

WHITE ROSE CAFÉ
À LA CARTE MENU

'TREASURED FLAVOURS OF SINGAPORE'



Our 'Treasured Flavours of Singapore' à la carte buffet lunch offers a mouth-watering spread of 30 dishes representing the various ethnic groups in Singapore, and well-loved by generations. From Black Ink Sotong, Chicken Masala, Chap Chye to our popular Fish Head Curry, enjoy expertly crafted favourites in the cosy ambience of White Rose Café.

AVAILABILITY:

Daily from 12 p.m. to 2.30 p.m.

PRICE (MONDAYS TO FRIDAYS):

Adult S\$38++ (minimum 2 adults)
Child S\$23++ (5 to 11 years of age)

PRICE (SATURDAYS, SUNDAYS AND PUBLIC HOLIDAYS):

Adult S\$42++ (minimum 2 adults)
Child S\$27++ (5 to 11 years of age)

SPECIAL DEALS:

UOB cardmembers enjoy 15% off total bill (Mondays to Fridays).
Valid from 2 January to 20 March 2025, and 1 July to 30 October 2025.

Passion cardholders enjoy 10%* off total bill (Mondays to Fridays).
Valid till 31 January 2026.

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

^This menu and other dining offers are not available on the eve of Lunar New Year, 1st day and 2nd day of Lunar New Year, Mother's Day, and Penang Hawkers' Fare. Valid for dine-in only. All offers are valid upon presentation of a valid physical or digital membership or credit card. For the Senior Citizens offer, this is valid for diners aged 55 and above, please present a valid Identification for verification.

WHITE ROSE CAFE

À LA CARTE MENU

Daily from 11 a.m. to 11 p.m.

TO START

Satay / S\$19

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

Singapore Rojak / S\$16

jellyfish, green mango, cucumber, turnip, pineapple, bean curd puff, crispy dough fritter tossed with shrimp paste, crushed peanuts, torch ginger flower, assam dressing

add century egg at S\$3

Salt and Chilli Calamari / S\$16

crispy squid tossed in salt, pepper, chilli

Gado Gado/ S\$16

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

Romaine Lettuce Salad / S\$16

cherry tomato, Japanese cucumber, roasted almond, sunflower seed, dried cranberry
choice of dressing: thousand island, balsamic vinegar, roasted sesame

add smoked chicken at S\$3

Classic Caesar Salad / S\$16

romaine lettuce, egg wedges, streaky bacon, croutons, grated parmesan cheese

add smoked salmon at S\$3

SOUP

New England Clam Chowder / S\$19

smoked bacon, clam, vegetables, potato, bread roll

Cream of Wild Mushroom / S\$16

alba truffle oil, bread roll

Chicken Borscht Soup/ S\$16

chicken, beet root, potato, cabbage, carrot, sour cream, bread roll

Wanton Soup / S\$13

pork and prawn dumplings, chye sim with chicken broth



Nyonya Laksa

WESTERN FUSION DELIGHTS

Black Angus Sirloin Steak / S\$40

250g Australian Angus beef sirloin, peri-peri butter, fries, mixed green salad

Grilled Pork Chop / S\$31

with sage onion sauce, mashed potato, seasonal vegetables, lime wedge

Angus Beef Burger / S\$31

Homemade beef patty, bacon, cheese, gherkins, tomato, lettuce, caramelised onion, brioche bun, fries, mixed green salad



Fish 'n' Chips

Pork Bulgogi Burger / S\$31

soy marinated streaky pork, kimchi, tomato, lettuce, brioche bun, fries, mixed green salad

Grilled Nordic Salmon / S\$31

mashed potato, seasonal vegetables, chardonnay dill cream sauce

Fish 'N' Chips / S\$26

crispy battered fish fillet, fries, mixed green salad, tartar sauce

Chicken Parmigiana / S\$26

chicken thigh, pomodoro sauce with melted cheese, fries, mixed green salad

Seafood Marinara / S\$26

spaghetti, tomato concasse, prawns, squid, clam

Carbonara / S\$21

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

Club Sandwich / S\$21

toasted white bread, bacon, smoked chicken, fried egg, lettuce, fries

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ASIAN DELIGHTS

Beef Hor Fun / S\$26

wok-fried flat rice noodles, sirloin beef, chye sim

Wat Tan Hor / S\$23

wok-fried flat rice noodles, pork, prawn, squid, fish, chye sim in silky egg gravy

Special Char Kway Teow / S\$21

wok-fried flat rice noodles, beansprouts, chinese pork sausage, prawn, egg, chilli

Fried Hokkien Mee / S\$21

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

Sarawak Kolo Mee / S\$21

springy noodle, barbecued pork, minced pork, spring onion, fragrant shallot oil, served with pork and prawn dumpling soup

Wanton Mee (Dry/Soup) / S\$21

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

Nyonya Laksa / S\$21

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

Yee Pin Mai Fun / S\$21

thick rice vermicelli, fish slices, Asian greens, spring onion in milky fish broth

