

THE WHITE LABEL

French Malayan

CUISINE

SPRING/SUMMER 2026



WEEKDAY PASTA SET LUNCH

CHOICE OF STARTERS

ROASTED TOMATO SOUP 
Creamy Roasted Tomato Soup &
Croutons

BRUSSELS SPROUTS 
Crispy Brussels Sprouts, Sriracha Mayo,
Crushed Cashew & Dried Cranberries.

BURRATA  +6
Fresh Burrata, Tomato & Fruit Salad,
Fermented Spicy Pineapple Vinaigrette

PRAWN & TOMATO SALAD +4
Chilled Prawns, Baby Spinach & Tomato
Salad with Truffle Yuzu Wasabi Dressing

CHOICE OF PASTA

WILD MUSHROOM* 
Sauteed Spaghetti & Wild Mushrooms
in Porcini Sauce

BEEF TENDERLOIN* +5
Sauteed Beef Tenderloin & Spaghetti in
Lemak Chilli Padi Sauce

CRAB & LAKSA PESTO* +5
Crab Salad on Laksa Pesto Spaghetti

*Top Up \$3 for Additional Pasta



\$15 PER PAX

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

WEEKDAY MAINS SET LUNCH

CHOICE OF STARTERS

ROASTED TOMATO SOUP 
Creamy Roasted Tomato Soup &
Croutons

BRUSSELS SPROUTS 
Crispy Brussels Sprouts, Sriracha Mayo,
Crushed Cashew & Dried Cranberries

BURRATA  +6
Fresh Burrata, Tomato & Fruit Salad,
Fermented Spicy Pineapple Vinaigrette

PRAWN & TOMATO SALAD +4
Chilled Prawns, Baby Spinach & Tomato
Salad with Truffle Yuzu Wasabi Dressing

CHOICE OF MAINS

RISOTTO AU POULET
Crispy Boneless Chicken Leg on Creamy
Risotto with Sweet Peas

STEAK AU POIVRE +10
Angus Ribeye Steak & Crispy Fries served
with Coconut Au Poivre sauce & Achar

MAPLE SWEET POTATO 
Maple Roasted Sweet Potato, Sauteed
Wild Mushroom, Pickled Fennel & Garden
Herbs



\$25 PER PAX

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

PETIT PLATES

SMALL PLATES • GREAT VALUE • GREATER VARIETY

★ BLUE MUSSELS
Steamed Boston Bay Blue Mussels,
Garlic Butter

16 ★ OYSTERS
3 Pcs Fresh Japanese Oysters, White
Balsamic Pearls & Garden Herbs

16

★ CRAB & TOBIKO BRUSCHETTA
Chilled Crab Salad, Pickled Fennel,
Tobiko, Cream Cheese on Toasted
Baguette

11

TRUFFLED POMME PUREE 🌿 9
Creamy Mashed Potato, Black Truffle
Pâté & Chives.

★ BRUSSELS SPROUTS 🌿
Crispy Brussels Sprouts, Sriracha Mayo,
Crushed Cashew & Dried Cranberries

16

SALADE DE TOMATOES 🌿 7
Cherry Tomatoes, White Balsamic Pearls
and Mixed Herbs

CAULILINI & MUSHROOMS 🌿 10
Sautéed Baby Cauliflower, Black
Trumpette Mushrooms, Button
Mushrooms & Shimeiji Mushrooms with
Shallot Butter

★ CHEF'S RECOMMENDATION
🌿 VEGETARIAN



SHARING STARTERS

BECAUSE THE BEST BITES ARE SHARED

TRUFFLED KOMBU FRIES

Crispy Shoestrings Fries, White Truffle Oil, Shio Kombu & Grated Grana Padano

15 ✨ SPANISH OCTOPUS

Grilled Spanish Octopus, Sambal Romesco, Cherry Tomatoes & Mixed Herbs.

28

✨ BURRATA

Fresh Burrata, Tomato & Fruit Salad, Fermented Spicy Pineapple Vinaigrette

28

TWL WINGS

In-house marinated Crispy Wings, in-house Sambal Kicap

14

✨ MASALA BONE MARROW

Oven-baked Bone Marrow, Masala Curry Brioche Crumbs & Spicy Herb Vinaigrette
Served with Toasted Brioche

24

ARTISANAL BREAD BASKET

Pain Au Beurre, Sourdough Baguette, Spinach & Onion Roll
Served with French Butter
+\$2 for Truffle Butter

9

✨ LOBSTER BISQUE

Classic Lobster Bisque, Scallop Quenelles, Fried Shallots & Chives

16

TRUFFLE MUSHROOM

SOUP
Cream of Wild Mushrooms, Porcini & White Truffle Oil

14

✨ CHEF'S RECOMMENDATION

🌿 VEGETARIAN

🌶️ SPICY



PASTA & RISSOTO

GRAINS. NOODLES. AND NOBLE INDULGENCE.

