



Café &
Meal **MUJI**

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,
Bacon Onion Quiche, and choice
of soup.

\$23.80

Clockwise from the top:

COLD DELI

- Roasted Butternut Squash
and Turkey Ham Salad
- Parsnip and Pear Salad

HOT DELI

- Cranberry Red Wine
Chicken
- Braised Pork Collar
and Apple Stew

*Please refer to the end of the PDF menu for the **Allergen** list.

Food items are for illustrative purposes only and may be subjected to changes and availability.
Muji (Singapore) Pte Ltd reserves the right to withdraw the promotion or change the terms and conditions without prior notice.

Add-on Specials



Promotion

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



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 refer to the end of the PDF for the **Allergen** list.

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)



Braised Pork Collar and Apple Stew

Succulent pork collar slow-braised with sweet apples and a touch of white wine.



Cranberry Red Wine Chicken

Tender chicken leg simmered in a flavourful cranberry red wine stew, topped with vibrant roasted pineapple orange salsa for a refreshing burst of tropical sweetness.



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.



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.



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.



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.



Hokkaido Potato Croquette

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



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Takeaway Charges applies:
Main dishes (\$1.00) / À la carte items (\$0.50)

Cold Deli \$3.50 per dish (à la carte)



Roasted Butternut Squash & Turkey Ham Salad

Tender oven-roasted butternut squash with savoury smoked turkey ham, cranberries, and fresh baby spinach, all tossed in a honey cinnamon dressing.



Parsnip and Pear Salad

Caramelized roasted Packham pear with earthy parsnip, bacon, shiitake mushrooms, and crunchy walnuts, tossed in a rich honey blue cheese dressing.



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.



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.



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Main dishes (\$1.00) / À la carte items (\$0.50)

Soothing Aromatic Blend



Melon Oolong

Delight in smooth oolong tea with hints of sweet pineapple and creamy vanilla, complemented by a refreshing melon aroma.

Ingredients:

Oolong Tea, Pineapple Cubes, Melon Pieces, Silver Lime Flower, Guarana Seed, Safflower Petals, Sunflower Petals, and Natural Flavouring

Aroma:

Pineapple, Melon



Jasmine Green Tea

Immerse yourself in a brew with enchanting jasmine notes perfectly balanced by green tea, and an alluringly floral aroma.

Ingredients:

Green Tea and Jasmine Flower.

Aroma:

Intensely floral



Pu-erh with Pear

Savour a brew featuring deep, earthy Pu-Er and pear notes, elevated by sweet blackberry leaves and sunflower petals.

Ingredients:

Pu-Erh Tea, Sweet Blackberry Leaves, Pear Pieces, Sunflower Petals, and Natural Flavouring

Aroma:

Earthy and Woody, Pear



Black Tea Cocoa

Enjoy a robust black tea blend with cocoa beans and chocolate chips, enhanced by subtle hints of vanilla and chestnut.

Ingredients:

Black Tea, Cocoa Beans, Chocolate Chips, and Natural Flavouring.

Aroma:

Cocoa, Vanilla

Tea in Pot

\$5.90

Tea in Pot (serves 2)

\$9.90

Drinks



Cinnamon Pomegranate Soda \$7.90

Enjoy a refreshing sparkling soda that blends ginger ale, pomegranate, rosemary, and cinnamon for a sweet, festive flavour.



Cherry Mojito \$7.90

Relish a vibrant festive blend of cherry marmalade, mint, lime, and fizzy soda, offering refreshing sweetness and delightful aroma.



Pink Guava Passionfruit Soda \$7.90

Indulge in a refreshing burst of pink guava soda enhanced with the tantalizing crunch of passionfruit seeds.



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 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 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.



Tea in Pot \$5.90
Tea in Pot (serves 2) \$9.90

Explore our tea selection and savour a delightful experience with every sip.

Limited to 1-time refill.

Flavour of Tea:

Hibiscus / Jasmine Green Tea / Sunset / Black Tea Cocoa / Melon Oolong / Pu-erh with Pear

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.



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).



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

Raspberry Blue Cheese Chocolate Tart \$10.90

Chocolate tart with tangy raspberry jelly on one half and creamy blue cheese on the other, all encased in a rich chocolate raspberry cream. Topped with dark chocolate Chantilly and raspberry bits.



NEW

Hojicha Biscoff Castella \$8.90

Indulge in soft Hojicha sponge and silky Chantilly cream, layered in a Biscoff cake topped with crunchy crumble and crowned with a biscuit.



NEW

Gingerbread Apple Prune Roll \$8.90

Gingerbread-flavored sponge with a caramel apple and prune cream filling, finished with a light layer of whipped cream, caramelized apples, and dried prunes.



NEW

Matcha Burnt Cheesecake \$8.90

Enjoy a smooth, creamy burnt cheesecake infused with bittersweet, earthy matcha, perfectly balancing its natural sweetness with the classic flavours of cheesecake.



