

Royz et Vous

SPECIALTY COFFEE

STARTERS

SOUP OF THE DAY 7.9

Please check with our friendly floor staffs for daily offerings

STRAIGHT CUT FRIES 9.9

French fries season with sea salt, served in a basket

SWEET POTATO FRIES 11.9

Tempura battered sweet potato fries served with sweet sriracha mayo

FRIED MUSHROOMS 13.9

Tempura battered wild mushroom served with truffle mayo

SAMBAL PRAWN QUESADILLA 13.9

Grilled prawn with sambal, charred pineapple, mozzarella & cheddar in tortilla wrap, accompanied with sour cream & salsa

BUFFALO WINGS 14.9

Deep fried marinated chicken wings tossed in house made bird's eye buffalo sauce with a side of sour cream

CHILI BEEF FATTY FRIES 14.9

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

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

PASTA

SPICY AGLIO OLIO (V) 13.9

Capsicum, mushroom, fine green beans, bird's eye chilli with garlic olive oil tossed in spaghetti

CARBONARA 16.9

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

CHICKEN SALSA ROSADA 15.9

Diced Cajun chicken chunks sautéed with garlic and onions, house-made pomodoro with 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

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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

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

BRAZEN BEEF 32.9

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

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

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 flavored 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



(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

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(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



(AUSTRALIA)

The Providore collaborates with some of the nicest and most talented people in the business to develop The Providore range. They are craftspeople who are truly committed to quality and are passionate about the products they offer.

SPARKLING ORGANIC JUICE 8.9
Blood Orange
Apple & Lime
Pink Lemonade
Passion Fruit & Orange
Mango & Orange



IN HOUSE MOCKTAILS

REV FANTASIE

10.9

Lavender and lemonade flavoured mocktail, deconstructed, with a magical colour changing effect

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

PEACH LAAAAAA

9.9

Peach cola based mocktail with fresh mints and calamansi

CONCOMBRE TWIST

9.9

Cucumber soda with honey, fresh calamansi and Japanese cucumber

RIPPLE BERRY LYCHEE

9.9

Strawberry lychee milkshake mocktail with fresh lychees

CHICHEE BOMB

9.9

Lychee soda based mocktail, shaken with a chilli padi finish

BUBBLY LAGOON

9.9

Bubblegum with green apple served with a dash of blue curacao.

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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 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

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 favorite cut of red meat on the barbeque and this Merlot you have a well rounded match.

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HALAL PREMIUM BEVERAGES

CARL JUNG SHIRAZ by bottle 48.9

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 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

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 RED **(Syrah, Castelao & Aragones)** by bottle 58.9

A burst clear flavours 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 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