



LUNCH PROMO @ \$13.90*

1 Main Course & 1 Drink**

MAIN COURSE SELECTION

FISH & CHIPS BURGER

Tempura battered New Zealand Blue Hake with tartar sauce, lettuce, sliced tomato, hollandaise and shredded potato on mould bun. Accompanied with tasteful mushy peas

GRILLED BEEF SANDWICH

Grilled house marinated beef with sautéed onion, mushrooms on multi grain bread topped with aragula and sunny side up

CHICKEN LEG ROMESCO WRAP

Tortilla chicken wrap with garden salad, romesco spread and pico de gallo salsa. Served with sweet potato

SAFFRON SALMON PASTA

Diced salmon tossed in saffron cream sauce with aragula in spaghetti

APPETIZER SELECTION

MINI CHICKEN PATTIES

Grilled house special marinated chicken patties with sliced grilled tomato. Served with sweet sauce

MUSHROOM BRUSCHETTA

Oven baked baguette with chef's special mushroom ragout. Topped with cheese

ASPARAGUS TURKEY BACON ROLL

Grilled green Thai asparagus, rolled up with Turkey Bacon. Topped with Hollandaise

DESSERT

APPLE CRUMBLE

Stewed fruit topped with a crumbly mixture. Served with premium vanilla bean ice cream

ADD-ON SPECIALS

Add-on \$4 for: 1 Appetizer or Dessert

Add-on \$7 for: 1 Appetizer & Dessert

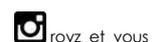
Add-on \$3 for: Any choice of drink

(excluding Carl Jung, Cold Brew Nitro & In-House Mocktails)

* All prices excluding 7% GST

** Choice of drinks: Iced Lemon Tea, Iced Forest Berry Tea, Thai Milk Tea

AVAILABLE ON WEEKDAYS ONLY



Royz et Vous

SPECIALTY COFFEE

STARTERS

SOUP OF THE DAY 6.9

Please check with our friendly floor staffs for daily offerings

SWEET POTATO FRIES 11.9 🧑🍳

Tempura battered sweet potato fries served with sweet sriracha mayo

NACHOS 12.9

(Add Beef/Chicken) 4.0

Baked tortilla chips, spicy salsa, mozzarella cheese and melted cheddar cheese, jalapenos, topped with guacamole & sour cream

FRIED MUSHROOMS 13.9 🧑🍳

Tempura battered wild mushroom served with truffle mayo

BUTTERMILK CHICKEN 14.9 🧑🍳

3-days brined buttermilk fried chicken wings, spiced salt, waffle crumbs with a side of cucumber salad & spicy roasted chilli dip

CHILI BEEF FATTY FRIES 14.9 🧑🍳 🌶️

Straight cut fries, braised spicy minced beef in tomato sauce, fried shallots, spring onion & coriander

BEEF SHEPHERD'S PIE 15.9

Slow cooked ground beef sauce, carrot chunks, haricot fine beans topped with garlic mashed potatoes, served with side of chips & spicy salsa

CHILEAN BLACK MUSSELS 15.9

Chilean black mussels cooked in garlic, chilli and Italian parsley broth, white wine with a dash of cream served with a side of toasted baguette

SALADS

MANGO CHICKEN SALAD 12.9 🧑🍳

Mixed greens with Thai mango, Cajun chicken breast, cherry tomatoes, parmesan & honey mustard dressing

SMOKED SALMON SALAD 14.9

Mixed greens with smoked salmon, cream cheese, pitted olives & roasted sesame dressing

PASTA

ROASTED CHICKEN PESTO 16.9

Roasted chicken breast, sundried tomato, basil pesto tossed with fettuccine, topped with grated parmesan

SMOKED SALMON POMODORO 16.9

Fettuccine pasta & smoked salmon tossed in our Pomodoro sauce, finished with fresh arugula & fried capers

CARBONARA 16.9 🧑🍳

Turkey bacon tossed in cream sauce with spaghetti, topped with egg yolk & parmesan

SEAFOOD AGLIO OLIO 17.9

Tiger prawns, Chilean black mussels, sundried tomato, bird's eye chilli, herb basil, Italian parsley, garlic, olive oil tossed in spaghetti

SPICY BEEF 18.9 🧑🍳 🌶️

Slow cooked minced beef with garlic, onions, bell peppers, bird's eye chilli & tomato tossed in spaghetti

SOFT SHELL CRAB 18.9 🌶️

Spaghetti tossed in house made sambal sauce, deep fried soft-shell crab and fresh scallions

SIGNATURE PRAWN & CRAYFISH 19.9 🧑🍳 🌶️

Sautéed prawns, crayfish, in home-made bird's eye chilli cream sauce

Royz et Vous

SPECIALTY COFFEE

BRUNCH

EGGS BENEDICT 18.9

Grilled turkey bacon, barn laid poached eggs topped with hollandaise on toasted brioche, a side of fresh greens & roasted potatoes

