

## Add-on Specials



## Promotion

**Add a Drink** to your **Deli Set** and enjoy **50% OFF Desserts**.  
Terms and conditions apply.



Deli Set

+



Drink

=



Purchase  
a Dessert at  
**50% OFF**

- Choice of dessert is subject to availability.
- Limited to one dessert redemption per receipt transaction only.
- To enjoy the discount, purchase must be made within the same receipt transaction.

## Deli Set



### **2 Deli Set \$14.80**

1 Hot Deli + 1 Cold Deli + Onsen Egg or Hijiki + 16 Grain Rice or White Rice or Pair of Bread + Miso Soup or Cumin Carrot Soup



### **3 Deli Set \$16.80**

1 Hot Deli + 2 Cold Deli + 16 Grain Rice or White Rice or Pair of Bread + Miso Soup or Cumin Carrot Soup



### **4 Deli Set \$20.80**

2 Hot Deli + 2 Cold Deli + 16 Grain Rice or White Rice or Pair of Bread + Miso Soup or Cumin Carrot Soup



### **Yellowtail Buri Fish with Daikon Set \$17.80**

Braised from the nutrition-rich yellowtail buri fish head. Directly imported from Japan.

*\*May contain small bones.*



### **Pork Katsu Donburi \$16.80**



### **Butter Chicken Curry with Rice \$15.80**

*Set includes a serving of White Rice or 16 Grain Rice.*

**\*Please refer to the end of the PDF for the Allergen list.**

**Takeaway Charges applies:**  
Main dishes (\$1.00) / À la carte items (\$0.50)

## Share Tasty Bites Among Friends



### Soy-Sansho French Fries

**\$6.90**

A Café&Meal MUJI Singapore special. Savour the addictive mix of crispy fries sprinkled with Japanese shoyu, Parmesan cheese seasoning, and Sansho spice. Deliciously satisfying at every munch!

#### Seasoning Mix

##### **Japanese Shoyu Powder**

A concentrated seasoning powder extracted from Japanese soy sauce. The strong flavour accentuate the dish, giving it a full-bodied richness of soya sauce taste.

##### **Sansho Spice**

Sourced from Japan Niyodogawa, Kochi prefecture, known to produce the world's finest Sansho with its high quality crystal-clear water. Be drawn to the aromatic peppery and citrus undertones that will spice up your palette, leaving you with a tingling numbness that lingers at your taste buds.

##### **Parmesan Cheese Powder**

Everyone's favourite seasoning for French Fries, the fine powder boost a rich and cheesy flavour.



**Hot Deli** \$5.50 per dish (à la carte)



**Braised Grain Fed Beef Oyster Blade with Red Wine**

Tender braised Australian beef oyster blade in a rich red wine sauce, accompanied by hearty root vegetables.

*Contains alcohol.*



**Kohi Pork and King Oyster Mushroom**

U.S.A. pork and king oyster mushroom coated in a delectable bittersweet coffee sauce.



**Chicken Nanban with Cauliflower Egg Mayo**

Marinated succulent chicken thigh coated with tangy, sweet nanban sauce and topped with cauliflower egg mayo.



**Baked Miso Halibut with Capsicum Escabeche**

Roasted European halibut, marinated with red miso, ryorishu, and mirin, complemented by a capsicum stew infused with piquant Mitsukan vinegar.

*May contain small bones.*



**Sakura Chicken with Curry Miso and Dried Chilli**

Fried Sakura chicken leg coated with curry miso mayonnaise and dried chilli.



**Golden Sesame Crusted Salmon, Shoyu Sesame Leek Sauce**

Sesame hojicha crusted Norwegian salmon accompanied with braised hairy gourd and shoyu sesame leek sauce.

*May contain small bones.*



**Spinach Chicken Patty with Fennel Teriyaki Sauce and Orange Salsa**

Succulent homemade spinach chicken patty coated with savoury, citrusy tang of orange fennel teriyaki sauce and orange salsa.



**Hokkaido Potato Croquette**

Crispy Hokkaido croquette with a soft, creamy centre of mashed potato, topped with savoury, tonkatsu sauce.



Vegetable

**\*Please refer to the end of the PDF for the Allergen list.**

**Takeaway Charges applies:**  
Main dishes (\$1.00) / À la carte items (\$0.50)

**Cold Deli** \$3.50 per dish (à la carte)



**Roasted Butternut Squash, Sweet Purple Potato and Kale Salad**

Roasted butternut squash with sweet purple potato, kale, chestnuts and walnuts in white balsamic glaze.



