

THE WHITE LABEL

# FRENCH MALAYAN CUISINE

Flavors

**Nostalgic, Bold  
Exciting, Modernised**

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Reinvented  
Classic  
Dishes

SUMMER  
EDITION



# The White Label

## WEEKDAY SET LUNCH

### CHOICE OF STARTERS

#### TOMATO SOUP

Creamy **Roasted Tomato** soup.

**Toasted Croutons.**



#### BRUSSELS SPROUTS

Caramelized **Brussels Sprouts** tossed

with **Sambal Mayo** & **Dried**

**Cranberries.**



#### BUERRE NOISETTE SQUID

**Fresh Squid** sautéed with **Burnt Shallot Butter**. Served with **Curry Romesco** and **Mixed Herbs**.

#### BAKED BONE MARROW

Baked **Bone Marrow** topped with

**Spicy Herb Vinaigrette**, served with

**Toasted Brioche.**

+5

#### BURRATA

Portioned **Burrata** paired with tangy

**Achar & Mixed Fruit Vinaigrette**,

finished with fresh **Garden Herbs**.

+5



### CHOICE OF MAINS

#### RISOTTO AU POULET

**Chicken Cutlet** served over creamy **Risotto** with **Sweet Peas** and finished with rich **Chicken Jus**.

#### CABBAGE & MUSHROOMS

**Sugarloaf Cabbage** glazed with nutty **Goma Sauce**, set on a bed of spiced **Curry Romesco**. Served with sautéed **Wild Mushrooms** & tender **Broccolini**.



#### SPICY PRAWN SPAGHETTI

**Spicy Tiger Prawns**, **Spaghetti Aglio Olio Style**.

#### BEEF TENDERLOIN

Sautéed **Beef Tenderloin** slices with **Lemak Chilli Padi** sauce & **Spaghetti**.

+5

#### STEAK FRITES

200g **Black Angus Ribeye** Steak served with **Au Poivre Sauce** & **French Fries**.

+10



28 PER PAX

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES



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## STARTERS



### SOUPS

#### LOBSTER BISQUE



16

Classic **Lobster Bisque** served with **Scallop Quenelles**, topped with **Fried Shallots** and fresh **Italian Parsley**.

#### FRENCH ONION



15

**Caramelized Onions** simmered with rosemary and thyme in rich **Beef Broth**, topped with **Emmental Cheese Croutons**.

### SHARING STARTERS

#### ARTISANAL BREAD WITH FRENCH BUTTER



9

**Pain Au Beurre**, **Sourdough Baguette**, **Spinach & Onion Roll**.

French Truffle Butter +2

#### GRILLED OCTOPUS



28

Tender **Spanish Octopus Tentacle** served with bold **Curry Romesco**, **Cherry Tomatoes**, and a sprinkle of **Mixed Herbs**.

#### TWL WINGS



14

Half Dozen **Spiced Crispy Battered Wings** served with our fiery **Sambal Kicap**.



### OYSTERS

16/30

Sweet Murotsu Bay **Japanese Oysters**, **Truffle White Balsamic Pearls**.

Qtr Dozen/Half Dozen

#### MASALA BONE MARROW



23

Oven-baked **Bone Marrow** topped with **Masala Curry Brioche Crumbs** and **Spicy Herb Vinaigrette**, served with **Toasted Brioche**.

#### SAMBAL MAYO BRUSSEL SPROUTS



16

Caramelized **Brussels Sprouts** tossed with **Sambal Mayo**, **Dried Cranberries**, and **Crispy Shallots** for a bold, spicy-sweet bite. Served with our **Homemade Otak-Otak**.

# The White Label

## STARTERS

### SHARING STARTERS

#### BURRATA



28

*Creamy **Burrata** paired with Italian cherry tomatoes, tangy **Achar & Mixed Fruit Vinaigrette**, finished with fresh **Garden Herbs**.*



#### TRUFFLE FRIES W KOMBU

15

#### SALT

***Truffle Fries** sprinkled with our inhouse **Kombu Salt** and topped with **Grana Padano Cheese**.*

#### SWEET POTATO FRIES

15

*Crispy **Sweet Potato Fries** served with our creamy inhouse **Sambal Mayo**.*

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## KIDS MEAL



at  
The White  
Label

we're all about family — especially the little ones!

**Kids aged 0–10 eats free** with our complimentary kids meal of the day as well as receive a free toy all day long!

Just ask our friendly servers what's cooking for the tiny VIPs today!



