

The White Olive

APPETISERS & SOUP

GARDEN GREEN 13

Mesclun | San Marzano Tomato | Pine Nuts | Baked Grapes | Croutons | Goma Dressing
Add: Chicken \$5

CALIFORNIA COBB SALAD 14

Baby Romaine Lettuce | Kohlrabi | Egg | Tomato | Kidney Bean | Grated Parmesan | Homemade Ranch Dressing

WATER MELON GREEK SALAD 14

Compress Watermelon | Feta Cheese | Olives | Pinenuts | Balsamic

SOUP OF THE DAY 10

MAINS

PAN SEARED BARRAMUNDI 22

Seabass | Kalamata Olives | Capers | San Marzano Tomato

STEAK & FRITES 32

Grass-fed Ribeye | Truffle Au Nori Fries | Salad | Beef Gravy

BLACK MUSSEL STEW WITH FRIES 24

Shallot | Garlic | Sweet Basil | Cream | Dried Sherry Vinegar | Lobster Bisque

AYAM PERCIK 24

Half Spring Chicken | Fries | Salad | Papadam | Chilli Tumeric Gravy | Coconut Cream |
By Chef Ken Iwasaki

CLUB SANDWICH 20

Chicken Ham | Turkey Bacon | Egg | Tomato | Cucumber | Cheese

FISH & CHIPS 24

Charcoal Tempura Seabass | Truffle Au Nori Fries | Wasabi Yuzu Mayo

SAFFRON SEAFOOD DASHI 26 RISOTTO

Mussel | Prawn | Squid | Cherry Tomato | Onion | Saffron Dashi Stock | Dried Shredded Seaweed | Paprika

BANGERS AND MASH 22

Veal Sausage | Garlic Mash Potato | Classic Onion Gravy

LOCAL*

HOR FUN

Flat Rice Noodles | Egg Gravy | Chinese Spinach
Beef 18
Chicken 16
Seafood 18

HOKKIEN MEE 18

Yellow Noodles | Rice Noodles | Seafood | Prawn Broth

SIN CHOW SEAFOOD BEEHOON 18

Rice Vermicelli | Prawn | Squid | Chinese Cabbage | Beansprouts

PENANG CHAR KWAY TEOW 20

Flat Rice Noodles | Seafood | Beansprouts | Chinese Chicken Sausage | Fish Cake | Chinese Chive

CURRY CHICKEN 18

Thai Fragrant Rice | Braised Chicken | Potato | Nonya Achar | Papadam

CHANGI COVE OLIVE FRIED RICE 18

Olive Vegetable | Garlic | Fried Egg
Add: Chicken Cutlet \$10

MALAYSIAN STYLE MEE GORENG

Yellow Noodles | Bok Choy
Beef 18
Chicken 16
Seafood 18

DEEP FRIED CHICKEN CUTLET WITH THAI MANGO SALAD 20

Crispy Chicken Cutlet | Mango Salad | Jasmine Rice

FRIED FISH NOODLE SOUP 18

Thick Rice Noodles or Vermicelli | Seabass | Bitter Gourd | Tomatoes | Silken Tofu

WOK-FRIED SEAFOOD TANG HOON 18

Prawn | Squid | Fish | Minced Chicken | Cellophane Noodles | Spring Onion | Beansprout

HEALTHY BOWL

WHITE OLIVE BIBIMBAP 15

Brown Rice | Kimchi | Edamame | Wakame | Roasted Pine Nuts | Shredded Nori | Onsen Egg | Okaka Furikake | Crispy Garlic

PASTA

SIGNATURE AGLIO OLIO 24

Linguine | Sundried Tomato Pesto | Prawns
- Vegetarian Option Available

CARBONARA 20

Spaghetti | Turkey Bacon | Mushroom | Cream
- Vegetarian Option Available

LINGUINE VONGOLE 24

Linguine | Japanese Asari Clams | Garlic | Bird's Eye Chilli | Italian Parsley

TOMATO BASIL PASTA 22

Spaghetti | Homemade Basil Pesto | Tomatoes | White Wine | Garlic | Au Nori
By Chef Kelvin Kumar

SPAGHETTI BOLOGNESE 24

Beef Minced | Onion | Carrots | Tomato Concasse

 Vegetarian  Chef's Recommendation  Spicy

Prices are in SGD and subject to 10% service charge plus prevailing GST.

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BAR SNACKS

SPRING ROLL  6
with Thai Chilli Dip

VEGETABLE SAMOSA  6
with Mint Yogurt Dip

FRIED MID-JOINT WINGS 8.5
with Thai Chilli Dip

TRUFFLE FRIES  8
with Honey Mustard & Mayo Dip

DESSERT

HÄAGEN-DAZS 9
ICE CREAM OF THE DAY

WARM PECAN PIE 13
VANILLA ICE CREAM

CHOCOLATE BROWNIE 12
VANILLA ICE CREAM

BEVERAGE

COFFEE

Espresso 4.5
Americano (hot/iced) 4.5
Flat White 5
Cappuccino (hot/iced) 5
Latte (hot/iced) 5
Mocha (hot/iced) 5.5

TEA

English Breakfast, Earl Grey, Peppermint, Camomile, Blackcurrent*, Green Tea* 3.5

SOFT DRINKS

Coke, Coke Light, Sprite 5
Root Beer 6

JUICE

Apple, Orange 5

FRESH LIME SODA 3

ICE LEMON TEA 5.5

HOUSE WINE (RED/WHITE)

Glass 10
Bottle 60

CLOUDY BAY SAUVIGNON BLANC

Bottle 90

LEONARDO CHIANTI RISERVA

Bottle 72

BEER

Stella Artois 12
Tiger 12
Hoegaarden 12
Heineken 12