Chinese Noodle Soup / S\$21

shredded chicken, minced pork, fish cake, chye sim, spring onion, crispy garlic in chicken broth
Choice of noodle: thin flat rice noodle or rice vermicelli

Bak Kut Teh / S\$26

peppery pork rib broth, crispy dough fritter, braised peanuts, steamed rice

Claypot Chicken Rice / S\$23

marinated chicken, flower mushroom, salted fish, sliced Chinese pork sausage, Asian greens

Hainanese Chicken Rice / S\$23

slow-poached boneless chicken, fragrant steamed rice, classic condiments (chilli, ginger, and dark soy sauce), clear vegetable broth

Cantonese Mui Fan / S\$23

seafood stew, vegetables, mushrooms, silky gravy over egg fried rice

Oven-baked Pork Chop / S\$23

wok-fried rice with Chef's special sauce

Nasi Goreng Istimewa / S\$23

indonesian-style fried rice, chicken satay, fried chicken drumlets, prawn cracker, fried egg, spicy pickled vegetables

Yang Chow Fried Rice / S\$21

wok-fried rice, pork char siew, shrimp, egg, french beans, lettuce

Oriental Congee / S\$17

choice of chicken, minced pork or fish, egg, crispy dough fritter, fried shallot, scallion, ginger, preserved vegetables

VEGETARIAN SPECIALS

(DISHERS MAY CONTAIN EGG AND DAIRY PRODUCTS)

Teriyaki Mushroom Burger / S\$22

king oyster mushroom, button mushroom, shiitake mushroom, caramelised onion, cheese, teriyaki sauce, brioche bun, fries, mixed green salad

Claypot Bean Curd / S\$21

mushrooms, sweet pea, carrot, steamed rice

Aglio Olio / S\$19

spaghetti, mushrooms, capsicum, garlic, chilli flakes, grated parmesan cheese

Naan and Dhal Makhani / S\$17

lentil stew, cucumber raita

Indian Mee Goreng / S\$17

stir-fried yellow noodles, beansprouts, tomato, bean curd cubes, potato, onion, green chilli, egg

Vegetarian Bee Hoon / S\$17

rice vermicelli, beansprouts, carrot, cabbage, mushrooms



Aglio Olio

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TREASURED FLAVOURS OF SINGAPORE

SEAFOOD

Fish Head Curry

Whole (serves 4 to 7 persons) / S\$52

Half (serves 2 to 3 persons) / S\$39

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

Assam Fish Fillet / S\$19

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

Sambal Prawn with Pineapple / S\$19

prawn, dried prawn chilli paste, onions, pineapple

Black Ink Sotong / S\$19

poached squid, smoky spicy squid ink gravy, green chilli, red chilli, onions, garlic

Sambal Cuttlefish / S\$19

cuttlefish and water spinach, spicy dried prawn chilli paste

VEGETABLES

Stir-fried Asian Greens with Garlic / S\$12

bok choy, garlic

Beansprouts with Salted Fish / S\$12

beansprouts, spring onions, garlic, and sliced chilli

Chap Chye / S\$12

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

Eggplant with Minced Pork / S\$12

wok-fried and served in a claypot



POULTRY AND MEAT

Beef Rendang / S\$22

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

Braised Pork Cartilage / S\$20

soya braised pork soft bone cartilage with asian spices

Curry Chicken / S\$16

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

Chicken Masala / S\$16

tender chicken braised in home-made masala sauce

Har Cheong Gai / S\$14

deep-fried prawn paste chicken mid-joint wing



Chicken Masala

OMELETTE

Oyster Omelette / S\$15

Onion Omelette / S\$12

Silver Fish Omelette / S\$12

Chai Poh Omelette / S\$12

SIDE DISHES

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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SWEET ENDINGS

Tropical Fruit Platter / S\$13

assortment of seasonal fresh fruits

Crème Brulee / S\$13

rich custard base topped with layer of caramelised sugar

Apple Crumble / S\$13

served warm with vanilla ice cream and berries

Chocolate Lava Cake / S\$13

with vanilla ice cream, berries

Classic Marble Cheesecake / S\$13

with berries

Ice Kachang / S\$10

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

Chendol / S\$10

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

Sago Gula Melaka / S\$10

with coconut milk

Cheng Tng (Hot/Cold) / S\$10

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

Affogato / S\$10

vanilla ice cream, espresso

Ice Cream

Double Scoop / S\$8

Single Scoop / S\$5

choice of vanilla, chocolate, or strawberry



Chocolate Lava Cake




Ice Kachang

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HOT COFFEE

| | |
|--------------------------------|-----------------------------------------------------------------------------------|
| Espresso |  |
| Double Shot / S\$9.50 | |
| Single Shot / S\$7.50 | |
| Mocha / S\$9 |  |
| Cappuccino / S\$8.50 |  |
| Caffè Latte / S\$8.50 |  |
| Black Coffee / S\$7.50 |  |
| Decaffeinated Coffee / S\$7.50 |  |







