

The White Olive

APPETISERS & SOUP

GARDEN GREEN 13

Mesclun | San Marzano Tomato | Pine Nuts | Baked Grapes | Croutons | 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

MAINS

PAN SEARED BARRAMUNDI 20

Seabass | Kalamata Olives | Capers | San Marzano Tomato

STEAK & FRITES 30

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

RUSTICA SPATCHCOCK 20

French Coquelet | Mesclun | Truffle Furikake Fries

AYAM PERCIK 22

French Coquelet | Tumeric Rice | Chilli Tumeric Gravy | Coconut Cream | Nonya Achar | Papadam

By Chef Ken Iwasaki

CLUB SANDWICH 18

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

FISH & CHIPS 22

Tempura Seabass | Truffle Au Nori Fries | Wasabi Yuzu Mayo

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 | Beansprouts

CURRY CHICKEN NOODLES 18

Yellow Noodles | Braised Chicken |  Boiled Egg

SEAFOOD BEEHOON SOUP 16

Rice Vermicelli | Squid | Prawn | Chicken Broth

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

HEALTHY BOWL

WHITE OLIVE BIBIMBAP 15

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

 Vegetarian  Chef's Recommendation  Spicy

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

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

SAMBAL PRAWN 18

Thai Fragrant Rice | Prawns | Capsium | Onion Sambal | Nonya Achar

*Healthier Option: 10

Side dish - Wok-fried Seasonal Vegetables

PASTA

SIGNATURE AGLIO OLIO 20

Linguine | Sundried Tomato Pesto |   Prawns
- Vegetarian Option Available

CARBONARA 18

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

SHIO KOMBU PASTA 18

Linguine | Salted Kelp | Mushroom | Cream

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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
ICE CREAM OF THE DAY** 9

**WARM PECAN PIE
VANILLA ICE CREAM** 13

**CHOCOLATE BROWNIE
VANILLA ICE CREAM** 12

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, Earl Grey, Peppermint, 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

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Vegetarian



Chef's Recommendation



Spicy

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