THE WHITE LABEL

French Malayan

CUISINE

AUTUMN/ WINTER 2026



WEEKDAY PASTA SET LUNCH

CHOICE OF STARTERS

CRÈME DE TOMATES
(Roasted Tomato Soup)
Creamy Roasted Tomato Soup & Croutons

CHOUX DE BRUXELLES AU MAGRET DE CANARD +5
(Brussels Sprouts w Smoked Duck Breast)
Smoked Duck Breast, Crispy Brussels Sprouts, Sriracha Mayonnaise, Crushed Cashews & Dried Cranberries.

LA BURRATA +6
(Burrata)
Creamy Burrata, Cherry Tomatoes & Achar Vinaigrette.

SALADE DE MAISON
(House Salad)
Mesclun Salad, Maple Vegan Mayonnaise, Cherry Tomatoes, Mixed Fruits & Nuts.

CHOICE OF PASTA

AGLIO E OLIO
Sauteed Spaghetti with Herbs, Cherry Tomatoes & Shaved Parmesan Cheese

SPAGHETTI POMODORO AUX CREVETTES +5
(Pomodoro Spaghetti with Tiger Prawns)
Pan-Seared Tiger Prawns in Tomato Concasse with Spaghetti.

SAUTÉ DE BOEUF WAGYU ET LEMAK CHILLI PADI +5
(Sauteed Wagyu Beef in Lemak Chili Padi Pasta)
Sautéed Wagyu Beef in Lemak Chili Padi Sauce served with Spaghetti.



$15 PER PAX

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

WEEKDAY MAINS SET LUNCH

CHOICE OF STARTERS

CRÈME DE TOMATES
(Roasted Tomato Soup)
Creamy Roasted Tomato Soup & Croutons.

CHOUX DE BRUXELLES AU MAGRET DE CANARD +5
(Brussels Sprouts w Smoked Duck Breast)
Smoked Duck Breast, Crispy Brussels Sprouts, Sriracha Mayonnaise, Crushed Cashew & Dried Cranberries.

LA BURRATA +6
(Burrata)
Creamy Burrata, Cherry Tomatoes & Achar Vinaigrette.

SALADE DE MAISON
(House Salad)
Mesclun Salad, Maple Vegan Mayonnaise, Cherry Tomatoes, Mixed Fruits & Nuts.

CHOICE OF MAINS

L' AUBERGINE
(The Aubergine)
Crispy Japanese Eggplant & Sautéed Garden Vegetables on Romesco.

POULET AU SAMBAL LEMAK
(Malayan Style Sambal Lemak Chicken)
Santan Sambal. Fried Chicken with Pomme Purée and Fresh Japanese Cucumber.

FLANC DE BOEUF WAGYU +12
(Wagyu Flank Steak)
Pan-roasted Ruby Reserve M4/5 Wagyu Flank and Crispy Fries served with TWL Sauce au Poivre.



$25 PER PAX

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STARTERS

BECAUSE THE BEST BITES ARE SHARED

BISQUE DE HOMARD — 16
(Lobster Bisque)
Classic Lobster Bisque. Crab Meat. Fried Shallots & Chives.

CHOUX DE BRUXELLES AU MAGRET DE CANARD — 18
(Brussels Sprouts w Smoked Duck Breast)
Smoked Duck Breast. Crispy Brussels Sprouts. Sriracha Aioli. Dried Cranberries & Spiced Nuts.

CALAMARS FRITS — 18
(Calamari)
Crispy Calamari served with Fermented Hot Honey.

VELOUTE DE CHAMPIGNON — 14
(Cream of Wild Mushroom)
Cream of Wild Mushrooms, Porcini & White Truffle Oil.

MOULES MARINIÈRE — 18
(Classic French Style Mussels)
Streamed Boston Bay Blue Mussels, Garlic Butter.

LES HUÎTRES — 16
(Oysters)
Fresh Hokkaido Oysters with White Balsamic Truffle Pearls.

CHEF'S RECOMMENDATION
VEGETARIAN
SPICY



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STARTERS

BECAUSE THE BEST BITES ARE SHARED

LÉGUME FRITS — 18
(Vegetable Fritters)
Fried Seasonal Vegetables, served with Sambal Kicap.

POULPE ESPAGNOLE — 26
(Spanish Octopus)
Grilled Spanish Octopus Tentacle, Chilled Sambal Romesco, Mixed Herbs.

PURÉE À LA TRUFFE NOIRE — 8
(Truffle Mashed Potatoes)
Creamy Mashed Potato with Black Truffle Pâté

PAIN AU BEURRE DE TRUFFE — 10
(Bread Basket with Truffle Butter)
Baked Sourdough & Foccacia with Truffle Butter.

LA BURRATA — 28
(Burrata)
Creamy Burrata, Cherry Tomatoes & Achar Vinaigrette.

MOELLE ET MASALA — 24
(Masala Bone Marrow)
Oven-baked Bone Marrow with Masala Curry Bread Cumbs & served with Toasted Foccacia.

FRITES AU KOMBU AUX TRUFFE — 15
(Truffle Kombu Fries)
Crispy Shoestring Fries. White Truffle Oil. Shio Kombu & Grated Grana Padano.

