




# 台風招牌

## TYPHOON SIGNATURES




 台式滷肉飯  
Taiwan Lu Rou Rice \$ 9.90

脆雞排蛋炒飯  
Crispy Chicken Cutlet  
with Typhoon Egg Fried Rice \$10.90

 豬排炒飯  
Panko Canadian Pork Chop  
with Egg Fried Rice \$11.90

*Add on: Sunny Side Up* \$ 2.00

水餃拉麵湯  
Dumpling La Mian (contains Prawn) \$ 9.90

 台式滷肉麵(干)  
Taiwan Lu Rou Mian (Dry) \$ 9.90

豬排拉麵  
Panko Canadian Pork Chop La Mian (Soup) \$10.90

 招牌蠔仔麵線  
Signature Taiwanese Oyster Mee Sua \$ 9.90

*Add on: Pork Intestine* \$ 2.90

鹽酥雞麵線  
Golden Chicken Fritters Mee Sua \$ 9.90

*Add on: Pork Intestine* \$ 2.90

 台灣牛肉麵  
Taiwanese Beef Noodle Soup \$12.90

*Choice of soup: Spicy (Mala)/ Non-spicy*  
*Add on: Beef Tripe and Beef Tendon* \$ 2.00



# 台風特創

## TYPHOON CREATIONS

-  **蟹肉汁虾炒饭**  
Taiwanese Shrimp Fried Rice  
with Crabmeat Gravy \$12.90
- 麻辣煙鴨炒飯**  
Mala Fried Rice  
with Smoked Duck \$ 9.90
- Add on: Sunny Side Up* \$ 2.00
-  **台式芝麻冷面**  
Taiwanese Cold Noodle  
with Sesame Sauce & Smoked Duck (Dry) \$10.90
-  **四川麻辣紅燒牛肉刀削麵 (乾)**  
Szechuan Mala Tossed Knife-cut Noodle  
with Braised Beef (Dry) \$12.90
- Choice of sauce: Spicy (Mala)/ Non-spicy*
- Add on: Beef Tripe and Beef Tendon* \$ 2.00





# 涼拌

## COLD APPETISERS

涼拌黑木耳

Marinated Black Fungus (150g)

\$3.90

涼拌麻辣毛豆

Mala Edamame (150g)

\$3.90

# 小吃

## HOT APPETISERS

	SMALL	REGULAR
 紅油抄手 Chilli Oil Dumpling (contains Shrimp)	\$6.90 (4 pc)	\$10.90 (8 pc)
 酥炸椒鹽鴻禧菇 Deep-Fried Shimeiji Mushroom	\$4.90	\$ 8.90
鹽酥雞 Golden Chicken Fritters	\$4.90	\$10.90
 蠔仔煎 Oyster Omelette		\$ 9.90
肉鬆蛋捲餅 Egg Roll Pancakes with Pork Floss		\$10.90
經典小籠包 Xiao Long Bao (Pork)		\$10.90 (6 pcs)
 炸大腸 Pork Intestines		\$ 5.90

 Chef's Recommendation

Prices subject to prevailing GST & Service Charge.



# 扣肉包

## TYPHOON MOMOFUKU BUN

### 梅菜扣肉包

Momofuku Bun *Mei Cai*

\$6.90

(1 pc)

### 五花扣肉包

Momofuku Bun *Mala Pork Belly*

\$6.90

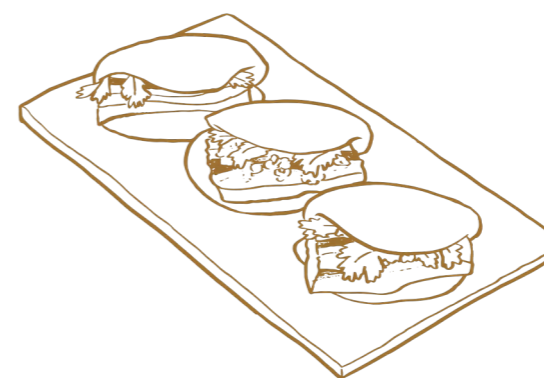
(1 pc)

### 滷肉扣肉包

Momofuku Bun *Lu Rou*

\$6.90

(1 pc)



