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## APPETIZERS

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<b>Royale Salad</b> <i>Mesclun lettuce, cherry tomato, cucumber, onion and nuts tossed in raspberry vinaigrette</i>	\$8.90
<b>Caesar Salad</b> <i>Crispy romaine lettuce, herbs crouton, bacon bits, parmesan cheese and anchovy dressing</i> Spruce it up with smoked salmon or smoked duck breast for only an extra \$6	\$8.90
<b>Escargot</b> <i>With mushroom duxelles and cheese gratin</i>	\$14.50
<b>Foie Gras</b> <i>Pan-fried served with pear compote, balsamic glazed</i>	\$15.90

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## SOUPS

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<b>French Onion Soup</b> <i>With cheese crouton</i>	\$6.90
<b>Mushroom Soup</b> <i>With garlic bread</i>	\$6.90
<b>Creamy Corn Soup</b> <i>With herbs crouton and crabmeat</i>	\$7.90

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## ROYALE SIGNATURE DISHES

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<b>Wok-Charred Salmon</b> <i>Serve with buttered soya, asparagus, truffle mash potato and pickled ginger</i>	\$24.00
<b>Steamed Gindara Fish</b> <i>Sauteed long cabbage, leek, asparagus, tomato with superior soya &amp; fragrant oil</i>	\$24.00
<b>Braised Lamb Shank</b> <i>Chinese rose wine, red wine reduction, served with braised pearl onion &amp; oven-roasted vegetables</i>	\$24.00
<b>Oven-Baked Spring Chicken</b> <i>Served with new potato, wild mushroom &amp; seasonal vegetables</i>	\$20.00
<b>Black Pepper Beef Tenderloin (180 gm)</b> <i>Sauteed wild mushroom, asparagus, tomato confit &amp; truffle mashed</i>	\$38.00
<b>Pan Seared Angus Rib-Eye Steak</b> <i>Serve with roasted herb potato, zucchini, and red wine sauce</i>	\$36.00
<b>Royale Fish &amp; Chips Seabass Fillet</b> <i>Serve with french fries, salad and tartar sauce</i>	\$16.90

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## PASTAS

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<b>Spaghetti Aglio Olio</b> <i>Stir-fried angel hair pasta with garlic, chili flakes, shrimps, green vegetable and parmesan cheese</i>	\$15.90
<b>Spaghetti Bolognaise</b> <i>With minced beef and tomato sauce</i>	\$15.90
<b>Linguini Vongole</b> <i>With white wine, clams and parsley</i>	\$17.90
<b>Fettuccini Carbonara</b> <i>With sauteed farm mushrooms, bacon &amp; herbs cream</i>	\$17.90

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## SANDWICH, BURGER, PIZZAS

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<b>Royale Signature Club Sandwich</b> <i>With lettuce, tomatoes, roasted chicken, grilled bacon, cheese and egg</i>	\$17.90
<b>Cheesy Burger</b> <i>Grilled beef patty topped with cheese, sweet mustard, gherkins &amp; french fries</i>	\$17.90
<b>Hawaiian</b> <i>Tomato base with cheese, ham and pineapple</i>	\$19.90
<b>Meat Lovers</b> <i>Pepperoni, sausage and ham</i>	\$18.90
<b>Veggie</b> <i>With black olives, bell peppers, tomato, onion and cheese</i>	\$18.90

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## LOCAL DELIGHTS

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<b>Singapore Laksa</b> <i>Rice Noodles, egg, Fish cake, prawns in rich coconut gravy</i>	\$14.90
<b>Wok Fried Kway Teow</b> <i>Beansprouts, fish cake, prawns and chicken</i>	\$14.90
<b>Mee Goreng</b> <i>Stir fried yellow noodles with mixed vegetables, chicken and prawns</i>	\$14.90
<b>Hokkien Prawn Noodles</b> <i>Fried combination of noodles in rich prawn stock, squids, fish cake, pork fat and prawns</i>	\$14.90
<b>Sambal Fried Rice</b> <i>With prawn cracker, chicken satay, fried chicken wing, egg and achar</i>	\$14.90
<b>Chicken Briyani</b> <i>Basmati rice with tomato, cucumber, papadum and curry chicken</i>	\$14.90
<b>Roti Prata</b> <i>Dhal curry &amp; vegetable curry</i>	\$14.90
<b>Nasi Lemak</b> <i>Coconut flavour rice with sambal chili, sunny side up egg, otah-otah, fried chicken wing and achar</i>	\$14.90

