

# History of Royal Host

Our journey began in 1951 when our founder, Kyoichi Egashira, initiated an in-flight meal service at the Airport in Fukuoka City Japan.

In 1953, he opened the restaurant 「Royal」, which is the predecessor of Royal Host. This restaurant garnered acclaim for offering authentic Western cuisine, and it also had the episode actress Marilyn Monroe visited and was enchanted by our onion gratin soup.

Our success continued at the 1970 Osaka Expo, where we achieved the highest sales within the venue, solidifying our status as a premier Western-style restaurant in Japan.

In 1971, with a founder's vision to popularize Western cuisine and enrich people's lives, we evolved this as the first Royal Host. This store was celebrated for its welcoming ambiance, affordable yet authentic menu, and diverse menu, so we expanded store to Tokyo in 1977. As a result of this growth, we were listed on the Tokyo Stock Exchange in 1983.

We consistently introduced popular items as trailblazers in Japan's dining scene, such as Angus beef steaks and black Wa-gyu Mix hamburgers, and we also curated numerous original dishes that blend Japan's rich ingredients with the essence of Western cuisine. Singapore cuisine fairs, supported by the Singapore Tourism Board and Singapore Airlines, were also one of the highlights in 2018.

Today, Royal Host continues to delight customers with consistent service and exquisite meals across more than 200 locations in Japan, offering an experience of "affordable luxury."



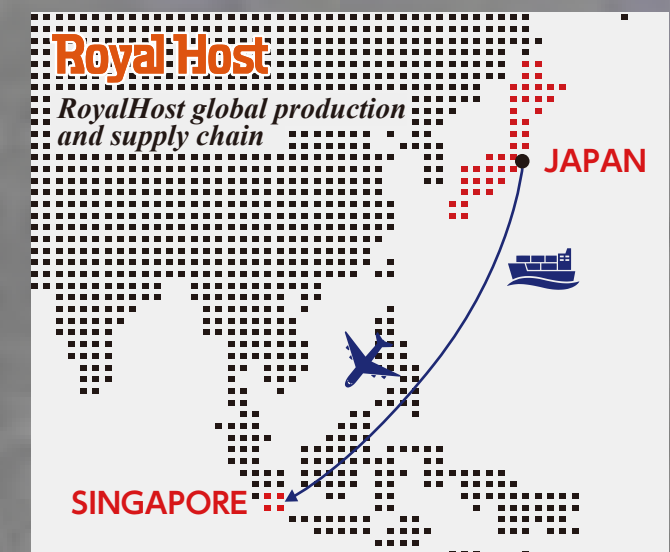
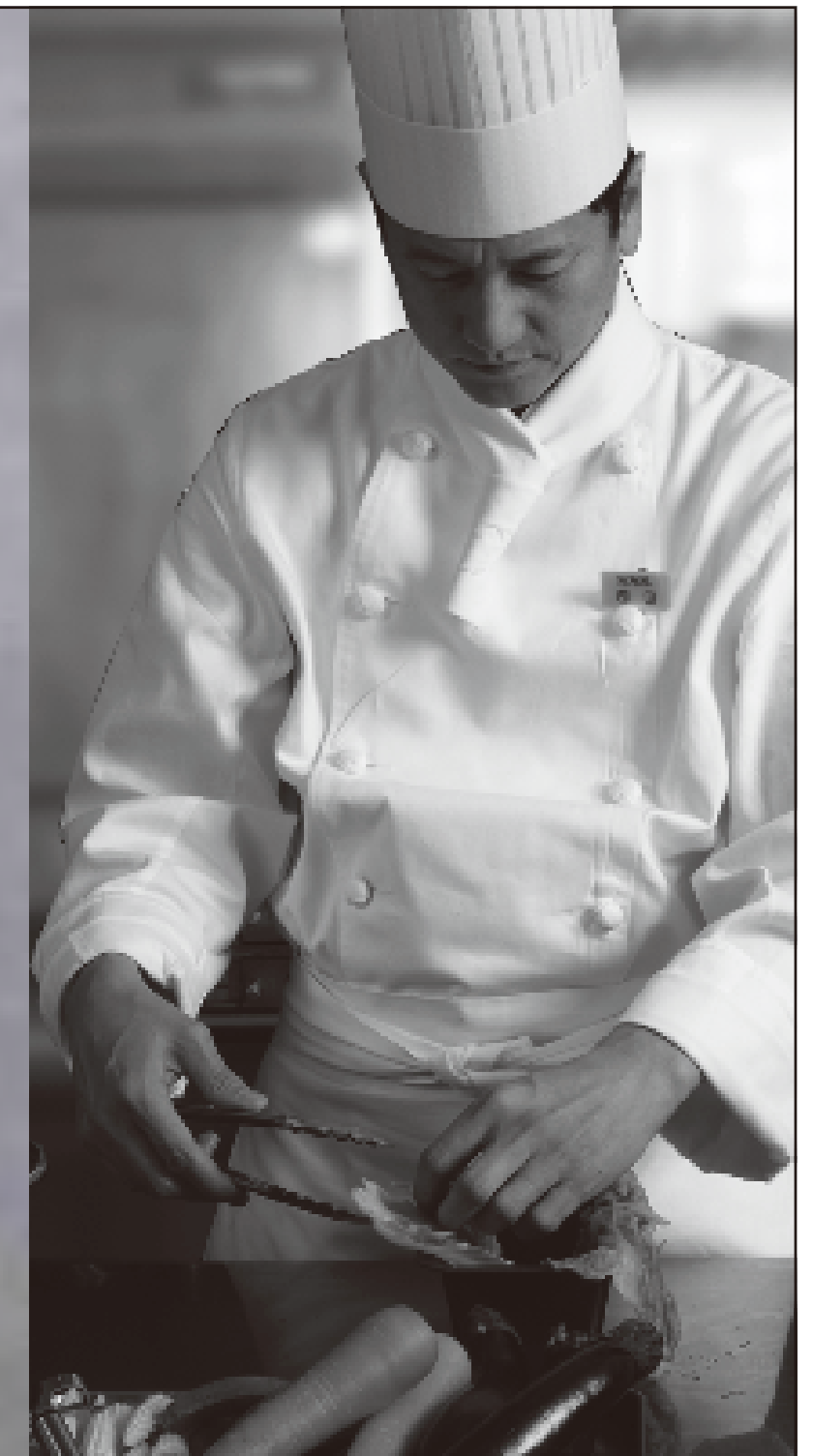
©Nishinippon Shimbun

The secret to Royal Host's deliciousness lies in the centralized production system in Japan for the ingredients that determine the taste, the in-store cooking by chefs, and the diverse talents of the culinary team led by the executive chef.

