

WHITE ROSE CAFE

MENU

TO START

Satay / S\$18

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

Singapore Rojak / S\$15

green mango, cucumber, turnip, pineapple, jellyfish, bean curd puff, chinese fried dough tossed with shrimp paste, crushed peanuts and assam dressing

add century egg at \$3.00

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

choice of dressing: thousand island, balsamic vinegar, roasted sesame

SOUP

New England Clam Chowder / S\$18

cream, bread roll

Cream of Wild Mushroom / S\$15

alba truffle oil, bread roll

Chicken Borscht Soup / S\$15

chicken cubes, beet root, potatoes, cabbage, carrot, bread roll

Wanton Soup / S\$12

pork and prawn dumplings, chye sim



Nyonya Laksa

WESTERN DELIGHTS

Angus Ribeye Steak / S\$48

fries, mesclun salad

Beef Cheek / S\$38

bordelaise sauce, mashed potato, seasonal vegetable

Beef Burger / S\$30

angus beef patty, brioche bun, bacon, cheddar cheese, caramelised onions, tomato slice, lettuce, fries, salad



Fish 'n' Chips

Pulled Pork Burger / S\$30

balsamic honey glaze, onion, sliced gherkins, cheddar cheese, lettuce, tomato slice, fries, salad

Grilled Salmon / S\$30

mashed potatoes, seasonal vegetables, dill sauce

Fish 'N' Chips / S\$25

crispy battered fish, fries, mixed greens

Chicken Parmigiana / S\$25

chicken thigh, pomodoro sauce with melted cheese, fries, mesclun salad

Seafood Marinara / S\$25

spaghetti, tomato concasse, scallops, prawns, squid, clams

Carbonara / S\$20

penne, white wine cream sauce, streaky bacon, sous vide egg, parmesan cheese

Club Sandwich / S\$20

toasted bread, bacon, chicken, egg, fries

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ASIAN DELIGHTS

Bak Kut Teh / S\$25

peppery pork rib broth, chinese fried dough, braised peanuts, fragrant 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, chye sim

Special Char Kway Teow / S\$20

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

Fried Hokkien Mee / S\$20

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

Sarawak Kolo Mee / S\$20

springy noodle, sliced barbecued pork, spring onion, minced pork, fragrant shallot oil, pork and prawn dumpling

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

egg noodle, sliced barbecued pork, spring onion, chye sim, pork and prawn dumpling

Nasi Goreng Istimewa / S\$22

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

Oven-baked Pork Chop / S\$22

chef's special sauce, fried rice

Hainanese Chicken Rice / S\$22

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

Yang Chow Fried Rice / S\$20

pork char siew, shrimp, egg, french beans, spring onions

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

Oriental Congee / S\$16

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

VEGETARIAN SPECIALS

(DISHES MAY CONTAIN EGG AND DAIRY PRODUCTS)

Classic Shroom Burger / S\$20

portobello mushroom, brioche bun, caramelised onions, cheddar cheese, fries, mesclun salad, truffle mayo

Claypot Bean Curd Stew / S\$20

mushrooms, sweet pea, carrot, fragrant steamed rice

Wok-fried Bee Hoon / S\$16

rice vermicelli, bean sprouts, carrot, cabbage, sliced mushrooms

Aglio Olio / S\$16

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

Naan Bread Dhall Makhani / S\$16

Indian flat bread, lentil stew, cucumber raita

Indian Mee Goreng / S\$16

yellow noodle, bean sprouts, tomato, bean curd cubes, potatoes, onion, green chillies, egg



Aglio Olio

WHITE ROSE CAFÉ MENU

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 chillies, red chillies, sliced onions, garlic



Fish Head Curry

VEGETABLES

Stir-fried Asian Greens with Garlic / S\$10

bok choy, garlic

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\$15

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

Chicken Masala / S\$15

tender chicken braised in home-made masala sauce

Curry Chicken Wings / S\$12

deep-fried curried chicken wings



Chicken Masala

BEAN CURD & OMELETTE

Crispy Bean Curd with Minced Pork / S\$10

soy sauce, spring onion

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

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WHITE ROSE CAFÉ

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SWEET ENDINGS

Tropical Fruit Platter / S\$12
assortment of seasonal fresh fruits

Chocolate Lava Cake / S\$12
vanilla ice cream, berries

Crème Brulee / S\$12
rich custard base topped with layer of caramelised sugar

Classic Cheesecake / S\$12
with berries

Warm Apple Crumble / S\$12
vanilla ice cream, berries

Cheng Tng (Hot/Cold) / S\$9
longan flavoured soup, dried longans, persimmon,
gingko nut, lotus seed, jelly strips

Sago Gula Melaka / S\$9
with coconut milk

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



Ice Kachang

WHITE ROSE CAFÉ MENU












COFFEE

Espresso Double Shot / S\$9 Single Shot / S\$7	
Cappuccino / S\$8	
Caffè Latte / S\$8	
Iced Coffee / S\$8	
Black Coffee / S\$7	
Decaffeinated Coffee / S\$7	

TEA

English Breakfast Tea / S\$7	
Chamomile Tea / S\$7	
Earl Grey Tea / S\$7	
Jasmine Tea / S\$7	
Peppermint Tea / S\$7	
Sencha / S\$7	
Iced Lemon Tea / S\$7	

OTHER BEVERAGES

Apple Juice / S\$10		Iced Bandung / S\$8 rose syrup, condensed milk	
Watermelon Juice / S\$10		Hot Milo / S\$8	
Orange Juice / S\$10		Hot Chocolate / S\$8	
Lemongrass with Aloe Vera / S\$8		Fresh Milk / S\$7	
Calamansi with Plum / S\$8		Skimmed Milk / S\$7	
Black and White / S\$8 soya bean milk, grass jelly			

SOFT DRINKS AND WATER

Sparkling Perrier Water / S\$7	
Still Evian Water / S\$7	
Coke Zero / S\$7	
Coke / S\$7	
7-Up / S\$7	
Ginger Ale / S\$7	

TO FIND OUT MORE ABOUT THE
NUTRITIONAL INFORMATION OF ALL
BEVERAGES, PLEASE SCAN THE QR
CODE BELOW.



WHITE ROSE CAFÉ

MENU



RED WINE

De Bertoli DB Family Selection Shiraz
S\$88.00 / Bottle

Generous and smooth on the finish, this deep red wine offers rich flavours of blueberry and blackberry, complemented by subtle notes of chocolate and spice.

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.

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

Urban Riesling QBA
S\$88.00 / Bottle

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

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.

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

WHITE ROSE CAFE MENU

TAKEAWAY SPECIALS



D-I-Y Hokkien Popiah Set

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.

Please order 2 days prior to collection.

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

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

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



Chicken Pie



Portuguese Egg Tart - Original Flavour

Portuguese Egg Tarts* / S\$15 net per box of 4

Available in Original flavour, Chocolate Banana, Coconut Gula Melaka, Durian, and Assortment of Egg Tarts^ (4 individual flavours).

Order information:

*Please order 3 hours prior to collection.

^Flavours are not interchangeable.

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!

 York Hotel Singapore
 @yorkhotelsg
 (65) 6737 0511



All prices are subject to 10% service charge and prevailing Goods and Services Tax (GST) unless otherwise stated.

Please be advised that some dishes may contain nuts and dairy ingredients.

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 S\$10,000.