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## KIDS MENU

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<b>Mini Beef Burger</b> <i>With french fries</i>	\$9.90
<b>Chicken Nugget</b> <i>With curry mayonnaise</i>	\$9.90
<b>Fish Finger</b> <i>With french fries</i>	\$9.90
<b>Spaghetti</b> <i>With aglio olio</i>	\$9.90
<b>Spaghetti Bolognaise</b> <i>Minced beef with tomato sauce</i>	\$9.90
<b>Chicken Yakitori</b>	\$9.90

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## DESSERTS

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<b>New York Cheese Cake</b> <i>Served with berries</i>	\$10.00
<b>Apple Tarte Tatin</b> <i>Served with mango sorbet</i>	\$10.00
<b>Chocolate Fondant</b> <i>Served with vanilla ice-cream</i>	\$10.00
<b>Alaska Flambé</b> <i>Coconut ice-cream and meringue</i>	\$10.00

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## HOUSE POUR BOTTLE

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<b>Beefeater Gin</b>	\$98.80
<b>Absolut Vodka</b>	\$98.00
<b>Absolut Elyx</b>	\$198.00
<b>Bacardi Rum</b>	\$98.00
<b>Jim Beam Bourbon</b>	\$98.00
<b>Ballantine Finest Whisky</b>	\$86.00
<b>Olmecca Reposado Tequila</b>	\$96.00
<b>Cordon Bleu</b>	\$538.00
<b>Chivas Regal 12 Years</b>	\$168.00
<b>Glenlivet 12 Years</b>	\$218.00

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**LIQUORS & LIQUERS**

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Beefeater Gin	\$13.00
Absolut Vodka	\$13.00
Bacardi Rum	\$13.00
Olmeca Reponsado Tequila	\$13.00
Ballantine Finest Scotch Whisky	\$13.00
Jim Beam Bourbon	\$13.00
Martell VSOP	\$18.00
Cherry Brandy Liqueur	\$14.00
Benedictine Dom	\$14.00

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**BEERS**

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Tiger	\$13.00
Heineken	\$13.00
Kirin Ichiban	\$13.00

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**COCKTAILS**

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Singapore Sling	\$20.00
Lychee Martini	\$16.00
Cosmopolitan	\$17.80
Long Island Tea	\$20.00
Margarita	\$14.80
Tequila Sunrise	\$14.80
Screw Driver	\$14.80
Mojito	\$13.00

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**FRESHLY SQUEEZED JUICES**

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Watermelon / Papaya / Pineapple / Honey Dew	\$6.00
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**FRUIT JUICES**

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Apple / Orange / Grapefruit / Pink Guava / Cranberry / Pineapple / Lime	\$5.00
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**COFFEE**

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Freshly Brewed Coffee	\$5.80
Latte / Cappuccino / Espresso	\$6.80

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**TEA**

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English Breakfast / Peppermint / Green Tea \$5.80

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**OTHER BEVERAGE**

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Milk (Chilled/ Hot) \$6.00

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**SOFT DRINKS**

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Coke \$5.00

Diet Coke \$5.00

Sprite \$5.00

Tonic \$5.00

Soda \$5.00

Ginger Ale \$5.00

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**SPARKLING & MINERAL WATER**