Among ingredients, those that are key to the taste of sauces and dressings are selected from all over the world, primarily from Japan, and produced in state-of-the-art specialized facilities in Japan, ensuring consistency across all restaurants. We guarantee high quality. These products are, of course, shipped not only to Japan but also to Singapore.

On the other hand, the fresh vegetables and seafood that are essential to our dishes are prepared every morning by chefs who meet strict standards at the restaurant closest to the production area and our customers. The team that develops these dishes is dedicated to research and innovation, constantly turning creative ideas into reality. They are made up of a diverse group of people from different generations with a variety of experiences, and their focus is on flavor, presentation, and flawlessly recreating each dish.

Our commitment to quality and attention to detail in product development and cooking make Royal Host's menus exceptionally delicious.





# Premium Beef *Royal Sirloin Steak*




When we think of steak, we think of America, but Japanese Wagyu beef is also famous for its tenderness, marbling, and bright red color. Royal Host offers sirloin steaks with a balance of flavor, tenderness, and deep redness that has been carefully selected from years of experience in handling beef from all over the world.

Served on traditional Japanese Minoyaki tableware for optimal heat conduction, our sirloin steak is served piping hot.

Choose from a simple salt and pepper or our original wasabi soy sauce to enjoy the natural flavor of the meat. Enjoy the finest steak at Royal Host!



"ROYAL" Sirloin Steak 250g **64.8**   
 “ロイヤル”サーロインステーキ250g

*Tender and umami rich premium "Washu beef" with savoury soy sauce and a touch of wasabi.*



*Please enjoy the combination with...*

Baguette **3.4**

バゲット

*Sliced and toasted french bread.*



Steamed Rice **3.8**

ライス

*Brand "Akita Komachi" from Japan.*



Onion Gratin Soup **7.8**

“ロイヤル”オニオングラタンスープ





# Royal Hamburg

At Royal Host, we pride ourselves on using premium-quality beef, typically reserved for steaks, to craft our exquisite Hamburg steaks. The reason behind this meticulous mincing process is that when ground beef is mixed with salt, it binds together, preventing the precious meat juices from escaping, resulting in a succulent and juicy texture. Understanding that the meat's binding can loosen and break down even at body temperature, our chefs expertly control the temperature while kneading the meat using our proprietary techniques. To enhance the natural texture, tenderness, and rich flavor of the beef, we intentionally blend ground meat of various sizes, achieving a harmonious balance. Additionally, to preserve the savory aroma, our hamburg steaks are seared at high temperatures for a brief period using our custom-developed ovens.




This unique cooking method ensures the meat remains juicy while achieving the perfect char. To seal in the juices further, we incorporate a touch of fu, a traditional Japanese ingredient, as a binder, ensuring the meat retains its delightful moistness. The result is a Hamburg steak that is arguably more indulgent than a traditional steak. Experience this luxurious creation, perfected with our special sauce imported directly from Japan.



Brown Butter Sauce




"ROYAL" Hamburg steak  
~ Brown Butter Sauce~ **29.8**   
“ロイヤル”ハンバーグ  
~ブラウンバターソース~

*Our signature menu - 100% beef hamburger steak with brown butter sauce.  
Our rich and flavourful brown butter sauce is originally made in Japan by adding fresh cream, butter, white wine and black pepper into demiglace sauce.*

Black Pepper Sauce



"ROYAL" Hamburg steak  
~ Black Pepper Sauce~ **29.8**   
“ロイヤル”ハンバーグ  
~ブラックペッパーソース~

*Japan × Singapore fusion menu - 100% beef hamburger steak with black pepper sauce.  
This rich and aromatic classic Singapore black pepper sauce adds depth of flavour to our hamburger steak, only available in Singapore.*

WA-FU Japanese Sauce



"ROYAL" Hamburg steak  
~ WA-FU Japanese Sauce~ **29.8**  
“ロイヤル”ハンバーグ  
~和風おろし大根ソース~

*Japan popular menu - 100% beef hamburger steak with "Wafu" (Japanese-style) sauce, made from dashi soy sauce and freshly grated white radish.*

Please enjoy the combination with...



