

Man
Zhu 满足





Man Zhu in mandarin literally means the “Lushness of Bamboos”.

The Chinese character used in the outlet’s name however is an intended pun which connotes the fullness of true indulgence.

All pictures are for illustration purposes only.
Prices are subject to GST.
Takeaway orders are subject to additional surcharges.



©SC
Favourites

CSF Favourites

SOUP OF THE DAY (ORIENTAL) \$7.3

Double-boiled Nutritious Soup

*Choice of soup varies daily
Kindly check with our service staff*

SOUP OF THE DAY (WESTERN) \$5.3

Hearty Soup, served with Bread & Butter

*Choice of soup varies daily
Kindly check with our service staff*

HAINANESE PORK CHOP RICE \$8.0

Deep-Fried Breaded Pork Fillet
topped with Sweet & Tangy Sauce,
served with Mixed Vegetables &
Fragrant Steamed Rice

SEAFOOD ASSAM PEDAS \$14.3

Mackerel, Prawns, Squid, Brinjal, Okra,
Tomatoes & Spicy Assam Chilli,
served with Fragrant Steamed Rice

OMELETTE \$8.0

Choice of White Bait, Onion, Prawn or Oyster

SALTED EGG PORK \$9.0

Marinated Pork Cubes
Stir-fried with Salted Egg Yolk

STIR-FRIED SLICED FISH \$9.2

Sliced Tioman Fish with Ginger & Onion

SALTED FISH FRIED RICE \$8.5

Wok-fried Rice with Dried Salted Fish,
Prawns, Bean Sprouts & Egg

CLAYPOT TOFU \$6.6

Cabbage, Fried Tofu,
Mixed Mushrooms & Black Fungus



Lean & Fit

Lean & Fit

BROCCOLI CHEDDAR SOUP

\$6.8

chicken broth, broccoli, onion, potatoes, sharp cheddar, grated nutmeg, multigrain bread

TUSCAN VEGETABLE SOUP

\$6.8

root vegetables, cannellini beans, tomatoes, chicken broth, parmesan, herbs, multigrain bread

ROSEMARY MADEIRA CHICKEN



\$14.8

pan-seared chicken breast, white mushrooms, tomatoes, rosemary, madeira wine

PORK CHOP WITH APPLE

\$17.8

pork loin, glazed apples, red onion, broccoli, garlic mashed potatoes

TUNA POKE BOWL

\$12.8

sushi-grade tuna, avocado, nori seaweed, lettuce, cucumber, tobiko, sesame, short-grain rice, miso dressing

BARRAMUNDI

\$16.8

sea bass, kale and rocket salad, tomatoes, pancetta bits, almonds, lemon, balsamic





SALMON KALE SALAD

\$18.8

norwegian salmon, kale salad, red apples, tomatoes, almonds, olive oil, lemon, balsamic

CHICKEN QUINOA SALAD

\$9.8

smoked chicken, avocado, kale salad, quinoa, tomatoes, cucumber, chickpeas, kidney beans

BROCCOLI WALNUT SALAD

\$8.8

broccoli, walnuts, tomatoes, red apples, kidney beans, corn, bacon, honey mustard dressing

CAPRESE SALAD

\$10.8

mozzarella, tomatoes, sweet basil, olive oil, rocket salad, balsamic vinaigrette

FALAFEL SALAD

\$9.8

chickpeas, feta cheese, cucumber, tomatoes, bell peppers, kalamata olives, romaine lettuce, balsamic vinaigrette

QUINOA KALE SALAD

\$9.5

quinoa, walnuts, blueberries, tempeh, chickpeas, corn, kidney beans, black raisins, apple cider dressing

MOZZARELLA AVOCADO TOMATO SALAD

\$11.8

avocado, mozzarella, mixed salad, tomatoes, cucumber, sweet basil, balsamic vinaigrette

MESCLUN SALAD

\$6.8

garden greens, kalamata olives, cucumber, tomatoes, green apples, beetroot, red radish

Add-ons	smoked salmon	\$6.00
	smoked chicken	\$4.00
	half avocado	\$2.00
	boiled egg	\$1.00
	multigrain sliced bread	\$1.50

Choice of Dressing	thousand island / caesar /
	raspberry balsamic / lemon
	vinaigrette / passion fruit
	vinaigrette / honey mustard /
	balsamic vinaigrette



