesar Salad <i>Butterhead Lettuce, Creamy Anchovy Dressing, Shredded Egg, Garlic-Butter Croutons, Bacon Bits & Shaved Parmesan</i>	\$13
<i>Add on Smoked Duck Breast</i>	\$3
<i>Add on Smoked Salmon</i>	\$7
Pimp My Green <i>Butterhead Lettuce or Mixed Green Salad</i> <i>Choice of Dressing: House Caesar, Lemon Honey Vinaigrette or Kewpie Roasted Sesame</i> <i>Choice of Condiments: Bread Biscuit, Cherry Tomatoes, Petitas, Cranberry & Shredded Parmesan Cheese</i>	\$13

PETITES BOUCHÉES
SMALL BITES

Crispy Salt and Pepper Soft-shell Prawn <i>Served with Fragrant Garlic Chilli Dip</i>	\$12
Truffle Fries <i>Toasted with Parmesan Cheese & Parsley</i>	\$12
Chicken Floss Chunky Fries <i>With Cheesy & Mayonnaise Topping</i>	\$10
Furikake Sidewinder Fries  <i>Kelp Salt, Bonito, Sesame, Seaweed with Mentaiko</i>	\$15
Crunchy Crispy Chicharrones <i>Crispy Calamari (6 Rings), Chicken Wings (3pcs), Corn Chips with Spicy Tomato Salsa, Kaffir Lime Guacamole & Chilli Dip</i>	\$21
Maxi Nacho <i>Oven-baked Cheesy Corn Tortillas Chips, Jalapeño Beef Corn Carne, Sour Cream, Pico de Gallo & Guacamole</i>	\$18
Crispy Spicy Buffalo Wings (6pcs) <i>With Chilli & Garlic Dipping</i>	\$16
Golden Crumble Brioche Calamari <i>With Garden Mix & Remoulade Dip</i>	\$15



Chef's Recommendation

Prices are subject to 7% GST 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

All burgers are served with Royale House Spiced Fries

The Royale Wagyu Burger <i>Prime Melted Cheddar Cheese serve in a healthy 100% plant-based NatureSeed Bun with Caramelized Onions, Tomato Jam, Arugula and Sunny Egg.</i>	\$25
Wagyu Nacho Burger  <i>Prime Lean Wagyu Beef Patty serve in a healthy 100% plant-based NatureSeed Bun with Spanish Onion, Sour Cream, Guacamole and Cheesy Aioli & Corn Chips</i>	\$28
Teriyaki Burger <i>Broiled Glazed Chicken Thigh serve in a healthy 100% plant-based NatureSeed Bun with Furikake Sunny Egg & Roasted Smoked Butternut</i>	\$20
Rustic Crusty Club <i>Layer of Butterhead Lettuce, Smoked Duck Breast, Spiced Fried Egg, Bacon & Monterey Jack</i>	\$20
Grill OMN Plant-based Meat Burger  <i>Caramelized Spain Onions, Grilled Forest Mushroom, Butternut Squash, Vegemite Mayonnaise & Rocket Lettuce serve in a healthy 100% plant-based NatureSeed Bun</i>	\$25

PÂTES PASTA

Prawn & Calamari Neapolitan <i>Spinach Tagliatelle tossed with Chilli, Garlic, White Wine and Basil Cherry Tomato Fondue</i>	\$22
Truffle Carbonara  <i>Tagliatelle Trio Mushrooms in Porcini Cream, Truffle paste and topped with shaved Parmesan</i>	\$24
Beef Chilli Spaghetti <i>Tossed in Mexican Beef Chilli Ragout with Spanish Onions and topped with shaved Parmesan</i>	\$25
Aglio Olio e Funghi (Vegetarian option without Garlic) <i>Spaghetti, Chilli, Garlic, White Wine and Roasted Forest Mushrooms</i>	\$17