Baguette **3.4**  
バゲット

*Sliced and toasted french bread.*



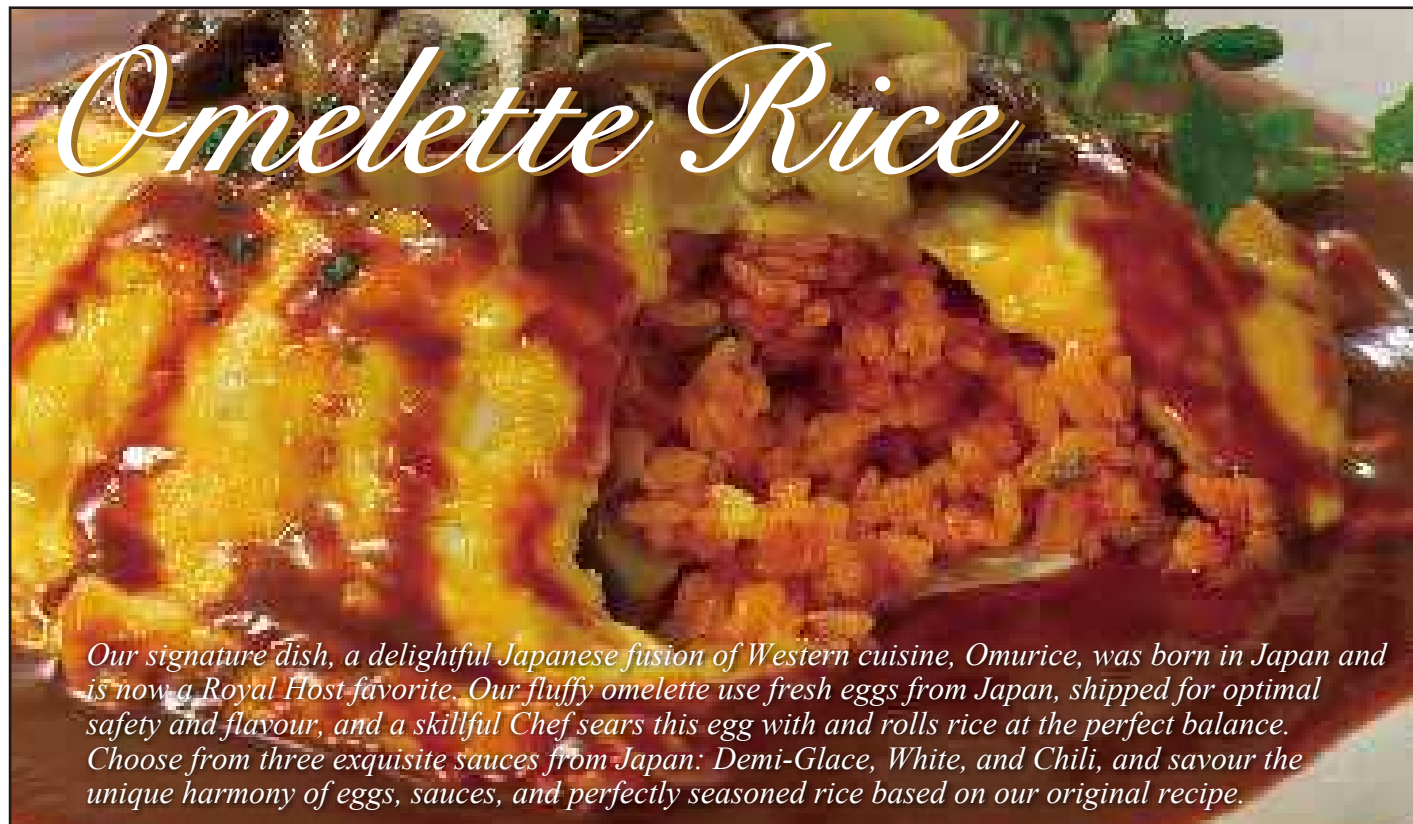
Steamed Rice **3.8**  
ライス

*Brand "Akita Komachi" from Japan.*

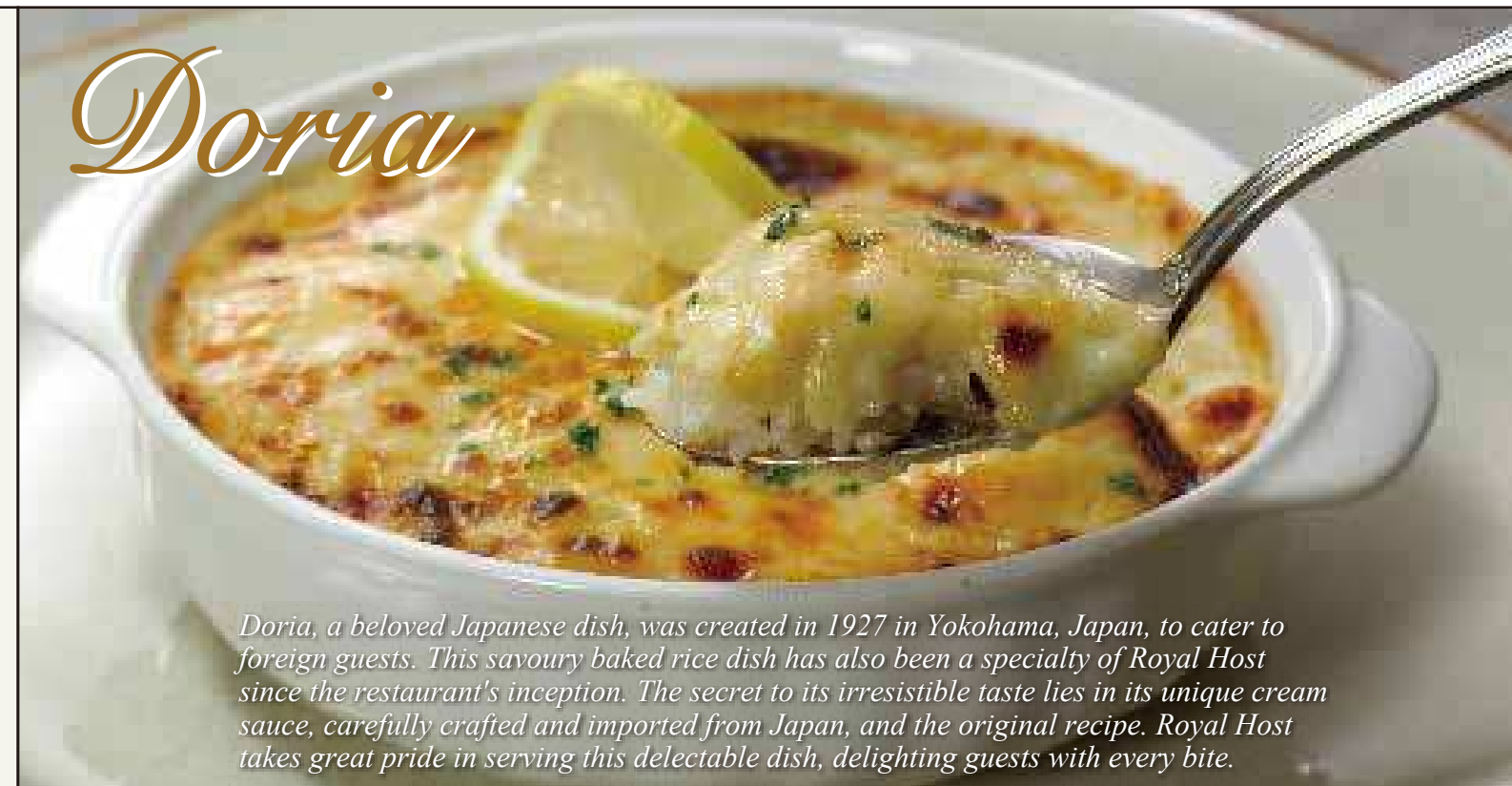


Onion Gratin Soup **7.8**  
“ロイヤル”オニオングラタンスープ

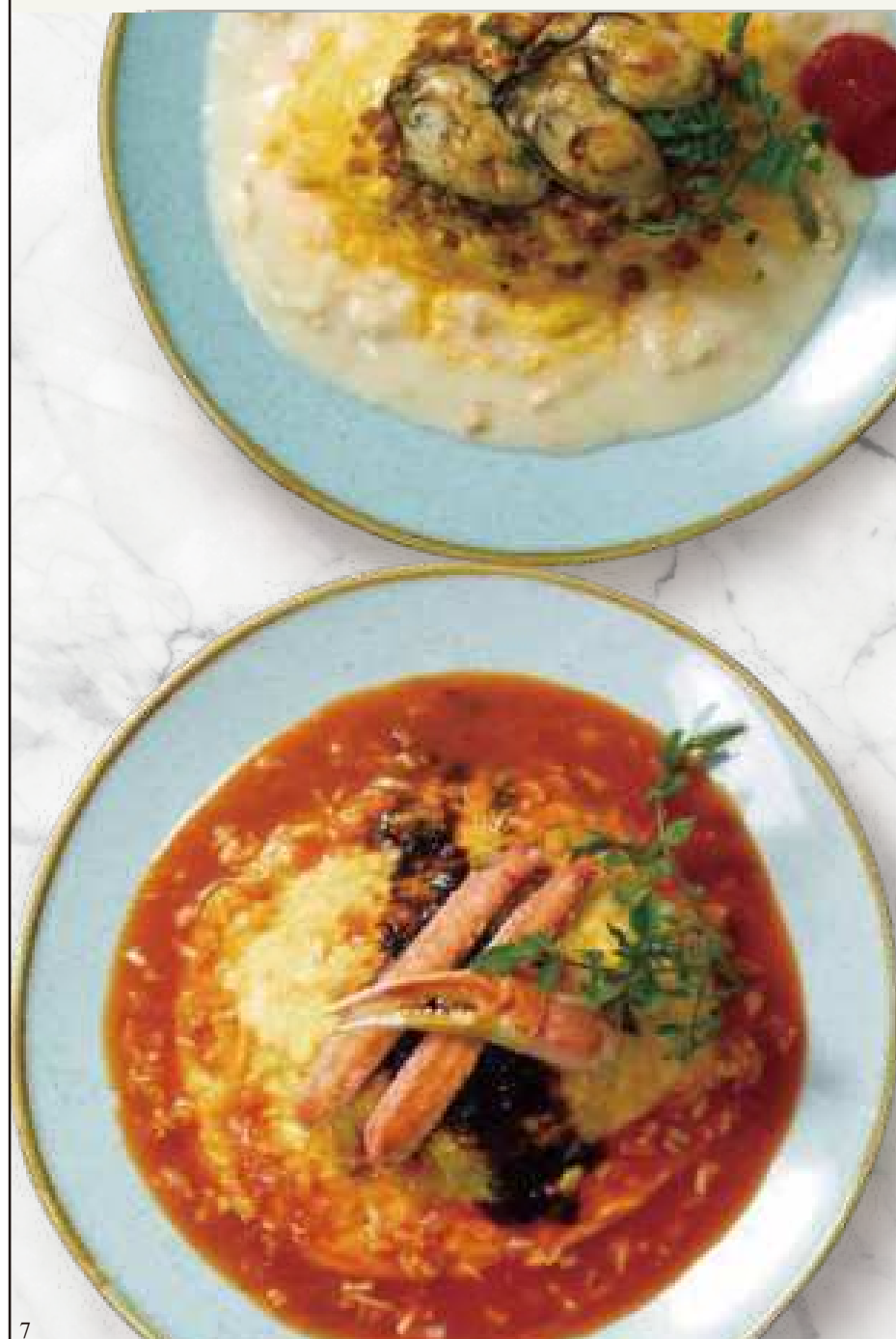





*Our signature dish, a delightful Japanese fusion of Western cuisine, Omurice, was born in Japan and is now a Royal Host favorite. Our fluffy omelette use fresh eggs from Japan, shipped for optimal safety and flavour, and a skillful Chef sears this egg with and rolls rice at the perfect balance. Choose from three exquisite sauces from Japan: Demi-Glace, White, and Chili, and savour the unique harmony of eggs, sauces, and perfectly seasoned rice based on our original recipe.*



*Doria, a beloved Japanese dish, was created in 1927 in Yokohama, Japan, to cater to foreign guests. This savoury baked rice dish has also been a specialty of Royal Host since the restaurant's inception. The secret to its irresistible taste lies in its unique cream sauce, carefully crafted and imported from Japan, and the original recipe. Royal Host takes great pride in serving this delectable dish, delighting guests with every bite.*



**"ROYAL" Omurice**  
~Demiglace Sauce~ **26.8**  **P**  
“ロイヤル”オムライス〜ドミグラスソース〜

*Omelette rice made of chicken fried rice, covered with a layer of creamy scrambled eggs and topped with demiglace sauce.*


**Omurice**  
~HIROSHIMA Oyster&White Cream Sauce~ **28.8**  