- | | |
|--|--|
| ✦ PRAWNS, CRAB & MISO 30 | ✦ RISSOTO AU POULET 26 |
| Sauteed Crab Lump, Pan Seared Tiger Prawns with Miso Butter Spaghetti | Crispy Boneless Chicken Leg, Creamy Risotto with Sweet Peas & Chicken Jus |
| ✦ SQUID INK SPAGHETTI 35 | ✦ QUATRE MUSHROOMS 26 |
| Spaghetti, Sotong Masak Hitam, Crispy Shisamo, Fresh Squid & Shoyu Ikura | Rigatoni, Sauteed Button, Shimeiji & Black Trumpette Mushrooms, Porcini Sauce |
| ✦ WAGYU BEEF CHEEKS, LEMAK CHILLI PADI 29 | ✦ GRILLED LOBSTER, LAKSA PESTO SPAGHETTI 45 |
| Rigatoni, Slow Braised Wagyu Beef Cheeks in Lemak Chilli Padi Sauce | Pan-seared Caribbean Rock Lobster with Mornay-Aurora sauce, Spaghetti with Laksa Pesto & grated Grana Padano |

KIDS MEAL OF THE DAY

Kids from 0-10 dine in free with our rotational pasta of the day, comes with a free juice

- ✦ CHEF'S RECOMMENDATION
✦ VEGETARIAN
✦ SPICY



MENU HIGHLIGHT

THE STAR OF OUR CURRENT MENU



✦✦ LAKSA BOUILLABISSE 42

Fresh Squid, Blue Mussels, Norwegian Salmon, Hokkaido Scallop, Tiger Prawns & Garden Herbs

Served tableside with an amazingly rich Laksa Seafood Broth & Buttered Baguette

For the discerning seafood lovers!

✦✦ CHEF'S RECOMMENDATION

MAIN COURSES

THE MAIN ACT OF EVERY MEAL

MAPLE SWEET POTATO

Maple Roasted Sweet Potato, Sauteed Wild Mushrooms, Pickled Fennel & Garden Herbs



26

LAMB RACK

Char-grilled Aust Lamb Rack, Sweet Bell Relish & French Mustard Cream Sauce
(Recommended Doneness: Medium)

40

CORNISH HEN

Roasted Marinated Half Cornish Hen, Tomato & Spinach Salad, Coconut Au Poivre Sauce
(30 mins waiting time)

29

STEAK AU POIVRE

Classic French Angus Ribeye Steak, Crispy Fries, Coconut Au Poivre Sauce & Achar
(Recommended Doneness: Medium)

42

HONEY MISO HALIBUT

Baked Honey Miso Halibut, Pomme Puree, Red Onion, & Basil Coulis

33

CHERRYWOOD FILET MIGNON

Cherrywood Smoked Filet Mignon, Sautéed Wild Mushrooms, Pomme Puree & Porcini Sauce
(Recommended Doneness: Medium)

52

Add On Pan Seared Foie Gras + \$12



CHEF'S RECOMMENDATION



VEGETARIAN



SHARING MAINS

CRAFTED TO BE CARVED. PASSED. AND SAVOURED

★ OVEN ROASTED MALA MAPLE GLAZED WAGYU ONGLET

Succulent Wagyu onglet, oven-roasted for deep, beefy richness, then lacquered in a bold mala-maple glaze that balances gentle heat, aromatics, and caramelised sweetness

Intensely flavourful with a tender, juicy bite, finished to highlight the cut's natural depth and lingering spice warmth

Suitable for 5 - 6 Pax

1 KG before roasting, pre orders required

Served with Caulilini & Mushrooms, & Salade de Tomatoes

128 ★ ROASTED MALAYAN MARINATED LAMB LEG

98

Lamb leg marinated in an aromatic blend of Malayan spices and herbs, then roasted to develop a beautifully caramelised exterior while keeping the meat succulent and flavourful

Rich, savoury, and warmly spiced, with fragrant notes that linger elegantly on the palate

Suitable for 3 - 4 Pax

600 G before roasting, pre orders required

Served with Caulilini & Mushrooms, & Salade de Tomatoes

★ CHEF'S RECOMMENDATION



SWEET ENDINGS

A GRACEFUL FINALE

★ BERRY PANNA COTTA

Soft Panna Cotta, Berry Coulis,
Seasonal Berries & Fresh Mint.



