



Can we tempt you?
Laissez vous tenter...

BREAKFAST FAVOURITES
FAVORIS DU PETIT DÉJEUNER
7am to 10am

Two Fresh Farm Eggs Prepared to your Liking <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
Omega-3 Truffle Omelet <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
Golden Pancakes Vermont Maple Syrup <i>Forest Berries Compote</i> <i>Served with Chicken Chipolata</i>	\$20
Oriental Porridge <i>Choice of Shredded Chicken or Sliced Fish, Served with Egg,</i> <i>Chinese Crullers, Fried Shallot, Chopped Scallion, Ginger Strips</i>	\$15
Fruit & Fruity <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

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



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SOUPE ET VERTS SOUP & GREENS

Cream of Champignon <i>Wild Forest mushroom soup, Alba truffle foam</i>	\$11
Classic Caesar Salad <i>Cos Lettuce, Garlic Anchovies Dressing, Shredded Egg, Smoked Bacon Garlic Crouton, Parmesan Cheese Shaving</i>	\$18
Rainbow Salad <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

- The Royale Wagyu Burger** \$30
Prime Melted Cheddar Cheese served in a healthy Buttery Brioche Bun with Caramelized Onion Jam, Streaky Bacon, Sunny Egg, Hickory BBQ Sauce
- Katsu Burger** \$20
Panko Crusted Chicken Patty, Avocado, Cos Lettuce and Tomato, Chipotle Mayo, Served on Rich Buttery Brioche Bun

PÂTES
PASTA

- Seafood Aglio Olio** \$27
Linguine, Morsel of Prawns, Squids and Mussels, Cooked with Garlic, Chilli Flakes, Italian Parsley, Cherry Tomato
- Truffle Carbonara**   \$29
Penne Pasta Tossed with Trio Mushroom in Decadence of Truffle Chardonnay Cream, Top with Sous Vide Egg, Parmesan Shaving

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

FEDERICO FELLINI



Vegetarian



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ASIATIQUE ASIAN

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

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

SHEILA GRAHAM



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PLAT PRINCIPAL MAINS

Beer-battered Fish & Chips <i>Lemon Wedge, Tartar Sauce, Mixed Green, Honey Lime Vinaigrette, Thick Fries</i>	\$28
Acacia Honey Hickory Smoked BBQ Baby Back Pork Rib <i>Served With Mesclun Saald, Thick Fries and Grilled Pineapple Ring</i>	\$30
Slow Braised Angus Beef Cheek <i>Slow Braised in Merlot Bone Marrow Sauce, Mashed Potato, Composition of Vegetables</i>	\$48

QUELQUE CHOSE DE DOUX SOMETHING SWEET

Churros <i>Sweet Mexican Fritters Dusted with Cinnamon Sugar Served with Salted Caramel and Vanilla Bean Sauce</i>	\$10
Warm Matcha Pudding <i>Azuki Bean, Nut Biscuit</i>	\$12
Fruit & Fruity <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

<u>BEERS</u>		<u>Class</u>	<u>Bottle</u>	<u>COLD BEVERAGES</u>	<u>Class</u>
Tiger, Singapore	5.0%	\$18		Soft Drinks	
Heineken Silver	5.0%	\$18		<i>Coke / Coke Zero / Sprite / Soda / Ginger Ale / Tonic</i>	\$7
<u>BUBBLES</u>				Chilled Juices	
Pol Remy Brut NV, France		\$21	\$104	<i>Apple / Orange / Pineapple / Cranberry</i>	\$7
G.H Mumm Brut Champagne, France			\$207		
<u>WHITE WINE</u>				Mineral Water	
Bellevie Pavillon Sauvignon Blanc, France		\$17	\$75	<i>Acqua Panna 500ml / San Pellegrino 500 ml</i>	\$7
De Bortoli Harvest Chardonnay, Australia		\$21	\$86		
<u>RED WINE</u>				<u>HOT BEVERAGES</u>	
Bellevie Pavillon Merlot, France		\$17	\$75	Espresso (Single / Double)	\$6 / \$8
Yvon Mau Cabernet Sauvignon, France		\$17	\$86	Coffee (Hot / Cold)	\$7 / \$8
Guilty Shiraz, Australia			\$150	Latte / Cappuccino (Hot / Cold)	\$8 / \$9
				Mocha (Hot / Cold)	\$9 / \$10
				<u>SELECTION OF TWG TEAS</u>	
				1837 Black Tea	\$9
				Milk Oolong Tea	\$9
				Geisha Blossom Tea	\$9
				Bain De Roses Tea	\$9