広島産牡蠣のクリームオムライス

*Omelette rice made of chicken fried rice, covered with a layer of creamy scrambled eggs, topped with grilled Hiroshima oysters and white cream sauce.*

**Omurice**  
~Snow Crab&Chilli Sauce~ **30.8**   
ズワイ蟹のチリソースオムライス

*Japan x Singapore fusion menu - omelette rice made of special butter rice, covered with a layer of creamy scrambled eggs, Nori Tsukudani (seaweed cooked in soy sauce) and chili sauce.*



**COSMO Doria 24.8**   
コスモドリア

*Special butter rice covered with 2 types of creamy sauces filled with shrimps, chicken, chestnuts and cheese, baked until golden - a comforting rice gratin dish in Japanese Western cuisine.*

**Seafood Doria 27.4**  
シーフードドリア

*Special butter rice covered with both American sauce made from lobster and creamy mornay sauce filled with shrimps and scallops.*

*Please enjoy the combination with...*



**Onion Gratin Soup 7.8**  
“ロイヤル”オニオングラタンスープ

Side dishes, vegetables, and fruits may change depending on the season.



# Salad



Garden Salad 16.8  P

ガーデンサラダ

Fresh mixed greens garnished with mozzarella cheese, cherry tomatoes and sautéed mushrooms with our original onion salad dressing imported from Japan.

Garden Salad  
~Mayo Shrimp~ 24.4

ガーデンサラダ〜えびマヨ・トッピング〜

Special sweet and chili mayonnaise.  
Enjoy with a citrus salad dressing inspired by the Adriatic Sea.

Garden Salad  
~SAKURA Chicken~ 21.8

ガーデンサラダ〜さくら蒸鶏トッピング〜

Garden salad topped with steamed SAKURA chicken fillet and creamy original Caesar salad dressing.

