

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 inclusive of 9% GST.  
Takeaway orders are subject to additional surcharges.

# APPETISERS



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## KALE & CAESAR SALAD **NEW**

\$11.90

Crunchy Romaine, kale, smoked chicken, heirloom tomatoes, edamame, croutons, boiled egg, bacon bits and parmesan cheese, tossed in Caesar dressing

## MESCLUN SALAD

\$8.50

Garden greens with kalamata olives, cucumbers, heirloom tomatoes, sweet corn and edamame

### ADD-ONS:

SMOKED SALMON	\$6.60
SMOKED CHICKEN	\$4.40
BOILED EGG	\$1.10
MULTIGRAIN SLICED BREAD	\$1.70
PARMA HAM	\$7.00
HEIRLOOM TOMATOES	\$1.60

### CHOICE OF DRESSING:

THOUSAND ISLAND
CAESAR
LEMON VINAIGRETTE
BALSAMIC VINAIGRETTE

## SOUP OF THE DAY (ORIENTAL)

\$8.60

Kindly check with our service staff

## SINGAPORE SATAY

\$8.90

Choice of half a dozen marinated chicken, mutton or pork on skewers, served with cucumbers, onions, rice cakes and spicy peanut dip

## SINGAPORE STREET-STYLE ROJAK

\$7.70

Tossed tau pok, youtiao, pineapples, cucumbers, turnips, red jambu and bean sprouts tossed in a piquant shrimp paste sauce with grated peanuts

## CSC SIGNATURE WINGS

\$11.00

Deep-fried marinated chicken wings (4 pcs)

## KISU KARAAGE **NEW**

\$9.90

Battered Japanese whiting fish topped with mentaiko mayonnaise and furikake seasoning

## NGOH HIANG PRAWN ROLLS **NEW**

\$12.00

Stuffed five-spice minced pork, prawns and diced water chestnuts, wrapped with salted bean curd skin and deep-fried to golden brown

**NEW** New



Chef's Recommendation



Vegetarian



Spicy



# WESTERN



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## CLUB SANDWICH

\$9.00

Toasted wholemeal bread with bacon, ham, fried egg, smoked chicken and tomatoes, served with salad and french fries

## GRILLED HAM & JACK CHEESE SANDWICH

\$11.50

Grilled wholemeal bread with butter, Jack cheese and cooked ham, served with salad and french fries

## VEGETARIAN BIBIMBAP BOWL

\$12.00

Assorted vegetables, egg, pearl rice

## SALMON RICE BOWL

\$18.80

Glazed salmon topped with mentaiko sauce, broccoli, sous vide egg, corn kernel, cucumber, seaweed, pearl rice

## POTATO WEDGES / FRENCH FRIES

\$6.20

Served with nacho cheese

## GRILLED CHICKEN CHOP

\$13.20

Marinated chicken, buttered broccoli, carrots, tomatoes and sautéed potatoes

Choice of sauce: **Black Pepper** | **Mushroom**

## FISH & CHIPS

\$11.80

Battered fish fillet, served with salad, french fries, tartar sauce and lemon

## SPAGHETTI BOLOGNAISE

\$13.50

Spaghetti, braised minced beef, tomato sauce and parmesan cheese

## MARGHERITA PIZZA

\$15.20

Tomato sauce, mozzarella cheese, rocket salad and parmesan cheese



# LOCAL DELIGHTS



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## PRAWN & PORK RIBS NOODLE SOUP

\$13.80

Tiger prawns, pork soft bone, bean sprouts and kang kong in prawn broth

Choice of: Yellow Noodles | Kway Teow | Bee Hoon

## WOK-FRIED BEEF KWAY TEOW

\$10.50

Kway teow, marinated beef slices, bean sprouts and bok choy in dark soya sauce or with thick gravy

## SINGAPORE LAKSA 🍜 🌶️

\$10.50

Thick vermicelli, prawns, fish cakes, boiled egg, bean sprouts and tau pok in spicy coconut gravy

## HAINANESE CHICKEN RICE

\$10.50

Poached chicken, fragrant rice, bean sprouts and bok choy, served with chicken broth

## CHAR KWAY TEOW 🌶️

\$10.50

Kway teow, yellow noodles, prawns, fish cakes, waxed sausages, chives and bean sprouts tossed in dark soya sauce

## SEAFOOD HOR FUN 🍜

\$10.50

Hor fun, yellow noodles or bee hoon with prawns, squid, sliced fish and bok choy

Choice of: Gravy | Soup | Dry

## HOKKIEN MEE

\$10.50

Yellow noodles, bee hoon, prawns, squid, pork, bean sprouts and chives, served with sambal chilli and lime



### FRIED FISH NOODLE SOUP

\$10.50

Thick vermicelli, fish fillets, bok choy, spring onions & ginger in a creamy broth

