

Chatterbox

Signatures



Mandarin Chicken Rice

Individual Set 25 | Half Chicken 42 | Whole Chicken 78

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.

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.



Copenhagen Tea Company BLÅ, Denmark

Delicate aromas of Jasmine, chamomile and a hint of citrus

69 / Btl

Castillo Perelada Cava Brut N.V., Penedes, Spain

Fruity and floral nose, white peach, apricot and elderflower

75 / Btl

All prices are subject to service charge and GST

Chatterbox

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Chatterbox Rojak

15

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!



Tabali Pedregoso Gran Reserva Sauvignon Blanc, Limari Valley, Chile

Intense, complex and elegant with citrus notes, passion fruit and green pepper aroma
80 / Btl

Crispy Salted Egg Chicken Wings

13

(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.



Miguel Torres "Vina Esmeralda" Rosado, Penedes, Spain

Delicate notes of fresh red berries and candied rose petals
90 / Btl

Lobster Laksa

38

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.



Signature Chatterbox's Punch

Gin infused with Chilli, vanilla, cinnamon, lemon and banana, served with house tonic
18 / Gls

Seafood Hokkien Mee

26

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.



Lawson's Dry Hills Sauvignon Blanc, Marlborough, New Zealand

Ripe, fresh red fruit characters matched with appealing, slight savoury French oak aromatics
90 / Btl

Grilled Satay (6 skewers)

17

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.

Sambal Tiger Prawns (5 pieces)

28

Tiger Prawns are wok-fried with our homemade sambal.

Sweet & Sour Kurobuta Pork

22

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

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

25

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

Sweet Platter (2 pieces per flavour)

13

Kueh Kosui | Sago Bandung | Kueh Salat | Kueh Bengka

Chatterbox

Lunch 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.

Main Course

Mandarin Chicken Rice

Chicken is 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.

and

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

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

or

Trio of Peranakan Kuehs

A taste of Singapore's heritage with Peranakan culture with recipes handed down through generations.
May contain nuts, wheat, milk and eggs.

55 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

Chatterbox

Dinner Set Meal



Appetiser

Trio of the Day

Steamed Scallops with Vermicelli and Assam Sauce

(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.

Main Course

Mandarin Chicken Rice

Chicken is 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.

and

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

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

68 Per Person



Add \$10 for a glass or \$60 for a bottle
Tierra Del Fuego Classic, Chardonnay or Merlot
Add \$12 to a glass of Chatterbox's Punch

Our Starters

- Grilled Satay** (6 skewers) 17
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.
- Chatterbox Rojak** 15
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 undang (prawn fritters) - a fun medley of flavours awaits!
- Crispy Salted Egg Chicken Wings** (4 pieces) 13
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.
- Mackerel & Crab Otah-Otah** 17
Wrapped in banana leaf and grilled over an open charcoal flame, this traditional spicy fish cake is a marriage of mackerel, snow crab meat and a melange of traditional Malay spices such as lemongrass, shallots and coconut milk.
- Kueh Pie Tee** (4 pieces) 15
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.
- Ngoh Hiang** 14
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.
- Hotplate Oyster Omelette** 18
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, flavourful and a must-try!
- Deep-fried Aubergine with Chicken Floss** 16
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.
- Lemon Butter Tiger Prawns** (5 pieces) 26
Double-fried tiger prawns with curry leaves, lemon butter sauce and some chilli padi heat.
- Chilli Prawns with Fried Mantou** (5 pieces) 28
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!



Sharing Plates

Hainanese Pork Cutlet

24

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.

Peranakan Assam Barramundi

28

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

Sambal Tiger Prawns (5 pieces)

28

Tiger Prawns are wok-fried with our homemade sambal.

Wok-fried Squid with Salt and Pepper

18

Tossed with Salt and pepper the traditional way till they are golden brown and with an extra hearty crunch.

BBQ Sambal Squid

22

A well-loved dish from Singapore's rich hawker culture! The squid is grilled and glazed with a homemade sambal chilli paste that makes all things nice. Have a squeeze of calamansi for a tangy perk!

Sweet & Sour Kurobuta Pork

22

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

Deep-fried Kurobuta pork with Fermented Beancurd Sauce

28

Crispy pork belly marinated in aromatic spices and fermented bean curd, deep-fried to golden perfection and served with a punchy garlic chilli sauce.

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

25

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

Stir-fried Garoupa Fillet in Sweet & Sour Sauce

28

Tender garoupa fillet lightly crisped and wok-tossed in a vibrant tangy sweet and sour sauce, balanced with hints of citrus flavour.



Rice & Noodles

Mandarin Chicken Rice

Chicken is 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	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, spicy prawns, fried chicken wings, homemade sambal, and prawn crackers.

22

Seafood Hokkien Mee

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.

26

Singapore Chicken Curry

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

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

Beef Hor Fun

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

25

Char Kway Teow

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

24

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

Seafood Hor Fun

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

26

Sides

Wok-fried Sambal Kang Kong	9	Hotplate Tofu	16
Seasonable Vegetables	9	Fragrant Chicken Rice	3
Stir fried with Garlic / Poached with Oyster Sauce		Jasmine Rice	2

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!

Singaporean Sweets

Signature Coconut Ice Cream

15

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.

Pandan Cake and Gelato

15

Homemade soy pandan gelato, paired with pandan chiffon cake and coconut crumble.

Item contains nuts, wheat and eggs.

Chendol

9

This is a distinctive heritage dessert that spells familiarity amongst locals. Beat the heat in Singapore with a cold, sweet treat with gula melaka (palm sugar) and topped with attap chee (sweet, translucent gelatinous balls), green rice flour jelly and kidney beans.

Tau Suan

9

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

Item contains wheat.

Cheng Tng (Hot or Chilled)

9

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

Item contains wheat.

Peanut Glutinous Rice Balls (Choice of Ginger Soup or Tossed with Crushed Peanuts)

9

Fondly known as Tang Yuan, this is a dish that symbolises reunion. Sweeten your feast with chewy rice balls 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.

Item contains nuts and wheat.



Bodegas Barbadillo La Cilla Pedro Ximénez - Sweet
90 / Btl

Niepoort Late Bottled Vintage 2017
180 / Btl

After-Meal Drinks

Laphroaig 10 Years Single Malt
22 / Gls

Domaines Francis Abécassis Cognac ABK6
18 / Gls

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

