

# Eat Drink & Be Merry!

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

Terms and conditions apply.



## Festive Set \$21.80

Set consists of: 4 Festive Deli Dishes,  
Chicken Quiche and Choice of Soup

### Clockwise from the top

- Sous Vide Chicken Breast with Peach & Strawberries Salsa
- Plant-based "Chicken" Meatball with Cream of Corn Au Gratin
- Pulled Pork & Smoked Cabbage Slaw
- Pickled Tomato & Prawn Salad



Available till 28 December 2022

## Whole Cakes Pre-order



### How to Order?

Place your orders **at least 3 days in advance** at any of the Café&Meal MUJI outlets.

**Last pre-order date on 20 December 2022.**

All pre-orders are for self collection only.

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

1.2kg, Whole Cake

Delightfully well-balanced bittersweet taste of coffee flavour with Hokkaido creamy cheese.

### **Hokkaido 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.

### **Guanaja Hazelnut Mousse Cake, \$60**

600g, Whole Cake

Chocolate sponge with layers of hazelnut cremeux, nutty praline and fluffy chocolate mousse with a crunchy base.

### **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.

### **Strawberry Hokkaido Cheese Roll, \$40**

800g, Whole Cake

Strawberry flavoured fluffy spongecake topped with smooth hokkaido cream cheese and fresh strawberries filling. \*Contains alcohol.



Christmas decorations can be added for whole cakes upon request. Designs are selected at random.

### **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)



## Add-on Specials



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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

## 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.



## 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)



### Plant-based "Chicken" Meatball with Cream of Corn Au Gratin

Scrumptious plant-based meatball with savory cheddar and parmesan cheese mixed in luscious potato, leek, and corn sauce.

Festive Deli



### Sous Vide Chicken Breast with Peach and Strawberries Salsa

Sous vide chicken dressed in zesty peach and strawberries salsa topped with sweet, caramelized onion sauce.

Festive Deli



### Chicken Nanban with Cauliflower Egg Mayo

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



### Kohi Pork and 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.

 **Vegetable**



### Hokkaido Potato Croquette

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



**Direct Import from Japan — \$6.80**

### 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.*

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

Festive Deli



**Pulled Pork and Smoked Cabbage Slaw**

Pulled pork with charred cabbage, braised dried vegetables and crunchy green apple in Caesar dressing.

Festive Deli



**Pickled Tomato and Prawn Salad**

Poached prawns with basil and pickled cherry tomatoes drizzled with fragrant maple vinaigrette and a dollop of avocado sour cream dip.



**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 and Kale Salad**

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



**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.



**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.



**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.



Vegetable



## Drinks



**Iced Hibiscus Pear Tea** \$6.90

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



**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.



**Iced Organic Houjicha / Iced Jasmine Tea** \$5.90

Iced Organic Houjicha — Made by roasting organically grown green tea leaves from Japan. Caffeine-free and can be enjoyed by the likes of young children and elderly.  
Iced Jasmine Tea — 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 Houjicha / Hibiscus / Jasmine /  
Sunset

## Drinks



NEW

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

A refreshing minty fragrance of red shiso with lemon slices.



NEW

### **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.**



### **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

NEW



### **Strawberry Hokkaido Cheese Roll** \$8.90

Strawberry flavoured fluffy spongecake topped with smooth Hokkaido cream cheese and fresh strawberries filling.

*Contains alcohol.*

NEW



### **Dual Chocolate Tart** \$8.90

Dual layers of rich chocolate and salted caramel filling baked into a decadent sweet crust topped with hazelnut and cocoa nibs.

NEW



### **Guanaja Hazelnut Mousse Cake** \$8.90

Chocolate sponge with layers of hazelnut cremeux, nutty praline and fluffy chocolate mousse with a crunchy base.

NEW



### **Hokkaido 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.



### **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.



### **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.



### **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.