



Lunch



Heritage

Set Meal

Available only on Weekdays

Appetiser

Trio of the Day

Main Course

Mandarin Chicken Rice

Some call it Legendary, others call it Iconic. To us, this dish is simply what we have been proudly serving since 1971. This closely-kept recipe is the Signature of the Chatterbox family. 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.

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

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!

45 Per Person

Add \$10

A glass of Cousiño Macul Sauvignon Blanc or Carménère

Prices are subject to 10% service charge and prevailing government taxes



Chatterbox

Set Meal

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Appetiser

Trio of the Day

Soup

“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.

Main Course

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.

Or

Singapore Chicken Curry

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

Or

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.

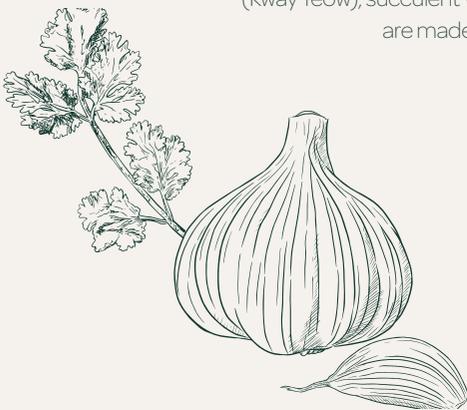
Dessert

Tau Suan | Cheng Tng | Chendol

40 Per Person

Add \$10

A glass of Cousiño Macul Sauvignon Blanc or Carménère



Chatterbox

Signatures



Mandarin Chicken Rice

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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

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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.

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!

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Our Starters



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

16



Meat

Singapore Chicken Curry

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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.

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Seafood

Mackerel & Crab Otah-Otah

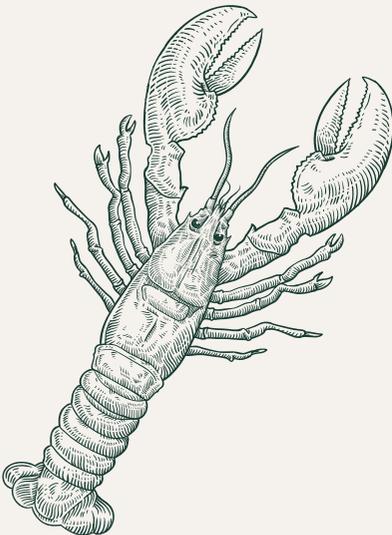
Wrapped in banana leaf and grilled over an open charcoal flame, this traditional spicy fish cake is a marriage of mackerel, hand-picked snow crab meat and a melange of traditional Malay spices such as lemongrass, shallots and coconut milk. A must try for seafood fans!

16

Nyonya Assam Barramundi

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

28



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, wok-fried chicken, fried egg, spicy sambal prawns, fried chicken wings, homemade sambal belachan, and prawn crackers.

22

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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.

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Seafood Hor Fun

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

26

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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

