

STARTERS & SALADS

SOUP OF THE DAY 6.9

Please check with our friendly floor staffs

SWEET POTATO FRIES 11.9

Tempura battered sweet potato fries served with sweet sriracha mayo

NACHOS 12.9

(Add Beef or Chicken) 4.0

Baked tortilla chips, spicy salsa, mozzarella cheese, melted cheddar cheese, jalapenos, guacamole. sour cream

FRIES A'LA TRUFFLE 12.9

Shoestring fries tossed in truffle oil topped with finely grated parmesan cheese, served with smoked paprika mayo.

FRIED MUSHROOMS 13.9

Tempura battered wild mixed mushroom served with truffle mayo

CHILI BEEF FATTY FRIES 14.9

Straight cut fries tossed in duck fat, braised spicy minced beef in tomato sauce

BUTTERMILK CHICKEN WINGS 14.9

3-days brined buttermilk fried chicken wings, spiced salt, waffle crumbs served with spicy roasted chilli dip

CALAMARI FRITS 14.9

Fresh calamari rings in tempura flour, served with marinara sauce

PRAWN FRITS 14.9

24-hour buttermilk tasso salt-brined prawns, served with roasted chilli aioli

ROASTED CHICKEN AND QUINOA SALAD 13.9

Seasonal greens with roasted chicken breast, poached egg, radish, quinoa grains, shaved parmesan cheese, tossed in honey mustard dressing

CARPACCIO OF SALMON SALAD 14.9

Norwegian smoked salmon, pickled chillis, dill sour cream, topped with arugula salad & homemade garlic dressing

BRUNCH

EGGS BENEDICT 18.9

Grilled turkey bacon, free-range poached eggs with homemade hollandaise on toasted brioche sides of fresh seasonal greens & roasted potatoes

EGGS ROYALE 19.9

Norwegian smoked salmon, free-range poached eggs with homemade hollandaise on toasted brioche, sides of fresh seasonal greens & roasted potatoes

PASTA

ROASTED CHICKEN PESTO 16.9

Roasted chicken breast, sundried tomato basil pesto tossed with fettuccine

CARBONARA 16.9

Sautéed turkey bacon in egg yolk cream sauce tossed in spaghetti

WILD MUSHROOM & TRUFFLE 16.9

Sautéed mixed mushrooms in cream sauce tossed in fettuccine topped with roasted shimeji mushrooms

SEAFOOD AGLIO OLIO 17.9

Tiger prawns, chilean black mussels, sundried tomato, bird's eye chilli, herb basil tossed in spaghetti

SOFT SHELL CRAB ARRABIATA 18.9

Fried soft shell crab, bird's eye chilli, basil arrabiata sauce tossed with fettuccine

ROASTED CHICKEN BALADO 18.9

Marinated & roasted boneless chicken thigh topped with indonesian sambal, shimeji mushroom & haricot beans tossed in spaghetti

SIGNATURE PRAWN & CLAM 19.9

Sautéed prawns, clams, in homemade bird's eye chilli cream sauce tossed in spaghetti



MAINS

EGGPLANT PARMIGIANA 14.9

Australian eggplant, mixed cheese-baked lasagne, fresh basil, marinara pesto sauce, parmesan tuille

'AYAM BAKAR' POKÉ BOWL 17.9

Marinated & grilled boneless chicken leg, sautéed beans, buttered carrots, edamame beans, garlic flakes topped on a bed of japanese rice, served with homemade garlic sauce.

FISH & CHIPS 18.9

Tempura battered white dory with straight cut fries and seasonal greens

HAVANA CHICKEN 20.9

Mojito marinated roasted chicken thigh with smoked & roasted red pepper sauce, sides of corn salsa salad & chips

PANGGANG CHICKEN LEG 22.9

Specially marinated roasted whole chicken leg, garlic mashed potato, sautéed pickled onions, sides of grilled pineapple and yogurt mint sauce

HERB CRUSTED SALMON 25.9

Grilled salmon fillet with herb breadcrumbs, grilled haricots, roasted vegetables and mango sauce