Sandwiches, Burgers
& Fries

Sandwiches, Burgers & Fries

CLUB SANDWICH

\$7.5

toasted bread, bacon, fried egg, smoked chicken, tomatoes, salad, french fries

BLACK ANGUS BEEF BURGER

\$15.8

180g beef patty, broiche bun, cheddar cheese, tomatoes, caramelized onions, bacon, salad, french fries

PLANT-BASED MEAT BURGER

\$14.8

plant-based patty, broiche bun, cheddar cheese, guacamole, caramelized onions, salad, french fries

GRILLED GAMMON HAM & CHEDDAR CHEESE SANDWICH

\$9.8

sous vide ham, white bread, cheddar cheese, butter, salad, french fries

POTATO WEDGES / FRENCH FRIES

\$5.0

served with nacho cheese





Western

Western



BLACK ANGUS STRIPLOIN

\$29.8

200g grass-fed sirloin, buttered broccoli, artichokes, tomatoes, sauteed potatoes

Choice of Sauce

black pepper / mushroom

GRILLED CHICKEN CHOP

\$11.3

marinated chicken, buttered broccoli, artichokes, tomatoes, sauteed potatoes

Choice of Sauce

black pepper / mushroom

T-BONE LAMB

\$27.8

300g prime T-bone lamb, buttered broccoli, artichokes, tomatoes, sauteed potatoes

Choice of Sauce

black pepper / mushroom

FISH & CHIPS

\$10.0

battered fish fillet, lemon, tartar sauce, salad, french fries

CSC SIGNATURE WINGS

\$9.5

marinated savoury chicken wings, deep-fried to a perfect crisp



SPAGHETTI BOLOGNAISE

\$11.8

spaghetti, braised minced beef,
tomato sauce, parmesan cheese



SPAGHETTI CARBONARA

\$15.8

spaghetti, pancetta, gammon ham, parmesan,
carbonara sauce, sous vide egg



PANCETTA PIZZA

\$15.5

tomato sauce , pancetta ham, mozzarella,
rocket salad, shaved parmesan, olive oil

MARGHERITA PIZZA

\$12.8

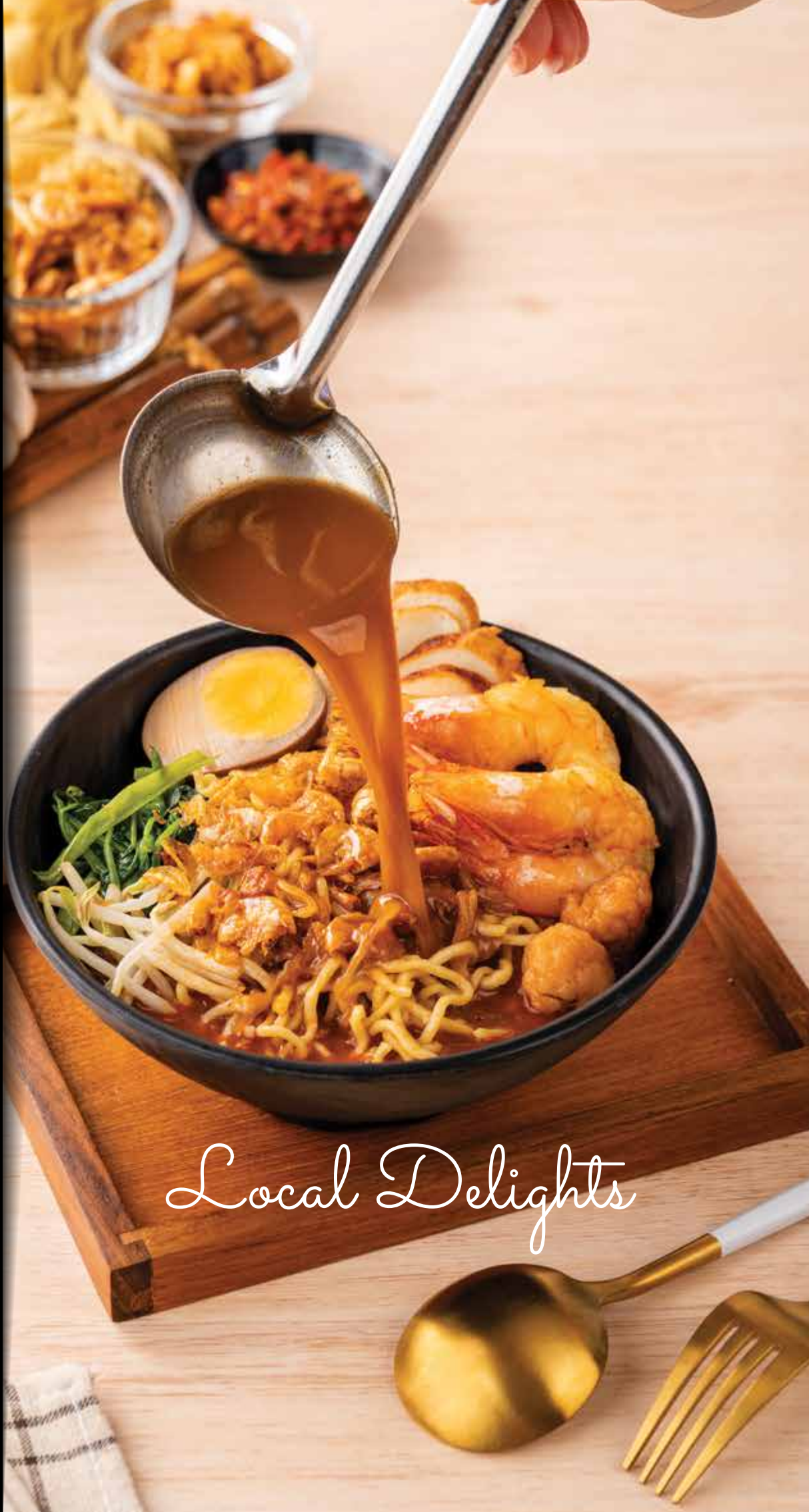
tomato sauce, mozzarella,
rocket salad, olive oil