# 台風地瓜粥

## SWEET POTATO PORRIDGE SETS

### 地瓜粥配滷肉与蘿蔔煎蛋

Sweet Potato Porridge with Lu Rou  
Preserved Radish Omelette & Assorted Condiment

**\$10.90**



### 地瓜粥配梅菜扣肉与蘿蔔煎蛋

Sweet Potato Porridge with "Mei Cai" Pork Belly  
Preserved Radish Omelette & Assorted Condiment

**\$10.90**



 Chef's Recommendation

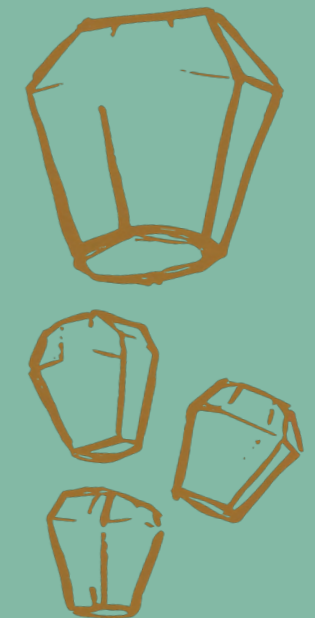
# 台風湯

## SOUPS

### 蟹肉粉絲羹

Crab Meat Broth  
with Glass Noodles

**\$8.90**



### 美顏雞湯

Double Boiled Chicken Collagen Soup

**\$8.90**



Prices subject to prevailing GST & Service Charge.

# 台風共享

## SHARING MAINS

	SMALL	REGULAR
 港蒸鱸魚片與松菇 Steamed Barramundi with Shimeiji Mushroom in Hong Kong Sauce	\$10.90	\$14.90
 砂煲三杯雞 Claypot Sanbei Chicken	\$8.90	\$12.90
台式 XL 雞排 Taiwanese XL Chicken Chop	\$8.90	\$11.90
 加拿大炸豬排 Panko Canadian Pork Chop	\$8.90	\$11.90

## ADD-ONS

炒飯 Fried Rice	\$7.80
拉麵 (干) La Mian (Dry)	\$7.80
麵線 Mee Sua	\$7.80
蕃薯粥 Sweet Potato Porridge	\$3.80
米飯 White Rice	\$1.80

 Chef's Recommendation

Prices subject to prevailing GST & Service Charge.





# 素食

## VEGETARIAN



### 新餐肉蛋炒飯

OmniMeat Luncheon  
with Egg Fried Rice

\$ 9.90

### 新膳肉炒四季豆

OmniMeat  
with String Beans

\$ 9.90

# 台風快炒

## VEGETABLES

SMALL    REGULAR

### 大蒜炒奶白

Stir-fried Nai Bai in Garlic

\$7.90

\$10.90

### 四大天王

Heavenly 4 King of Vegetables

\$8.90

\$12.90





# 儿童套餐

## KIDS MENU



### 炒飯套餐

Egg Fried Rice Set

\$9.90

- Typhoon Egg Fried Rice with Omelette
- Golden Chicken Fritters
- Chocolate Waffle with Vanilla Ice Cream
- Homemade Soya Milk Drink

### 拉面套餐

La Mian Set

\$9.90

- La Mian Dry
- Chicken Chop
- Chocolate Waffle with Vanilla Ice Cream
- Homemade Soya Milk Drink



# 台風蛋糕

## TYPHOON CAKES

抹茶柚子芝士蛋糕

Matcha & Yuzu Burnt Cheesecake

\$9.90

桂花芋頭麻糬蛋糕

Osmanthus Yam Mochi Cake

\$9.90

黑芝麻黃子麻糬蛋糕

Black Sesame Kinako Mochi Cake

\$9.90



咖啡提拉米蘇

Coffee Tiramisu

\$9.90

椰絲椰糖香蘭蛋糕

Ondeh-Ondeh Cake

\$9.90

# 招牌鬆餅

## CASTELLA PANCAKE



蛋糕鬆餅 (抹茶味)

Matcha Castella Pancake

\$15.80

蛋糕鬆餅 (香草味)

Vanilla Castella Pancake

\$15.80

Waiting time of 20-30 mins required for dessert preparation.



Chef's Recommendation

Prices subject to prevailing GST & Service Charge.



