

# ALL-DAY DINING



# SIGNATURE DISHES

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## Mandarin Chicken Rice

23

This dish is simply what we have been proudly serving since 1971. Our chickens are specially reared to ensure plumper, juicier, and more flavourful meat. Lovingly cooked in an aromatic stock, slowly steamed till tender. Served boneless with a side of fragrant, broth-cooked jasmine rice, and soup nourished with the pure essence of chicken and aromatics. What completes this comforting sensorial journey is the accompanying trio of homemade signature chilli sauce, ginger purée, and dark soya sauce.

## Chatterbox Rojak

13

Refreshing, and tangy, this salad started out with humble beginnings as a pushcart hawker dish. It is a nostalgic toss-up of fruits and vegetables in a sweet prawn paste with peanuts and deep-fried cucur udang (prawn fritters) - a fun medley of flavours awaits!

## Lobster Laksa

36

This crowd-pleaser is loaded with Boston lobster, quail eggs, fish cake, thick vermicelli noodles and dried beancurd, served in a flavoursome coconut broth of spices and fresh coconut milk.

## Chilli Crab (Approximately 1.2kg)

168

A true Singaporean classic. Sri Lankan mud crab in a mildly spicy, tangy chilli-tomato sauce - perfectly paired with mini mantous to soak up every drop.

## Beef Hor Fun

24

A dish that is both rich in wok hei (breath of the wok) and comforting, velvety smooth Hor Fun (flat rice noodles) and beef slices are stir-fried to a perfectly charred flavour, and simmered in a luscious, black bean gravy - a local favourite.

## Seafood Hokkien Mee

24

This umami-rich, stir fry combines fresh prawns, squid, pork belly, eggs, bean sprouts and chives with thick bee hoon (rice vermicelli) and yellow noodles. Simmered in homemade seafood broth, this dish is a seafood-lover's must-have.

## "Hokkien Style" Bak Kut Teh

26

A bowl that nourishes both belly and soul, our Bak Kut Teh is stewed low and slow in a heady herbal broth with Sakura pork ribs and served with deep-fried dough fritters.

## Grilled Satay (6 skewers)

15

Once the stuff of smoky streets, where travelling satay men squatting over a portable charcoal grill by the roadside were a familiar sight that you could smell from afar. Our skewers of chicken or beef are binchōtan-grilled with onions, cucumber, ketupat and a sweet-savoury peanut sauce for an exceptional great taste.

## Sweet Platter (8 pieces)

13

Crafted daily in-store with cherished recipes handed down through generations, Chatterbox presents our first series of Singaporean Sweets - Peranakan Kuehs that are love letters to our local roots.

# APPETISERS

Chatterbox Rojak



Kueh Pie Tee



# APPETISERS

## Chatterbox Rojak

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13

## Crispy Salted Egg Chicken Wings (4 pieces)

Crispy chicken wings are generously coated with a glorious, salted egg yolk sauce with curry leaves and hits of chilli padi. Be warned: it's highly addictive.

11

## Kueh Pie Tee (4 pieces)

A heritage snack that is popular as a festive favourite, crispy pastry shells are stuffed with turnips, carrots, and quail eggs. Each "top hat" is crowned with snow crab and tobiko.

13

## Mackerel & Crab Otah-Otah

Wrapped in banana leaf and grilled over an open charcoal flame, this traditional spicy fish cake combines mackerel, snow crab meat and a melange of Malay spices such as lemongrass, shallots and coconut milk.

15

## Hotplate Oyster Omelette

Succulent oysters are wok-fried with eggs and a seasoned batter to a crisp and fragrant finish. Served with a light, tangy chilli sauce, this local favourite is rich and flavourful!

16

## Grilled Satay (6 skewers)

Once the stuff of smoky streets, where travelling satay men squatting over a portable charcoal grill by the roadside were a familiar sight that you could smell from afar. Our skewers of chicken or beef are binchotan-grilled with onions, cucumber, ketupat and a sweet-savoury peanut sauce for a great taste.

15

## Ngoh Hiang

Crispy on the outside, tender on the inside. Hearty meat and seafood fillings are marinated and wrapped in beancurd skin before being deep-fried to perfection. Served with a side of sweet sauce, this dish is another crowd-pleaser.

12

## Long Bean Ikan Kerabu

A Malay-style salad that tickles the palette and hits a spot. Long beans, herbs, and turmeric leaves are combined with spotted Spanish mackerel and tossed with tangy calamansi juice.