**Smoked Duck, Roasted Peach & Red Apple Salad**

Pan seared smoked duck accented with sweet roasted peach, crisp Gala apple, Roma tomato, roasted pine nuts and tossed in a fruity peach dressing.



**Mentaiko Potato Salad**

Enjoy the creamy blend of potato, with savoury mentaiko, roasted leek, onions, cucumbers, and tobiko for a delightful medley of textures and flavours.



**Pasta & Mushroom Salad with Truffle Ranch Dressing**

Pasta tossed with roasted mushrooms, pine nuts, cherry tomato in truffle ranch dressing and chestnut bits.



**Marinated Squid, New Potato & Cauliflower Salad**

Tender soy marinated squid, baked new baby potatoes, and charred cauliflower, with hijiki tossed in a captivating garlic soy sesame dressing.



**Prawn Couscous Salad with Yuzu-sesame Dressing**

Poached prawns with couscous, broccoli, tomatoes and onion, drizzled with savoury yuzu-sesame dressing.



**Kelp & Beancurd Skin with Hijiki & Black Fungus**

A crunchy mix of Japanese kelp and hijiki with hundred layered beancurd skin, cloud ear fungus, tossed in aromatic chilli and pepper infused yuzu dressing.



**Thick Omelette with Japanese Styled Mushroom Sauce**

Flavoursome thick omelette with crunchy vegetable bites and juicy mushroom slices, topped with Japanese-styled mushroom gravy.



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Main dishes (\$1.00) / À la carte items (\$0.50)



## Soothing Aromatic Blend



### Melon Oolong

Delight in smooth oolong tea with hints of sweet pineapple and creamy vanilla, complemented by a refreshing melon aroma.

#### Ingredients:

Oolong Tea, Pineapple Cubes, Melon Pieces, Silver Lime Flower, Guarana Seed, Safflower Petals, Sunflower Petals, and Natural Flavouring

#### Aroma:

Pineapple, Melon



### Jasmine Green Tea

Immerse yourself in a brew with enchanting jasmine notes perfectly balanced by green tea, and an alluringly floral aroma.

#### Ingredients:

Green Tea and Jasmine Flower.

#### Aroma:

Intensely floral



### Pu-erh with Pear

Savour a brew featuring deep, earthy Pu-Er and pear notes, elevated by sweet blackberry leaves and sunflower petals.

#### Ingredients:

Pu-Erh Tea, Sweet Blackberry Leaves, Pear Pieces, Sunflower Petals, and Natural Flavouring

#### Aroma:

Earthy and Woody, Pear



### Black Tea Cocoa

Enjoy a robust black tea blend with cocoa beans and chocolate chips, enhanced by subtle hints of vanilla and chestnut.

#### Ingredients:

Black Tea, Cocoa Beans, Chocolate Chips, and Natural Flavouring.

#### Aroma:

Cocoa, Vanilla

**Tea in Pot**

**\$5.90**

**Tea in Pot (serves 2)**

**\$9.90**

## Drinks



**Pink Guava  
Passionfruit Soda** \$7.90

Indulge in a refreshing burst of pink guava soda enhanced with the tantalizing crunch of passionfruit seeds.



**Iced Lychee Rose  
Sunset Tea** \$6.90

Iced sunset tea infused with lychee and rose flavours, topped with chia seeds. Immerse yourself in this light and delightful fusion, accentuated by its distinctive tea flavour.



**Iced Jasmine Tea** \$5.90

A naturally sweet, distinct fragrance to be enjoyed in this good quality jasmine tea, offering rejuvenating effects and soothes the spirit.



**Iced Sunset Tea** \$5.90

Brewed from a blend of Okinawa Japan and Sri Lanka black tea leaves.



**Iced Hibiscus Tea** \$5.90

A lovely thirst-quencher known for its medicinal health benefit of lowering blood pressure, and rich in antioxidants.



**Iced Milk Tea /  
Iced Ryukyu Chai** \$6.50

Iced Milk Tea — A milky delight concoct from brewed sunset tea, fresh milk and sweetened with brown sugar. Also available hot.  
Iced Ryukyu Chai — Brewed Okinawa black tea with a mixture of spices such as green cardomoms, cloves, cinnamons, autumn tumeric and ginger, mixed with fresh milk.  
**Also available hot.**



**Hot Black Coffee** \$5.50  
**Iced Black Coffee** \$5.90

Black coffee brewed from roasted Arabica beans to deliver a rich, aromatic and full-bodied taste.