"ROYAL"  
Kale Salad 19.8 

“ロイヤル”ケールサラダ

Superfood kale salad is filled with plant-based meat, blueberries and special peanut oil salad dressing.



# Starter

"ROYAL"  
Onion Gratin Soup 7.8 

“ロイヤル”オニオングラタンスープ

Our signature onion gratin soup features homemade consommé soup with caramelized onion and a sliced of toasted baguette loaded with melty Gruyère cheese.



©Nishinippon Shimbun

This soup has an honor episode in which Marilyn Monroe praised it when she visited Japan on their honeymoon in 1954. Today, it still reigns as a best-selling signature item at Royal Host.



Lobster Bisque 10.8  
オマール海老のクリームスープ

Creamy and flavourful lobster bisque soup made with lobster shells and topped with black tiger prawns.

Orecchiette  
~Broccoli and Anchovies~ 17.8

オレキエッテ〜アンチョビ風味〜

Orecchiette, a Puglian pasta shape that looks like little ears, is served with broccoli and anchovies - a traditional Italian flavour.

Paccheri  
~Shrimp Tomato Cream~ 21.8

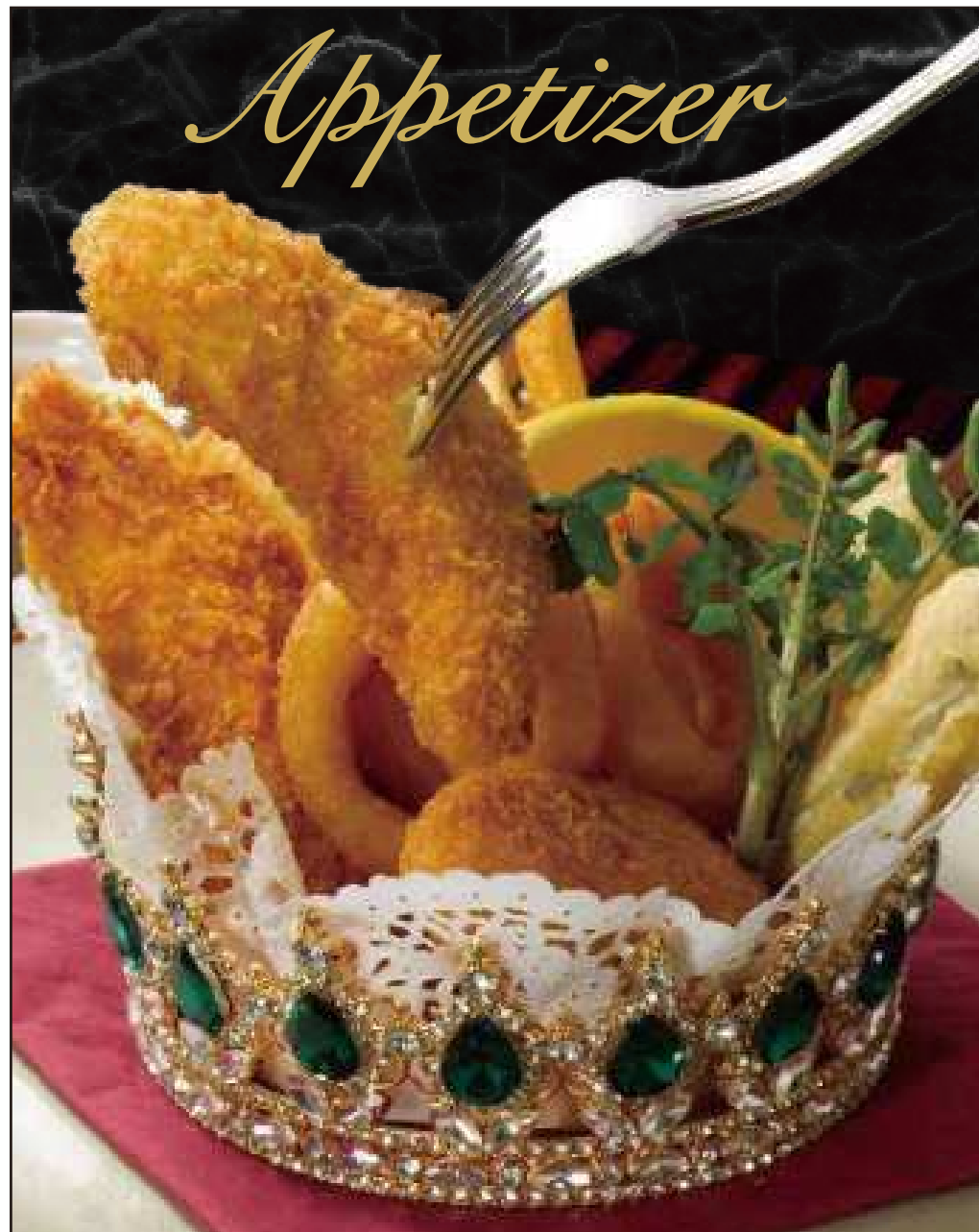
パッケリ

〜海老とトマトのクリームソース〜

Paccheri, a traditional Neapolitan short pasta, with our original shrimp and tomato sauce. This pasta pairs well with our wine selections.







# Appetizer

**JEWEL Crown Basket 22.4**   
~Mixed Fries~

**JEWEL クラウンバスケット**  
*Special crab cream croquette, fish, chicken and french fries in JEWEL crown.  
Served with garlic aioli sauce.*

**Fish and Chips 22.8**  
フィッシュ&チップス

*We recommend the crispy fried fish in beer batter.*

**Pork Sausage & Onion Rings 15.8** 

ソーセージとオニオンリング盛合わせ

*Pork sausage and fried onion rings that go best with beers!*

**Truffle Fries 14.8**  
トリュフフライドポテト

*French fries tossed with carefully selected truffle oil and sprinkled with Parmigiano Reggiano.*