BACON EGG PIZZA

\$11.2

tomato sauce, egg , bacon, rocket salad,
mozzarella, olive oil





Local Delights

Local Delights

SINGAPORE SATAY

\$7.5

half dozen choice of marinated chicken / mutton / pork, cucumber, onions, rice cake, spicy peanut dip

SINGAPORE STREET-STYLE ROJAK

\$6.3

tau pok, you tiao, pineapples, cucumber, turnip, bean sprouts, red jumbu, peanuts, tossed in a piquant shrimp paste

PRAWN & PORK RIBS NOODLE SOUP



\$11.8

tiger prawns, pork ribs, bean sprouts, kang kong, prawn broth

Choice of Noodles

yellow noodles / kway teow / bee hoon

WOK-FRIED BEEF KWAY TEOW

\$8.8

kway teow, marinated sliced beef, bean sprouts, xiao bai cai, black soya sauce or thick black gravy

SINGAPORE LAKSA

\$8.8

thick vermicelli, prawns, fish cake, boiled egg, bean sprouts, tau pok, spicy coconut gravy

HAINANESE CHICKEN RICE

\$8.8

tender poached chicken, fragrant garlic & ginger infused rice, bean sprouts, xiao bai cai, chicken broth

CHAR KWAY TEOW

\$8.8

kway teow & yellow noodles, prawns, fish cake, waxed sausage, chives, bean sprouts, thick black sauce

SEAFOOD HOR FUN

\$8.8

hor fun / yellow noodles / bee hoon with prawns, squid, sliced fish, xiao bai cai; choice of gravy, soup or dry

SEAFOOD CRISPY NOODLES



\$9.8

crispy noodles, prawns, squid, sliced fish, xiao bai cai with gravy





HOKKIEN MEE



\$8.8

yellow noodles, bee hoon, prawns, squid, pork,
bean sprouts, chives, sambal chilli, lime

FRIED FISH NOODLE SOUP

\$8.5

thick vermicelli, fish fillets, xiao bai cai,
spring onions, ginger, creamy broth

YONG CHOW FRIED RICE

\$7.5

rice with waxed sausage, char siew, prawns,
chicken, egg, mixed vegetables

BLACK HOKKIEN MEE



\$9.8

flat yellow noodles, prawns, squid, sliced fish,
pork, xiao bai cai, thick black gravy

VEGETARIAN BEE HOON

\$6.8

mock char siew, mock goose, mixed mushrooms,
bean sprouts, xiao bai cai, vegetarian sauce