SMOKED DUCK 26.9

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

SEABASS VERACRUZ 28.9

Grilled 220gm seabass fillet, topped with tangy veracruz vegetable stew; (capsicums, cappers, onion, olive & jalapeno), green pea puree, grilled US asparagus, potato radish rosti and horseradish aioli

MEATS

TENDERLOIN (200GM) 38.9

BRAZEN STRIPLOIN (230GM) 34.9

Grilled premium steak with garlic mash potatoes, fresh mesclun salad tossed with in-house dressing

CHOICE OF SAUCE

SALSA VERDE

TRUFFLE BEEF JUS

Kindly choose either one of the sauce to go with your preferred steak

WAGYU BEEF BURGER 28.9

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

LAMB SHANK PIE 39.9

Braised lamb shank in halal red wine stew with chat tomato, carrot, leek and tomato, baked in buttered pastry with duck fat toast

BEEF SHORT RIBS 42.9

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

DESSERTS

VANILLA BEAN ICE CREAM 5.9

AFFOGATO 8.9

House blend espresso shot with premium vanilla bean ice cream

MILLE-FEUILLE ET CRÈME 8.9

Mille-feuille also known as 'thousand-leaves', layers of puff pastry & pastry crème, served with fresh berries

ARTISAN CAKES & SWEETS 11.9

Kindly refer to cake display chiller for today's selection, cakes with premium vanilla ice cream

MOLTEN LAVA CAKE 12.9

Oozy chocolate lava cake with premium vanilla bean ice cream

TIRAMISU 13.4

Classic coffee flavoured dessert, ladyfingers dipped in our specialty coffee, layered with whipped mascarpone cream

MOCHATTO CAKE 14.9

Oozy chocolate lava cake with premium vanilla bean ice cream and a double shot of house blend espresso

THE BEST OF THE REST



LA MARZOTTO

ICED TEAS

Iced Lemon Tea 5
Thai Milk Tea 6
Iced Peach Tea 6

FRESH JUICE 5.5

Green Apple
Orange

ICED BEVERAGES

Iced Long Black 5.5
Iced Latte 6
Iced Vanilla Latte 7
Iced Caramel Latte 7
Iced Mocha 8
Iced Mint Mocha 8.5
Iced Orange Mocha 8.5

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

FLAVOURED

Vanilla Latte 6
Caramel Latte 6
Cafe Mocha 7
Mint Mocha 7.5
Orange Mocha 7.5

TEA LEAVES BY POT 7

English Breakfast
French Earl Grey
Chamomile
Peppermint



HANDCRAFTED MOCKTAILS 9.9

MOJITO

CLASSIC 8.9

FLAVOURED 9.9

(MANGO, LYCHEE, STRAWBERRY)

reduction with fresh mints & lime

PADDLE-POP FLOAT

REV's rendition of the classic "Paddlepop" Ice-cream caramel flavour

PEACH BELLINI

Wonderfully light, refreshing and bubbly peach with aromatic elderflower

TROPICAL SUMMER

Mango reduction & freshly squeezed orange juice with a dash of strawberry extract

PINA COLADA

Pineapple and coconut extract with freshly squeezed orange juice with a dash of blue curacao

THREE BLOODY MERRY

Mixed berries extract topped with fresh strawberries and blueberries

PEACH LAAAAAA

Fruity peach soda with hints of ginger and lime

RIPPLE BERRY LYCHEE

Lychee milkshake with strawberry extract

PASSION CYDER

Sweet passionfruit infused with lime juice and kiwi seed

ELDERFLOWER TEA

Tea infused with elderflower with a touch of refreshing cucumber

BUBBLY LAGOON

Bubblegum & freshly squeezed green apple juice with a dash of blue curacao

Royz et Vous

SPECIALTY COFFEE



Freshly brewed in house Cold Brew steeped over an extensive time to create a rich, smooth and flavourful drink. The drink is rich in flavours & smooth with notes of dark chocolates and great balance finishing.

Served Chilled, the 'kinda' drink to beat the heat.

COLD BREW (BLACK / WHITE) 8

(AFRICA)



This is one of the most pure and sumptuous chocolate experiences 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 trinitario 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**