

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

### 4 Deli Set

Set consists of 4 featured deli dishes, 16 grain rice, and choice of soup.

**\$20.80**

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

Terms and conditions apply.

## 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.*



**Hokkaido Potato Croquette**

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



**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

\*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.



Vegetable

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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.

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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.

### **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.

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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.