**Sauteed Spinach 9.8** 

ほうれん草ソテー

*Sauteed spinach and bacon, a popular side dish from Japan.*

**Mixed Seafood Marinade 16.8**

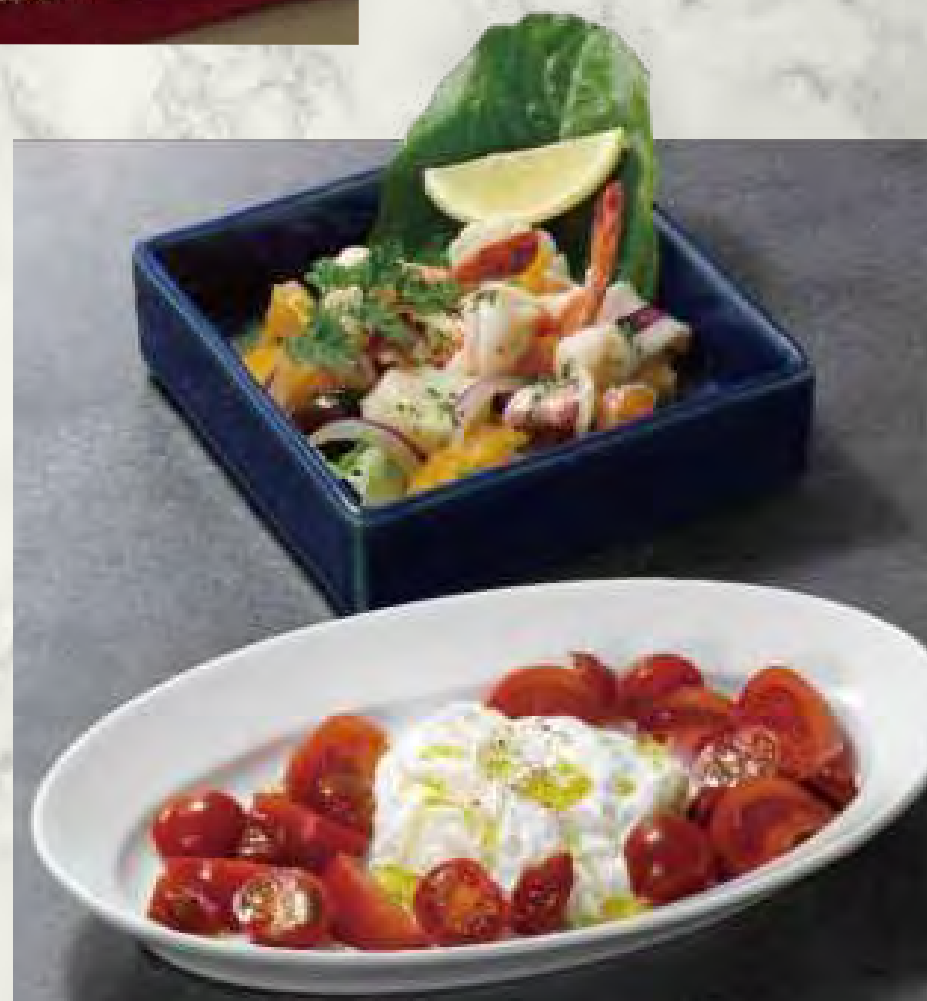
シーフードマリネ

*Cold marinade is made with fresh Hokkaido scallops, shrimps and squid tossed in citrus salad dressing, and pairs well with white wine.*

**Burrata Cheese & Tomato Caprese Salad 23.0**

3種のトマトとブラータチーズのカプレーゼ

*Italian burrata cheese and 3 types of tomatoes, drizzled with extra virgin olive oil.*



# Pasta

**Seafood & Mentaiko Sauce 29.4**  
帆立とイカの明太子パスタ

*Pasta with scallops, squid, creamy "Fukuya" mentaiko (spicy cod roe) sauce and topped with additional mentaiko, shiso leaves and seaweed.*

**Mushroom & Porcini Cream Sauce 27.8** 

具たくさんきのこのポルチーニパスタ

*Pasta with pork, Japanese mushrooms, cherry tomatoes and flavourful porcini cream sauce.*

**Japanese Style with YUZU flavour 26.4**

柚子香る和風パスタ

*Japanese-style soy sauce-based pasta with chicken and topped with yuzu and shiso leaves.*

**Salmon & Ikura Tomato Cream Sauce 30.8**

サーモンといくらのトマトクリームパスタ

*Pasta with salmon fillet, black tiger prawns, salmon roe and tomato cream sauce.*





# Grill & Others



**Prawn and Snow Crab  
~ Chili Sauce~ 36.4**  
海老とズワイ蟹のチリソース

*Our Singapore original menu - black tiger prawn and snow crab in rich and flavourful chili sauce. Best enjoyed with mantou (sold separately).*



**Seafood Grilled  
HOKKAIDO Scallop in Paper Hot Pot 32.0**  
北海道帆立貝柱のあつつぐりル紙鍋仕立て

*Grilled Hokkaido scallops, mashed potato, caponata in savoury butter soy sauce and served in kaminabe (paper hot pot).*



**Spicy Grilled Chicken 26.8**  
スパイシーチキングリル

*Grilled spicy chicken thigh in butter sauce and topped with fried egg. Enjoy by mixing runny egg yolk together with the sauce.*



**TATSUTA-Style  
Teriyaki Chicken 26.4**  
チキンタツタ テリヤキソース

*Crispy fried chicken marinated in soy sauce and ginger, coated in sweet teriyaki sauce and served with kale leaves and caponata.*



**Pork Loin Steak  
~ Ginger Butter Sauce~ 27.8 P**  
ジューシーポークロインのステーキ

*Tender pork loin steak in savoury ginger butter sauce - a popular dish in Japan.*



**Mixed Grilled 39.8 P**  
ミックス・グリル

*Assortment of grilled hamburger steak, sausage, chicken, red turnip and broccolini.*

*Please enjoy the combination with...*



**Baguette 3.4**  
バゲット

*Sliced and toasted french bread.*



**Steamed Rice 3.8**  
ライス

*Brand "Akita Komachi" from Japan.*



**Mantou 2.8**  
マントウ

*Fried mantou (Chinese steamed bun).*



# Japanese Curry



**TONKATSU Curry Rice 27.4** 🌶️ 🍷

こだわりポークのカツカレー

*Tender tonkatsu pork cutlet served with aromatic Japanese curry sauce and rice.*

**Seafood Curry Rice 34.8** 🌶️

ズワイ蟹と海老・帆立貝柱のシーフードカレー

*Our Singapore original menu - snow crab, prawns and scallops seafood curry with a touch of coconut flavour, served with turmeric rice.*



# French Toast

**French Toast with Caramelised Banana 24.4**

フレンチトースト

〜バナナキャラメリゼ〜

*Brioche french toast, served with caramelized bananas, blueberries, whipped cream and chocolate sauce.*

**Grand Slam French Toast 25.4** 🍷

グランドスラムフレンチトースト

*Brioche french toast, served with sausage, fried egg and onion rings - ultimate breakfast.*



# Sandwich

**Chicken Sando 24.0**

コロネーションチキンサンド

*Japanese-style coronation chicken sandwich with creamy curry-flavoured mayonnaise.*

**Tonkatsu Sando 26.8** 🍷

こだわりポークのカツサンド

*Soft and tender pork cutlet sandwich with our original tonkatsu sauce.*



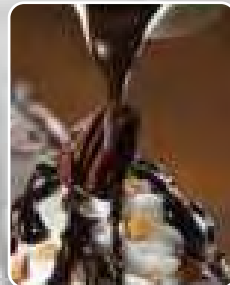


# Parfait & Sundae

Experience the magic of our signature parfaits in Singapore.