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Perrier (750ml) \$8.80

Perrier (330ml) \$6.00

Fiji (1 Litre) \$8.80

Fiji (500ml) \$5.00

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**SPARKLING WINE**

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**ITALY**

**Procescco DOC Extra Dry Blue Millesimato 2014** \$14.00/ \$68.00

*A terrific sparkling wine with a fragrant floral bouquet and magnificent mousse, it has perfect balance between acidity and softness. Enjoy chilled!!!*

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**WHITE WINES**

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**AUSTRALIA**

**Lincoln Estate Chardonnay** \$12.00/ \$52.00

*Bright and straw light yellow. Peach, mandarin and other stone fruits. Best savoured with seafood, poultry, pasta and Asian-inspired spicy food.*

**Sashimi Sauvignon Blanc** \$68.00

*A strong citrus backbone with lively complex yet smooth texture. It has a delicious palate with aromas of lemon and lime with subtle hints of pineapple and guava. Perfect paired with freshly shucked oysters and seafood.*

**McGuigan Bin 9000 Semillon** \$65.00

*The Bin 9000 Semillon has an amazing award winning pedigree. A light wine when young with a clean fresh finish, it takes on a golden colour after some bottle ageing and develops delicious honey and toast character.*

**Shaw & Smith, Sauvignon Blanc** \$88.00  
*For a long accepted as the benchmark for Adelaide Hills sauvignon blanc, just about every tropical fruit you can imagine is on display from custard apple at one extreme, kiwi fruit and green pineapple at the other (Michael Hill-Smith rejects gooseberry on the basis this means cape gooseberry, rarely encountered in Australia).*

## NEW ZEALAND

**Ribbonwood, Sauvignon Blanc** \$78.00  
*Classic passionfruit and grapefruit flavours, smartened up with currant, capsicum and hints of mineral. Mouth-watering acidity makes you want to take another sip.*

**Gavi Di Gavi D.O.C.G 2012** \$58.00  
*Its colour proves pale straw-yellow green with green reflexes. Its smells soft and fruity, tastes dry, pleasant and well balanced. Best suitable with hors d'oeuvre and white meat dish.*

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## RED WINES

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### AUSTRALIA

**Lincoln Estate Cabernet Sauvignon – House Pour** \$12.00/ \$52.00  
*Deep red colour, fragrant with hints of fully ripened blackberries, aromas of dark cherry can be found in palate. A very fine wine with lovely texture, well balanced acid tannins and a long lingering finish. Best paired with meat and poultry.*

**McGuigan Bin 2000 Shiraz** \$65.00  
*This is a true example of Australian Shiraz. A powerful wine with mulberry and raspberry fruit characteristics and hints of white pepper spice. Fine grained tannins and oak maturation add complexity and a rich mouthfeel.*

**Bluefin Merlot 2009** \$68.00  
*This 100% Estate grown Merlot has velvety texture unique to its good quality. The wine finishes with lingering plum and savoury characters. Rich and deep, fruity and robust. Perfect when paired with flame-grilled lamb cutlets, Asian food and red-sauce pasta.*

**Blacklip Shiraz 2014** \$68.00  
*Grapes are fermented in both static and rotary fermenters which help to extract soft fleshy tannins and build the wine structure. Dense purple with intense aromas of ripe blackberry, blood plum, chocolate and liquorice. Rich and juicy. Perfect when paired with roasted meats seasoned with variety of herbs.*

### ARGENTINA

**Andeluna, "Altitude" Malbec** \$98.00  
*The Andeluna Altitude Malbec has an intense red colour with violet hues. Aromas of figs and plums. Notes of vanilla, coffee and chocolate granted by its ageing in French oak barrels. Sweet in mouth with soft tannins and long velvety finish.*

### ITALY

**Andeluna, "Altitude" Malbec** \$98.00  
*The Andeluna Altitude Malbec has an intense red colour with violet hues. Aromas of figs and plums. Notes of vanilla, coffee and chocolate granted by its ageing in French oak barrels. Sweet in mouth with soft tannins and long velvety finish.*



**SINGAPORE BUGIS**