

Chatterbox

Premium Set Meal

Appetiser

Trio of the Day



Grilled Pork Rib with Fruit Sauce and Fried Mantou

(1 piece)

The pork ribs are grilled and glazed till tender, with a piquant fruit sauce that is a marriage of savoury and sweet. Not forgetting the comforts of dipping the fried mantou that soaks up the goodness of the gravy, 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

Chatterbox

Signatures



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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



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 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.

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!

15

Our Starters

Chatterbox Rojak

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13

Kueh Pie Tee

(4 pieces)

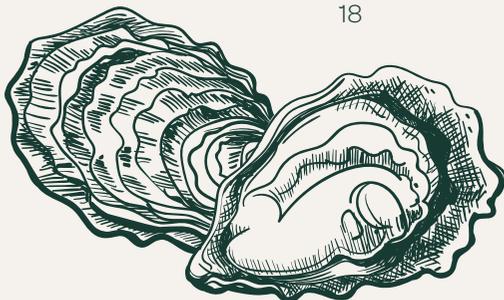
A popular heritage snack that has stood the test of time as a festive favourite, crispy pastry shells are stuffed with simmered turnips, carrots, and quail eggs. Each "top hat" is crowned with a dollop of hand-picked snow crab and tobiko.

15

Hotplate 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!

17

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

17

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

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

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.

26

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

Grilled Pork Rib with Fruit Sauce and Fried Mantou

(1 piece)

The pork ribs are grilled and glazed till tender, with a piquant fruit sauce that is a marriage of savoury and sweet. Not forgetting the comforts of dipping the fried mantou that soaks up the goodness of the gravy, this dish brings out the best of flavours that we know and love.

12

Meatless Meats

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

Vegetables

Wok-fried Sambal Vegetables

9

Seasonal Vegetables

8

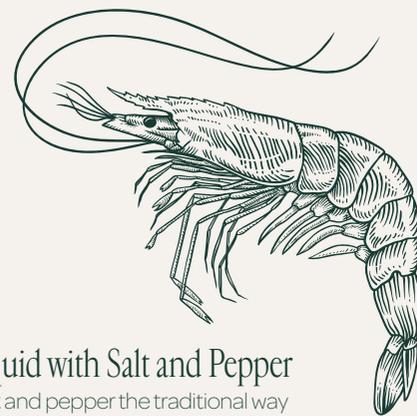
Beansprouts

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 that represents a fusion of flavours for an authentic taste of Singapore! Wok-frying the fresh Lala clams with our sambal chilli paste - perfect for a bit of 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 very well-loved dish from Singapore's rich hawker culture! Popularly known as Sambal Sotong amongst the locals, 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 a pairing of aromatic whole white peppercorns adds a unique and bold flavour with fragrant shallots and fresh basil leaves. Served sizzling hot 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

Fresh out of the wok! The fillet of Garoupa is deep-fried crisply to perfection, and the piercing 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 that is perfect for sharing! Squid, Lala clams, and King Prawns are seasoned with our signature spicy sambal chilli paste that perfectly complements the rich and savoury flavours.

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

Rice & Noodles

Mandarin Chicken Rice

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Half Chicken	42
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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

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.

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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, 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.

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
Jasmine Rice

3
2

All prices are subject to service charge and GST

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

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.

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

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)

9

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