

# 'TREASURED FLAVOURS OF SINGAPORE'



Our 'Treasured Flavours of Singapore' à la carte buffet lunch offers a mouth-watering spread of 26 dishes representing the various ethnic groups in Singapore, and well-loved by generations. From Black Ink Sotong, Beef Rendang, Chai Poh Omelette to our popular Fish Head Curry, enjoy expertly crafted favourites in the cosy ambience of White Rose Café.

# **AVAILIBILITY:**

12 p.m. to 2.30 p.m., daily^

# PRICE:

Adult S\$36++ (minimum 2 adults) Child S\$18++ (5 to 11 years of age)

# SPECIAL DEALS^:

UOB cardmembers enjoy '1 dines free with 3 paying adults'. Valid from July 1 to October 31, 2023.

Senior Citizens aged 55 years and above enjoy 10% off every Tuesday.

Valid till December 31, 2023.

PAssion cardholders enjoy 10% off total bill (Mondays to Fridays). Valid till January 31, 2024.

^This menu and dining offers are not available on the eve of Lunar New Year, 1st day and 2nd day of Lunar New Year, Mother's Day, eve of National Day, National Day, and Penang Hawkers' Fare. Valid for dine-in only. Please present valid membership card to enjoy the offer.





#### TO START

#### Seafood Couscous Salad / S\$20

prawn, scallop, squid, sliced fish, mango salsa dressing

#### Satay / S\$18

half a dozen local-style chicken or pork skewers, rice cake, peanut sauce with pineapple purée

# Calamari / S\$15

deep-fried squid tossed in salt, pepper, chilli

### Gado Gado/ S\$15

long beans, boiled potato, cabbage, bean sprouts, boiled egg, fried bean curd, peanut sauce dressing

#### Caesar Salad / S\$15

romaine lettuce, crispy bacon, croutons, parmesan cheese

# Mesclun Salad / S\$12

mixed greens, choice of dressing: french, thousand island, italian, or sesame soya

# SOUP

# Crab Bisque with Cognac / S\$18

garlic bread, cream

# Cream of Wild Mushroom / S\$15

garlic bread, cream

#### Minestrone / S\$15

tomato soup, beans, pasta, potato, carrot, zucchini, cabbage

# Wanton Soup / S\$12

minced pork and prawn dumplings, pork broth



# WESTERN DELIGHTS

# Ribeye Steak / S\$52

carbon-neutral premium beef ribeye, potato gratin, seasonal vegetables

### Beef Stew / S\$32

carbon-neutral premium beef cubes braised in red wine, mashed potatoes

# Beef Burger / S\$28

charcoal bun, beef patty, omelette, caramelised onions, fries, salad  $% \left( 1\right) =\left( 1\right) \left( 1\right$ 



# Iberico Pork Belly / S\$33

glazed pork belly, mashed potatoes, asparagus, broccolini, baby carrots

# Grilled Salmon / S\$28

potato gratin, seasonal vegetables, dill sauce

#### Fish 'N' Chips / S\$25

crispy battered fish, mixed greens, fries

#### Chicken Roulade / S\$25

chicken thigh, mashed potatoes, asparagus, broccolini, baby carrots

#### Seafood Marinara / S\$25

tomato concasse, scallop, prawn, squid, clams

# Carbonara Fettucine / S\$20

parma ham, parmesan cheese, butter, egg yolk

# Club Sandwich / S\$20

focaccia bread, bacon, chicken, egg, fries





# ASIAN DELIGHTS

# Thai Green Curry / S\$25

chicken simmered in coconut-based curry, silver fish omelette, steamed rice

#### Beef Hor Fun / S\$25

flat rice noodles, sliced beef, chye sim

#### Seafood Hor Fun / S\$22

flat rice noodles, scallop, prawn, squid, sliced fish, chve sim

#### Hainanese Chicken Rice / S\$22

boneless poached chicken, fragrant steamed rice, chilli, ginger, soy sauce, vegetable broth

#### Yee Pin Mai Fun / S\$20

thick rice vermicelli, sliced fish, evaporated milk fish head soup, vegetables

# Nyonya Laksa / S\$20

thick rice vermicelli, prawn, fish cake, bean curd puff, egg, spicy coconut gravy

# Special Char Kway Teow / S\$20

flat rice noodles, bean sprouts, chinese pork sausages, egg, prawn, chilli

# Wanton Mee (Soup/Dry) / S\$20

egg noodles, minced pork & prawn dumplings, sliced barbecued pork, vegetables

#### Bak Kut Teh / S\$25

peppery pork rib broth, chinese fried dough, braised peanuts, fragrant steamed rice