ICED COFFEE

| | |
|-----------------------------|-------------------------------------------------------------------------------------|
| Mocha / S\$9.50 |  |
| Cappuccino / S\$9 |  |
| Caffè Latte / S\$9 |  |
| Black Coffee / S\$8 |  |
| Decaffeinated Coffee / S\$8 |  |













TEA

| | |
|---------------------------------|-------------------------------------------------------------------------------------|
| English Breakfast Tea / S\$7.50 |  |
| Chamomile Tea / S\$7.50 |  |
| Earl Grey Tea / S\$7.50 |  |
| Jasmine Tea / S\$7.50 |  |
| Peppermint Tea / S\$7.50 |  |
| Sencha / S\$7.50 |  |

SOFT DRINKS AND WATER

| | |
|-----------------------------------|---------------------------------------------------------------------------------------|
| Sparkling Perrier Water / S\$7.50 |  |
| Still Evian Water / S\$7.50 |  |
| Coke Zero / S\$7.50 |  |
| Coke / S\$7.50 |  |
| 7-Up / S\$7.50 |  |
| Ginger Ale / S\$7.50 |  |

OTHER BEVERAGES

| | | | |
|-------------------------------------|-------------------------------------------------------------------------------------|------------------------------------------------|---------------------------------------------------------------------------------------|
| Apple Juice / S\$10.50 |  | Plum Citrus Soda / S\$8.50 plum, lime, soda |  |
| Watermelon Juice / S\$10.50 |  | Ice Lemon Tea / S\$8.50 |  |
| Orange Juice / S\$10.50 |  | Fresh Milk / S\$7.50 |  |
| Milo Dinosaur / S\$9.50 |  | Skimmed Milk / S\$7.50 |  |
| Iced Chocolate / S\$9.50 |  | | |
| Hot Milo / S\$8.50 |  | | |
| Hot Chocolate / S\$8.50 |  | | |
| Lemongrass with Aloe Vera / S\$8.50 |  | | |
| Calamansi with Plum / S\$8.50 |  | | |

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



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RED WINE

Marrenon, Pinot Noir Les Grains Cuvée Rare
S\$86 / Bottle

An elegant and silky red wine with vibrant red berry aromas, delicate floral notes, and a touch of spice.

Valade La Clape Rouge, Mourvèdre & Syrah
S\$86 / Bottle

A robust and aromatic red blend featuring dark fruit, earthy undertones, and hints of peppery spice.

Santa Helena Merlot

S\$66 / Bottle
S\$16 / Glass

A smooth and medium-bodied red wine with ripe plum, cherry, and subtle spice notes, finishing with soft, velvety tannins.

WHITE & SPARKLING WINE

Moinetto Proceso DOC Treviso Brut
S\$86 / Bottle

A lively and refreshing sparkling wine with crisp apple, pear, and citrus notes, finishing with fine, persistent bubbles.

Oyster Bay, Sauvignon Blanc
S\$86 / Bottle

A crisp and refreshing white wine with zesty citrus, passionfruit, and herbal notes, delivering a bright and lively finish.

Santa Helena, Chardonnay

S\$66 / Bottle
S\$16 / Glass

A vibrant, medium-bodied white wine with notes of tropical fruit, citrus, and a hint of vanilla, offering a refreshing and smooth finish.

SPIRITS

Gordon's Gin / S\$17 per glass

Bacardi Rum / S\$17 per glass

Smirnoff Vodka / S\$17 per glass

Jim Beam Bourbon Whisky / S\$17 per glass

Famous Grouse Scotch Whisky / S\$17 per glass

St-Remy Brandy / S\$17 per glass

BEER

Guinness Stout / S\$17

Heineken / S\$16

Carlsberg / S\$15

Tiger Beer / S\$15

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TAKEAWAY SPECIALS



D-I-Y Hokkien Popiah Set

D-I-Y Hokkien Popiah Set S\$68 net (makes 12 rolls)

Wrap Popiah with freshly made popiah skin with an array of tasty condiments

Order information:
Please order 2 days prior to collection.



Chicken Pie

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, onion



Mini Savoury Tarts

Portuguese Egg Tarts* / S\$15 net

Choice of original, chocolate banana, coconut gula melaka, durian, or an assortment of egg tarts* (4 individual flavours). Sold as a box of 4.

Mini Savoury Tarts* / S\$18 net



Choice of smoked nordic salmon and spinach, ham, cheese and onion, beef pepperoni and cheddar cheese, zucchini and bell pepper, or mini savoury tarts bundle* (4 individual flavours). Sold as a box of 4.

Order information:
*Please order 3 hours prior to collection.
*Flavours are not interchangeable.

WHITE ROSE CAFÉ

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.