



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

Terms and conditions apply.

## Holiday Specials

### Festive Set

Set consists of 4 Festive Deli dishes, Salmon & Spinach Quiche, and Choice of soup.

**\$22.80**

Clockwise from right:

#### COLD DELI

Seared Chicken Breast with Bacon and Pecan Salad  
Roasted Brussel Sprout and Spinach Salad with Dates Dressing

#### HOT DELI

*(Please select 2)*

Creamy Meatball, Cabbage Kale Stew  
White Wine Cranberry Pork Collar Stew  
Braised Grain Fed Beef  
Oyster Blade with Red Wine

## Add-on Specials



## Promotion

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

+



Drink

=



Purchase  
a Dessert at  
**50% OFF**

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

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)



## 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)



**White Wine Cranberry  
Pork Collar Stew**

Flavourful braised pork collar in white wine and cranberry reduction, accompanied by zesty mandarin orange salsa.

*Contains alcohol.*



**Braised Grain Fed Beef  
Oyster Blade with Red Wine**

Tender braised beef oyster blade in a rich red wine sauce, accompanied by hearty root vegetables.

*Contains alcohol.*



**Creamy Meatball,  
Cabbage Kale Stew**

Savoury pork meatballs, accompanied by robust kale and cabbage enveloped in a creamy Gruyère Cheese stew.

*Contains pork.*



**Baked Seabass with  
Fennel Tomato Stew**

Baked seabass atop a bed of tomato stew bursting with robust sweetness, harmoniously complemented by fennel, Australian eggplant, green zucchini, and yellow capsicum.

*May contain small bones.*



**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.



**Kohi Pork and King Oyster  
Mushroom**

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



**Hokkaido Potato Croquette**

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



\*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)



**Seared Chicken Breast with Bacon & Pecan Salad**

Seared succulent chicken breasts with coriander pesto, bacon, pecan nuts, apple slices, fennel and baby spinach, tossed in black onion vinegar.



**Roasted Brussel Sprout & Spinach Salad with Dates Dressing**

Roasted brussels sprouts, tender zucchini, toasted walnuts, fresh baby spinach, in a sweet, date-infused dressing.



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

Orecchiette 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.



**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.



\*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



**Santa's Belly** \$8.90

Delight in a delicate mascarpone cheese mousse filled with a compote of mixed berries, and coated in a red ruby chocolate glaze.

*Contains gelatin.*

NEW



**Pepper Chocolate Dome with Miso Crème Brûlée** \$8.90

Savour the unique fusion of peppery chocolate mousse, complemented by miso crème brûlée filling, atop a decadent flourless sponge.

*Contains gelatin.*

NEW



**Mini Hojicha Cherry Chocolate Log** \$8.90

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



**Matcha and Mandarin Orange Swiss Roll** \$8.90

A light and fluffy green tea-infused swiss roll with matcha cream filling and refreshing bursts of citrus from mandarin orange pieces.



**Honey Thyme Cremeux Castella Cake** \$7.90

Castella cake, layered with honey thyme cream and crowned with a delicate butter crumble. The thyme infusion adds a captivating twist to this milky treat.

*Contains gelatin.*



**Apple Rhubarb Crumble Mousse Tart** \$8.90

Crumble tart featuring velvety apple mousse and tangy apple rhubarb filling.

*Contains gelatin.*



**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.



**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.

\*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.

**Last pre-order date on 20 December 2023.**

All pre-orders are for self collection only.

### **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.

### **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.

### **Honey Thyme Castella Cake, \$45**

700g, Whole Cake

Castella cake, layered with honey thyme cream and crowned with a delicate butter crumble. The thyme infusion adds a captivating twist to this milky treat. *\*Contains gelatin.*

### **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 and Mandarin Orange Swiss Roll, \$40**

800g, Whole Cake

A light and fluffy green tea-infused swiss roll with matcha cream filling and refreshing bursts of citrus from mandarin orange pieces.



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)