

Royz et Vous

SPECIALTY COFFEE

STARTERS & SALADS

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 or 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

CHILI BEEF FATTY FRIES 14.9

Straight cut fries tossed in duck fat, braised spicy minced beef in tomato sauce, fried shallot, spring onion & parsley

BUTTERMILK CHICKEN WINGS 14.9 🌶️

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

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

ROASTED CHICKEN AND 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

SMOKED SALMON SALAD 14.9

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

BRUNCH

WILD ARUGULA & BEEF SANDWICH 21.9

120g grilled premium striploin, tomatoes, béchamel on toasted brioche. Serve with a spread of Dijonnaise sauce & topped with fried egg, wild arugula, capers & finely grated parmesan cheese

EGGS ROYALE 19.9

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

BAKED SALMON CHOWDER 20.9

Poached salmon in dill cream sauce, dice chat potato, dice carrot, baked & covered in puff pastry. Served with side of herb roasted tomato & toasted duck fat baguette

BEEF ASPARAGUS 21.9

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

SALMON SLIDE 24.9

Pan Seared salmon top on garden on toasted brioche with poached egg poured with hollandaise



Spicy



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PASTA

ROASTED CHICKEN PESTO 16.9

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

CARBONARA 16.9

Sauteed turkey bacon cooked in cream sauce, parmesan cheese & egg yolk, tossed in spaghetti, topped with bacon bits and shaved parmesan cheese

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

SOFT SHELL CRAB ARRABIATA 18.9 🌶️

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

SIGNATURE PRAWN & CRAYFISH 19.9 🌶️

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

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

HERB CRUSTED SALMON 24.9

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

SOFT SHELL CRAB BURGER 25.9

Fried soft shell crab, grilled tomatoes, coral lettuce on brioche bun, in-house chilli crab sauce with a side of fries

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 & 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

BRAZEN BEEF 32.9

230gm grilled premium striploin cooked to your desired doneness served with our salsa verde, side of garlic mashed potato & salad

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 5.9

DUO SNOWBALL 6.9

Gula Melaka & coconut ice cream served with gula Melaka syrup & grated coconut

MOLTEN LAVA CAKE 12.9

Oozy chocolate lava cake with premium vanilla bean ice cream

MOCHATTO CAKE 14.9

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

ARTISAN CAKES & TARTS 8.9

Kindly refer to cake display chiller



Spicy



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It is made with freshly roasted beans and brew over expensive time to create a rich, smooth and flavourful drink. Cold Brew is consistent in taste from beginning to end and is less acidic.

COLD BREW 8

LA MARZOCCO

Equipped with a CPU board and designed for superior temperature control. The GB5 combines gracious lines and harmonious curves with powerful technological advancements in line with classic La Marzocco design and spirit. The machines is an understated companion to any coffee bar. Its unmatched temperature stability provide steady brew water and steam even at the peak of the morning rush.

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
Cafe Mocha 7
Mint Mocha 7.5
Orange Mocha 7.5

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

THE BEST OF THE REST

FRESH JUICES

Green Apple 5.5
Orange 5.5

ICED TEAS

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

TEA LEAVES BY POT

English Breakfast 7
Forest Berry 7
French Earl Grey 7
Chamomile 7
Peppermint 7

CHOCOLATES

Hot Chocolate 7
Hot Chocolate Mint 7
Hot Chocolate Orange 7
Iced Chocolate 8
Iced Chocolate Mint 8
Iced Chocolate Orange 8



MOCKTAILS 9.9

TROPICAL SUMMER

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

PINA COLADA

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

MANGO MOJITO

Mango reduction with fresh mints & lime

THREE BLOODY MERRY

Mixed berries extract topped with fresh strawberries & blueberries

CRANBERRY BLAST

Mixed berry cola with lime & a dash of bubblegum

PEACH LAAAAAA

Peach based cola with fresh mints & lime

RIPPLE BERRY LYCHEE

Lychee milkshake with strawberry extract

BUBBLY LAGOON

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

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 MERLOT

by glass 12.9
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.

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 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 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.