EGGS ROYALE 19.9

Norwegian smoked salmon, barn laid poached eggs topped with hollandaise on toasted brioche, a side of fresh greens & roasted potatoes

BEEF ASPARAGUS 21.9

Grilled striploin, sautéed asparagus, barn laid poached eggs with hollandaise on toasted brioche, a side of fresh greens & roasted potatoes

MAINS

FISH & CHIPS 18.9

Tempura battered New Zealand Blue Hake & fries served with side salad & tartar sauce

GRILLED CHICKEN 18.9

Roasted chicken thigh marinated in Asian inspired glaze with haricot fine beans, roasted potatoes & carrots, Finish with turkey bacon cream sauce

HERB CRUSTED SALMON 24.9

Grilled salmon fillet with herb breadcrumbs, fine green beans, roasted vegetables & mango sauce

POULET FRIT BURGER 24.9

Deep fried battered chicken thigh patty, sliced tomato, onion relish, smoked BBQ sauce, in house cheese sauce, on charcoal bun

SMOKED DUCK 26.9

Smoked duck breast, roasted potatoes & salad with home-made spice sauce

WAGYU BEEF BURGER 28.9

200gm wagyu beef patty cooked to your desired doneness with melted mild cheddar & mozzarella, turkey bacon, coral lettuce, fresh tomatoes, onions, pickles, honey mustard sauce on brioche bun accompanied with a side of fries and simple salad

BRAZEN BEEF 32.9

230gm grilled premium striploin cooked to your desired doneness served with fries, side salad & chilli aioli

BEEF SHORT RIBS 42.9

500-600gm Braised New Zealand black angus beef short ribs marinated in house made sweet & spicy barbeque sauce, honey roasted potatoes & lyonnaise green salad

DESSERTS

VANILLA BEAN ICE CREAM

(single 3.9 / double 5.9)

AFFOGATO 8.9

House blend espresso shot with premium vanilla bean ice cream

MANGO CREME BRULEE 12.9

House-made creme brûlée flavoured with mango with torched caramelized sugar & seasonal fruit garnish

MOLTEN LAVA CAKE 12.9

Oozy chocolate lava cake with premium vanilla bean ice cream

ARTISAN CAKES & TARTS 8.9

Kindly refer to cake display chiller

MADE
COLD

x



(SINGAPORE)

It is made with freshly roasted beans and also brew over extensive time period to create a rich, smooth and flavourful drink. The drink is rich and smooth with notes of dark chocolates and fruits. Cold brew is consistent in taste from beginning to end and is less acidic. It is served chill and it comes in Nitro which looks like a stout or still cold brew which is refreshing. Enjoy!

COLD BREW (BLACK / WHITE) 8
COLD BREW NITRO (BLACK / WHITE) 9



(JAPAN)

The V60 name derives from the dripper's "V" shape at a 60-degree angle. According to Hario researches this is the ultimate shape to brew your coffee grounds evenly. Hario coffee dripper has distinct interior ridges to ensure air-flow during the brewing process and also has a large hole in the middle where the V60 filter papers slot in to brew a perfect cup of coffee.

V60 HAND BREWED FILTER COFFEE 7 – 15

LA MARZOCCO

(ITALY)

Lamarzocco PB Auto Brew Ratio uses precision scales built beneath each group of the Linea PB. The Auto Brew Ratio scales are incorporated into the espresso machine's electronics system - proprietary to La Marzocco - and provide the barista a new level of consistency, by giving control over beverage mass.

ESPRESSO BASE

Espresso S/D 4
Macchiato S/D 4.5
Piccolo Latte 4.5
Long Black 4.5
Cappuccino 5
Caffe Latte 5
Flat White 5
(add \$1 for soy)

FLAVOURED

Vanilla Latte 6
Caramel Latte 6
Hazelnut Latte 6
Cafe Mocha 7
Mint Mocha 7.5
Orange Mocha 7.5
Red Velvet 7
Dirty Red Velvet 7.5

ICED BEVERAGES

Iced Long Black 5.5
Iced Latte 6
Iced Vanilla Latte 7
Iced Caramel Latte 7
Iced Hazelnut Latte 7
Iced Red Velvet Latte 8
Iced Dirty Red Velvet 8.5
Iced Mocha 8
Iced Mint Mocha 8.5
Iced Orange Mocha 8.5

THE BEST OF THE REST



FRESH JUICE 5.5

Green Apple
Orange

TEA LEAVES BY POT 7

English Breakfast
Caramel Black Tea
Forest Berry
French Earl Grey
Chamomile
Peppermint

ICED TEAS

Iced Lemon Tea 5
Iced Forest Berry Tea 6
Thai Milk Tea 6

(AFRICA)



This is one of the most pure and sumptuous chocolate experience you can find. It is sourced from the best cocoa growing regions of West Africa. It exhibits all the hallmarks of superb African grown Forastero cocoa beans and a hint of Trinاريو cocoa beans with delightful high fruity notes.