#### Vietnamese Pork Chop / S\$25

sunny-side up egg, pickled vegetables, fragrant steamed rice

### Oven-baked Pork Chop / S\$22

chef's special sauce, fried rice

# Chicken Karaage / S\$22

garlic fried rice, salad

#### Butter Chicken / S\$20

papadum, indian pulao rice

#### Nasi Goreng Istimewa / S\$20

indonesian-style fried rice, chicken satay skewers, egg, prawn crackers, spicy pickled vegetables

#### Fried Hokkien Mee / S\$20

rice vermicelli, yellow noodles, pork belly strips, squid, prawn, egg

#### Oriental Congee / S\$16

choice of chicken, pork or fish, chinese fried dough, egg

# VEGETARIAN SPECIALS

(DISHES MAY CONTAIN EGG AND DAIRY PRODUCTS)

# Green Burger / S\$18

charcoal bun, portobello mushroom, zucchini, pesto mayo dressing

#### Aglio Olio / S\$16

spaghetti, shiitake mushrooms, zucchini, capsicum, garlic & chilli flakes

# Paneer Tikka / S\$16

raita, papadum

# Wok-fried Bee Hoon / S\$16

rice vermicelli with bean sprouts, carrot, cabbage,  $\ensuremath{\mathsf{mushrooms}}$ 

### Yellow Noodle Soup / S\$16

yellow noodles, clear broth, mushrooms, tomato, assorted vegetables

#### Fried Rice / S\$16

assorted fresh vegetables, bean sprouts, garden peas







#### TREASURED FLAVOURS OF SINGAPORE

#### SEAFOOD

## Fish Head Curry

Whole (serves 4 to 7 persons) / S\$49.00 Half (serves 2 to 3 persons) / S\$35.00

steamed fish head immersed in a mildly-spiced tamarind curry gravy with tomato, lady fingers, sliced onions, chilli

# Assam Fish Fillet / S\$18

tamarind curry gravy, tomato, lady fingers, sliced onions, chilli

#### Sambal Prawn with Pineapple / S\$18

prawn, dried prawn chilli paste, sliced onions, sliced pineapple

#### Black Ink Sotong / S\$16

poached squid, smoky spicy squid ink gravy, green & red chillies, sliced onions, garlic

#### Seafood Curry / S\$15

prawn, squid, black mussels, clams, curry gravy



# VEGETABLES

# Vegetable Curry / S\$10

lady fingers, cabbage, tomato

# Bean Sprouts with Salted Fish / S\$10

salted fish, soy sauce, bean sprouts, spring onions, garlic

# Sambal Kang Kong / S\$10

water spinach, spicy dried prawn chilli paste

# Chap Chye / S\$10

glass vermicelli, cabbage, black fungus, dried lily flower, dried bean curd sheets in a soy bean paste sauce

# Long Beans with Dried Shrimp / S\$10

garlic, dried shrimps, chilli

## POULTRY/MEAT

#### Beef Rendang / S\$22

tender beef stew in coconut milk and a special blend of spices

#### Curry Chicken / S\$14

tender chicken and potatoes simmered in chef's signature blend of spices

# Chicken Masala / S\$14

tender chicken braised in home-made masala sauce

# Curry Chicken Wings / S\$12

deep-fried curried chicken wings



# BEAN CURD & OMELETTE

# Braised Bean Curd/ S\$10

mushrooms, cabbage, carrot, oyster sauce

#### Onion Omelette / S\$10

stir-fried egg with chopped onion

## Silver Fish Omelette / S\$10

stir-fried egg with silver fish

# Chai Poh Omelette / S\$10

stir-fried egg with preserved sweet turnip

# SIDE ORDERS

# Fragrant Steamed Rice / S\$3.50

served with achar (spicy pickled vegetables)

# Achar / S\$3

spicy pickled vegetables (cucumber, carrot, pineapple, peanuts)

#### Papadum / S\$3

3 pieces of thin, crispy lentil crackers

Prawn Cracker / S\$3





# SWEET ENDINGS



Fruit Platter / S\$14

watermelon, honeydew, dragon fruit, kiwi, mango, berries

Crème Brulee / S\$12

rich custard base topped with layer of caramelised sugar

Banana Split / S\$12

chocolate, strawberry and vanilla ice cream, banana, chocolate sauce, whipped cream, nuts

Ice Kachang / S\$9

red bean, corn, palm seed, jelly, shaved ice flavoured with rose syrup and evaporated milk, vanilla ice cream