11

# MEAT



"Hokkien Style"  
Bak Kut Teh



Singapore  
Chicken Curry



Sweet and Sour  
Kurobuta Pork

# MEAT

## Singapore Chicken Curry

This is a comforting dish filled with our local spices, chicken, potatoes, ladyfingers and eggplant. A special blend of Peranakan-style coconut curry gravy reminds us of mum's cooking.

18

## Hainanese Pork Cutlet

A Hainanese classic, this dish is the perfect East meets West dish that is loved by the young and the old. Kurobuta pork is breaded, deep-fried and served with a thick curry gravy and braised dark sauce brimming with wholesome flavour. This is a treat for the soul.

22

## “Hokkien Style” Bak Kut Teh

A bowl that nourishes both belly and soul, our Bak Kut Teh is stewed low and slow in a heady herbal broth with pork ribs and served with deep-fried dough fritters.

24

## Sweet and Sour Kurobuta Pork

A classic redefined – Kurobuta pork is deep-fried and wok-tossed in a vibrant sweet and sour glaze.

22

## Braised Pork Belly with Preserved Vegetables

Pork belly simmered in a soy-based broth with sweet preserved vegetables - umami-rich and comforting.

26

## Stir-fried Beef (Ginger & Onions / Black Pepper)

Tender beef stir-fried with your choice of fragrant ginger and onion or bold black pepper and garlic.

25

# VEGETABLES & MEATLESS

## Seasonal Vegetables

Stir fried with Garlic / Poached with Oyster Sauce

8

## Beansprouts

8

## Hotplate Tofu

14

## Wok-fried Sambal Vegetables - Kang Kong / Winged Beans

9

## Hainanese Meatless Cutlet

A Hainanese classic that comes available in meatless option! 'Meat' fillet is breaded, deep-fried and served with a thick curry gravy and braised dark sauce brimming with wholesome flavour.

18



# SEAFOOD

Sri Lankan  
Mud Crab

Chilli Prawns with  
Fried Mantou

Deep-fried Sea Perch with  
Homemade Soy Sauce

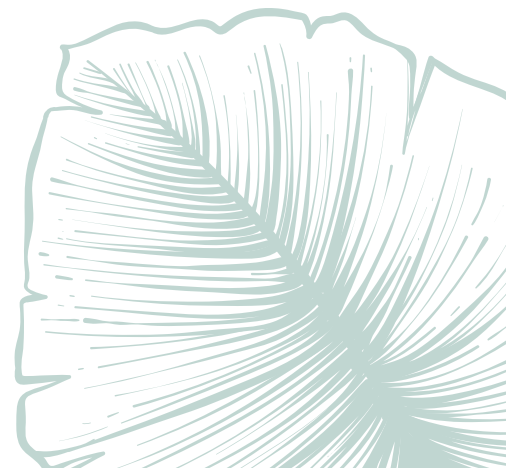
# SEAFOOD

## FISH

- Peranakan Assam Barramundi** 26  
Buttery, flaky barramundi fillet in a tangy sweet & sour Peranakan-style curry.
- Deep-fried Sea Perch with Homemade Soy Sauce** 35  
Crispy sea perch served with Chef's homemade soy sauce packed with familiar, comforting local flavours.
- Stir-fried Garoupa Fillet** 28  
Sweet & Sour Sauce / Ginger & Green Onions  
Tender garoupa fillet wok-tossed in your choice of tangy sweet & sour or fragrant ginger and green onion sauce.
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## PRAWNS

- Mayonnaise Lemon Prawns** 24  
Prawns are deep-fried to a golden crisp, coated in a creamy lemon mayo sauce with a touch of local zing.
- Lemon Butter Tiger Prawns** 24  
Double-fried tiger prawns with curry leaves, a lemon butter sauce and some chilli padi heat.
- Sambal Tiger Prawns** 26  
Tiger Prawns are wok-fried with our homemade sambal.
- Chilli Prawns with Fried Mantou** 26  
Prawns are wok-fried in the local way with the iconic chilli sauce that is thick, sweet and tangy with a spicy kick that is more wholesome when you dip them with the Chinese fried buns!
- Stir-fried King Prawns with Palm Sauce** 26  
Caramelised palm sugar sauce coating the prawns with bold flavour and wok-fired aroma.





**CHATTERBOX  
CAFÉ**

Mandarin Chicken Rice



Serving Singaporean flavours since 1971.

All prices are subject to service charge and GST



# MANDARIN CHICKEN RICE

Some call it Legendary, others call it Iconic. This dish is simply what we have been proudly serving since 1971.