This beloved treat has captivated taste buds since 1994.

Each parfait is a masterpiece crafted with premium ingredients, such as gelato and luscious whipped cream. Inspired by the allure of American and Japanese confectionery, it evolved with the times, embracing the best of both worlds.



## Cream Brulee Parfait~Mixed Berries~ 21.8 彩りベリーのブリュレパフェ

Our signature parfait with vanilla and chocolate gelato and mixed berries (strawberry, blueberry and blackberry), topped with a layer of hardened, caramelized sugar.

## Coffee Jelly Sundae 16.0 コーヒーゼリーサンデー

Classic coffee jelly sundae with vanilla and sea salt gula Jawa gelato - the best bittersweet combination.

## HOT Fudge Sundae 18.4 ホットファジサンデー

Royal Host's long selling parfait - classic American-style sundae with vanilla and chocolate gelato, topped with banana and hot chocolate sauce.

# Gelato

Choose your favorite gelato.

End your exquisite meal with a selection of our finest gelato. Indulge in carefully curated flavours such as Vanilla, Chocolate, and Gula Jawa. Enjoy the perfect combination of single or double scoops to suit your preference.



Gelato Single scoop 5.8

ジェラート(シングル)

Gelato Double scoops 9.4

ジェラート(ダブル)



Vanilla  
バニラ  
delicate floral notes  
from premium Tahitian  
vanilla bean pods.



Chocolate  
チョコレート  
A rich dark chocolate  
gelato, smoother  
than silk.



Sea Salt Gula Jawa  
グラジャワ  
A rendition of local  
flavors-sweet,  
salty, and delicious.

# Dolce

Basque Cheesecake 15.8

バスクチーズケーキ

A cheesecake originating from the Basque region of Spain, made with generous amounts of high-quality cream cheese. The balance between the slightly charred and bitter top and the creamy, smooth texture is exquisite.



Tiramisu 14.8

ティラミス

Tiramisu, a classic and sophisticated Italian dessert, made with layers of biscuits soaked in rich coffee and high-quality mascarpone cream. The top is accented with a touch of cocoa powder.



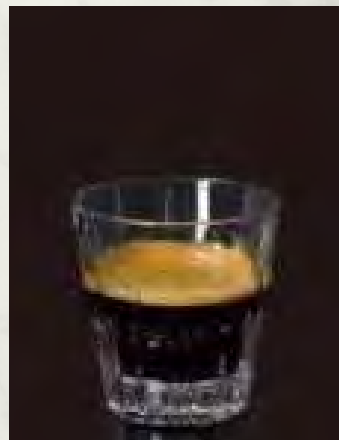
Side dishes, vegetables, and fruits may change depending on the season. 18



# Espresso & Latte



Long Black 5.8  
ロングブラック



Double Espresso 5.8  
ダブルエスプレッソ



White 6.8  
ホワイト



Mocha 7.5  
モカ



Iced Long Black 6.8  
アイスロングブラック



Iced White 7.5  
アイスホワイト



Iced Mocha 7.8  
アイスモカ



**la marzocco**  
handmade in Florence

"Coffee after a meal or during a relaxing time. At Royal Host, we are committed to quality. We use carefully selected and blended coffee beans, and our espresso is extracted by our staff using the highly regarded 'La Marzocco' machine in the café industry, offering a variety of choices based on this espresso. For our white (latte) coffee, we also generously use fresh milk from Japan. Please enjoy a leisurely time with a pleasant aroma."

# Tea

## HOT

### British Breakfast 7.5

ブリティッシュ ブレックファスト 

Standard of black tea with flavourful harmony full-bodied mix for all situations (hot only).

### Earl Grey 7.5

アールグレイ 

A high grown UVA Ceylon & Calabrian bergamot, refreshing infusion (hot only).

### Chamomile 7.5

カモミール 

Handpicked chamomile blooms, soothing flavour to ease digestive and tense nerves (hot only).

### Vanda Miss Joaquim 8.0

ヴァンダ・ミス・ジョアキム 

Inspire of Singapore Orchid. Tea sprinkled flavor with petals of Orchid and Blue Corn Flower (hot only).

### Ketupat 7.8

ケトウパ 

The robust and aromatic herbs of Pandan give the smooth, full-bodied infusion a delightful finish (hot only).

### Japanese Uji Green 7.8

宇治煎茶 

Budding leaves of Uji Sencha are handpicked from the pristine gardens of Kyoto (hot only).

### Special Mint Blend 9.5

スペシャルミントブレンド 

A homemade herbal tea made by infusing mint leaves, lemon and cinnamon. So relaxing (hot only).

## ICED

### "ROYAL" Paradise Tropical Iced Tea 8.0

ロイヤルパラダイストロピカルティー 

Long-selling iced tea in Royal Host Japan for more than 20 years - aromatic black tea blended with 4 kinds of herbs.



Side dishes, vegetables, and fruits may change depending on the season. 20



# Others

Fruit Juice (Orange/Apple) 7.0

フルーツジュース (オレンジ / アップル)

Selected orange and apple 100% juice.

Coca Cola 5.0

コカ・コーラ

Masterpiece and global standard.

Craft Ginger Lemonade 8.0

クラフトレモネード

Home blended lemonade infused with a hint of ginger for a refreshing twist.

Premium water (Still / Sparkling) 2.0

プレミアムウォーター (スティル / スパークリング)

Elemental Pure Water: Choice of Still or Sparkling.