BABY KAI LAN

\$6.8

stir-fried with brown garlic and shallots

HONG KONG CHOY SUM XO SAUCE

\$6.8

stir-fried baby cai sum with xo sauce

FISH SPINACH SOUP

\$9.8

sliced tenggiri, tomatoes, baby spinach,
egg, fried shallots, fish broth

NASI GORENG ISTIMEWA

\$9.0

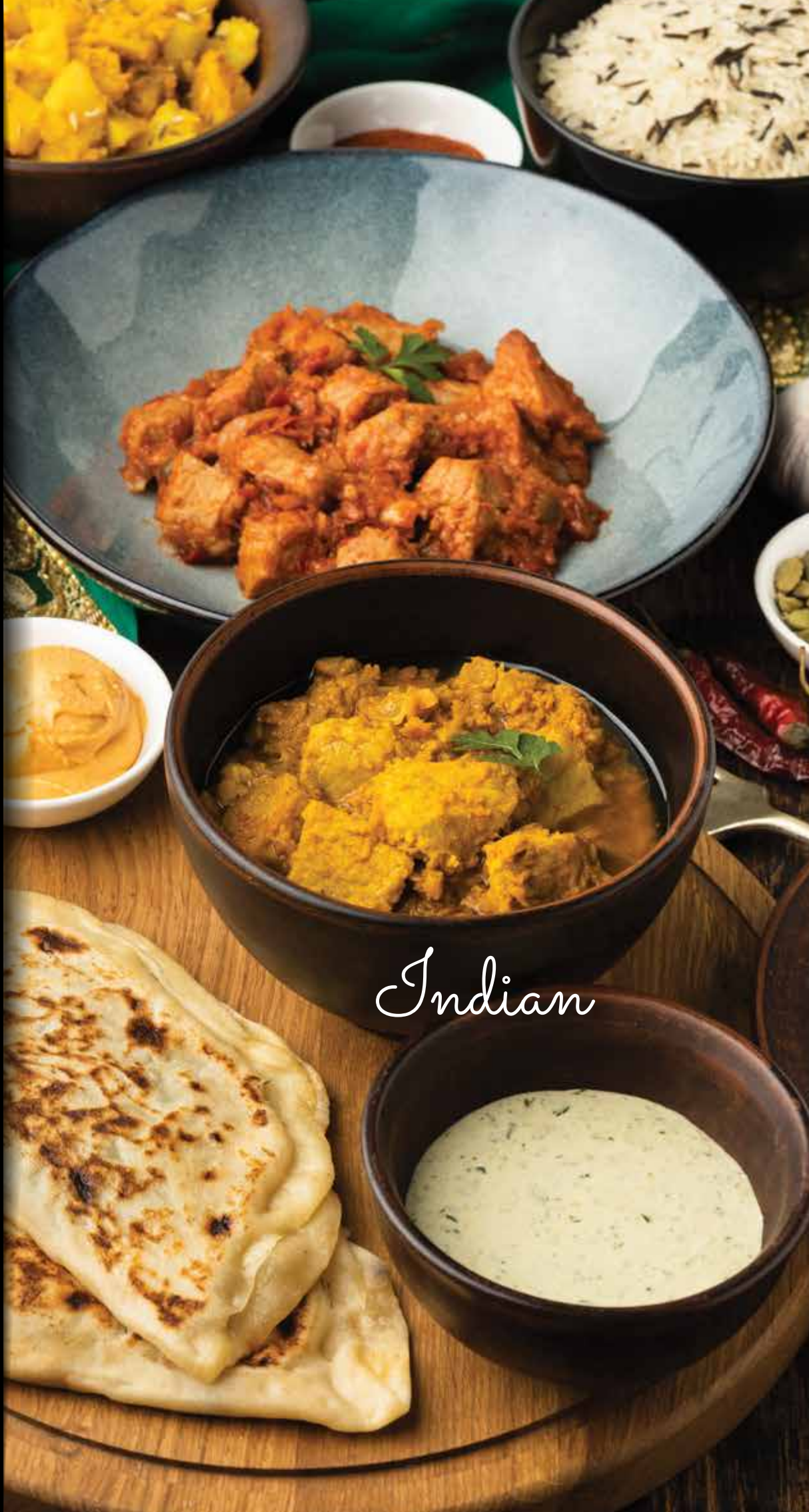
sambal chilli, prawns, chicken, vegetables,
fried egg, chicken satay, achar, papadum