Lemon Yuzu Tart \$10.90

A homemade lemon yuzu curd tart filled with a strawberry lava centre and topped with drops of torched meringue.



Galaxie Chocolate, Strawberry & Cream Cheese Frosting Éclair \$8.90

Featuring decadent dark chocolate cream layered with cream cheese frosting and tart strawberry marmalade, all nestled within a light choux pastry.



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.



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.

Last pre-order date on 20 December 2024.

All pre-orders are for self collection only.

Matcha Burnt Cheesecake, \$65

1kg, Whole Cake

Enjoy a smooth, creamy burnt cheesecake infused with bittersweet, earthy matcha, perfectly balancing its natural sweetness with the classic flavours of cheesecake.

Hojicha Biscoff Castella, \$50

700g, Whole Cake

Indulge in soft Hojicha sponge and silky Chantilly cream, layered in a Biscoff cake topped with crunchy crumble and crowned with a biscuit.

Gingerbread Apple Prune Roll, \$40

700g, Whole Cake

Gingerbread-flavoured sponge with a caramel apple and prune cream filling, finished with a light layer of whipped cream, caramelized apples, and dried prunes.

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.











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



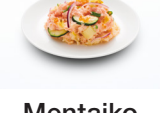



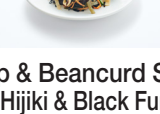

Allergen List – À la carte & Sides

Menu Item	Type of Allergen:								
	Milk (Dairy)	Eggs	Nuts	Soy	Wheat	Seafood / Fish	Shellfish	Sesame	Others
 <p>Onsen Egg</p>		●		●	●	●			
 <p>Braised Hijiki with Soya Bean</p>				●	●	●		●	
 <p>Cumin Carrot Soup</p>	●								
 <p>Miso Soup</p>				●	●	●			
 <p>Yellowtail Buri Fish with Daikon Set</p>		●		●	●	●		●	
 <p>Pork Katsu Donburi</p>	●	●		●	●	●		●	
 <p>Butter Chicken Curry with Rice</p>	●		●		●				
 <p>Soy-Sansho French Fries</p>	●			●	●				









Allergen List – Hot Deli

Menu Item	Type of Allergen:								
	Milk (Dairy)	Eggs	Nuts	Soy	Wheat	Seafood / Fish	Shellfish	Sesame	Others
 Braised Pork Collar and Apple Stew					●	●			
 Cranberry Red Wine Chicken									
 Baked Miso Halibut with Capsicum Escabeche				●	●	●			
 Tangy Sweet Chilli Pork with Mango	●	●		●	●			●	
 Sakura Chicken with Curry Miso & Dried Chilli	●	●		●	●			●	
 Golden Sesame Crusted Salmon, Shoyu Sesame Leek Sauce				●	●	●		●	
 Spinach Chicken Patty with Fennel Teriyaki Sauce and Orange Salsa	●	●		●	●	●			
 Hokkaido Potato Croquette	●	●		●	●				

Allergen List – Cold Deli

Menu Item	Type of Allergen:								
	Milk (Dairy)	Eggs	Nuts	Soy	Wheat	Seafood / Fish	Shellfish	Sesame	Others
 Roasted Butternut Squash & Turkey Ham Salad			●	●	●				
 Parsnip and Pear Salad	●		●	●	●				
 Mentaiko Potato Salad	●	●		●	●	●			
 Pasta & Mushroom Salad with Truffle Ranch Dressing	●	●	●		●	●			
 Marinated Squid, New Potato & Cauliflower Salad			●	●	●	●	●	●	
 Prawn Couscous Salad with Yuzu-sesame Dressing				●	●	●	●	●	
 Kelp & Beancurd Skin with Hijiki & Black Fungus				●	●	●	●		
 Thick Omelette with Japanese Styled Mushroom Sauce	●	●		●	●				

Allergen List – Dessert

Menu Item	Type of Allergen:								
	Milk (Dairy)	Eggs	Nuts	Soy	Wheat	Seafood / Fish	Shellfish	Sesame	Others
 <p>Raspberry Blue Cheese Chocolate Tart</p>	●	●			●				Contains Gelatin
 <p>Hojicha Biscoff Castella</p>	●	●	●		●				Contains Gelatin
 <p>Gingerbread Apple Prune Roll</p>	●	●			●				
 <p>Matcha Burnt Cheesecake</p>	●	●			●				
 <p>Lemon Yuzu Tart</p>	●	●		●	●				
 <p>Galaxie Chocolate, Strawberry & Cream Cheese Frosting Éclair</p>	●	●			●				
 <p>Sweet Purple Potato and Chestnut Roll</p>	●	●	●		●				
 <p>Carrot Cake</p>	●	●	●		●				