

# 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

### **ROASTED CHICKEN & QUINOA SALAD 13.9**

Mixed greens with roasted chicken breast, poached egg, radish, quinoa grains, shaved parmesan cheese, tossed in extra virgin olive oil & honey mustard dressing

### **ORIENTAL PRAWN SALAD 14.9**

Mesclun salad, curl cut carrot & Japanese cucumber, rice vermicelli, edamame, red chillies, sautéed tiger prawn served with Vietnamese sweet onion sauce

## 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 fettuccine, topped with grated parmesan cheese

### **SIGNATURE PRAWN & CRAYFISH 19.9** 🧑🍳 🌶️

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

## 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 white Dory & fries served with side salad & tartar sauce

### **HAVANA CHICKEN 20.9**

Roasted chicken thigh marinated in mojito style, smoked & roasted red pepper sauce, accompanied with a side of corn salsa salad & chips

### **SALMON WELLINGTON 25.9**

200gm Norwegian salmon fillet, mushroom duxelle wrapped in puff pastry, cream of spinach, potato fondant & dill cream sauce

### **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

### **LAMB SHANK 37.9**

400-450gm New Zealand lamb shank braised in local inspired spicy sauce, grilled garden vegetables, served with garlic mashed potatoes

### **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 (Fernaõ 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.