

Heritage

Set Meal

Appetiser

Trio of the Day

Soup

“Hokkien Style” Bak Kut Teh (Add \$10)

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.

Main Course

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 free-range chickens (about 2kg each, producing 4 servings) are specially reared for 60 days that is an additional 15 days more 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.

Or

Seafood Hokkien Mee

This umami-rich, flavourful stirfry combines fresh, succulent prawns, squid, pork belly, eggs, bean sprouts and chives with thick 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.

Or

Lobster Laksa (Add \$10)

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.

Dessert

Signature Coconut Ice Cream

Or

Trio of Peranakan Kuehs

46 Per Person

Add \$10 for a glass or \$60 for a bottle
Cousiño Macul Sauvignon Blanc or Carménère
Add \$7 for a serving of Fresh Young Coconut

All prices are subject to service charge and GST



Chatterbox

~ Premium Set Meal ~

Appetiser

Trio of the Day



Steamed Scallops with Vermicelli and Assam Sauce (Add \$12)

(2 pieces)

Fresh scallops are steamed with Spicy-tangy Assam sauce that imparts aromatics like lemongrass and ginger flower with all the goodness soaked into the vermicelli for a flavourful punch in one bite.

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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 puree and dark soya sauce.

Seafood Laksa (Mini Portion)

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

Dessert

Pandan Cake with Gelato

Or

Trio of Peranakan Kuehs

55 Per Person

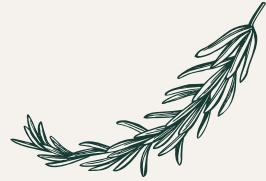


Add \$10 for a glass or \$60 for a bottle
Cousiño Macul Sauvignon Blanc or Carménère
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Chatterbox

Signatures



Mandarin Chicken Rice

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Individual Set 25
Half Chicken 42
Whole Chicken 78



Chatterbox Rojak

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, finished with ground peanuts and deep-fried cucur dang (prawn fritters) - a fun medley of flavours awaits!

15

Crispy Salted Egg Chicken Wings

(4 pieces)

Golden, crispy chicken wings are generously coated with a glorious, salted egg yolk sauce with aromatic curry leaves and hits of chilli padi.

Be warned: it's highly addictive.

13

Lobster Laksa

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.

38

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.

25

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.

26

"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 Sakura pork ribs and served with deep-fried dough fritters.

26

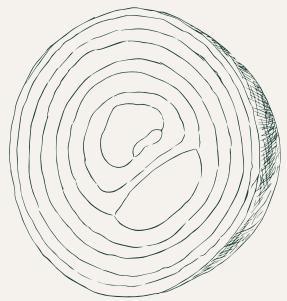
Signature Coconut Ice Cream

Double scoops of our Signature creamy coconut ice cream, topped with crunchy chopped walnuts, a medley of tropical fruits, and served in a coconut husk - a tropical delight!

Item contains nuts.

15

Our Starters



Chatterbox Rojak

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Long Bean Ikan Kerabu

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

13

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 binchōtan-grilled with onions, cucumber, ketupat and a sweet-savoury peanut sauce for an exceptional great taste.

17

Deep-fried Aubergine with Chicken Floss

An easy-going dish that has a crispy texture and a combination of savoury & sweet chicken floss. The Aubergine is thinly sliced and coated before deep frying to a golden-brown perfection that is addictive at every bite.

16



All prices are subject to service charge and GST

Meat

Singapore Chicken Curry

A Singaporean favourite, chicken curry is a comforting dish filled with our beloved spices, chicken, potatoes, ladyfingers and eggplant. Our chef's special blend of Nyonya-Style coconut curry gravy reminds us of mum's cooking and the warmth of family.

