

Royale

MENU

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.*

Mentaiko Scallop and Seafood Cake \$20
Served with Avocado and Tomato Salsa

Singapore's Chicken Satay   \$24
*Grilled Chicken Satay with Spicy Peanut Sauce,
Compressed Rice Cake, Red Onions
and Cucumber Relish*

Corn Tortilla Chips  \$16
*Crispy Corn Tortilla Served with
Avocado Guacamole Dip*

Smoked Salmon Sourdough \$24
*Sliced Smoked Norwegian Salmon on
Sourdough with Coral Greens,
Chopped Eggs and Caviar*

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
*Cherkin 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

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SOUPE ET VERTS SOUP & GREENS

Forest Mushroom Cappuccino \$12

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

Asian Vegetable Broth



\$8

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

Soup of the Day

\$8

Please check with our service staff for the daily nourishing soup available

Classic Caesar Salad



Baby Romaine Lettuce, Anchovies, Boiled Eggs, Smoked Bacon Rashers, Croutons, Parmesan Cheese Shaving and Caesar Dressing \$15

Add on Sliced Smoked Salmon

\$14

Add on Grilled Chicken Fillet

\$8

Detox Salad Bowl



\$15

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

BURGS & PAINS BURGS & BREADS

Served with Natural Cut Fries and Petite Salad

Royale Wagyu Burger



\$28

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

122 Club Sandwich



\$24

Smoked Chicken, Streaky Bacon, Rye Bread, Fried Egg, Avocado Emmental Cheese, Lettuce and Sliced Tomatoes

Barbecued Chicken
Steak Burger

\$24

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

Farmhouse Panini



\$18

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

PÂTES PASTA

Seafood Aglio e Olio



\$24

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

Stroganoff

\$26

Sliced Australian Beef, Bell Peppers, Gherkins, Onions, Button Mushrooms, Fettuccine, Pinot Noir and Sour Cream

Truffle Carbonara



\$26

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

Herb Garden
Vegetables Ragù



\$22

Zucchini, Capsicum, Eggplant, Cherry Tomatoes, Pomodoro Sauce, Linguine Pasta and Homegrown Fresh Garden Basil

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ASIATIQUE

ASIAN

Bugis Street Nasi Goreng   \$24

*Crispy Chicken Winglets, Chicken Satay,
Fish Otak Otak, Pickled Vegetables,
Fried Egg and Shrimp Crackers*

Lobster Nonya Laksa   \$38

*Half Boston Lobster, Fish Cake, Flower Clams,
Thick Rice Noodles, Hard Boiled Eggs,
Fried Bean Curd, Coconut Milk Gravy and Sambal Chilli*

Hawker Style Seafood Hor Fun \$24


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

Middle Road Hokkien Noodles   \$24

*Braised Yellow Noodles and Vermicelli,
Tiger Prawns, Squid, Scallop, Pork Belly,
Asian Greens, Eggs, Sambal Chilli and Calamansi*

Cantonese Shahe Fen (Beef) \$22

*Wok Fried Flat Rice Noodles, Sliced Beef,
Fermented Black Bean, Eggs and Asian Greens*

Vegetarian Vermicelli  \$20

*Brown Rice Vermicelli, Plant-based Char Siew,
Bean Sprout, Capsicum,
Mushrooms and Asian Greens*

PLAT PRINCIPAL


MAINS

English Fish & Chips \$25


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

French Cut Lamb Chops \$55

*Grilled French Cut Lamb Chop, Natural Cut Fries,
Seasonal Vegetables,
Homegrown Fresh Garden Herbs,
Chimichurri and Rosemary Sauce*

Herb Garden Spring Chicken  \$25

*Roasted Half Spring Chicken, Mashed Potatoes,
Seasonal Vegetables, Homegrown Fresh Garden Herbs,
Garlic and Natural Jus*

Black Angus Beef Tomahawk  \$130
(800 grams before cooking)

*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*

BBQ Baby Back Pork Ribs  \$28

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

150-day Grain-fed Black Angus Ribeye Steak (300 grams) \$42

*Petite Green Salad, Natural Cut Fries
and Garden Herb Butter*



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QUELQUE CHOSE DE DOUX

SOMETHING SWEET

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

MENU ENFANT

KIDS MENU

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



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BIÈRE BEER

TIGER BEER | SINGAPORE \$14
LAGER, 5.0% ABV

ASAHI SUPER DRY | JAPAN \$14
PALE LAGER, 5.0% ABV, 330ML

GUINNESS MICRODRAUGHT | IRELAND \$19
STOUT, 4.2% ABV, 500ML

BULLES BUBBLES

POL RÉMY BRUT | FRANCE \$15 / \$65
150ML | 750ML

CHAMPAGNE GARDET BRUT RÉSERVE
PREMIER CRU NV | FRANCE \$198

VIN BLANC WHITE WINE

BELLEVIE PAVILLON SAUVIGNON \$15 / \$65
BLANC | FRANCE
150ML | 750ML

PIRRAMIMMA FRENCH OAK CHARDONNAY \$19 / \$85
| MCLAREN VALE | AUSTRALIA
150ML | 750ML

SALVANO MOSCATO DOC NV \$80
| PIEDMONT | ITALY

VIN ROUGE RED WINE


BELLEVIE PAVILLON MERLOT | FRANCE \$15 / \$65
150ML | 750ML

MCWILLIAM'S MARKVIEW CABERNET \$19 / \$85
MERLOT | RIVERINA | AUSTRALIA
150ML | 750ML

MARQUÉS DE CÁCERES CRIANZA \$90
| RIOJA | SPAIN

LAGARDE TEIA MALBEC, PETIT VERDOT \$90
| MENDOZA | ARGENTINA

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CAFÉ

COFFEE

COFFEE HOT ICED	\$6 / \$7
ESPRESSO SINGLE DOUBLE	\$5 / \$7
LATTE / CAPPUCCINO HOT ICED	\$7 / \$8
MOCHA HOT ICED	\$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

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