**Also available as Café Au Lait  
(Hot / Iced – \$5.90).**



**Tea in Pot** \$5.90  
**Tea in Pot (serves 2)** \$9.90

Explore our tea selection and savour a delightful experience with every sip.

**Limited to 1-time refill.**

Flavour of Tea:

Hibiscus / Jasmine Green Tea / Sunset /  
Black Tea Cocoa / Melon Oolong /  
Pu-erh with Pear

## Drinks



### **Red Shiso Soda** \$7.90

A refreshing minty fragrance of red shiso with lemon slices.



### **Lemongrass, Herbs and Passion Fruit Soda** \$7.90

A homemade sparkling concoction of lightly citrusy, aromatic lemongrass, thyme and rosemary paired with delightful passion fruit.



### **Iced Mojito Squash** \$7.90

Refreshing summer mocktail blend of mint syrup, zesty lime, lemon and soda water.



### **Dark Chocolate Hazelnut Hot Chocolate** \$6.50

Creamy hot chocolate with 68% Valrhona dark chocolate infused with Hazelnut aroma.



### **Matcha Latte** \$6.50

Blended Shizuoka Japan matcha powder with fresh milk to deliver a creamy and refreshing aftertaste.

**Also available iced.**



### **100% Apple Juice** \$4.90

Naturally sweet and refreshing apple juice, rich in antioxidants and nutrients.



### **100% Orange Juice** \$4.90

Detoxify with a citrusy energy boost filled with vitamins A and C.



### **100% Organic Mulberry Juice** \$4.90

Healthy mulberry juice that helps to boost the body immune system and improve the overall metabolism.



## Dessert



### **Raspberry Blue Cheese Chocolate Tart** \$10.90

Chocolate tart with tangy raspberry jelly on one half and creamy blue cheese on the other, all encased in a rich chocolate raspberry cream. Topped with dark chocolate Chantilly and raspberry bits.



### **Lemon Yuzu Tart** \$10.90

A homemade lemon yuzu curd tart filled with a strawberry lava centre and topped with drops of torched meringue.



### **Hojicha Biscoff Castella** \$8.90

Indulge in soft Hojicha sponge and silky Chantilly cream, layered in a Biscoff cake topped with crunchy crumble and crowned with a biscuit.



### **Matcha and Mandarin Orange Swiss Roll** \$8.90

A light and fluffy green tea-infused swiss roll with matcha cream filling and refreshing bursts of citrus from mandarin orange pieces.



### **Burnt Cheesecake** \$8.90

Silky smooth, rich cheesecake with a good balance of bitterness from the burnt exterior and sweetness from the creamy custardy interior.



### **Galaxie Chocolate, Strawberry & Cream Cheese Frosting Éclair** \$8.90

Featuring decadent dark chocolate cream layered with cream cheese frosting and tart strawberry marmalade, all nestled within a light choux pastry.



### **Sweet Purple Potato and Chestnut Roll** \$8.90

Mellow sweetness of purple potato cream coupled with candied chestnut treats on a slice of light, fluffy chestnut swiss roll.



### **Carrot Cake** \$7.90

Moist and dense spiced cake with a robust filling of shredded carrots and walnuts, layered with delicious tangy-sweet cream cheese frosting.

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**Takeaway Charges applies:**  
Main dishes (\$1.00) / À la carte items (\$0.50)

## Whole Cakes Pre-order



### How to Order?

Place your orders **at least 3 days in advance** at any of the Café&Meal MUJI outlets. All pre-orders are for self collection only.

### **Burnt Cheesecake, \$65**

1kg, Whole Cake

Silky smooth, rich cheesecake with a good balance of bitterness from the burnt exterior and sweetness from the creamy custardy interior.

### **Hojicha Biscoff Castella, \$50**

700g, Whole Cake

Indulge in soft Hojicha sponge and silky Chantilly cream, layered in a Biscoff cake topped with crunchy crumble and crowned with a biscuit.

### **Sweet Purple Potato and Chestnut Roll, \$40**

500g, Whole Cake

Mellow sweetness of purple potato cream coupled with candied chestnut treats on a light chestnut swiss roll.

### **Matcha and Mandarin Orange Swiss Roll, \$40**

800g, Whole Cake

A light and fluffy green tea-infused swiss roll with matcha cream filling and refreshing bursts of citrus from mandarin orange pieces.