HOT CHOCOLATE 7
HOT CHOCOLATE MINT 7
HOT CHOCOLATE ORANGE 7
ICED CHOCOLATE 8
ICED CHOCOLATE MINT 8
ICED CHOCOLATE ORANGE 8



IN HOUSE MOCKTAILS

TROPICAL SUMMER

9.9

A combination of tropical fruits flavours, exotic fruity aftertaste with multiple layered

PINA COLADA

9.9

A refreshing blend of orange and pineapple with a dash of blue curacao

MANGO MOJITO

9.9

Mango puree with fresh mints, calamansi topped with soda

THREE BLOODY MERRY

9.9

Mixed berry syrup with fresh blueberries and strawberries, with mint leaves and soda

CRANBERRY BLAST

9.9

Ginger ale based mocktail mixture of three berry, lime zest & hints of bubble gum

PEACH LAAAAAA

9.9

Peach cola based mocktail with fresh mints and calamansi

RIPPLE BERRY LYCHEE

9.9

Strawberry lychee milkshake mocktail with fresh lychees

CHICHEE BOMB

9.9

Shaken spiced lychee with strawberry extract

BUBBLY LAGOON

9.9

Bubblegum with green apple served with a dash of blue curacao

GREEN GOBLIN

9.9

Combination of three flavours which consist of tangy, sweet & a touch of spicyness



HALAL PREMIUM BEVERAGES



(GERMANY)

CARL JUNG WHITE AIREN (White House Pour)

by glass 8.9
by bottle 36.9

This is a sharp, fruity alcohol-free wine that is clean on the palate and has a medium finish. The nose reminds one of green apples, citrus and green berries. It would go well with fowl, fish and white meats such as chicken or duck.

CARL JUNG RED TEMPRANILLO (Red House Pour)

by glass 8.9
by bottle 36.9

A nice fruity alcohol-free red wine typical of a table wine. It is clean on the palate and has a long finish. The nose is raspberry and red currant like a Baco Noir. It would go well with red meats such as veal, beef and lamb. Excellent with salads and light sandwiches and pastas made with cream sauces.

CARL JUNG SPARKLING BRUT

by glass 9.9
by bottle 39.9

An outstanding wine for toasting and for food. Excellent white wine flavour with long lasting fine bubbles, very refreshing. Try it with light soup such as a consommé or a cold vichyssoise. Suitable as an accompaniment to salads and cheese plates as a wine alternative.

CARL JUNG SHIRAZ

by glass 9.9
by bottle 45.9

The rich ruby red of Carl Jung Shiraz impresses with balanced tannins, blackcurrant and light chocolate nuances for a deliciously rounded wine. Great with roasted red meat, duck & steaks.

CARL JUNG ROSE

by bottle 39.9

A beautiful rich pink wine with a slightly petillant taste. Good nose with a medium finish. Served chilled it would be a perfect Summer drink. A delicate fruit flavour and would go well partnered with your favourite cheese and light pate.

CARL JUNG RIESLING

by bottle 39.9

A clear, fruity wine that is typical of this German grape. It is clean on the palate and has a long finish. The nose is reminiscent of green apples, citrus and green berries. It would go well with fowl, fish, and poultry. Excellent with salads and light sandwiches and spicy dishes



HALAL PREMIUM BEVERAGES

CARL JUNG MERLOT

by bottle 45.9

A rich ruby red colour followed by a nose full of blackberries with a hint of nuts in the background. A long finish rounds out this very fine wine. With your favourite cut of red meat on the barbeque and this Merlot you have a well-rounded match.

CARL JUNG CABERNET SAUVIGNON

by bottle 48.9

Cabernet Sauvignon grapes are among the most widely grown, widely known, and widely enjoyed grapes for red wine. The flavours and aromas of Cabernet Sauvignon wines include vanilla, currants, and even green bell pepper if made from under ripe Cabernet Sauvignon grapes.



(PORTUGAL)

FALCON PREMIUM WHITE (Fernao Pires & Arinto)

by bottle 55.9

A burst clear flavour of tropical fruits, pineapple, green apple & a tart zesty finish. This is perfect with fish dishes, fowl, chicken and any gammy red meat.

FALCON PREMIUM RED (Syrah, Castelao & Aragones)

by bottle 58.9

Dark red blend of Pires & Arinto contributes a taste of black berries with a hint of spice with a fruity dry finish. Goes well with red meat, lamb, and veal.

FALCON PREMIUM ROSE (Aragones, Syrah, Tauriga Nacional, Castelao & Trincadeira)

by bottle 58.9

Perfumed sweet strawberries with hints of rose petals, tropical fruit, sweet sugary rockmelon. Perfect for any gammy dishes such as lamb, veal, duck & fish.