



Dinner

Chatterbox

Signatures



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 puree and dark soya sauce.

Individual Set	25
Half Chicken	40
Whole Chicken	77



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.

12

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.

36

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 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.

25

"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.

25

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!

15

Our Starters

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Kuch Pie Tee

(4 pieces)

A popular heritage snack that has stood the test of time as a festive favourite, crispy pastry shells are stuffed with simmered turnips, carrots, and quail eggs. Each "top hat" is crowned with a dollop of hand-picked snow crab and tobiko.

14

"Orh Jian" Oyster Omelette

A hawker classic from the Hokkien-Chinese diaspora.

Fresh, 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!

18



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!

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. Skewers of chicken or beef grilled over charcoal with onions, cucumber, ketupat and a sweet-savoury peanut sauce.

16

Ngoh Hiang

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

14

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

Aubergine Fries

Aubergine fans rejoice! Thick-cut aubergine are frittered and double-fried, then generously sprinkled with our unique blend of Japanese togarashi and Indian curry spices.

10

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

Coffee Pork Ribs

Coffee and pork ribs come together to create this dish that is as surprising, savoury, sticky and sweet. Tender pork ribs are grilled and glazed with an aromatic coffee Kahlua sauce to create a delectable experience.

24

Hainanese Pork Cutlet

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

24

“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.

25

Rendang Beef Short Ribs

This Malay-style dry curry is a labour of love with an unmatched depth of flavour - it has been said to create a lingering feeling of satisfaction in the belly. US Angus beef short ribs is slow-cooked with a myriad of hand-ground herbs and spices in a rich rempah.

28

Meatless Meats

Meatless Ngoh Hiang

Five-spice meatless rolls, wrapped in beancurd skin and deep-fried to a gentle crisp.

18

Hainanese Meatless Cutlet

A Hainanese classic, this dish is the perfect East meets West dish that is loved by the young and the old. Meatless pork cutlet is breaded and deep-fried to perfection. Served with a Hainanese curry gravy oozing with savoury goodness, and braised dark sauce brimming with wholesome flavour, this dish is a treat for the soul.

20

Seafood

Nyonya Assam Barramundi

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

28

BBQ Sambal Stingray

One of our National dishes, stingray is grilled on charcoal and served on a fragrant, whole banana leaf. The firm, flavourful texture is perfectly complemented by our homemade sambal sauce, oozing with complex notes of spice and umami.

25

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.

35

Sambal Tiger Prawns

(5 pieces)

Tiger Prawns are wok-fried with our homemade sambal.

28

BBQ King Prawns with Homemade Chilli Sauce

(2 pieces)

King prawns, grilled and glazed with a homemade chilli sauce for the spice that makes all things nice.

20

Lemon Butter Tiger Prawns

(5 pieces)

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

26

Vegetables



Wok-fried Sambal Vegetables

Your choice of kang kong or wing beans, wok-fried in a homemade sambal sauce.

9

Seasonal Vegetables

Fresh vegetables stir-fried with garlic or oyster sauce.

8

Beansprouts

A wok hei dish of beansprouts and crispy silver fish.

8

Hotplate Tofu

The tze char must-order of pan-fried egg tofu, simmered in a hotplate topped with minced pork, shiitake mushrooms and snow peas.

16

Rice & Noodles

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Kampong Nasi Goreng

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

22

Beef Hor Fun

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Lobster Laksa

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36

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 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.

25

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

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.

15

Pandan Cake and Gelato

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

15

Chendol

An elevated take on a distinctly Southeast Asian dessert. Coconut panna cotta topped with gula melaka granita, layered with attap chee (sweet, translucent, gelatinous balls), green rice flour jelly and kidney beans.

12

Tau Suan

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

9

Cheng Tng

(Hot or Chilled)

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

9

Sweet Platter

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.

17

