

## Tis' the Season for Merry Feasting

**Festive Set Meal \$18.80**

Available till 27 December 2021

Set consists of: 4 Featured Deli Dishes,  
16 Grain Rice and Choice of Soup



**Butter Chicken Curry  
with Rice \$12.00**

(U.P. \$14.90)

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

Terms and conditions apply.

## Festive 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 2021.**  
All pre-orders are for self collection only.

**MUJI Members' enjoy 10% OFF!**



### Whole Cakes

#### **Coffee Burnt Cheesecake, \$53**

1.2kg, contains dairy and wheat

Creamy cheesecake infused with aromatic bittersweet coffee flavour.

#### **Burnt Cheesecake, \$49**

1kg, contains dairy and wheat

Toasty burnt cheesecake with a rich and smooth creamy texture.

#### **Spiced Pumpkin Cake with Cheese Frosting, \$49**

1kg, contains dairy, wheat and nuts

Light, fluffy pumpkin cake spiced with cinnamon powder and topped with velvety cheese frosting and walnuts.



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



### Logcakes

#### **Yuzu Banana Logcake, \$45**

800g, contains dairy, wheat and nuts

Banana sponge layered with aromatic yuzu mousse, caramelised fresh banana toppings and sprinkled with dainty Osmanthus flowers.

#### **Sweet Purple Potato and Chestnut Roll Logcake, \$33**

500g, contains dairy, wheat and nuts

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

#### **Matcha Pear Roll Logcake, \$26**

500g, contains dairy and wheat

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



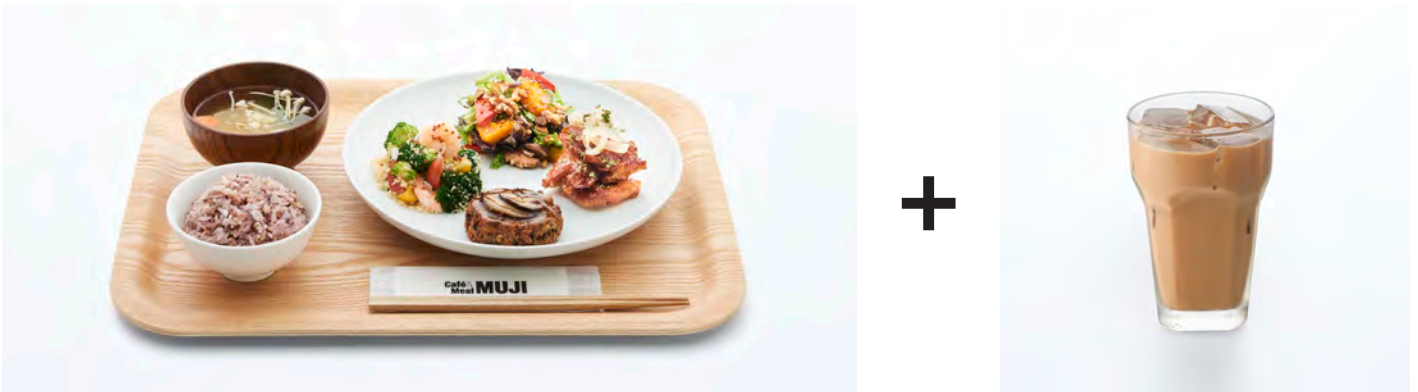
### Note:

- 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](http://www.muji.com/sg/img/cafemeal/WholeCakePreorderTC.pdf)

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. \$14.70)



### 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 \$12.80**  
 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 \$14.80**  
 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 \$18.80**  
 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)



**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.



**Ratatouille Au Gratin**

A casserole with baked Mediterranean vegetables of Australian eggplant, zucchini, potato and cabbage in roasted tomato sauce and gratinated with a cheesy mix of parmesan & mozzarella.



**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.*



**Braised Grain Fed Beef Oyster Blade with Roots Vegetables**

Grain fed Australian beef oyster blade charred and slow cooked in the natural, nourishing flavours of daikon, carrot, onion and Japan dried vegetables.



**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.

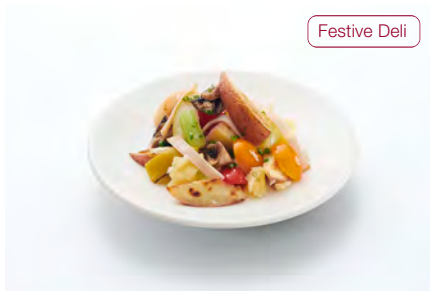
*May contain small bones.*

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



**Roasted Chicken Caesar Salad**

Tender oven baked chicken leg slices tossed with roasted sesame, bacon bits, romaine lettuce, Roma tomato, parmesan cheese and baguette crouton in Caesar dressing. Deliciously flavourful and crunchy.



**Turkey Ham, Roasted Red Skin Potato and Apple Salad**

Turkey ham strips with roasted red skin potato, a mix of sweet and tart red and green apples, button mushroom and crunchy celery in sesame soy dressing.



**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.



**Roasted Butternut Squash with Root Vegetables in Scallion Dressing**

Roasted butternut squash with braised root vegetables, crunchy haricot fine beans and button mushroom, tossed in fragrant roasted scallion 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.



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

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



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

Orecchiette pasta tossed with roasted mushrooms, pine nuts, cherry tomato in truffle ranch dressing and chestnuts bits.



**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 Organic Hojicha \$4.90**

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.



**Lychee Sunset Tea \$4.90**

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 Jasmine Tea \$3.90**

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



**Hot / Iced Coffee \$4.90**

Black coffee brewed from roasted Arabica beans to deliver a rich, aromatic and full-bodied taste. Also available as Café Au Lait.



**Iced Sunset Tea / Iced Hibiscus Tea \$4.90**

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 \$5.90**

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.



**Matcha Latte \$5.90**

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



**Tea in Pot \$4.90  
Tea in Pot (serves 2) \$8.90**

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

Flavour of Tea:

Lemongrass & Pakchee Seeds / Lemongrass & Spearmint

Organic Hojicha / Hibiscus / Jasmine / Sunset

Brown Rice

## Drinks



### **Pineapple Berry Smoothie** \$7.90

A nutrient-rich and refreshing mix of pineapple, black currant and strawberry ice blended smoothie garnished with crispy pineapple bits.



### **Minty Hot Chocolate** \$5.90

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



### **Nutty Latte** \$5.90

A deliciously rich and soothing cuppa latte - consisting of double espresso shots, milk, peanut and hazelnut bits.



### **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** \$5.90

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**



**Yuzu Banana Cake** \$7.90

Savour the tantalizing sweet and tangy flavours of banana sponge layered with aromatic yuzu mousse, caramelised fresh banana toppings and sprinkled with dainty Osmanthus flowers.



**Strawberry Cheese Mousse** \$7.90

Creamy, light and pillowy cheese mousse with a tart strawberry filing on a crunchy feuilletine base, encased in a soft strawberry flavoured thin crust and a touch of gold leaf.



**Trio Chocolate Log** \$8.90

Homemade log shaped dessert composed of luscious triple layered milk, dark and white chocolate mousse on a crunchy feuilletine base, embellished with cocoa crumbles and raspberry.



**Matcha Pear Roll** \$6.90

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



**Spiced Pumpkin Cake with Cheese Frosting** \$6.90

A light, fluffy pumpkin cake spiced with cinnamon powder and topped with a velvety cheese frosting and whole walnut.



**Burnt Cheesecake** \$6.90

Toasty burnt cheesecake with a rich and smooth creamy texture.



**Lemon Yuzu Tart** \$7.90

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.



**Caramel Pudding** \$4.90

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