13 ★ LE PISTACHIO

Creamy Pistachio Cheesecake, Silky
Pistachio Ganache & Golden Roasted
Pistachios.

16

ONDEH ONDEH GÂTEAU

Ondeh Ondeh Cake, Pandan Sauce
Served with Coconut Gelato



13 ★ DURIAN FLAN

Silky Durian Flan, Durian Puree, Edible
Flowers & Almond Crumbles

16

★ TIRAMISU BOMB

Light Mascarpone Mousse, Coffee Gel,
Chocolate and Honeycomb Crumble.



18

FORET NOIRE

Classic Black Forest Cake, Hazelnut
Praline, 33% Chocolate Ganache
Served with Strawberry Gelato

12

★ OSMANTHUS STICKY DATE

Warm Sticky Date Pudding, Cinnamon
Crumble, Florentine Crisp, Osmanthus
Infused Brown Butter Caramel. Served
with French Vanilla Gelato



18



CHEF'S RECOMMENDATION



VEGETARIAN



WEEKDAY HIGH TEA

HIGH TEA DE PARIS

PEAR, TOMATO & PRAWN

Cinnamon Poached Pear. Cherry Tomatoes. Chilled Prawns in Cocktail Sauce

BEEF & POTATO

Wagyu Beef Cheeks Ragù
Mashed Potatoes

CEMPEDAK CHOUX

Cempedak Puree
House Made Choux Puffs

DARK CHOCOLATE MOUSSE

5% Palet Noir Dark Chocolate
Ivory Pearls

SAMBAL BELADO SARDINE

Mango Sambal Belado with Sardines on Toasted French Brioche

BLACK TRUFFLE EGG MAYO

Black Truffle Pâté. Egg Mayonnaise

MANGO CHEESE TART

Mango Compote, Cream Cheese, Vanilla Tart

YAM MADELEINES

House Made Yam Madeleines
Yam Puree

MINI ONDEH ONDEH CAKE

Dessicated Coconut, Coconut Whip, Pandan Sauce



2.30 - 4.30 pm , Mon - Fri

\$78 Per Set

Each Set is for 2 Pax

Choice of Coffee/Tea/Juices

SIGNATURE MILKSHAKES

DESSERT OR BEVERAGE DEPENDING ON YOUR MOOD

★ ULTIMATE OREO 18

Creamy Cookies & Cream Milkshake loaded with crushed Oreos, crowned with Whipped Cream, Honeycomb Chunks, Chocolate Wafers, and decadent Brownie

★ CINNAMON HONEY SURPRISE 17

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

★ PEANUT CARAMEL BLISS 17

Rich Peanut Butter Milkshake drizzled with Golden Caramel, crowned with Whipped Cream, Biscoff Crumbles, and a slice of luscious Cheesecake

★ CHEF'S RECOMMENDATION



MOCKTAILS & MORE

GIP. SAVOUR. SPARKLE

MOCKTAILS

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 & Milk

+LITCHI SANGRIA

Lychee, Lime & Yuzu

COFFEES*

ESPRESSO

3.5

LONG BLACK /

CAFE LATTE / CAPPUCINNO

5

GULA MELAKA LATTE /

SEA-SALT CARAMEL LATTE /
HAZELNUT LATTE

6.5

HOT CHOCOLATE

7

+CHEF'S RECOMMENDATION

*ADD ONS

\$1.5 FOR EXTRA ESPRESSO SHOT

\$1 FOR ICED

\$1 FOR OAT MILK

ICED TEAS

8

+TEA DE LA PASSION

Earl Grey Tea, Passionfruit, Peach, Boba

CITRON ALOE VERA

Lemon Tea, Lemongrass, Aloe Vera

JUICES/SOFT DRINKS/WATER

APPLE/ORANGE /

CRANBERRY/LIME JUICE

5

COKE/COKE ZERO /

GINGER ALE/SPRITE

4

STILL/SPARKLING WATER

5

BOUTIQUE TEAS*

9.5

SINGAPORE DREAM

SECRETS OF SINGAPORE

STRAWBERRY CREAM (DECAF)

CHAMOMILE DREAM (DECAF)