20

“Hokkien Style” Bak Kut Teh

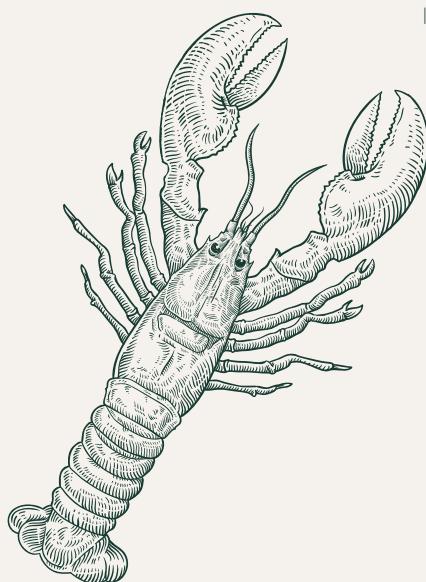
A bowl that nourishes both belly and soul, our Bak Kut Teh is stewed low and slow in a heady herbal broth with Sakura pork ribs and served with deep-fried dough fritters.

26

Seafood

Mackerel & Crab Otah-Otah

Wrapped in banana leaf and grilled over an open charcoal flame, this traditional spicy fish cake is a marriage of mackerel, hand-picked snow crab meat and a melange of traditional Malay spices such as lemongrass, shallots and coconut milk. A must try for seafood fans!



17

Peranakan Assam Barramundi

Buttery, flaky barramundi fillet in a tangy sweet & sour Nyonya-style curry.

28

Rice & Noodles

Mandarin Chicken Rice

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| | |
|----------------|----|
| Individual Set | 25 |
| Half Chicken | 42 |
| Whole Chicken | 78 |

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.

22

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.

25

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.

38

Seafood Hor Fun

Fresh tiger prawns and assorted seafood, wok-fried with Hor Fun (flat rice noodles) in a robust oyster sauce.

26

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.

26

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.

24

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.

29

Rice

Fragrant Chicken Rice

3

Jasmine Rice

2

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.

15

Pandan Cake and Gelato

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

15

Chendol

This is a distinctive Southeast Asian heritage dessert that spells familiarity and comfort amongst locals (this dessert dates back to the 12th century!). Beat the heat in Singapore with a cold, sweet treat with rich coconut flavours with gula melaka (palm sugar) and topped generously with attap chee (sweet, translucent, gelatinous balls), green rice flour jelly and kidney beans.

9

Tau Suan

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

9

Cheng Tng

(Hot or Chilled)

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

9

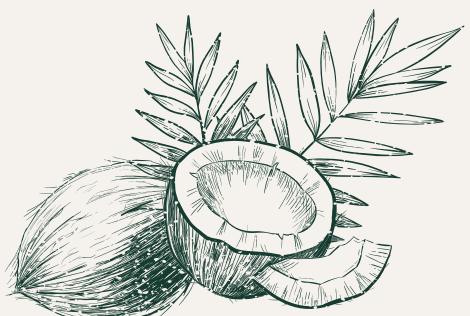
Peanut Glutinous Rice Balls

Also fondly known as Tang Yuan, this is a dish that symbolises harmony and reunion. Sweeten your feast with soft and chewy rice balls with peanut 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 an excellent meal.
(Choice of Ginger Soup or Tossed with Crushed Peanuts)
Item contains nuts and wheat.

9

Items may contain nuts, wheat, milk and eggs.
Please speak to our team to find out more.

All prices are subject to service charge and GST



Singaporean Sweets
by

Chatterbox



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.

These confections delight as treats that showcase the melting pot culture of Singapore's heritage cuisine.

Sweet Platter

Kueh Kosui | Sago Bandung | Kueh Salat | Kueh Bengka

13

(2 pieces per flavour)

Enjoy a nostalgic tea break with 4 types of Peranakan kuehs, perfect for 2 to 3 people to share. May contain nuts, wheat, milk and eggs.

Sago Bandung

A dreamy rose-hued treat. Coconut milk and rose syrup coated with mini sago pearls that is light in flavour and beautifully pink. Heritage in every bite.

Kueh Kosui

A soft steamed cake made with palm sugar and pandan, then rolled in grated coconut. Chewy and totally addictive – a beloved treat that's part of Singapore's rich culinary heritage!

Kueh Bengka

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

Kueh Salat

A traditional Peranakan dessert featuring pandan custard over sticky, blue-tinted glutinous rice. The vibrant colour contrast gives it its charming appeal!

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