### YANGZHOU FRIED RICE

\$9.30

Fried rice with waxed sausages, prawns, chicken, eggs and mixed vegetables

### SALTED FISH FRIED RICE

\$10.30

Wok-fried rice with dried salted fish, prawns, bean sprouts and egg

### HAINANESE PORK CHOP RICE

\$9.80

Deep-fried pork fillets topped with sweet tangy sauce and mixed vegetables, served with fragrant steamed rice

### VEGETARIAN BEE HOON

\$8.30

Mock char siew & goose, mixed mushrooms, bean sprouts and bok choy tossed in a vegetarian sauce

### NASI GORENG ISTIMEWA

\$10.80

Fried rice with egg, sambal, prawns, chicken, mixed vegetables and topped with fried egg, chicken satay, achar and papadum

### SEAFOOD MEE GORENG

\$10.50

Yellow noodles, sambal, ketchup, prawns, squid, tomatoes, bean sprouts, eggs and kang kong

### SEAFOOD CRISPY NOODLES

\$11.60

Crispy noodles, prawns, squid, fish and bok choy topped with gravy



# TZE CHAR



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## SWEET POTATO LEAVES **NEW**

\$8.20

Stir-fried sweet potato leaves with fragrant dried shrimps chili or garlic

## OMELETTE

\$9.50

Choice of: Onion | Prawn | Oyster

## SEAFOOD ASSAM PEDAS

\$16.70

Mackerel, prawns, squid, brinjal, okra and tomatoes in spicy assam chilli, served with fragrant steamed rice

## KELP MIXED SOUP **NEW** 🍳

\$12.50

Seaweed soup with sliced fish, prawn dumplings, bean curd and vegetables

## CLAYPOT TOFU 🌿 🍳

\$8.00

Stir-fried cabbage, fried tofu, mixed mushrooms and black fungus



**CHAP CHYE** 🌿 👨‍🍳

Braised cabbage, carrots, dried bean curd, tang hoon with preserved soya beans

**\$7.50**

**CRISPY SESAME CHICKEN**

Crunchy chicken tossed in sweet tangy sauce

**\$8.80**

**HOT PLATE TOFU WITH MINCED PORK SAUCE** **NEW** 👨‍🍳

Crispy tofu, eggs and minced pork sauce

**\$8.00**

**SALTED EGG YOLK PORK COLLAR** **NEW**

Marinated pork collar tossed in creamy salted egg yolk sauce

**\$10.80**

**STIR-FRIED FISH WITH SPRING ONIONS & GINGER** **NEW** 👨‍🍳

Fish fillets stir-fried with spring onions and ginger

**\$9.00**

**STIR-FRIED BEEF WITH BELL PEPPERS** **NEW** 🌶️

Marinated stir-fried beef with onions, ginger and mixed bell peppers

**\$13.80**



# INDIAN



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## AUSTRALIAN LAMB RIBS BIRYANI **NEW** 🍗🔥 \$21.80

Lamb ribs slow-cooked in masala gravy, served with biryani rice, achar and papadum

## CHICKEN BIRYANI 🍗🔥 \$12.30

Chicken leg in masala gravy, served with biryani rice, achar and papadum

## MURTABAK 🍗🔥 \$10.30

Freshly made prata stuffed with curried minced chicken or mutton, onions and egg with curry

## ROTI PRATA 🍗🔥 \$7.00

Freshly made prata served with curry  
Choice of: Egg | Onion | Plain | Egg with Onion

## FISH CURRY 🐟🔥 \$16.00

Batang fish, brinjal, okra, tomatoes in gravy, served with fragrant steamed rice, achar and papadum

## CHICKEN CURRY 🍗🔥 \$10.50

Chicken and potatoes in curry, served with fragrant steamed rice, achar and papadum

## BUTTER CHICKEN \$14.50

Chicken tikka marinated in yoghurt and simmered in rich tomato gravy



# DESSERTS



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## DESSERT OF THE DAY

Kindly check with our service staff

\$4.50

## ICE KACANG

Red beans, red & green jelly, attap seeds, cream corn, trio of syrup topped with vanilla ice cream

\$5.60

## CHENDOL

Red beans, green jelly, attap seeds in coconut milk topped with gula Melaka

\$5.60

## CHENG TNG

Dried longans, barley, ginkgo nuts, lotus seeds, sago and phon tai hai  
Choice of: Warm | Cold

