

# The White Olive

## APPETISERS & SOUP

---

### SMOKED DUCK 16

Smoked Duck | Baked Grapes | Pine Nuts | Chuka Wakame | Soy Vinaigrette

### GARDEN GREEN 10

Mesclun | San Marzano Tomato | Pine Nuts | Goma Dressing

### CHUKA KURAGE SALAD 13



Japanese Cucumber | Shio Kombu | Jellyfish | Roasted Sesame Seeds | San Marzano Tomato | Mesclun | White Balsamic Vinaigrette

### SOUP OF THE DAY 10

## PASTA

---

### SIGNATURE AGLIO OLIO 18

Sundried Tomato Pesto | Prawns | Linguine    
- Vegetarian Option Available

### CARBONARA 16

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

### SEAFOOD MARINARA 20

Squid | Prawns | Clams | Tomato | Spaghetti

### SQUID INK PASTA 23

Squid Ink | Squid | Linguine

### SHIO KOMBU PASTA 18

Salted Kelp | Mushroom | Cream | Linguine

## 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 18


#### BEEHOON

Rice Vermicelli | Prawn | Squid | Chinese Cabbage | Bean Sprout

### CURRY CHICKEN 16

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

### CURRY CHICKEN NOODLES 16

Braised Chicken | Yellow Noodles | Boiled Egg 

### SEAFOOD BEEHOON SOUP 16

Rice Vermicelli | Squid | Prawn | Chicken Broth

\*Healthier Option: 8



Side dish - Wok-fried Seasonal Vegetables

## HEALTHY BOWL

---

### WHITE OLIVE BIBIMBAP 14

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

 Vegetarian  Chef's Recommendation  Spicy

## MALAYSIAN STYLE

### MEE GORENG

Yellow Noodles | Bok Choy

Beef 18

Chicken 16

Seafood 18

### GARLIC FRIED RICE 18

Japanese Style Fried Rice | Egg | Crispy Garlic

Add: Chicken Cutlet 8

## MAINS

---

### PAN SEARED 18

#### BARRAMUNDI

Seabass | Kalamata Olives | Capers | San Marzano Tomato

### CIABATTA STEAK 22

#### SANDWICH

Hand-sliced Beef | Mesclun | Roma Tomato | Onion | Honey Mustard Dressing

### RUSTICA SPATCHCOCK 18

Poulet Chicken | Mesclun | Truffle Furikake Fries

### CLUB SANDWICH 16

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

### FISH & CHIPS 18

Tempura Seabass | Truffle Au Nori Fries | Wasabi Yuzu Mayo

# The White Olive

## 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) 5.5  
Mocha (hot/iced) 5.5

### TEA

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

### 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



CHANGI COVE  
A BOUTIQUE CONFERENCE CENTRE & HOTEL

351 Cranwell Road, Singapore 509866  
+65 6922 6122



Vegetarian



Chef's Recommendation



Spicy

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