

Chatterbox

Premium Set Meal



Appetiser

Trio of the Day

Grilled Pork Rib with Fruit Sauce and Fried Mantou

(1 piece)

Grilled pork ribs are glazed with a piquant fruit sauce that is a marriage of savoury and sweet, and with the dipping of fried mantou this dish brings out the best of flavours that we know and love.

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.

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.



68 Per Person

Add \$10 for a glass or \$60 for a bottle
Cousiño Macul Sauvignon Blanc or Carménère
Add \$12 to a glass of Chatterbox's Punch

All prices are subject to service charge and GST



Mandarin Chicken Rice

Individual Set 25 | Half Chicken 42 | Whole Chicken 78

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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.



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

Chatterbox

Signatures



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

Beef Hor Fun

25

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.



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

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

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

"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.

Signature Coconut Ice Cream

15

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!

Our Starters

Chatterbox Rojak 15

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Crispy Salted Egg Chicken Wings (4 pieces) 13

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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.

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!

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.

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.

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.

Long Bean Ikan Kerabu 13

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.



Meat

Singapore Chicken Curry	20
This 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.	
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.	
"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.	
Rendang Beef Short Ribs	28
This Malay-style dry curry is an unmatched depth of flavour - U.S Angus beef short ribs is slow-cooked with a myriad of hand-ground herbs and spices in a rich rempah.	
Grilled Pork Rib with Fruit Sauce and Fried Mantou (1 piece)	12
Grilled pork ribs are glazed with a piquant fruit sauce that is a marriage of savoury and sweet, and with the dipping of fried mantou this dish brings out the best of flavours that we know and love.	



Torbreck "Old Vine" GSM, Barossa Valley, Australia

Rich red berry fruit, licorice, and cinnamon with a gorgeously lush, supple, velvety texture

110 / Btl

Greywacke Pinot Noir, Marlborough, New Zealand, JS 93

Loaded with black plums, boysenberries and redcurrants, lightly infused with cinnamon and cloves

158 / Btl

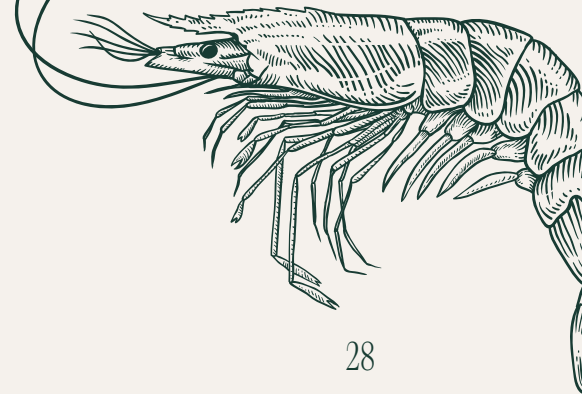
Meatless Meats

Hainanese Meatless Cutlet	20
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.	

Vegetables

Wok-fried Sambal Vegetables	9
Seasonal Vegetables	8
Beansprouts	8
Hotplate Tofu	16

Seafood



Nyonya Assam Barramundi

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

28

Wok-fried Sambal Lala Clams

A popular hawker dish representing a fusion of flavours for an authentic taste of Singapore!

Wok-frying the clams with our sambal chilli paste - perfect for some spice in your meal.

20

Sea Perch with Burnt Green Chilli

Green chillis are grilled and charred for flavour to make a sambal, lending spicy undertones and is generously topped over a crispy fried sea perch fillet.

37

BBQ Sambal Squid

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!

22

White Pepper King Prawns in Hotplate (5 pieces)

King Prawns with white peppercorn adds a bold flavour with shallots and basil leaves.

Served sizzling on a hotplate, this is a feast for the senses!

30

Lemon Butter Tiger Prawns (5 pieces)

Double-fried tiger prawns with curry leaves, a lemon butter sauce and some chilli padi heat.

26

Wok-fried Squid with Salt and Pepper

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

18

Sambal Tiger Prawns (5 pieces)

Tiger Prawns are wok-fried with our homemade sambal.

28

Stir-fried Golden Fragrant Garoupa Fillet

The fillet of Garoupa is deep-fried crisply, and the whiff of the golden goodness that arrives together with the beautiful slab of fish makes us hard to resist.

24

BBQ Sambal Seafood Platter

A delightful dish that embodies the essence of Southeast Asian cuisine. Squid, Lala clams, and King Prawns are seasoned with our sambal chilli paste that complements the rich and savoury flavours! Perfect for sharing.

38

Chilli Prawns with Fried Mantou (5 pieces)

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!

28



Awatere River Pinot Gris, Marlborough, New Zealand

Aromatics of ripe pear, melon and lychee

110 / Btl

Laurenz V Friendly Gruner Veltliner, Kamptal- Austria, JS90

A very attractive fruit bouquet yields apple, peach and citrus aromas along with beautiful minerality

110 / Btl

Rice & Noodles

Mandarin Chicken Rice

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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.

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

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

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

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

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

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
Jasmine Rice

3
2

All prices are subject to service charge and GST

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.

Pandan Cake and Gelato

15

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

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.

Cheng Tng (Hot or Chilled)

9

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

Sweet Platter

17

Nostalgia best enjoyed over a spot of tea. An assortment of Nyonya kuehs-of-the-day, available in 4 types. Suitable for 2-3 people. Please approach our friendly staff for the availability of kuehs today.

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.



After-Meal Drinks

Bodegas Barbadillo La Cilla Pedro Ximénez - Sweet
90 / Btl

Laphroaig 10 Years Single Malt
22 / Gls

Niepoort Late Bottled Vintage 2017
180 / Btl

Domaines Francis Abécassis Cognac ABK6
18 / Gls

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