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

FEDERICO FELLINI



Vegetarian



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LOCALE LOCAL

Hokkien Fried Noodles <i>With Egg, Prawns, Squids, Beansprout, Chives, Crispy Roasted Pork, Oelek and Lime</i>	\$19
Taiwan Hokkien Fried Noodles <i>With Shallot Oil, Ginger Vinegar, Prawns, Squids, Wombok and Roasted Pork</i>	\$19
Fried Red Rice Wine Seafood Bee Hoon  <i>With Garlic, Ginger Flower, Prawns, Squid Flower & Mussel</i>	\$19
Homemade Kampong Soft-shell Crab Laksa <i>With Fish Cake, Egg, Tau Pok & Sambal Chilli</i>	\$19
Two Way Olive Leaf's Crispy Fried Rice (Vegetarian option Available)  <i>Tossed with Garlic Oil & Smoked Duck</i>	\$16
Seafood Wat Dan Hor <i>Wok-fried Seafood flat rice noodles fried to perfection in a delicious silky and egg gravy</i>	\$22
Nasi Goreng Bugis <i>With Spicy Crunchy Wings, Pickled Achar, Otak-Otak, Fried Egg & Crackles</i>	\$18
Black Bean Beef Hor Fun <i>Prime Sliced Beef Fillet with Ginger & Green Vegetables</i>	\$22
Dry Beef Hor Fun <i>Prime Sliced Beef Fillet with Ginger, Beansprout, Spring Onion & Chinese Wine</i>	\$20

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

SHEILA GRAHAM



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PLAT PRINCIPAL MAINS

Beer-battered Fish & Chips 	\$23
<i>Halibut Fillet, Royale Tartar, Mixed Greens, Honey Lemon Vinaigrette and Spiced Chips</i>	
Chicken Parmigiana	\$18
<i>Baked with Tomato Fondue and Melted Cheese, served with Mixed Greens & Royale Spiced Fries</i>	
Lamb Shank baked in Puff Pastry (Preparation time: 25 minutes)	\$33
<i>Served with Basil Mashed Potatoes & Semi-soft Tomato Fondant</i>	
150 Days Grain Fed Angus Sirloin (200g)	\$37
<i>Served with Peri Peri Butter, Wild Lettuce, Slow Roasted Cherry Tomatoes & Royale Spiced Fries or Mash Spud</i>	
200 Days Grain Fed Angus Beef Tomahawk (800g before cook, Preparation time: 20 minutes)	\$108
<i>Served with House Spice Butter, Rocket Lettuce, Tomato Compote with choice of Royale Spiced Fries or Truffle Mashed Potatoes</i>	

QUELQUE CHOSE DE DOUX SOMETHING SWEET

Dark Chocolate Steak 	\$10
<i>Florentine Crust & Pink Peppercorn Chocolate Glaze</i>	
Thai Milk Tea Crème Brûlée	\$8
<i>With Almond Biscotti</i>	
Charcoal Pavlova	\$12
<i>Durian Mousse & Seasonal Berries</i>	
Dessert of the Day	\$8
<i>Please approach our Service Staff for more information</i>	

« 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%	Class	\$10
Edelweiss Draught, Austria	5.0%		\$12
Tiger, Singapore	5.0%		\$12
Guinness, Ireland	7.5%		\$15

COCKTAILS

Singapore Sling	\$22
Long Island Iced Tea	\$22
Mojito	\$14
Lychee Berry	\$14
Paradiser	\$14
Margarita	\$16
Black Russian	\$14
White Russian	\$16

MOCKTAILS

Gunner	\$10
Shirley Temple	\$10
Nojito	\$10

COLD BEVERAGES

Soft Drinks	\$4
<i>Coke / Coke Zero / Sprite / Soda / Ginger Beer / Ginger Ale / Tonic</i>	

Chilled Juices

<i>Apple / Orange / Pineapple / Cranberry</i>	\$5
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Mineral Water

<i>Fiji 500ml / Perrier 330ml</i>	\$5
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BUBBLES

Pol Remy Brut NV, France	Class	\$14	Bottle	\$60
G.H Mumm Brut Champagne, France				\$130

WHITE WINE

Bellevie Pavillon Sauvignon Blanc, France	\$15	\$60
De Bortoli Harvest Chardonnay, Australia	\$16	\$65
Kapuka Sauvignon Blanc, New Zealand		\$75
Shinas Estate The Innocent Viognier, Australia		\$115
Lincoln Estate Chardonnay, Australia		\$65

RED WINE

Bellevie Pavillon Merlot, France	\$15	\$60
Yvon Mau Cabernet Sauvignon, France	\$17	\$75
Andeluna Altitud Malbec, Argentina		\$115

HOT BEVERAGES

Espresso (Single / Double)	\$7 / \$8
Coffee (Hot / Cold)	\$6 / \$7
Latte / Cappuccino (Hot / Cold)	\$7 / \$8
Chocolate (Hot / Cold)	\$7 / \$8

SELECTION OF TWG TEAS

Geisha Blossom Tea	\$7
Emperor Sencha	\$7
English Breakfast Tea	\$7
1837 Black Tea	\$7
Chamomile	\$7

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MERCURE
HOTEL
SINGAPORE BUGIS

