



Complete your
Deli Set with a drink*
to enjoy
**50% OFF
Desserts**

*Not applicable to promotional drink.
Terms and conditions apply.

COLD DELI

Orecchiette Pasta and
Roasted Chicken Breast in
Mustard Ranch Dressing

HOT DELI

Braised Konnyaku with
Lotus & Yam Stew

COLD DELI

Roasted Butternut Squash,
Sweet Purple Potato &
Kale Salad

HOT DELI

Chicken Nanban with
Cauliflower Egg Mayo

4 Deli Set \$19.80

Savour the Autumn deli dishes in a set meal,
completed with 16 grain rice and choice of soup.



Add-on Specials



+



Purchase a Deli Set with a drink
to enjoy **50% OFF Desserts**



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

All-Day Breakfast Set

\$9.80 (U.P. \$16.30)



Set consists of:

- 1 Cold Deli Dish
- Miso Soup / Cumin Carrot Soup
- Hot Black Coffee / English Breakfast Tea
/ 100% Orange Juice / 100% Apple Juice
- Onsen Egg / Hijiki
- Soboro Chicken
- White Rice / Bread



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.

Deli Set



2 Deli Set \$13.80

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 \$15.80

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 \$19.80

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 \$16.90

**May contain small bones.*



Pork Katsu Donburi \$15.90



Butter Chicken Curry with Rice \$14.90

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

Hot Deli \$4.80 per dish (à la carte)



Chicken Nanban with Cauliflower Egg Mayo

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



Braised Konnyaku with Lotus & Yam Stew

Sweet-savoury wholesome mix of konnyaku, bite-sized yam and lotus, braised in konbu stock with dried vegetables and seasoned with nanami togarashi.



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.



Kohi Pork & King Oyster Mushroom

Crispy pork and king oyster mushroom coated in a delectable bittersweet coffee sauce.



Golden Sesame Crusted Salmon, Shoyu Sesame Leek Sauce

Pan-roasted sesame hojicha crusted salmon accompanied with braised hairy gourd and shoyu sesame leek sauce.

May contain small bones.



Sakura Chicken with Curry Miso and Dried Chilli

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



Healthy Tofu Patty with Shiitake Mushroom Sauce

Homemade healthy tofu patty made up of tofu, soya bean, hijiki, dried vegetables, edamame, lotus root, quinoa and eggs served with tasty shiitake mushroom sauce.



Hokkaido Potato Croquette

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



Yellowtail Buri Fish Stew

This umami stew is braised from the nutrition-rich yellowtail buri fish head, directly imported from Japan, with shoyu, ryouri-shu(sake), ginger, and served with a garnishing of sesame seeds and chives.

May contain small bones.

Direct Import from Japan — \$6.80

Cold Deli \$2.80 per dish (à la carte)



Orecchiette Pasta and Roasted Chicken Breast in Mustard Ranch Dressing

Orecchiette pasta and tender roasted chicken breast, with a refreshing mix of Gala apple and pear in creamy wholegrain mustard ranch dressing.



Roasted Butternut Squash, Sweet Purple Potato & Kale Salad

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



Roasted Cauliflower with Poached Salmon in Lemongrass Dressing

65°C tender poached salmon cubes with roasted cauliflower and yellow zucchini, arugula leaves dressed in savoury lemongrass infused soy sauce.



Pulled Pork & Potato Salad

Creamy potato salad with fork tender slow-cook pulled pork seasoned in savoury shoyu-mirin and mixed with spinach and crunchy Japanese cucumber.



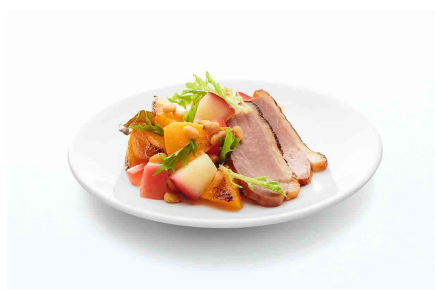
Kelp & Beancurd Skin with Hijiki & Black Fungus

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.



Prawn Couscous Salad with Yuzu-sesame Dressing

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



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.



