# Have a seat Notre table vous attend

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

<u>TAPAS</u>	
Smoked Salmon Sourdough Sliced Smoked Norwegian Salmon on Sourdough, Coral Greens, Chopped Eggs and Caviar	\$28
24-month Parma Ham Two Melons and Blue Cheese Dip	\$28
Char Siew Fajita 'Comatoes, Onions, Avocado Salsa and Corn Chips	\$26
Corn Tortillas Chips  Crispy Corn Tortilla Served with Avocado Guacamole Dip	\$16
Singapore's Chicken Satay  Grilled Chicken Satay with Spicy Peanut Sauce,  Compressed Rice Cake, Red Onions and Cucumber Relish	\$24
Gourmet Cheese Board  Emmental Cheese, Cheddar, Camembert and Brie Served with Crackers, Cranberry Marmalade, Dried Fruits and Nuts	\$28
PIZZAS	
Margherita Fresh Tomatoes, Mozzarella Cheese, Homegrown Herb Garden Basil	\$28
Prosciutto e Funghi Button Mushrooms, Chicken Ham, Tomatoes, Mozzarella Cheese and Olives	\$28
FINGER FOOD	
Truffle Fries Truffle Flavoured Fries with Truffle Powder Truffle Mayonnaise and Parmesan Cheese	\$12
Crispy Winglets Served with Salted Egg Yolk Dip	\$20
Prawn Torpedo Mandarin Orange, Mixed Fruit Cocktail and Sesame Dressing	\$26
Nem Hài Sản (Vietnamese Seafood Spring Roll)  Deep Fried Vietnamese Seafood Spring Roll with Chili Dip	\$18









Contains Pork

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

Forest Mushroom Cappuccino Light Cream of Forest Mushroom Infused with White Truffle Oil	\$12
Cappuccino Foam, Croutons and Bread Roll	
Asian Vegetable Broth Seasonal Greens, Carrots, Tomatoes, Seaweed and Silken Tofu Infused with Ginger and Sesame Oil	\$8
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	
BLIDGS & DAINS	

#### **BURGS & BREADS**

#### Served with Natural Cut Fries and Petite Salad

Royale Wagyu Burger Wagyu Beef Patties, Cheddar Cheese, Streaky Bacon, Brioche Bun, Caramelised Onion Jam, Sunny Side Up Eggs, Lettuce and Sliced Tomatoes	\$28
Barbecued Chicken Steak Burger Barbecued Chicken Steak, Pesto Mayonnaise, Brioche Bun, Grilled Pineapple. Lettuce and Sliced Tomatoes	\$24
122 Club Sandwich Smoked Chicken, Streaky Bacon, Rye Bread, Fried Egg, Avocado Emmental Cheese, Lettuce and Sliced Tomatoes	\$24
Farmhouse Panini (King Trumpet Mushroom, Zucchini, Eggplant, Capsicums, Lettuce and Sliced Tomatoes, Homegrown Fresh Garden Basil and Ciabatta Bread	\$18









#### PÂTES PASTA

Seafood Aglio e Olio Linguine Pasta with Tiger Prawns, Squid, Mussels, Garlic, Chilli Flakes, Italian Parsley and Cherry Tomatoes	\$24
Truffle Carbonara Penne Pasta with King Trumpet Mushroom, Truffle Purée, White Wine Cream, Onsen Eggs and Parmesan Cheese Shaving	\$26
Stroganoff Sliced Australian Beef, Bell Peppers, Gherkins, Onions, Button Mushrooms, Fettuccine, Pinot Noir and Sour Cream	\$26
Herb Garden Vegetables Ragù  Zucchini, Capsicum, Eggplant, Cherry Tomatoes, Pomodoro Sauce, Linguine Pasta and Homegrown Fresh Garden Basil	\$22
ASIATIQUE ASIAN	
Bugis Street Nasi Goreng  Crispy Chicken Winglets, Chicken Satay, Fish Otak Otak, Pickled Vegetables, Fried Egg and Shrimp Crackers	\$24
Lobster Nonya Laksa ———————————————————————————————————	\$38
Hawker Style Seafood Hor Fun Wok Fried Flat Rice Noodles, Tiger Prawns, Squid, Scallop, Eggs and Asian Greens	\$24
Middle Road Hokkien Noodles  Braised Yellow Noodles and Vermicelli, Tiger Prawns, Squid, Scallop, Pork Belly, Asian Greens, Eggs, Sambal Chilli and Calamansi	\$24
Cantonese Shahe Fen (Beef) Wok Fried Flat Rice Noodles, Sliced Beef, Fermented Black Bean, Eggs and Asian Greens	\$22
Vegetarian Vermicelli  Brown Rice Vermicelli, Plant-based Char Siew, Bean Sprout, Capsicum,  Mushrooms and Asian Greens	\$20

« Food is the most primitive form of comfort. » SHEILA GRAHAM





Chef's Recommendation



Contains Pork

## PLAT PRINCIPAL MAINS

English Fish & Chips Beer Battered Fish Fillet, Petite Green Salad, Natural Cut Fries, Lemon Wedges, Malt Vinegar and Tartar Sauce	\$25
Herb Garden Spring Chicken E Roasted Half Spring Chicken, Mashed Potatoes, Seasonal Vegetables, Homegrown Fresh Garden Herbs, Garlic and Natural Jus	\$25
BBQ Baby Back Pork Ribs  Petite Green Salad, Natural Cut Fries and Grilled Pineapple Ring Served with Acacia Honey Hickory Smoked Barbecue Sauce	\$28
150-day Grain-fed Black Angus Ribeye Steak (300 grams) Petite Green Salad, Natural Cut Fries and Garden Herb Butter	\$42
French Cut Lamb Chops Grilled French Cut Lamb Chop, Natural Cut Fries, Seasonal Vegetables, Homegrown Fresh Garden Herbs, Chimichurri and Rosemary Sauce	\$55
Black Angus Beef Tomahawk (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	\$130

# QUELQUE CHOSE DE DOUX SOMETHING SWEET

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

« Desserts are the fairy tales of the kitchen — a happily ever after to supper. »

TERRI GUILLEMETS





Vegetarian



Chef's Recommendation



Contains Pork

### BIÈRE BEER

\$14
\$14
\$19
\$15/\$65
\$198
\$15/\$65
\$19 / \$85
\$80
\$15/\$65
\$19 / \$85
\$90
\$90

### 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® Blend of green tea & refreshing ripe Southern fruit	\$8
BAIN DE ROSES® Darjeeling tea with union of roses & hints of vanilla	\$8
MILK OOLONG® Lightly fermented tea that offers aroma that is mikly & toasted	\$8
1837 BLACK TEA® Notes of flowers with ripe berries, anise & caramel aftertaste	\$8
SANS ALCOOL NON-ALCOHOLIC	
CHILLED JUICE Apple   Cranberry   Orange   Pineapple	\$6
SOFT DRINKS Coke   Coke Light   Coke Zero   Sprite   Ginger Ale   Tonic   Soda	\$6
MINERAL WATER Acqua Panna   San Pellegrino, 500ML	\$8
OTHER BEVERAGES Chocolate   Milk (Hot   Cold)	\$6/\$7