# 招牌鬆餅

## SOUFFLÉ PANCAKE



### 經典厚燒鬆餅

Signature Souffle Stackers  
with Mixed Berries, Vanilla Crumble  
and Honeycomb Ice Cream

\$16.80

### 大白兔厚燒鬆餅

White Rabbit Souffle Stackers  
with White Rabbit Milk Pudding  
and Vanilla Ice Cream

\$16.80

### 草莓厚燒鬆餅

Strawberry Souffle Stackers  
with Strawberry, Vanilla Crumble, Berry Ice Cream  
Raspberry Coulis and Cream Sauce

\$16.80

### 泡泡茶厚燒鬆餅

BBT Souffle Stackers  
with Taiwan Milk Tea, Bubbles and Vanilla Ice Cream

\$16.80

**(PLAZA SINGAPURA ONLY)**

Waiting time of 20-30 mins required for dessert preparation.



Chef's Recommendation

Prices subject to prevailing GST & Service Charge.



# 招牌鬆餅

## WAFFLES



### 焦糖麻糬鬆餅

Caramel Pudding Mochi Waffles  
with Caramel Pudding, Bubbles, Vanilla Crumble,  
Mochi and Honeycomb Ice Cream

\$15.80

### 巧克力鬆餅

Chocolate Chip Waffle-quake  
with Chocolate Biscuit, Chocolate Sauce,  
and Chocolate Ice Cream

\$15.80

### 黑芝麻鬆餅

Black Sesame Waffle-quake  
with Black Sesame Sauce, Mochi,  
Red Bean Ice Cream

\$15.80

(PLAZA SINGAPURA ONLY)

### 年糕鬆餅

Brown Sugar Sticky Rice Cake Waffle  
with Milk Pudding, Mochi, Coconut Cream,  
Bubbles, and Vanilla Ice Cream

\$15.80

(PLAZA SINGAPURA ONLY)

Waiting time of 10-20 mins required for dessert preparation.



Chef's Recommendation

Prices subject to prevailing GST & Service Charge.

# 台風茶品

## OUR TEA STORY

At Typhoon Café, we take pride in being the best tea brand and we believe that our tea speaks for itself. Our tea is more than just a drink - it serves as a language of emotional communication that fosters connections, creates cherished memories, and offers unique experiences.

Join us on this journey of discovering the true essence of tea.

從南投县名間鄉到手中的一杯，精挑細選，呈現最好的。優質茶款，僅此一種。

Our teas are sourced from the best tea gardens located in bamboo woods and the mountains of Nantou County in Taiwan, where the soil and environment are ideal for the growth and flourishing of tea plants.



### 烏龍茶

#### OOLONG TEA

Partially oxidised, our oolong tea has a hearty, balanced character with notes of milkiness.



### 紅茶

#### RED TEA

Our traditional blend of red tea is robust and full-bodied, providing an unforgettable mint aroma with notes of cinnamon and clove.

# 奶茶系列

## MILK TEA SERIES



Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

### Selection of Tea

#### 烏龍茶

Oolong Tea



#### 紅茶

Red Tea



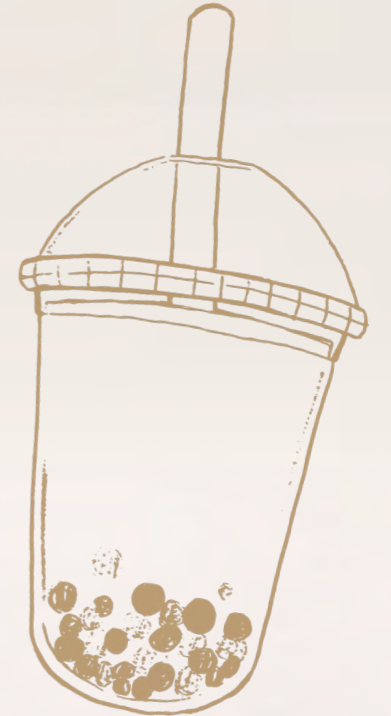
### Selection of Topping

#### 珍珠

Black Tapioca Pearls

#### 仙草

Grass Jelly



### 招牌奶茶 (热/冷)

Classic Milk Tea (Hot/Cold)

\$6.90



### 焦糖奶茶 (热/冷)

Caramel Milk Tea (Hot/Cold)

\$6.90



### 赤糖奶茶 (热/冷)

Brown Sugar Milk Tea (Hot/Cold)

\$6.90



# 精品茗茶

## GIFEL TEA SERIES



Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)



### 白姜梨花茶

White Ginger Pear

\$6.90

Delicate white tea blended with the sweet taste of juicy orchard fresh pear and the tingle of spicy ginger for a delicate and delighting infusion.