Thick Omelette with Japanese Styled Mushroom Sauce

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

Drinks



Iced Hibiscus Pear Tea \$6.90

A lovely concoction of slightly tart and refreshing hibiscus tea with sweet fruity pear puree.



Iced Organic Hojicha \$5.90

Made by roasting organically grown green tea leaves from Kagoshima prefecture, Japan. It is caffeine-free and can be enjoyed by the likes of young children and elderly.



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.



Lychee Sunset Tea \$5.90

Sunset black tea with the sweet, fragrant notes of lychee and a hint of lime zest enhanced with a dose of sugar cane(sudaki-tou) syrup.



Iced Sunset Tea / Iced Hibiscus Tea \$5.90

Iced Sunset Tea — Brewed from a blend of Okinawa Japan and Sri Lanka black tea leaves.

Iced Hibiscus Tea — 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.

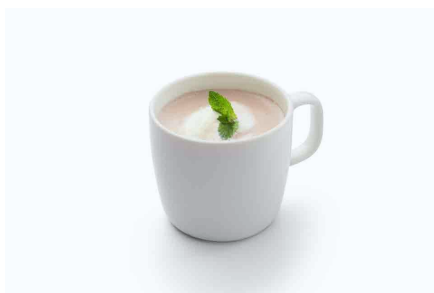
Flavour of Tea:

Lemongrass & Pakchee Seeds /
Lemongrass & Spearmint

Organic Hojicha / Hibiscus / Jasmine /
Sunset

Brown Rice

Drinks



Minty Hot Chocolate \$6.50

Rich and velvety smooth hot chocolate infused with peppermint flavours, complete with a delicate dollop of whipped cream and fresh mint.



Matcha Latte \$6.50

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



Iced Houjicha Passionfruit Tea \$6.90

Refreshing with a delightful well-balanced tart and sweet aroma of passionfruit and full-bodied houjicha tea flavour, complete with the added crunch of passionfruit seeds.



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 \$6.50

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



Iced Ginger Ale Squash \$6.50

Made using ginger from Japan Kochi Prefecture, enjoy the robust spicy kick with lingering ginger flavour and fragrance.



Aloe Vera Sweet Vinegar Drink \$5.90

Naturally fermented and imported from Japan, health-boosting sweet vinegar drink with aloe vera bits. Enliven your palate with its delightful sweet-sour piquancy.



100% Apple Juice / Orange Juice \$3.90

Apple Juice — Naturally sweet and refreshing apple juice, rich in antioxidants and nutrients.
Orange Juice — 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



Honey Cream Strawberry & Peach Matcha Roll

Bittersweet matcha sponge filled with strawberries and peaches in smooth honey cream, and dusted with matcha powder.

\$7.90



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.



Earl Grey Chocolate Cake

\$7.90

Earl Grey mousse layered with fluffy chocolate almond sponge and topped with a light chocolate cream dusted with cocoa powder.



Lemon Yuzu Tart

\$8.90

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



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.



Avocado Dome

\$7.90

A unique pairing of light avocado mousse with a tangy center composed of cremeux with passionfruit jelly filling on top of a crunchy feuilletine base.



Crème Brûlée Berries Tart

\$8.90

Velvety custard filling encased in a buttery tart crust and a caramelized sugar-top, crowned with fresh strawberries and blueberries.



Burnt Cheesecake

\$7.90

Toasty burnt cheesecake with a rich and smooth creamy texture.



Caramel Pudding

\$5.90

Smooth custard pudding baked with Japanese (Sudaki-tou) sugar, egg, fresh milk and topped with sweet caramel sauce.

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.

Coffee Burnt Cheesecake, \$55

1.2kg, Whole Cake

The popular burnt cheesecake is now available in a new rendition infused with aromatic coffee flavour. Savour the delightfully well-balanced bittersweet taste.

Burnt Cheesecake, \$55

1kg, Whole Cake

Toasty burnt cheesecake with a rich and smooth creamy texture.

Sweet Purple Potato and Chestnut Roll, \$35

500g, Whole Cake

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

Honey Cream Strawberry Peachy Matcha Roll, \$30

500g, Whole Cake

Bittersweet matcha sponge filled with strawberries and peaches in smooth honey cream, and dusted with matcha powder.

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