# The White Label

## MAINS

### STEAK AU POIVRE



42

**250g Grain Fed Angus Ribeye** with excellent marbling and flavour. Served with our bold **Lemak Lada Hitam** (coconut black pepper sauce), alongside crispy **French Fries** and tender **Steamed Broccolini**.  
Recommend Doneness: Medium



### FILET MIGNON



52

**Cherrywood Smoked Filet Mignon** - soft, luxurious and juicy. Served with sautéed **Wild Mushrooms**, steamed **Broccolini**, creamy **Mashed Potato**, and rich **Porcini Sauce**.  
Pan Seared Foie Gras + 12  
Recommended Doneness: Medium



### LAMB RACK



40

Juicy, pan-roasted **Australian Lamb Rack** served with sautéed **Broccolini**, **Baby Carrots**, and **Red Onion**, finished with a bold, creamy **Mustard Sauce**. A hearty dish full of flavour and finesse.

Recommended Doneness: Medium

### CURRY BATTERED FISH & CHIPS



25

**Crispy Curry-Battered Greenland Halibut** served with golden **French Fries**, house-made **Sambal Kicap**, and classic **Tartare Sauce** - a bold twist on the beloved fish and chips.

### SUGARLOAF & SHROOMS



26

**Australian Sugarloaf Cabbage** glazed with nutty **Goma Sauce**, set on a bed of spiced **Curry Romesco**. Served with sautéed **Wild Mushrooms**, tender **Broccolini**, and a sprinkle of **Crispy Serunding** for a rich, earthy finish.

### SALMON ASSAM NONYA



30

Tender **Salmon** topped with tangy **Pineapple Assam Nyonya** sauce, served with creamy **Mashed Potatoes**, **Cherry Tomatoes & Mixed Herbs**.







# The White Label

## S H A R I N G M A I N S

*Perfect for gatherings, our signature sharing mains are served with flair right at your table.*

*Enjoy chef-curated dishes, carved, plated, & finished right before your eyes, adding a touch of theatre to every bite.*



### B.E.C (BEST EVER CHICKEN)



Indulge in our signature take on a classic: tender, slow-cooked **Whole Chicken** with irresistibly crispy skin,

*This dish brings together rustic charm and refined flavour in every bite.*

*Comfort food, elevated to its finest.*

Serves 2-3 Pax

49



### MILK-FED LAMB SHOULDER



Oven-roasted to perfection, our supreme **French Milk Lamb Shoulder** is glazed with a rich, house-made sauce and served with warm, fluffy flatbread.

*Ideal for sharing, this hearty dish comes with your choice of two sides*

Serves 5-6 Pax

238

## S I D E S



Tempeh Goreng

8



Truffled Mash

9



Steamed Broccolini

9



Potato Gratin

9



Lontong Goreng

7



Tomato Salad


7



# The White Label

## PASTA & RISOTTO




WAGYU BEEF CHEEKS W   29  
LEMAK CHILLI PADI



Melt-in-your-mouth **Wagyu Beef Cheeks**, slow-braised in rich **Lemak Chilli Padi**, tossed with al-dente **Rigatoni**

SQUID INK SPAGHETTI   35

**Spaghetti** braised in umami packed **Sotong Masak Hitam** sauce, served with **Crispy Shisamo, Fresh Squid & Shoyu Ikura**

CREAMY WILD MUSHROOMS  28

**Rigatoni** with sautéed **Wild Mushrooms** in **Creamy Porcini Sauce**, topped with **Mixed Herbs** and fragrant **White Truffle Oil**.

LAKSA SEAFOOD   35

**Spaghetti** braised in rich **Laksa Lobster Bisque**, with **Tiger Prawns, Scallops, Crab**, and **Mixed Herbs** for a bold, ocean-inspired twist.

PRAWN AGLIO OLIO 26

Sautéed **Spaghetti** tossed with **Garlic, Olive oil, Tiger Prawns**, and **Cherry Tomatoes** for a light, flavorful classic.

RISOTTO AU POULET 26

**Crispy Chicken Cutlet** served over creamy **Risotto** with **Sweet Peas**, topped with **Fried Shallots** and finished with rich **Chicken Jus**.





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## WEEKDAY HIGH TEA



### PEAR, TOMATO & PRAWN

*Cinnamon Poached Pear. Cherry Tomatoes. Chilled-Prawns in House Made Cocktail Sauce*

### SAMBAL BELADO SARDINE

*House Made Mango Sambal Belado with Sardines. Toasted French Brioche*

### BEEF & POTATO

*Wagyu Beef Cheeks Ragu Mashed Potatoes*

### BLACK TRUFFLE EGG MAYO

*Black Truffle Pâté. Egg Mayonnaise*

### CEMPEDAK CHOUX

*Cempedak Puree House Made Choux Puffs*

### MANGO CHEESE TART

*Mango Compote. Cream Cheese. Vanilla Tart.*

### DARK CHOCOLATE MOUSSE

*55% Palet Noir Dark Chocolate Ivory Pearls*

### YAM MADELEINES

*House Made Yam Madeleines Yam Puree*

### MINI ONDEH ONDEH CAKE

*Dessicated Coconut. Coconut Whip. Gula Melaka*

2.30 - 4.30 PM , MON - FRI

\$78 PER SET

EACH SET IS FOR 2 PAX

CHOICE OF COFFEE/TEA/JUICES



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## DESSERTS

### Berry Panna Cotta

👑 13

Jiggly & soft Panna Cotta, nestled in lush **Berry Coulis** with juicy **Berries** and fresh **Mint**.