# Mocktail ~non alcohol~

Mojito 11.5

モヒート

The tropical Mocktail begins with light splashes of Thai Lemongrass, fresh Lime and Mint.non-alchaole.  
~non alcohol~

Singapore Sling 11.5

シンガポールスリング

The house mocktail, inspired by Singapore's signature cocktail. Vibrant pink blend of tropical fruits, radiating a mid-summer ambiance.  
~non alcohol~

Lychee Rose 10.5

ライチローズ

The house mocktail, Lychee Red Tea, top with soda. gentle finish of soft & velvety rose florals.  
~non alcohol~



# Alcohol

## Beer

Draft Beer

ドラフトビール

Japanese Beer.Suntory " Premium Malt's"  
"Ultimate beer with rich flavour and elegant aroma in harmony.

Glass 10.5 Pint 15.5

グラス パイント

Craft beer 12.5

クラフトビール

We offer seasonal recommendations of our finest brands.  
Please ask our staff.



## High ball

Whiskey soda 11.0

ハイボール

A refreshing mix of Japanese blended whiskey and crisp soda served over ice.

## Glass Wine

An exquisite blend chosen by our sommelier, offering rich flavors and a smooth finish. Our seasonal selection pairs perfectly with any dish and is available at an affordable price.

Red wine 12.5

赤

White wine 12.5

白

Sparkling wine 13.5

スパークリング

"Our curated wine list is available for guests who wish to experience a perfect harmony of wine and cuisine.Please inquire with our staff for further details."





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# Welcome to Royal Host

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Dear Valued Guest in Singapore. The Royal Host, where culinary traditions meet exceptional hospitality.

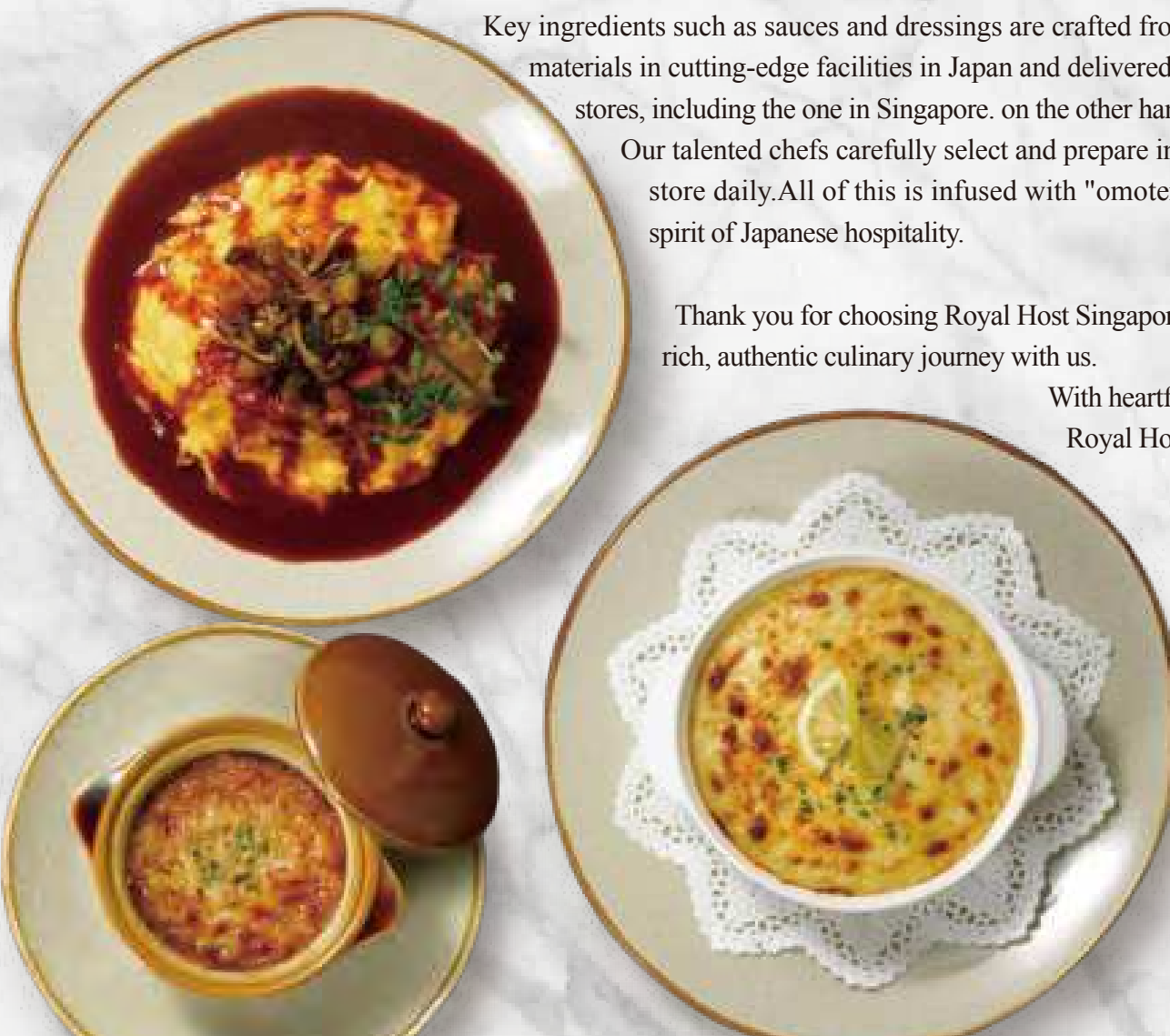
Since our beginnings in 1951 in Fukuoka, Japan, we've been dedicated to bringing exquisite dining experiences to our guests. Starting with an in-flight meals business, we opened our first high-end Western cuisine restaurant, "Royal" in 1953.

In 1971, we evolved into the beloved "Royal Host," offering affordable yet authentic meals. For over half a century, We've been passionate about creativity, quality, and heartfelt service. Our menu features iconic dishes like juicy hamburgers and creamy doria, uniquely adapted to Japanese culinary culture. With over 200 locations across Japan, we maintain the same passion and dedication. The secret to our rich flavors lies in our meticulous Japanese production and in-house(store) preparation.

Key ingredients such as sauces and dressings are crafted from the finest materials in cutting-edge facilities in Japan and delivered fresh to our stores, including the one in Singapore. On the other hand, for fresh, Our talented chefs carefully select and prepare ingredients at store daily. All of this is infused with "omotenashi"—the spirit of Japanese hospitality.

Thank you for choosing Royal Host Singapore. Enjoy a rich, authentic culinary journey with us.

With heartfelt gratitude,  
Royal Host Singapore



Recommend



Spicy



Contains Pork





# **Royal Host**

*since 1971*