
ROYALE



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.

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

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

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

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

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
Gherkin and Pearl Onions Served with Tomato and Chilli Sauce

Stuffed Jalapeño Peppers (9 Pieces) $18
Deep-fried and Breaded, Stuffed with Cheddar Cheese

Crispy Winglets $18
Served with Barbecue Dip

Truffle Fries $12
Truffle Flavoured Fries with Truffle Powder, Truffle Mayonnaise and Parmesan Cheese

Contains Chilli · Vegetarian · Chef's Recommendation · Contains Pork · Gluten-free Upon request · Vegan · Discover Local

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.



Royale

MENU

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

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
Beef patties are served well done to ensure food safety.

Barbecued Chicken Steak Burger $24
Barbecued Chicken Steak, Pesto Mayonnaise, Brioche Bun, Grilled Pineapple, Lettuce and Sliced Tomatoes

122 Club Sandwich $24
Smoked Chicken, Streaky Bacon, Rye Bread, Fried Egg, Avocado Emmental Cheese, 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

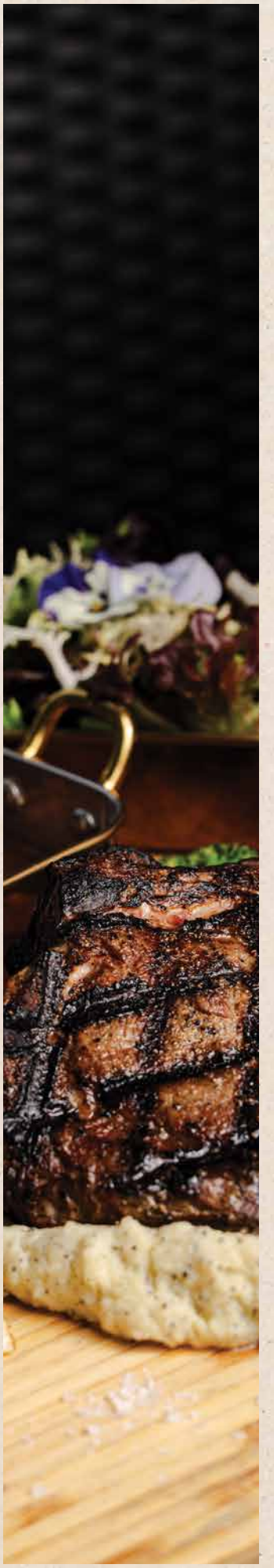
Truffle Carbonara $26
Penne Pasta with King Trumpet Mushroom, Truffle Purée, White Wine Cream, Onsen Eggs and Parmesan Cheese Shaving

Stroganoff $26
Sliced Australian Beef, Bell Peppers, Gherkins, Onions, Button Mushrooms, Fettuccine, Pinot Noir and Sour Cream

Herb Garden Vegetables Ragù $22
Zucchini, Capsicum, Eggplant, Cherry Tomatoes, Pomodoro Sauce, Linguine Pasta and Homegrown Fresh Garden Basil

Contains Chilli · Vegetarian · Chef's Recommendation · Contains Pork · Gluten-free Upon request · Vegan · Discover Local

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.



Royale

MENU

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

Herb Garden Spring Chicken — $25
Roasted Half Spring Chicken, Mashed Potatoes, Seasonal Vegetables, Homegrown Fresh Garden Herbs, Garlic and Natural Jus

BBQ Baby Back Pork Ribs — $28
Petite Green Salad, Natural Cut Fries and Grilled Pineapple Ring Served with Acacia Honey Hickory Smoked Barbecue Sauce

French Cut Lamb Chops — $55
Grilled French Cut Lamb Chop, Natural Cut Fries, Seasonal Vegetables, Homegrown Fresh Garden Herbs, Chimichurri and Rosemary Sauce

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

150-day Grain-fed Black Angus Ribeye Steak (300 grams) — $42
Petite Green Salad, Natural Cut Fries and Garden Herb Butter

Contains Chilli · Vegetarian · Chef's Recommendation · Contains Pork · Gluten-free Upon request · Vegan · Discover Local

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.



Royale

MENU

QUELQUE CHOSE DE DOUX
SOMETHING SWEET

Molten Chocolate Lava Cake $12
Raspberry and Vanilla Ice Cream

Royale Crunchy Chocolate Gâteau $14
Bourbon Madagascar Sauce

Earl Grey Crème Brûlée $12
Earl Grey Egg Custard, Caramelised Sugar and Meringue

Seasonal Fresh Cut Fruits Platter $10

MENU ENFANT
KIDS MENU

Fried Fish in Batter $16
Deep-fried Fish Fillet in Batter
Served with French Fries and Tartar Sauce

Spaghetti Carbonara $16
Sautéed Spaghetti with Chicken Ham, Bacon and Onions in Light Cream Sauce

Grilled Ham and Cheese Sandwiches $14
Grilled Chicken Ham and Cheese in Sandwich Bread
Served with French Fries

Kids Fried Rice $12
Fried Rice with Chicken Sausages and Garden Peas
Served with Sunny Side Up Egg and Shrimp Cracker

Waffle and Ice Cream $8
Sugar-laced Waffle Served with Vanilla Ice Cream and Berries

Contains Chilli · Vegetarian · Chef's Recommendation · Contains Pork · Gluten-free Upon request · Vegan · Discover Local

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.



Royale

MENU

BIÈRE
BEER

TIGER BEER | SINGAPORE *LAGER, 5.0% ABV*	$14
ASAHI SUPER DRY | JAPAN *PALE LAGER, 5.0% ABV, 330ML*	$14
GUINNESS MICRODRAUGHT | IRELAND *STOUT, 4.2% ABV, 500ML*	$19

BULLES
BUBBLES

POL RÉMY BRUT | FRANCE *150ML | 750ML*	$15 / $65
CHAMPAGNE GARDET BRUT RÉSERVE PREMIER CRU NV | FRANCE	$198

VIN BLANC
WHITE WINE

BELLEVIE PAVILLON SAUVIGNON BLANC | FRANCE *150ML | 750ML*	$15 / $65
PIRRAMIMMA FRENCH OAK CHARDONNAY | MCLAREN VALE | AUSTRALIA *150ML | 750ML*	$19 / $85
SALVANO MOSCATO DOC NV | PIEDMONT | ITALY	$80

VIN ROUGE
RED WINE

BELLEVIE PAVILLON MERLOT | FRANCE *150ML | 750ML*	$15 / $65
MCWILLIAM'S MARKVIEW CABERNET MERLOT | RIVERINA | AUSTRALIA *150ML | 750ML*	$19 / $85
MARQUÉS DE CÁCERES CRIANZA | RIOJA | SPAIN	$90
LAGARDE TEIA MALBEC, PETIT VERDOT | MENDOZA | ARGENTINA	$90

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.



Royale

MENU

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® — $8
Blend of green tea & refreshing ripe Southern fruit

BAIN DE ROSES® — $8
Darjeeling tea with union of roses & hints of vanilla

MILK OOLONG® — $8
Lightly fermented tea that offers aroma that is milky & toasted

1837 BLACK TEA® — $8
Notes of flowers with ripe berries, anise & caramel aftertaste

SANS ALCOOL
NON-ALCOHOLIC

CHILLED JUICE — $6
Apple | Cranberry | Orange | Pineapple

SOFT DRINKS — $6
Coke | Coke Light | Coke Zero | Sprite | Ginger Ale | Tonic | Soda

MINERAL WATER — $8
Acqua Panna | San Pellegrino, 500ML

OTHER BEVERAGES — $6 / $7
Chocolate | Milk (Hot | Cold)

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.