Perhaps it's because our chickens are specially reared to ensure plumper, juicier, and more flavourful meat. Or the fact that it is lovingly cooked in an aromatic stock, slowly steamed till tender, and then cooled to seal in the symphony of flavours. We can't tell you all our secrets, but we invite you to taste this special dish that has put us on the map for over 50 years. Served boneless, with a side of fragrant, broth-cooked jasmine rice, and warm soup nourished with the pure essence of chicken and aromatics.

What completes this comforting sensorial journey is the accompanying trio of homemade signature chilli sauce, ginger purée and dark soya sauce.

Individual Set	23
Half Chicken	40
Whole Chicken	76
Fragrant Chicken Rice	2
Jasmine Rice	1





Kampong  
Nasi Goreng



NOODLES  
& RICE

Char Kway Teow

# NOODLES & RICE



## Kampong Nasi Goreng

This dish is perfect for those who enjoy a taste of everything! A delightful combination of fragrant rice, wok-fried chicken, fried egg, spicy sambal prawns, fried chicken wings, homemade sambal belachan, and prawn crackers.

20

## Beef Hor Fun

A dish that is both rich in wok hei (breath of the wok) and comforting, velvety smooth Hor Fun (flat rice noodles) and beef slices are stir-fried to a perfectly charred flavour, and simmered in a luscious, black bean gravy - a local favourite.

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## Lobster Laksa

This crowd-pleaser is loaded with whole Boston lobster claw, quail eggs, fish cake, thick vermicelli noodles and dried beancurd, served in a flavoursome coconut broth of spices and fresh coconut milk.

36

## Seafood Hokkien Mee

This umami-rich, flavourful stirfry combines fresh, succulent prawns, squid, pork belly, eggs, bean sprouts and chives with bee hoon (rice vermicelli) and yellow noodles.

Simmered over high heat in rich, homemade seafood broth, this dish is a seafood-lover's must-have.

24

## Char Kway Teow

One of our most beloved local dishes, its name literally means "stir-fried rice noodles". Flat rice noodles (Kway Teow), succulent Vannamei prawns, juicy cockles, fish cake, vegetables, egg, and sweet soy sauce are made whole in a fiery wok - the perfect balance of savoury and sweet.

22

## Braised Seafood White Bee Hoon

Rice vermicelli braised in an umami seafood broth, with abalone, assorted seafood and vegetables lending a touch of luxe to a dish created for comfort.

27

Singaporean Sweets  
by  
**Chatterbox**



**Sweet Platter 13**  
(2 pieces per flavour)

Crafted daily in-store with cherished recipes handed down through generations, our Peranakan kuehs are love letters to our local roots. These confections delight as treats that showcase the melting pot culture of Singapore's heritage cuisine.

Enjoy your tea breaks with 4 types of kuehs, perfect to share between 2 to 3 people.

**Sago Bandung**

Coconut milk and rose syrup coated with mini sago pearls that is light in flavour and beautifully pink.

**Sarang Semut**

Also known as "Ant's Nest", it is a caramelised sponge cake with a sweet honeycomb texture and flavour.

**Kueh Bengka**

A golden-baked tapioca cake with pandan, coconut milk, and butter and drizzled with gula melaka syrup before serving.

**Pulut Bengka**

Made with tapioca, coconut milk, and pandan, Pulut Bengka is served warm with gula melaka – This is a familiar favourite on many Singaporean tables.

# SINGAPOREAN SWEETS

## Signature Coconut Ice Cream

A sweet signature of 51 years and counting. Twin scoops of coconut ice cream encased in a coconut husk, finished with crunchy walnuts and tropical fruits.  
Item contains nuts.

13



## Pandan Cake and Gelato

Homemade soy pandan gelato, paired with pandan chiffon cake and coconut crumble.  
Item contains nuts, wheat and eggs.

10

## Chendol

A distinctive Southeast Asian dessert that spells familiarity amongst locals. Beat the heat in Singapore with a cold, sweet treat with rich coconut flavours with palm sugar and topped generously with attap chee (sweet, translucent, gelatinous balls), green rice flour jelly and kidney beans.

7

## Tau Suan

A sweet, savoury and sticky bowl of mung bean soup served with “you tiao” (Chinese dough fritters) dippers.  
Item contains wheat.

7

## Peanut Glutinous Rice Balls

Also known as Tang Yuan, this is a dish that symbolises harmony and reunion. Sweeten your feast with chewy rice balls with fillings that is served with the choice of sweet ginger broth or choose to have them tossed with crushed peanuts for a wholesome ending to your meal.  
(Ginger Soup / Tossed with Crushed Peanuts)  
Item contains nuts and wheat.

7

## Cheng Tng (Hot or Chilled)

A refreshingly sweet and floral concoction made with barley, snow fungus and lotus seeds.  
Item contains wheat.

7