Chendol / S\$9

chilled coconut milk, green jelly, red bean, palm sugar

Ice Cream

Double Scoop / S\$7 Single Scoop / S\$4

choice of vanilla, chocolate, or strawberry

Chocolate Lava Cake / S\$12

vanilla ice cream, berries

Classic Cheesecake / S\$12

with berries

Sago Gula Melaka / S\$9

with coconut milk

Cheng Tng (Hot/Cold) / S\$9

longan flavoured soup, dried longans, persimmon, gingko nut, lotus seed, jelly strips

# COLD BEVERAGES

Freshly Squeezed Fruit Juice / S\$10 choice of apple, orange or watermelon

Iced Bandung / S\$8

rose syrup, condensed milk

Lemongrass with Aloe Vera / S\$8

Black and White / S\$8 soya bean milk, grass jelly

Calamansi with Plum / S\$8

Chilled Fruit Juice / S\$8 choice of cranberry, lime or pineapple

Iced Coffee / S\$8

Iced Lemon Tea / S\$7

Fresh or Skimmed Milk / S\$7

Sparkling Perrier Water / S\$7

Soft Drinks / S\$7 choice of coke, coke zero, 7-up or ginger ale

Still Evian Water / S\$7

# HOT BEVERAGES

Hot Chocolate / S\$8

Milo / S\$8

Cappuccino / S\$8

Caffè Latte / S\$8

Decaffeinated Coffee / S\$7

Freshly Brewed Coffee / S\$7

Espresso

Double Shot / S\$9 Single Shot / S\$7

Tea Selection / S\$7

choice of tea: english breakfast, chamomile, earl grey, jasmine, moroccan mint or sencha







# RED WINE

# 2020 Coopers Crossing Shiraz S\$88.00 / Bottle

Full-bodied, robust and spicy with sweet red cherries and blackberries for a lovely sweet finish.

2019 De Bortoli DB Family Selection Cabernet Sauvignon S\$18.00 / Glass S\$80.00 / Bottle

This wine offers a fragrant lift of red cherries, blackberries and an underlying herbaceous note while vanilla undertones give this wine depth and length of flavour.

2020 Pierre Jean Merlot S\$15.00 / Glass S\$65.00 / Bottle

Elegant and refined with remarkable fruitiness, the Medium dry Merlot is packed with fresh fruitiness.

# WHITE WINE

# 2021 Urban Riesling QBA S\$88.00 / Bottle

A high quality and lively acidic Riesling blend with ripe floral aromas

2021 De Bortoli DB Family Selection Sauvignon Blanc

S\$18.00 / Glass S\$80.00 / Bottle

Fresh and strong with aromas of passionfruit and green apple that leaves a desire for the next sip.

2020 Pierre Jean Chardonnay S\$15.00 / Glass

S\$65.00 / Bottle

A brilliant clear pale-yellow colour Chardonnay with hints of gold, and aromas of ripe apple and pears.

# SPIRITS

Gordon's Gin / S\$16 per glass

Bacardi Rum / S\$16 per glass

Smirnoff Vodka / S\$16 per glass

Jim Beam Bourbon Whisky / S\$16 per glass

Famous Grouse Scotch Whisky / S\$16 per glass

St-Remy Brandy / S\$16 per glass

# BEER

Guinness Stout / S\$16

Heineken / S\$15

Carlsberg / S\$14

Tiger Beer/ S\$14





# TAKEAWAY SPECIALS



# D-I-Y Hokkien Popiah Set / S\$65 net, makes 12 rolls

Enjoy a light meal on its own or as a satisfying pre-meal nibble, wrap delicious rolls of Popiah served alongside an array of tasty condiments.

Available for takeaway. Please order 2 days in advance.

Chicken Pie Regular / S\$9 net Mini / S\$5 net

tender chicken cubes, diced mushrooms, & carrot in creamy sauce

Please order 3 hours in advance.

Curry Puff / S\$5 net curry chicken, potato, sliced onion

Please order 3 hours in advance.



# WHITE ROSE CAFE

White Rose Café offers a delectable buffet breakfast and an array of delightful local and Asian specialties for lunch and dinner.

To find out more about our dining promotions, visit our website at https://bit.ly/37jF4AS or follow us on Facebook and Instagram!



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All prices are subject to 10% service charge and prevailing Goods and Services Tax (GST) unless otherwise stated. Under the Liquor Control (Supply and Consumption) (Liquor Licensing) (Amendment) Regulations 2021, sale and consumption of wine, spirits and liquor outside the applicable liquor trading hour is not allowed. Sale and consumption of liquor in our premises beyond 11p.m. is not permissible and is an offence. Patrons found guilty to have breach the regulation shall be liable on conviction to a fine not exceeding \$\$10,000.