SEAFOOD MEE GORENG



\$8.8

Yellow noodles, sambal chilli, ketchup, prawns,
squid, tomatoes, bean sprouts, egg, kang kong



Indian

Indian

MUTTON BIRYANI



\$16.8

stewed mutton chunks, masala spice gravy,
biryani rice, achar, papadum

CHICKEN BIRYANI

\$9.8

chicken leg, masala spice gravy,
biryani rice, achar, papadum

MURTABAK

\$7.8

freshly prepared prata stuffed with curried minced
chicken or mutton with onions, egg & curry gravy

ROTI PRATA

\$5.5

freshly prepared prata served with curry gravy;
choice of egg, onions or plain

MALABAR FISH CURRY

\$13.8

sliced fish, tomatoes, curry leaves in spiced coconut gravy

BUTTER CHICKEN

\$12.0

chicken tikka marinated in yogurt and
simmered in rich tomato sauce

MUTTON CHUKKA

\$12.8

mutton cubes cooked in rich, dry, thick gravy

PRAWN MASALA



\$14.8

tiger prawns, mild masala, coconut cream, coriander

DAL MAKHANI

\$5.8

black lentils & kidney beans slow-cooked
with masala spice



YELLOW DAL TADKA

\$5.8

yellow dal, onions, tomatoes, cumin, chilli

ALOO GOBI MASALA

\$6.5

spiced cauliflower, potatoes, masala

PALAK PANEER

\$8.5

cottage cheese, onions, spinach gravy

Add-ons

biryani rice	\$2.50
garlic naan	\$2.50
plain prata	\$2.00
raita	\$3.00
fragrant rice	\$0.80





Desserts



Desserts



CAKES

wide selection of cakes available at the counter

DESSERT OF THE DAY

\$3.5

kindly check with our service staff

ICE KACANG

\$4.5

red beans, red & green jelly, attap seeds, cream corn, trio of syrup, vanilla ice-cream

CHENDOL

\$4.5

red beans, green jelly, attap seeds, served in coconut milk and topped with gula melaka

CHENG TNG

\$4.5

dried longan, barley, ginkgo nuts, lotus seeds, sago, phon tai hai; choice of hot or cold

BUBUR HITAM

\$4.5

slow-cooked sticky black glutinous rice, coconut milk

TAU SUAN

\$4.5

split beans & you tiao in starchy sweet broth

PRATA BANANA

\$5.3

roti prata, banana, creamer, chocolate sauce



FRUIT & CREAM CREPE



\$7.9

crepes, cream cheese, strawberries, blueberries, banana, chocolate sauce, caramel sauce, vanilla ice-cream

HOMEMADE WAFFLE

\$7.9

waffle, chocolate sauce, vanilla ice-cream

TRIO ICE-CREAM

\$6.8

three-kind ice-cream, banana, chocolate chips, chocolate sauce, caramel sauce, red beans, biscotti, whipped cream



CHILLED FRESH FRUIT PLATTER

\$5.0

seasonal chilled fruit



Beverages

Beverages

HOT

BLENDED COFFEE

\$3.3

100% premium Arabica beans with full body,
low acidity and a fruity finish on the palate

SINGLE ESPRESSO

\$3.3

crafted with 100% Arabica beans
in true Italian style

CAFÉ LATTE

\$4.2

espresso with milk and light froth

CAPPUCCINO

\$4.2

espresso with milk, thick and heavy froth

HAZELNUT LATTE

\$4.8

a heavenly combination of hazelnut
and nutmeg in a latte

MOCHA LATTE

\$4.8

latte combined with hearty chocolate

BUTTERSCOTCH LATTE

\$4.8

latte combined with the
sweetness of butterscotch



HOT CHOCOLATE

\$4.2

chocolate with hot milk and heavy froth

MILO

\$3.3

Singapore's favourite malted chocolate beverage

HONEY LEMON

\$3.5

a refreshing infusion of Mother Nature's sweetness
with the right balance of tart

OO LONG TEA

\$4.3

SOUR PLUM APPLE TEA

\$3.5

apple flavoured ceylon tea with sour plum

TEA SELECTION

\$3.3

English Breakfast / Earl Grey / Camomile / Jasmine Green

DILMAH "EXCEPTIONAL" TEA SELECTION

\$4.3

Premium Earl Grey / Premium English Breakfast /
Premium Chamomile / Italian Almond /
Rose with French Vanilla / Berry Sensation /
Lively Lime & Orange Fusion / Acai Berry with Pomegranate