CHEF'S RECOMMENDATION
VEGETARIAN
SPICY



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MAIN COURSES

THE MAIN ACT OF EVERY MEAL

ENCRE DE SEICHE — 35
(Squid Ink Pasta)

Crispy Shishamo, Ikura & Fresh Squid. Spaghetti. Sotong Masak Hitam Sauce

CONFIT DE POULET — 32
(Chicken Confit)

Confit Chicken Breast, Harricot Verts & Morel in Jus de Volaille

CREVETTE, CRABE ET MISO — 32
(Prawn, Crab & Miso Pasta)

Sauteed Crab Lump, Pan Seared Tiger Prawns & Miso Butter Spaghetti

FLÉTAN AU MISO — 35
(Honey Miso Halibut)

Baked Honey Miso Halibut, Pomme Purée, Cherry Tomato & Mixed Herb Salad

JOUES DE BOEUF WAGYU ET LEMAK CHILLI PADI — 29
(Wagyu Beef Cheeks in Lemak Chili Padi Pasta)

Braised Wagyu Beef Cheeks in Lemak Chili Padi Sauce served with Rigatoni.

L'AUBERGINE — 30
(The Aubergine)

Crispy Japanese Eggplant & Sauteed Garden Vegtables on Romesco

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



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MENU HIGHLIGHTS

THE STARS OF OUR CURRENT MENU

LAKSA BOUILLABAISSE — 42

(French Seafood Stew with Laksa)

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

Served tableside with an amazingly rich Laksa Seafood Broth & Toasted Foccacia

FAUX-FILET DE BEOUF WAGYU MB6/7 — 68

(MB 6/7 Wagyu Sirloin)

Cherrywood-smoked, char-grilled Shimo M6/7 Wagyu Sirloin. Sautéed Garden Vegetables. Served with a rustic Sauce Lyonnaise

(200 Grams)

Recommended Doneness: Medium

Add-on: Pan-Seared Foie Gras de Canard — 12

CHEF'S RECOMMENDATION



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STEAKS

MEATS GALORE

FLANC DE BOEUF WAGYU MB 4/5 — 38

(Wagyu Flank Steak)

Pan-roasted Ruby Reserve M4/5 Wagyu Flank and
Crispy Fries served with TWL Sauce au Poivre
(250 Grams)
Recommended Doneness: Medium

GIGOT D'AGNEAU — 36

(Lamb Leg)

Pan-roasted Lamb Leg, Sautéed Garden
Vegetables. Served on Carrot & Fennel Purée.
(300 Grams)
Recommended Doneness: Medium

RUMSTEAK DE WAGYU MB 4/5 — 158

(Wagyu Rump Steak)

Shimo Wagyu 4/5 Rump
Sautéed Vegetables. Truffle Fries.
(1.2 Kilograms)
4-5 Pax Sharing, Pre-Orders Recommended

Add-on: Pan-Seared Foie Gras de Canard — 12

CHEF'S RECOMMENDATION



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SWEET ENDINGS

A GRACEFUL FINALE

BERRY PANNA COTTA — 13
Soft Panna Cotta, Berry Coulis, Seasonal Berries & Fresh Mint.

ONDEH ONDEH GÂTEAU — 13
Pandan Sponge, Pandan Sauce, Coconut Ice-Cream.

TIRAMISU BOMB — 18
Mascarpone Mousse Layered with Coffee Gel and topped with Honeycomb Crumble

GLACE À LA VANILLE AUX PARMESAN — 14
(Vanilla Gelato with Parmesan)
Biscoff Crumble, Raisin, Seasalt and Shaved Parmesan Cheese With Vanilla Ice-Cream.

LE PISTACHIO — 16
Pistachio Cheesecake with Pistachio Ganache and Roasted Pistachio.

MOUSSE AU CHOCOLAT NOIR — 16
(Dark Chocolate Mousse)
55% Dark Chocolate Mousse w Swiss Meringue, Cherry Compote & Hazelnut Praline.

CHEF'S RECOMMENDATION
VEGETARIAN



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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 Ragu
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

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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

BISCOFF SURPRISE — 17

Creamy vanilla ice cream blended with Biscoff crumbs and spread, topped with cheesecake, waffles & whipped cream for the ultimate Biscoff indulgence.

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

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MOCKTAILS & MORE

SIP. SAVOUR. SPARKLE

MOCKTAILS

11.9

LITCHI LA ROSE
Lychee, Rose & Apple

YUZU LAGOON
Yuzu, Blue Lagoon, Peach

CALPIS BLEU
Calamansi, Blue Coral Yoghurt, Coconut

PIÑA COLADA
Pineapple, Lime & Milk

MOJITO
Mint & Lime

LITCHI SANGRIA
Lychee, Lime & Yuzu

ICED TEAS

9

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 *4.5*

STILL/SPARKLING WATER *5*

CHEF'S RECOMMENDATION



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COFFEES & OTHERS

SIP. SAVOUR. SPARKLE

COFFEES

ESPRESSO	3.5
LONG BLACK / CAFE LATTE / CAPPUCINNO	5
GULA MELAKA LATTE / SEA-SALT CARAMEL LATTE / HAZELNUT LATTE	6.5
BUTTERSCOTCH LATTE / DIRTY CHAI LATTE	7

NON CAFFEINATED 7

HOT CHOCOLATE

CHAI LATTE

BOUTIQUE TEAS 9.5

SINGAPORE DREAM
Black Tea, Red Rose Petals, Lemon Peel

SECRETS OF SINGAPORE
Jasmine Tea, White Tea, Mango Flakes, Red Rose Petals, Gojiberry

STRAWBERRY CREAM
Decaf. Hibiscus Petals, Apple Pieces, Orange Peel, Strawberry Slices

CHAMOMILE DREAM
Decaf. 100% Spring Harvested Chamomile Flowers



**ADD ONS :*
$1.5 FOR EXTRA ESPRESSO SHOT
/ $1 FOR ICED/ $1 FOR OAT MILK

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