### Le Pistachio

👑 14

Luxurious creamy **Pistachio Cheesecake**, crowned with silky **Pistachio Ganache** and a crunch of golden roasted **Pistachios**.



### Ondeh Ondeh Gâteau

👍 11

Our famous **Ondeh Ondeh** cake served with **Coconut Gelato** and drizzled with our fragrant **Pandan Sauce**.



### Durian Flan

👍 16

Silky **Durian Flan** topped with creamy **Durian Puree**, **Edible Flowers**, and delicate **Crumbles**. Tropical, elegant, and aromatic.



### Tiramisu Bomb

👍 18

Light **Mascarpone Mousse** layered over bold **Coffee Gel**, topped with **Chocolate** and **Honeycomb Crumble**.

A modern take on a classic favorite.



### Cempedak Gâteau

👍 12

Fragrant **Cempedak** cake paired with a refreshing **Mango Sorbet**. A bold, tropical duo of sweet and zesty flavors.



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## SIGNATURE MILKSHAKES

### Cinnamon Honey Surprise

17

Creamy **Cinnamon Milkshake** topped with **Whipped Cream, Honeycomb Crumbs, Brûléed Cheesecake, & Waffle Sticks.**

Sweet, spiced, and totally over the top.

### Peanut Caramel Bliss

17

A rich **Peanut Butter Milkshake** drizzled with **Golden Caramel**, crowned with **Whipped Cream, Biscoff Crumbles**, and a slice of luscious **Cheesecake.**

Pure indulgence in every sip and spoonful.



### Ultimate Oreo

18

A creamy **Cookies & Cream Milkshake** loaded with crushed **Oreos**, topped with **Whipped Cream, Honeycomb Chunks, Chocolate Wafers**, and a decadent **Brownie** slice. Dessert dreams, blended and stacked.



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## BEVERAGES

### MOCKTAILS

9.9

#### LITCHI LA ROSE

Lychee, Rose & Apple

#### YUZU BLEU

Yuzu, Blue Lagoon, Peach

#### LIME LA MENTHE

Mint & Lime

#### CALPIS BLEU

Calamansi, Blue Coral, Yoghurt, Coconut

#### PIÑA COLADA

Pineapple, Lime & Mint

#### LITCHI SANGRIA

Lychee, Mint & Yuzu



### ICED TEAS

8

#### TEA DE LA PASSION

Earl Grey Tea, Passionfruit, Peach, Boba



#### CITRON ALOE VERA

Lemon Tea, Aloe Vera, Lemongrass



### JUICES/SOFT DRINKS

#### /WATER

APPLE/ORANGE/  
CRANBERRY/LIME JUICE

5

COKE/COKE ZERO/  
GINGER ALE/SPRITE

4

STILL/SPARKLING WATER

5



### COFFEES\*

#### ESPRESSO

3.5

#### LONG BLACK

5

#### CAFE LATTE

5

#### CAPPUCINNO

5

#### GULA MELAKA LATTE

6.5

#### SEA-SALT CARAMEL LATTE

6.5

#### HAZELNUT LATTE

6.5

#### HOT CHOCOLATE

7



### BOUTIQUE TEAS\*

9.5

#### SINGAPORE DREAM

Black Tea, Red Rose Petals,  
Lemon Peel, Marigold Flower Petals

#### SECRETS OF SINGAPORE

Jasmine Green Tea, White Tea  
Mango Flakes, Safflower Petals,  
Red Rose Petals, Gojiberry

#### STRAWBERRY CREAM

Decaf. Hibiscus Petals,  
Rosehip Peel, Apple Pieces,  
Orange Peel, Strawberry Slices

#### CHAMOMILE DREAM

Decaf. 100% Spring Harvested  
Chamomile Flowers

\*ADD 1 FOR ICED, 1 FOR OAT MILK, 1.5 FOR EXTRA SHOT -

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES





# SUMMER PICQUE NIQUE

## ✦ WEEKEND TROLLEYS BUFFET ✦

EXPERIENCE INDULGENCE ON WHEELS!

ENJOY UNLIMITED GOURMET DISHES  
SERVED TABLESIDE FROM OUR ELEGANT  
ROAMING TROLLEYS.

FROM SAVORY BITES TO SWEET  
DELIGHTS.

PERFECT FOR A RELAXED WEEKEND WITH  
FRIENDS, FAMILY, OR THAT SPECIAL  
SOMEONE.

**SAT & SUN: 12 PM & 2.30 PM**

