

Simple Food is Delicious

At Café&Meal MUJI, we embrace "su-no-shoku" (素の食), prioritizing simple cooking techniques to enhance the natural goodness of ingredients.



4 Deli Set – \$20.80

Treat yourself to a delightful, balanced meal with our latest deli selections.

COLD DELI

- Nori Salmon and Pineapple Salad with Yuzu Dressing
- Mentaiko Potato Salad

HOT DELI

- Baked Miso Halibut with Capsicum Escabeche
- Tangy Sweet Chilli Pork with Mango

Add-on Specials

Note: Only one add-on specials promotion can be applied per Deli Set purchase.

Promotion 1: Sweeten your Meal



Deli Set

+



Drink

=



Purchase
a Dessert at
50% OFF

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

Terms & Conditions:

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

Promotion 2: Refresh & Save

Choice of:



Hot or Iced
Matcha Latte



Hot or Iced
Coffee



Iced
Jasmine Tea

Add Selected Drink
to any Deli Set at
\$3.50

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 take note that our dishes may contain nuts.

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)



NEW

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.



NEW

Tangy Sweet Chilli Pork with Mango

Succulent marinated US Pork combined with bold, tangy Thai sweet chili and mango cubes, accompanied by basil, water chestnut, and haricot beans.



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.



Chicken Nanban with Cauliflower Egg Mayo

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



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 take note that our dishes may contain nuts.

Takeaway Charges applies:

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

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

NEW



Nori Salmon and Pineapple Salad with Yuzu Dressing

Fork-tender 65°C steamed salmon coated with nori, and tossed with caramelized pineapple, inari tofu, and fresh Roma tomatoes, in a zesty lemon yuzu dressing.

May contain small bones.

NEW



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.



Roasted Chicken, Celeriac & Pear Salad in Balsamic Sesame Dressing

Roasted chicken, celeriac, juicy seasonal packham pear and capsicum tossed with balsamic sesame dressing.



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.



*Please take note that our dishes may contain nuts.

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

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

A selection of tea brewed from a blend of tea leaves from Japan and Sri Lanka.

Limited to 1-time refill.

Flavour of Tea:

Lemongrass & Pakchee Seeds / Lemongrass & Spearmint
 Hibiscus / Jasmine / Sunset

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



NEW

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

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



NEW

Honey Triple Nuts Tart with Yuzu Chantilly \$8.90

Roasted macadamia, pine nuts, and walnuts caramelized with honey in a buttery crust, crowned with citrusy yuzu-infused chantilly cream and mango bits.

Contains gelatin.



NEW

Hokkaido Orange Burnt Cheesecake \$8.90

Hokkaido Burnt Cheesecake with a rich, smooth, and creamy texture, accentuated with a hint of orange zest.



Matcha Pear Roll \$8.90

Bittersweet matcha sponge filled with pear slices in smooth vanilla whipped cream – a refreshing spin to a familiar taste.



Hojicha Cherry Chocolate Roll \$8.90

Light Hojicha sponge, infused with Hojicha cream and sumptuous black cherry, all enrobed in the luscious embrace of Hojicha tea ganache.



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.



Lemon Yuzu Tart \$8.90

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



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.

*Please take note that our dishes may contain nuts.

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.

Hokkaido Orange 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 Cherry Chocolate Roll, \$50

850g, Whole Cake

Light Hojicha sponge, infused with Hojicha cream and sumptuous black cherry, all enrobed in the luscious embrace of Hojicha tea ganache.

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 Pear Roll, \$40

800g, Whole Cake

Bittersweet sponge filled with pear slices in smooth vanilla whipped cream - a refreshing spin to a familiar taste.

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

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.