\$5.60

## BUBUR HITAM

Sticky black glutinous rice topped with coconut milk

\$5.60

## TAU SUAN

Mung beans in thick sweet broth topped with you tiao

\$5.60

## BUBUR CHA CHA

Sweet potatoes and taro in fragrant sweet coconut broth  
Choice of: Warm | Cold

\$5.60



### **BANANA PRATA**

Roti prata topped with bananas, creamer and chocolate sauce

**\$6.50**

### **HOMEMADE WAFFLE**

Waffle topped with fruits, vanilla ice cream and chocolate sauce

**\$9.30**

### **TRIO ICE-CREAM**

Three flavours of ice cream with banana, chocolate chips, chocolate, caramel sauce, red bean and biscotti topped with whipped cream

**\$8.20**

### **APPLE TART**

Home-made warm apple tart topped with vanilla ice cream

**\$9.00**

### **FRUITS N CREAM CREPE**

Crepes, cream cheese, strawberries, blueberries and bananas topped with chocolate, caramel sauces and vanilla ice cream

**\$9.20**

### **CHOCOLATE LAVA CAKE** 🍪

Oven-baked chocolate cake with vanilla ice cream

**\$9.20**

### **CHILLED FRESH FRUITS**

Seasonal chilled fruits

**\$6.00**



# BEVERAGES



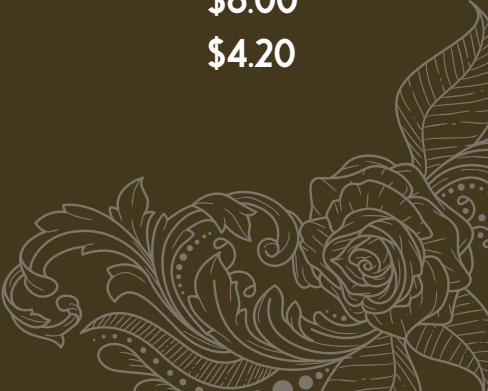


## HOT BEVERAGES

<b>BLENDED COFFEE</b>	<b>\$4.00</b>
<b>SINGLE ESPRESSO</b>	<b>\$4.00</b>
<b>CAFE LATTE</b>	<b>\$5.00</b>
<b>CAPPUCCINO</b>	<b>\$5.00</b>
<b>HAZELNUT LATTE</b>	<b>\$5.70</b>
<b>MOCHA LATTE</b>	<b>\$5.70</b>
<b>BUTTERSCOTCH LATTE</b>	<b>\$5.70</b>
<b>HOT CHOCOLATE</b>	<b>\$5.00</b>
<b>MILO</b>	<b>\$4.00</b>
<b>HONEY LEMON</b>	<b>\$4.30</b>
<b>SOUR PLUM APPLE TEA</b>	<b>\$4.30</b>
<b>SELECTION OF OUR FINEST TEAS</b>	<b>\$4.00</b>
English breakfast, Earl Grey, Chamomile or Jasmine Green Tea	
<b>TWG PREMIUM TEA SELECTION</b>	<b>\$5.30</b>
London Breakfast, Midnight Hour, Breakfast Earl Grey, Marrakech Mint, Genmaicha, Imperial Oolong, Bain de Roses, Paris-Singapore, Sweet France	

## COLD BEVERAGES

<b>BLACK COFFEE</b>	<b>\$5.00</b>
<b>LATTE</b>	<b>\$6.00</b>
<b>MALACCA STYLE COFFEE</b>	<b>\$6.20</b>
<b>FRESHLY BREWED LEMON TEA</b>	<b>\$5.00</b>
<b>SOUR PLUM APPLE TEA</b>	<b>\$5.40</b>
<b>HONEY LEMON</b>	<b>\$5.00</b>
<b>MILO</b>	<b>\$5.00</b>
<b>MILO DINOSAUR</b>	<b>\$5.40</b>
<b>MILO GODZILLA</b>	<b>\$6.30</b>
<b>YUZU TEA</b>	<b>\$5.40</b>
<b>CHOCOLATE</b>	<b>\$6.00</b>
<b>BANDUNG</b>	<b>\$4.20</b>



# 100% FRESHLY SQUEEZED

ORANGE JUICE	\$5.90
GREEN APPLE JUICE	\$5.90
WATERMELON JUICE	\$5.90
CARROT JUICE	\$5.90
HONEYDEW JUICE	\$5.90
PINEAPPLE JUICE	\$5.90
MIXED FRUIT JUICE	\$6.10

(A combination of any two fruits listed above)

## SIGNATURE MILKSHAKE

DUNKIN' OREO	\$6.90
TRADITIONAL VANILLA	\$6.90
SWEET STRAWBERRY	\$6.90
SIMPLY CHOCOLATE	\$6.90

## SIGNATURE ICE BLENDED

LYCHEE PASSIONFRUIT	\$7.00
ZESTY MANGO	\$7.00
WILD BLUEBERRY	\$7.50
MOCHA OREO	\$7.00





## CARBONATED & NON-CARBONATED

COKE	\$3.70
SPRITE	\$3.70
COKE LIGHT	\$3.70
A&W ROOT BEER	\$3.70
QOO (WHITE GRAPE)	\$3.70
SOYA BEAN (HOT/COLD)	\$3.70
MINERAL WATER	\$3.30
PERRIER (SPARKLING WATER)	\$4.00
PINK DOLPHIN	\$3.70
ISOTONIC DRINK	\$3.70
SODA FLOAT (COKE/SPRITE)	\$5.10
A&W ROOT BEER FLOAT	\$5.10

