

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

#### TAPAS & BITES

Singapore's Chicken Satay

Grilled Chicken Satay with Spicy Peanut Sauce, Compressed Rice Cake, Red Onions and Cucumber Relish

\$28 Corn Tortilla Chips 🖣 \$18

Crispy Corn Tortilla Served with Avocado Guacamole Dip

Smoked Salmon Sourdough

Sliced Smoked Norwegian Salmon on Sourdough with Coral Greens, Chopped Eggs and Caviar

\$26

#### FINGER FOOD

Crispy Winglets



\$22 Truffle Fries



Truffle Flavoured Fries with Truffle Powder, Truffle Mayonnaise and Parmesan Cheese

#### **SOUPE ET VERTS SOUP & GREENS**

Forest Mushroom Cappuccino

Light Cream of Forest Mushroom Infused with White Truffle Oil Cappuccino Foam, Croutons and Bread Roll

\$14 Detox Salad Bowl



Butterhead Lettuce, Watermelon, Blueberries, Beetroot, Baby Tomatoes, Japanese Cucumber, Citrus Fruit, Sunflower Seeds and Manuka Honey Lemon Dressing

\$10

Asian Vegetable Broth

Seasonal Greens, Carrots, Tomatoes, Seaweed and Silken Tofu Infused with Ginger and Sesame Oil

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.



# MEN

#### **BURGS & PAINS BURGS & BREADS**

es and Petite Salad

Royale Wagyu Burger

Farmhouse Panini

Wagyu Beef Patties, Cheddar Cheese, Streaky Bacon, Brioche Bun, Caramelised Onion Jam, Sunny Side Up Eggs, Lettuce and Sliced Tomatoes

King Trumpet Mushroom, Zucchini, Eggplant, Capsicums, Lettuce and Sliced Tomatoes, Homegrown Fresh Garden Basil and Ciabatta Bread

Barbecued Chicken Steak Burger

Barbecued Chicken Steak, Pesto Mayonnaise, Brioche Bun, Grilled Pineapple, Lettuce and Sliced Tomatoes

### **PÂTES** PASTA

Seafood Aglio e Olio



\$26 Linguine Pasta with Tiger Prawns, Squid, Mussels, Garlic, Chilli Flakes, Italian Parsley and Cherry Tomatoes

\$26

Truffle Carbonara

Penne Pasta with King Trumpet Mushroom, Truffle Purée, White Wine Cream, Onsen Eggs and Parmesan Cheese Shaving

#### **ASIATIQUE** ASIAN

Bugis Street Nasi Goreng \$26 Vegetarian Vermicelli



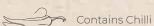


Crispy Chicken Winglets, Chicken Satay, Brown Rice Vermicelli, Plant-based Char Siew, Fish Otak Otak, Pickled Vegetables, Bean Sprout, Capsicum, Fried Egg and Shrimp Crackers Mushrooms and Asian Greens

Hawker Style Seafood Hor Fun

\$26

Wok Fried Flat Rice Noodles, Tiger Prawns, Squid, Scallop, Eggs and Asian Greens







Chef's Recommendation



Contains Pork



# MENU

#### PLAT PRINCIPAL MAINS

**English Fish & Chips** 

Beer Battered Fish Fillet, Petite Green Salad, Natural Cut Fries, Lemon Wedges, Malt Vinegar and Tartar Sauce

\$26

150-day Grain-fed Black Angus Ribeye Steak (300 grams)

Petite Green Salad, Natural Cut Fries and Garden Herb Butter

BBQ Baby Back Pork Ribs

Petite Green Salad, Natural Cut Fries and Grilled Pineapple Ring Served with Acacia Honey Hickory Smoked Barbecue Sauce

\$30

#### QUELQUE CHOSE DE DOUX SOMETHING SWEET

Royale Crunchy Chocolate Gâteau Bourbon Madagascar Sauce

\$16

Earl Grey Crème Brûlée

\$14

Earl Grey Egg Custard, Caramelised Sugar and Meringue

Seasonal Fresh Cut Fruits Platter

\$12

Contains Chilli



Vegetarian





Contains Pork



### **MENU**

### BIÈRE BEER

TIGER BEER | SINGAPORE

\$16

LAGER, 5.0% ABV

ASAHI SUPER DRY | JAPAN

\$16

PALE LAGER, 5.0% ABV, 330ML

#### **BULLES BUBBLES**

POL RÉMY BRUT | FRANCE

\$18 / \$80

150ML | 750ML

CHAMPAGNE GARDET BRUT RÉSERVE PREMIER CRU NV | FRANCE

\$220

VIN BLANC

WHITE WINE

\$17 / \$75

**BLANC | FRANCE** 

150ML | 750ML

PIRRAMIMMA FRENCH OAK CHARDONNAY \$21 / \$95

| MCLAREN VALE | AUSTRALIA

BELLEVIE PAVILLON SAUVIGNON

SALVANO MOSCATO DOC NV | PIEDMONT | ITALY

\$90

#### VIN ROUGE **RED WINE**

BELLEVIE PAVILLON MERLOT | FRANCE

\$17 / \$75

150ML | 750ML

MCWILLIAM'S MARKVIEW CABERNET MERLOT | RIVERINA | AUSTRALIA

\$21 / \$95

150ML | 750ML

MARQUÉS DE CÁCERES CRIANZA

\$95

| RIOJA | SPAIN

LAGARDE TEIA MALBEC, PETIT VERDOT

\$95

| MENDOZA | ARGENTINA

# MENU



COFFEE | HOT | ICED \$7 / \$8

ESPRESSO | SINGLE | DOUBLE \$6 / \$8

LATTE / CAPPUCCINO | HOT | ICED \$8 / \$9

MOCHA | HOT | ICED \$9 / \$10

### THÉ PAR TWG TEA BY TWG

GEISHA BLOSSOM®

Blend of green tea & refreshing ripe Southern fruit

BAIN DE ROSES®

Darjeeling tea with union of roses & hints of vanilla

MILK OOLONG®

Lightly fermented tea that offers aroma that is milky & toasted

1837 BLACK TEA®

Notes of flowers with ripe berries, anise & caramel aftertaste

### SANS ALCOOL NON-ALCOHOLIC

CHILLED JUICE
Apple | Cranberry | Orange | Pineapple

SOFT DRINKS
Coke | Coke Light | Coke Zero | Sprite | Ginger Ale | Tonic | Soda

MINERAL WATER
Acqua Panna | San Pellegrino, 500ML

OTHER BEVERAGES
Chocolate | Milk (Hot | Cold)

