

THE WHITE LABEL

FRENCH MALAYAN CUISINE

Flavors

**Nostalgic, Bold
Exciting, Modernised**

Reinvented
Classic
Dishes

SUMMER
EDITION



The White Label

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**.

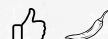


OYSTERS

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**.

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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!

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M A I N S

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 Nonya** sauce, served with creamy **Mashed Potatoes**, **Cherry Tomatoes & Mixed Herbs**.



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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

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PASTA & RISOTTO



WAGYU BEEF CHEEKS W LEMAK CHILLI PADI



29

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 SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES



SUMMER PICQUENIQUE

✦ 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