## ICED COLD BEER

CARLSBERG	\$8.50
TIGER	\$8.50
HEINEKEN	\$9.10
CORONA	\$9.10
STELLA ARTOIS	\$9.10
GUINNESS STOUT	\$10.20
KRONENBOURG BLANC	\$10.20
HOEGAARDEN	\$10.20
ERDINGER WHITE	\$12.00
ERDINGER DARK	\$12.00



# WINE LIST



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## HOUSE WINE

Bottle | Glass

**BELLEVIE PAVILLON MERLOT** \$51.00 | \$11.00

Bordeaux, France

**1969 CABERNET SAUVIGNON** \$51.00 | \$11.00

Central Valley, Chile

## HOUSE WINE

**BELLEVIE PAVILLON  
SAUVIGNON BLANC** \$51.00 | \$11.00

Bordeaux, France

**1969 SAUVIGNON BLANC** \$51.00 | \$11.00

Central Valley, Chile

## SPARKLING

**SANTA MARGHERITA PROSECCO SUPERIORE  
VALDOBBIADENE BRUT DOCG NV** \$65.00

Valdobbiadene, Italy

**CASTELLBLANC CAVA BRUT** \$58.00

Catalonia, Spain

## MOSCATO

**DE BORTOLI PETIT MOSCATO** \$59.00

Rutherglen, Australia

## ROSÉ

**TORRESELLA PINOT GRIGIO ROSÉ** \$58.00

Veneto, Italy

**MARQUÉS DE CÁCERES ROSADO** \$56.00

Rioja, Spain

# RED WINES

**CHÂTEAU BOUTILLOT BORDEAUX MERLOT** \$60.00  
Bordeaux, France

**UBY NO.7 ROUGE MERLOT TANNAT** \$58.00  
Côtes de Gascogne, France

**MARIUS SYRAH GRENACHE** \$55.00  
Pays d'Oc, France

**DOMAINE DE BILA-HAUT COTES DU  
ROUSSILLON VILLAGES ROUGE SYRAH** \$64.00  
Roussillon, France

**M. CHAPOUTIER LUBERON LA CIBOISE  
ROUGE GRENACHE & SYRAH** \$64.00  
Rhône, France

**KATNOOK FOUNDER'S BLOCK SHIRAZ** \$69.00  
Coonawarra, Australia

**DE BORTOLI DB FAMILY SELECTION  
CABERNET SAUVIGNON** \$56.00  
South Eastern Australia, Australia

**MCWILLIAM'S MARKVIEW  
CABERNET MERLOT** \$54.00  
New South Wales, Australia

**INVINITI PINOT NOIR** \$58.00  
Marlborough, New Zealand

**MONTES LIMITED SELECTION CABERNET  
SAUVIGNON CARMENERE** \$64.00  
Colchagua Valley, Chile

**MAGNIFICO ROSSO FUOCO  
PRIMITIVO SANGIOVESE** \$62.00  
Puglia, Italy

**MARQUÉS DE CÁCERES CRIANZA RED  
TEMPRANILLO GARNACHA GRACIANO** \$65.00  
Rioja, Spain



# WHITE WINES

**UBY NO.3 COLOMBARD SAUVIGNON** \$58.00  
Côtes de Gascogne, France

**MARIUS VERMENTINO** \$55.00  
Pays d'Oc, France

**DOMAINE DE BILA-HAUT CÔTES DU  
ROUSSILLON VILLAGES BLANC** \$64.00  
Roussillon, France

**M. CHAPOUTIER LUBERON LA CIBOISE BLANC** \$64.00  
Rhône, France

**KATNOOK FOUNDER'S  
BLOCK CHARDONNAY** \$69.00  
Coonawarra, Australia

**DE BORTOLI DB FAMILY SELECTION  
SAUVIGNON BLANC** \$56.00  
South Eastern Australia, Australia

**MCWILLIAM'S MARKVIEW CHARDONNAY** \$54.00  
New South Wales, Australia

**INVINITI SAUVIGNON BLANC** \$58.00  
Marlborough, New Zealand

**MONTES LIMITED SELECTION  
SAUVIGNON BLANC** \$64.00  
Colchagua Valley, Chile

**URBAN RIESLING QBA** \$60.00  
Mosel, Germany