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#### **Note:**

- No refunds and cancellations is allowed once payment is processed. In the interests of hygiene and food safety, perishable foodstuff cannot be returned or exchanged.
- All cakes must be checked and shall be deemed accepted if no errors or discrepancies are raised immediately upon collection.
- **Full Terms & Conditions:** [www.muji.com/sg/img/cafemeal/WholeCakePreorderTC.pdf](http://www.muji.com/sg/img/cafemeal/WholeCakePreorderTC.pdf)

Food items are for illustrative purposes only. MUJI (Singapore) Pte. Ltd. reserves the right to withdraw the promotion or change the terms and conditions without prior notice.






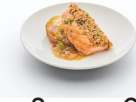


## Allergen List – À la carte & Sides

Menu Item	Type of Allergen:								
	Milk (Dairy)	Eggs	Nuts	Soy	Wheat	Seafood / Fish	Shellfish	Sesame	Others
 <p>Onsen Egg</p>		●		●	●	●			
 <p>Braised Hijiki with Soya Bean</p>				●	●	●		●	
 <p>Cumin Carrot Soup</p>	●								
 <p>Miso Soup</p>				●	●	●			
 <p>Yellowtail Buri Fish with Daikon Set</p>		●		●	●	●		●	
 <p>Pork Katsu Donburi</p>	●	●		●	●	●		●	
 <p>Butter Chicken Curry with Rice</p>	●		●		●				
 <p>Soy-Sansho French Fries</p>	●			●	●				

※ Food items contain Cooking Sake and Mirin in relatively small quantities that evaporates when heated and cooked.

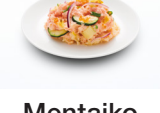




## Allergen List – Hot Deli

Menu Item	Type of Allergen:								
	Milk (Dairy)	Eggs	Nuts	Soy	Wheat	Seafood / Fish	Shellfish	Sesame	Others
 Braised Grain Fed Beef Oyster Blade with Red Wine					●	●			
 Kohi Pork and King Oyster Mushroom		●		●	●			●	
 Chicken Nanban with Cauliflower Egg Mayo	●	●		●	●				
 Baked Miso Halibut with Capsicum Escabeche				●	●	●			
 Sakura Chicken with Curry Miso & Dried Chilli	●	●		●	●			●	
 Golden Sesame Crusted Salmon, Shoyu Sesame Leek Sauce				●	●	●		●	
 Spinach Chicken Patty with Fennel Teriyaki Sauce and Orange Salsa	●	●		●	●	●			
 Hokkaido Potato Croquette	●	●		●	●				




※ Food items contain Cooking Sake and Mirin in relatively small quantities that evaporates when heated and cooked.

## Allergen List – Cold Deli

Menu Item	Type of Allergen:								
	Milk (Dairy)	Eggs	Nuts	Soy	Wheat	Seafood / Fish	Shellfish	Sesame	Others
 Roasted Butternut Squash, Sweet Purple Potato & Kale Salad			●						
 Smoked Duck, Roasted Peach & Red Apple Salad			●						
 Mentaiko Potato Salad	●	●		●	●	●			
 Pasta & Mushroom Salad with Truffle Ranch Dressing	●	●	●		●	●			
 Marinated Squid, New Potato & Cauliflower Salad			●	●	●	●	●	●	
 Prawn Couscous Salad with Yuzu-sesame Dressing				●	●	●	●	●	
 Kelp & Beancurd Skin with Hijiki & Black Fungus				●	●	●	●		
 Thick Omelette with Japanese Styled Mushroom Sauce	●	●		●	●				

※ Food items contain Cooking Sake and Mirin in relatively small quantities that evaporates when heated and cooked.

## Allergen List – Dessert

Menu Item	Type of Allergen:								
	Milk (Dairy)	Eggs	Nuts	Soy	Wheat	Seafood / Fish	Shellfish	Sesame	Others
 Raspberry Blue Cheese Chocolate Tart	●	●			●				Contains Gelatin
 Hojicha Biscoff Castella	●	●	●		●				Contains Gelatin
 Matcha and Mandarin Orange Swiss Roll	●	●			●				
 Burnt Cheesecake	●	●			●				
 Lemon Yuzu Tart	●	●		●	●				
 Galaxie Chocolate, Strawberry & Cream Cheese Frosting Éclair	●	●			●				
 Sweet Purple Potato and Chestnut Roll	●	●	●		●				
 Carrot Cake	●	●	●		●				

※ Food items contain Cooking Sake and Mirin in relatively small quantities that evaporates when heated and cooked.