COLD

ICED BLACK COFFEE

\$4.1

100% Arabica beans brewed to a smooth flavour, served over ice with syrup on the side

ICED LATTE

\$5.2

your favourite cafe latte served chilled

MALACCA STYLE ICED COFFEE

\$5.3

Asian infused iced coffee with a shot of espresso and gula melaka

FRESHLY BREWED ICED LEMON TEA

\$4.1

brewed from original, individually-prepared ceylon tea to a clear zesty taste, served with syrup on the side

ICED SOUR PLUM APPLE TEA

\$4.5

cooling thirst quencher made with apple puree, sour plum and freshly brewed ice tea

ICED HONEY LEMON

\$4.1

a refreshing infusion of Mother Nature's sweetness with the right balance of tart, served over ice with a slice of lemon

ICED MILO

\$3.9

Singapore's favourite malted chocolate beverage served chilled

MILO DINOSAUR

\$4.4

ice cold milo with an extra spoonful of powdered milo added on top

MILO GODZILLA

\$5.3

ice cold milo with vanilla ice-cream topped with light whipped cream



100% FRESHLY SQUEEZED

ORANGE JUICE	\$4.9
GREEN APPLE JUICE	\$4.9
WATERMELON JUICE	\$4.9
CARROT JUICE	\$4.9
HONEYDEW JUICE	\$4.9
PINEAPPLE JUICE	\$4.9
MIXED FRUIT JUICE	\$5.1

a combination of any two fruits listed above



SIGNATURE MILK SHAKES

DUNKIN' OREO \$5.9

TRADITIONAL VANILLA \$5.9

SWEET STRAWBERRY \$5.9

SIMPLY CHOCOLATE \$5.9

SIGNATURE ICE-BLENDED



LYCHEE PASSION FRUIT \$6.0

sweetness of flavoured lychee and real passion fruit blended with ice

ZESTY MANGO \$6.0

a cooling and refreshing ice-blended beverage made with real mangos, puree, mint and lime juice

WILD BLUEBERRY \$6.5

real wild blueberries and puree blended with the goodness of yakult probiotic cultured milk

PARADISE COCONUT \$6.0

tropical coconut milk blended with fresh milk, coconut flakes, and coconut flavoring, topped with light whipped cream and sprinkled with coconut flakes

NUTTY NUTZ CHOCOLATE \$6.0

chocolate-flavoured beverage with crunchy walnuts sweetened with maple syrup, topped with light whipped cream and coated with chocolate syrup

MOCHA OREO \$6.0

espresso coffee infused with dark chocolate, blended with fresh milk and oreo cookie crumbs, topped with light whipped cream and sprinkled with oreo crumbs

ICE COLD BEERS

CARLSBERG	\$7.0
TIGER	\$7.0
HEINEKEN	\$7.5
CORONA	\$7.5
STELLA ARTOIS	\$7.5
GUINNESS STOUT	\$8.5
KRONENBOURG BLANC	\$8.5
HOEGAARDEN	\$8.5
ERDINGER WHITE	\$10.0
ERDINGER DARK	\$10.0



OTHERS

COKE	\$2.9
SPRITE	\$2.9
COKE LIGHT	\$2.9
ICED PEACH TEA	\$2.9
SOYA BEAN (HOT/COLD)	\$2.9
MINERAL WATER	\$2.7
PERRIER (SPARKLING WATER)	\$3.3
PINK DOLPHIN	\$2.9
ISOTONIC DRINK	\$2.9
SODA FLOAT (COKE/SPRITE)	\$4.2



HOUSE POUR – WHITE WINE

LUIGI LEONARDO CHARDONNAY TREBBIANO

\$9.0/Glass
\$42.0/Bottle

Country of Origin: Italy
Grape Variety: Chardonnay and Trebbiano Grapes

Fresh, succulent stone fruit with a citrus backbone.
Often typified by warm tropical fruits and a touch of oak.
Aromas of ripe citrus, nectarine and
passion fruit drive this style.

