



Can we tempt you?  
*Laissez vous tenter...*

BREAKFAST FAVOURITES  
FAVORIS DU PETIT DÉJEUNER  
7am to 10am

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<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>	\$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>	\$24
<b>Golden Pancakes Vermont Maple Syrup</b> <i>Forest Berries Compote</i> <i>Served with Chicken Chipolata</i>	\$20
<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>	\$15
<b>Fruit &amp; Fruity</b> <i>Seasonal Fresh fruits Platter with Wild Berries</i>	\$10



Chef's Recommendation

Prices are subject to 10% service charge and prevailing government taxes.  
Restaurant 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  
11.30am to 8.30pm

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<b>Breaded Japanese Oyster (6pcs)</b> <i>Tartar Sauce, Lemon Wedge</i>	\$22
<b>Cajun Chicken Quesadilla</b> <i>Enclosed with Avocado, Melted Cheeses, Tomato Salsa, Mesclun Salad</i>	\$22
<b>Hainanese Style Chicken Satay (6 Pcs)</b> <i>Ketupat (steamed caked rice), Raw Red Onions and Cucumbers, Pineapple Dip Served with Peanut Sauce (minimum of half dozen)</i>	\$20
<b>Truffle Fries</b> <i>Thick cut Fries, Sprinkle with Truffle Powder and serve with Truffle Mayo</i>	\$15
<b>Cheesy Fries</b> <i>Thick cut Fries, serve with Mild Spice Cheese Dip</i>	\$12
<b>Crispy Sticky Buffalo Wings (6 Pcs)</b> <i>A Fusion mix of classic with Orient Inspiration with Balsamic</i>	\$20



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## SOUPE ET VERTS SOUP & GREENS

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<b>Cream of Champignon</b> <i>Wild Forest mushroom soup, Alba truffle foam</i>	\$11
<b>Classic Caesar Salad</b> <i>Cos Lettuce, Garlic Anchovies Dressing, Shredded Egg, Smoked Bacon Garlic Crouton, Parmesan Cheese Shaving</i>	\$16
<b>Rainbow Salad</b> <i>Baby Romaine Lettuce, Blueberries, Roasted Almond, Sunflower Seeds, Beetroot, Tomatoes, Avocado, Honey Lemon Dressing</i>	\$16



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

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<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>	\$30
<b>Katsu Burger</b> <i>Panko Crusted Chicken Patty, Avocado, Cos Lettuce and Tomato, Chipotle Mayo, Served on Rich Buttery Brioche Bun</i>	\$20

PÂTES  
PASTA

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<b>Seafood Aglio Olio</b> <i>Linguine, Morsel of Prawns, Squids and Mussels, Cooked with Garlic, Chilli Flakes, Italian Parsley, Cherry Tomato</i>	\$27
<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>	\$29

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

FEDERICO FELLINI



Vegetarian



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## ASIATIQUE ASIAN

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<b>Nasi Goreng Bugis</b> <i>With Spicy Crunchy Drumettes, Pickled Nonya Achar, Muar Otak Otak, Fried Egg &amp; Prawn Crackers</i>	\$22
<b>Seafood Wat Dan Hor</b> <i>Wok-fried Seafood flat rice noodles fried to perfection in a delicious silky and egg gravy</i>	\$24
<b>Peppery Black Bean Beef Hor Fun</b> <i>Prime Sliced Beef Fillet with Ginger &amp; Asian Green</i>	\$27

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

SHEILA GRAHAM



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## PLAT PRINCIPAL MAINS

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<b>Beer-battered Fish &amp; Chips</b> <i>Lemon Wedge, Tartar Sauce, Mixed Green, Honey Lime Vinaigrette, Thick Fries</i>	\$28
<b>Acacia Honey Hickory Smoked BBQ Baby Back Pork Rib</b> <i>Served With Mesclun Saald, Thick Fries and Grilled Pineapple Ring</i>	\$29
<b>Slow Braised Angus Beef Cheek</b> <i>Slow Braised in Merlot Bone Marrow Sauce, Mashed Potato, Composition of Vegetables</i>	\$38
	\$40
	\$120

## QUELQUE CHOSE DE DOUX SOMETHING SWEET

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<b>Churros</b> <i>Sweet Mexican Fritters Dusted with Cinnamon Sugar Served with Salted Caramel and Vanilla Bean Sauce</i>	\$10
<b>Warm Matcha Pudding</b> <i>Azuki Bean, Nut Biscuit</i>	\$12
<b>Fruit &amp; Fruity</b> <i>Seasonal Fresh fruits Platter with Wild Berries</i>	\$10

« *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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<b><u>BEERS</u></b>			<b><u>COLD BEVERAGES</u></b>	
Tiger   Singapore, 330ml Lager, 5.0% ABV	<u>Class</u>	<u>Bottle</u>	Soft Drinks	<u>Class</u>
Heineken Silver   Netherlands, 330ml Lager, 4.0% ABV		\$16	Coke / Coke Light / Sprite / Soda / Ginger Ale / Tonic	\$5
		\$16		
<b><u>BUBBLES</u></b>			Chilled Juices	\$5
Pol Remy Brut NV   France, 150ml / 750ml	\$18	\$75	Apple / Orange / Pineapple / Cranberry	
G.H Mumm Brut Champagne   France, 750ml		\$180		
<b><u>WHITE WINE</u></b>			Mineral Water	\$8
Bellevie Pavillon Sauvignon Blanc   France, 150ml / 750ml	\$15	\$65	Acqua Panna / San Pelligrino 500ml	
De Bortoli Harvest Chardonnay   Australia, 150ml / 750ml	\$18	\$75		
Shinas Estate The Innocent Viognier   Australia		\$115	<b><u>HOT BEVERAGES</u></b>	
<b><u>RED WINE</u></b>			Espresso (Single / Double)	\$5 / \$7
Bellevie Pavillon Merlot   France, 150ml / 750ml	\$15	\$65	Coffee (Hot / Cold)	\$6 / \$7
Yvon Mau Carbernet Sauvignon   France, 150ml / 750ml	\$18	\$75	Latte / Cappuccino (Hot / Cold)	\$7 / \$8
Shinas Estate The Guilty Shiraz   Australia, 750ml		\$130	Mocha (Hot/Cold)	\$8 / \$9
			Chocolate (Hot / Cold)	\$6 / \$7
			<b><u>SELECTION OF TWG TEAS</u></b>	
			1837 Black Tea	\$8
			Milk Oolong Tea	\$8
			Geisha Blossom Tea	\$8
			Bain De Roses Tea	\$8