Best paired with: Caramel Pudding Mochi Waffle



### 普洱梨茶

Pu'er Pear

\$6.90

Gold-Award winning fragrant Pu'er paired with indulgent pear pieces, best enjoyed after a heavy meal.

Best paired with: Mint Chocolate Tart



### 香茅花茶

Lemongrass Detox (Caffeine Free)

\$6.90

Award-winning herbal remedy with top notes of warm ginger carefully rounded by fragrant lemongrass, soothing on the stomach.

Best paired with: Lime Apple Tart



### 茉绿花茶

Jasmine Green Tea

\$6.90

Rare and exceptional Lung Jing green tea is married with intoxicatingly fragrant jasmine tea blossoms.

Best paired with: Chocolate Chip Waffle-quake



### 台风花茶

Typhoon Floral (Hot)

\$6.90

A perfect blend of osmanthus, rose and lavender. Soothing and light, a perfect drink to start the day with.

Best paired with: Brown Sugar Sticky Rice Cake Waffle



Handpicked from the finest tea plantation, blenders and producers, GIFEL guarantees to satisfy even the most refined taste buds in bringing rich, aromatic and exotic blends into your teacup. GIFEL challenges convention to craft creative and tantalizing blends that add an intriguing twist to every steep.



# 美人茶

## BEAU-TEA



Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

### 荔枝薄荷花茶佐桃胶 (冷)

Lychee Mint Tea with Peach Gum (Cold)

\$9.90



### 桂花百香果普洱佐桃胶 (冷)

Pu'er Osmanthus Passionfruit with Peach Gum (Cold)

\$9.90



### 柚子普洱佐桃胶 (冷)


Yuzu Pu'er with Peach Gum (Cold)

\$9.90



# 醇香風味茶

## SIGNATURE FRUIT TEA

 Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)



台湾姜母茶(热)

Taiwan Ginger Red Tea (Hot)

\$8.50



芒果蜜桃茶

Majestic Mango Peach (Hot/Cold)

\$8.50



桂花蜂蜜蘆薈檸檬茶

Osmanthus Honey Lemon  
Aloe Vera Tea (Hot/Cold)

\$8.50



冬瓜柚子茶

Winter Melon Yuzu Tea (Hot/Cold)

\$8.50



多汁葡萄绿茶(冷)

Grape Green Tea (Cold)

\$8.50



Chef's Recommendation


Prices subject to prevailing GST & Service Charge.



# 咖啡系列

## COFFEE AND CHOCOLATE SERIES


All hot drinks are served with a cookie.

 Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

現泡咖啡 Freshly Brewed Coffee	\$5.50	
卡布奇諾 Cappucino	\$6.50	
熱拿鐵 (原味/焦糖) Hot Latte (Original/Caramel)	\$6.50	
冰拿鐵 (原味/焦糖) Iced Latte (Original/Caramel)	\$7.50	
熱巧克力 Hot Chocolate	\$5.50	
巧克力鮮奶與布丁 Chocolate Fresh Milk with Pudding and Pearl	\$8.90	

# 豆奶系列


## SOYA MILK SERIES


 Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

豆奶 Homemade Soya Milk	\$5.90	
黑糖豆奶 Brown Sugar Soya Milk	\$5.90	
黑糖珍珠豆奶 Brown Sugar Soya Milk with Black Tapioca Pearls	\$6.90	
黑糖仙草豆奶 Brown Sugar Soya Milk with Grass Jelly	\$6.90	

# 其他飲料




## OTHER BEVERAGES

 Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

Pepsi	\$4.90	
Pepsi Black	\$4.90	
7-Up	\$4.90	
Bottled Water	\$1.50	



managed by  
**creativeateries**  
*Crafting flavours, creating memories*

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