SANTA LUCIA SAUVIGNON BLANC

\$9.0/Glass
\$42.0/Bottle

Country of Origin: Chile
Grape Variety: Sauvignon Blanc

A dry white, clear, pale gold-coloured wine with green
lights, notes of white flowers, pineapples, tropical and dry fruits.
A fresh and round palate with aromas of lemon and grapefruit.

HOUSE POUR – RED WINE

LUIGI LEONARDO SANGIOVESE

\$9.0/Glass
\$42.0/Bottle

Country of Origin: Italy
Grape Variety: Sangiovese

Pleasing aromas of ripe red fruits and
floral notes followed by a dry, warm and tannic palate.
Delicious with grilled meats, salami and seasoned cheeses.



SANTA LUCIA MERLOT

\$9.0/Glass
\$42.0/Bottle

Country of Origin: Chile
Grape Variety: Merlot

A dry red wine with a highly intense
purple red colour, spicy notes of cherries,
blackcurrants and small red berry jam.
A round and pleasing palate with a fine
aromatic persistence,
highly supple tannins;
silky and very fleshy.



SPARKLING WINE

**PERLA BIANCA
PROSECCO SPUMANTE**

\$48.0

Country of Origin: Italy

WHITE WINE

**TOI TOI MARLBOROUGH
PINOT GRIS 2022**

\$51.0

Country of Origin: New Zealand

**TOI TOI MARLBOROUGH
SAUVIGNON BLANC 2022**

\$51.0

Country of Origin: New Zealand



**CRANEFORD BAROSSA VALLEY
DIRECTOR'S SELECTION RIESLING 2019**

\$57.0

Country of Origin: Australia

**LUIGI LEONARDO PINOT
GRIGIO DELLE VENEZIE 2018**

\$49.0

Country of Origin: Italy

**FONTANAFREDDA LE RIGHE
GAVI DI GAVI 2019**

\$57.0

Country of Origin: Italy

**FONTANAFREDDA LE RIGHE
ROERO ARNEIS PRADALUPO 2018**

\$57.0

Country of Origin: Italy

**CHÂTEAU DE
CATHOLOGNE BLANC 2019**

\$50.0

Country of Origin: France

**GRAF JOHANN IV RIESLING
HALBTROCKEN 2017**

\$49.0

Country of Origin: Germany



ROSE WINE

FONTANAFREDDA LE RIGHE \$57.0
LANGHE ROSATO SOLEROSE 2018

Country of Origin: Italy

TOI TOI SARA'S ROSE 2020 \$52.0

Country of Origin: New Zealand

RED WINE

TOI TOI MERLOT 2018 \$51.0

Country of Origin: New Zealand

TOI TOI CENTRAL OTAGO \$64.0
PINOT NOIR CLUTHA 2019

Country of Origin: New Zealand

CRANFORD DIRECTOR'S \$60.0
SELECTION CABERNET
SAUVIGNON 2019

Country of Origin: Australia

CRANFORD DIRECTOR'S \$60.0
SELECTION SHIRAZ 2019

Country of Origin: Australia

PENFOLDS FORTIFIED \$155.0
SHIRAZ W BAIJIU 21.5% LOT. 518

Country of Origin: Australia

LA CHAMIZA POLO \$51.0
PROFESSIONAL MALBEC 2017

Country of Origin: Argentina

BENNATI SORAIGHE \$60.0
RIPASSO DELLA
VALPOLICELLA SUPERIORE 2018

Country of Origin: Italy

**BENNATI VALTRAMIGNA
AMARONE DELLA
VALPOLICELLA 2016** **\$90.0**

Country of Origin: Italy

**VALVIRGINIO CHIANTI
CLASSICO NERO
DEI VENTI 2015** **\$54.0**

Country of Origin: Italy

**FONTANAFREDDA LE RIGHE
BARBERA D'ALBA
RAIMONDA 2019** **\$57.0**

Country of Origin: Italy

**FONTANAFREDDA LE RIGHE
BAROLO SERRALUNGA
D'ALBA 2014** **\$90.0**

Country of Origin: Italy

**STEFANO BRUNELLO
DI MONTALCINO 2013** **\$90.0**

Country of Origin: Italy

**CHÂTEAU LALIBARDE
CÔTES DE BOURG 2015** **\$53.0**

Country of Origin: France

DESSERT WINE

**FONTANAFREDDA LE FRONDE
MOSCATO D'ASTI 2019** **\$48.0**

Country of Origin: Italy

