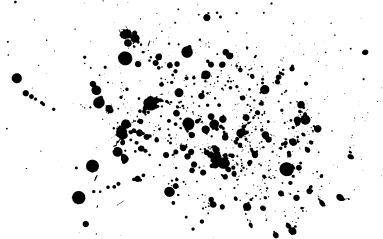


# FOOD

Experience the flavours of Asia with our specially curated menu, crafted in our humble yet fiery kitchen.



Our culinary team has skilfully blended the traditions, innovations and culinary heritage of the East into our dishes.



For the perfect sweet ending, our desserts will be the cherry on top of the cake.



## WHITE SHADES

maġan / eat / 吃

잘 먹겠습니다 / いただきます

### Complimentary In-House Delights

#### Bread and Butter

Homemade Focaccia  
Buah Keluak Butter


with every Main order

### APPETISERS

#### Oysters

Nam Jim, Mignonette  18


#### Carpaccio

Spanish Blue Shrimp, Ponzu  20


#### Beef Tartare

Sambal Matah, Quail Yolk  22

#### 'Scallops'

Eringhi, Edamame puree  14

#### Pitan

Vol au vent, silken tofu, shoyu  16

Kindly inform us if you have any dietary restrictions




### ALLERGENS




Specially Crafted by:  
Chef Hosni  
Pastry Chef Farafi

### SMALL PLATES

#### Tacos

Black Bean Steak Cubes  14  
BBQ Pulled Pork  10  
Samayo Fish  10

#### Sliders

Gomoulade Fish  12  
Jalamayo Beef  10  
BBQ Pulled Pork  10

#### Ribs

Kecap Manis, Terasi  18  
Crispy Garlic 

#### White shades Wings

Grindstone Marinade,  
In-house Garlic Chili





12/16

#### Charred Broccolini

Raicreme, Maldon  12

#### Shoestring Fries

Truffle & Parmesan  12  
Seaweed 8  
Hot & Spicy  8  
Sour Cream 8


### In-House Made Sauce

White Shades Hot Sauce  
Samayo aka Sambal Mayo  
Jalamayo aka Jalapeño Mayo  
Gomoulade aka Gochujang Remoulade  
Wasamayo aka Wasabimayo

2

### MAINS

#### Tagliatelle

Lap Cheong, Baby Spinach  20  
Hua Tiao

#### Clams

Maitake, Miso Butter  22  
Chili Padi 

#### Double Cheese Burger

Jalamayo, Caramelised Onions, Fries



22


#### Ragu

Spiced Bebek, Winged Bean  24

#### WS 'Jerk' Chicken

Allspice, Thyme, Raita  26


#### Grilled Eggplant

Cauliflower Fried 'Rice',  
Salsa Verde, Goma  24




#### Pesmol

Barramundi, Urap  28

#### Wagyu Teres

Kemangi Chimi, Broccolini,  
Heirloom Carrots  38

#### 12" Sourdough Pizza

Smoked Duck, Hoisin, Birds Eye Chili  24  
Beef & Chicken Pepperoni  24  
Spinach & Mushroom  22

### DESSERTS

#### Sweet Ending

Desserts of the day  
14

Prices are subjected to prevailing taxes and service charge

# DRINKS

## Draught Beers on Tap

		HH / Regular
Asahi	400ml	10 / 14
Suntory Premium Malts	400ml	10 / 14
Pilsner Urquell	500ml	11 / 15
Guinness	500ml	12 / 16

## Jars/Tower

		HH / Regular
Asahi - Jar	1000ml	23 / 30
Asahi - Tower	3000ml	60 / 75
Suntory Premium Malts - Jar	1000ml	23 / 30
Suntory Premium Malts - Tower	3000ml	60 / 75

## SHOTS

6	6	6
Tequila	Sour Plum	Limoncello
Orange Cinnamon	Vodka	Gin
60	60	60

## Cocktail

Aperol Spritz  
Americano  
Dark & Stormy  
Long Island Ice Tea

## Soju

Jeju Kyoho Grape  
Lychee  
Yuzu  
Orginal

16 per Bottle

## Daily Specials

<b>MON</b>	<b>TUE</b>	<b>WED</b>	<b>THU</b>
Happy Hour ALL DAY	Tacos @ \$8 With Alcoholic beverages per person	Wings @ \$14	Pizza & a Jar of Beer @ \$45
<b>SAT (5-7pm)</b>		<b>SAT (7-9pm)</b>	
3 oysters & 1 Glass of Wine/Beer/Cocktail @ \$20		3 oysters & 1 Glass of Wine/Beer/Cocktail @ \$30	

## Cocktails on Tap

**Elderflower's Dew**  
St Germain Elderflower, Gin, Cold Brew Tea, Bubbles

**Vertiver High**  
Kakubin Whisky, Vertiver Gris, Soda

**2 Weekly Specials**  
Creative & Fun Cocktails on tap every different week

HH / Regular  
11 / 15

## Cocktail Caddie

**Caddie Cocktails**  
Choose any 1 of the 4 cocktails on tap  
Per Caddie serves up to 6 portions

HH / Regular  
55 / 69

## Soju Cocktail Tower

2L Soju Cocktail - serves up to 6 portions

55

Lychee Strawberry Yoghurt  
Kyoho Grape Pear Yoghurt  
Yuzu Umeshu Highball

## Gin

Bombay Sapphire 16 / 180  
Roku 18 / 200  
The Botanist 20 / 210  
Monkey 47 Dry Gin 26 / 240

Gls / Btl

## Vodka

Belvedere Pure Illuminated 18 / 200  
Grey Goose Original 18 / 200

## Cane

Bacardi Carta Blanca 16 / 180  
Black Tears Spiced Rum 16 / 180  
Plantation Pineapple 23 / 250

## Agave

Altos Plata 16 / 180  
Codigo Blanco 18 / 220

## Scotch Whiskey - Blended

Johnnie Walker Black 18 / 180  
Naked Malt 19 / 200

## Scotch Whiskey - Single

Spearhead - Single Grain 18 / 200  
The Macallan 12 Double Cask 29 / 290  
The Macallan 12 Sherry Oak 31 / 300

## Japanese Whisky

Kakubin Suntory 16 / 180  
Nikka By The Barrel 22 / 200

## Wine

Red Wine - Shiraz 15 / 69  
White Wine - Sauvignon Blanc  
Prosecco