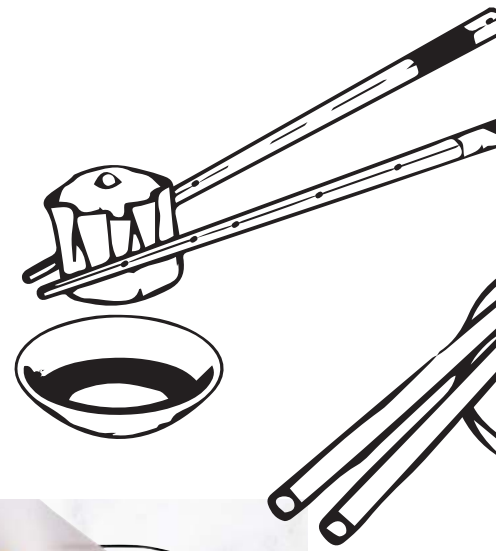
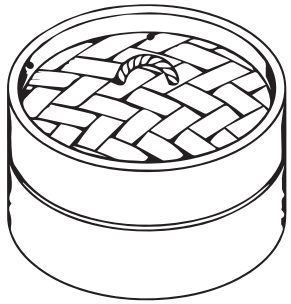




Typhoon Café transports the “Taste of Taiwan” to the heart of Singapore. A concept birthed in Singapore that unifies Taiwan’s unparalleled flavours, obsession for artisan fruit teas and larger-than-life desserts set in cafe-style comfort.

Located along Singapore’s hottest shopping district, one no longer has to endure “夜市” crowds and compromise sleep to get a Taiwan food fix. Located right in sunny Singapore’s Plaza Singapura, Typhoon Café offers a rendition of Taiwan’s street-style dishes alongside specially curated Instagram-worthy desserts. Showcasing iconic dishes from the famed food capital like Classic Lu Rou Fan, Oyster Omelette to decadently adorned Soufflé Stackers which pairs perfectly when coupled with our artisanal fruit teas for a scrumptious meal. This is done while maintaining the authentic taste of Taiwan, hence the name “台风” (Typhoon) which is an abbreviation of “台湾风味” (Taste of Taiwan).

Typhoon Café is designed to simulate a hole-in-the-wall café along Taiwan’s quaint Fujin Cafe Street, the casual yet modern setting. The soothing ambience is ideal is perfect for any time of the day meals ranging from quick lunches for student/professionals to afternoon high teas and even after-work casual dinners with family and friends. Diners can also relax and unwind, or even study during the off-peak period with refillable hot teas.



小菜

APPETISERS



1



2



3



4



6



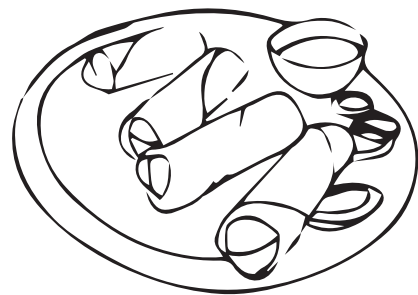
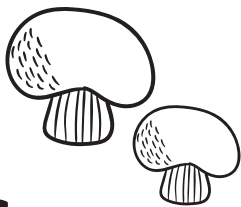
7



8



9



小菜

APPETISERS

1. 红油抄手 ●
Chilli Oil Dumpling \$9.50
2. 盐酥鸡
Golden Chicken Fritters \$8.50
3. 百福五花扣肉包 ●
Typhoon Momofuku Bun \$13.50
4. 经典小笼包
Xiao Long Bao (Pork) 6pcs \$8.50
5. 肉松蛋卷
Egg Roll with Pork Floss \$8.50
6. 蚵仔煎 ●
Oyster Omelette \$10.50
7. 酥炸椒盐鸿禧菇
Fan-fried Shimeiji Mushroom \$9.50
8. 卤大肠
Braised Pork Intestines \$6.90
9. 干拌水饺
Gan Ban Dumplings (Pork) 6pcs \$9.90
10. 菠菜金针菇拌橄榄菜
Spinach and Enoki in Olive Vegetables \$5.90



台风汤

TYPHOON SOUPS



11. 药材鸡汤 ●
Herbal Chicken Soup

\$11.50

12. 蟹肉粉丝羹
Crab Meat Broth with
Glass Noodles

\$11.50



台风快炒

VEGETABLES & TOFU



13

13. 香蒜炒时蔬
Daily Vegetables \$9.90

14. 砂煲干煸四季豆炒大肠 ●
Claypot Sautéed String Beans
with Pork Intestines \$10.90

15. 砂煲三杯鸿禧菇
Claypot Sanbei
Shimeiji Mushroom \$10.90

16. 砂煲豆豉酱蚵仔豆腐茄子
Claypot Black Bean Tofu
with Oyster and Eggplant \$12.90

17. 砂煲丝瓜啦啦
Claypot Lala with Silky Gourd \$12.90



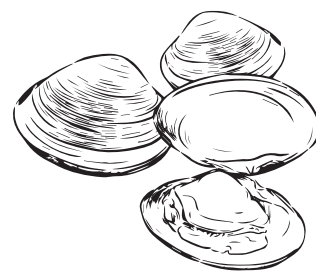
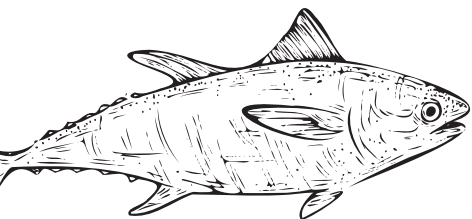
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16



17



台风海鲜

TYPHOON SEAFOOD

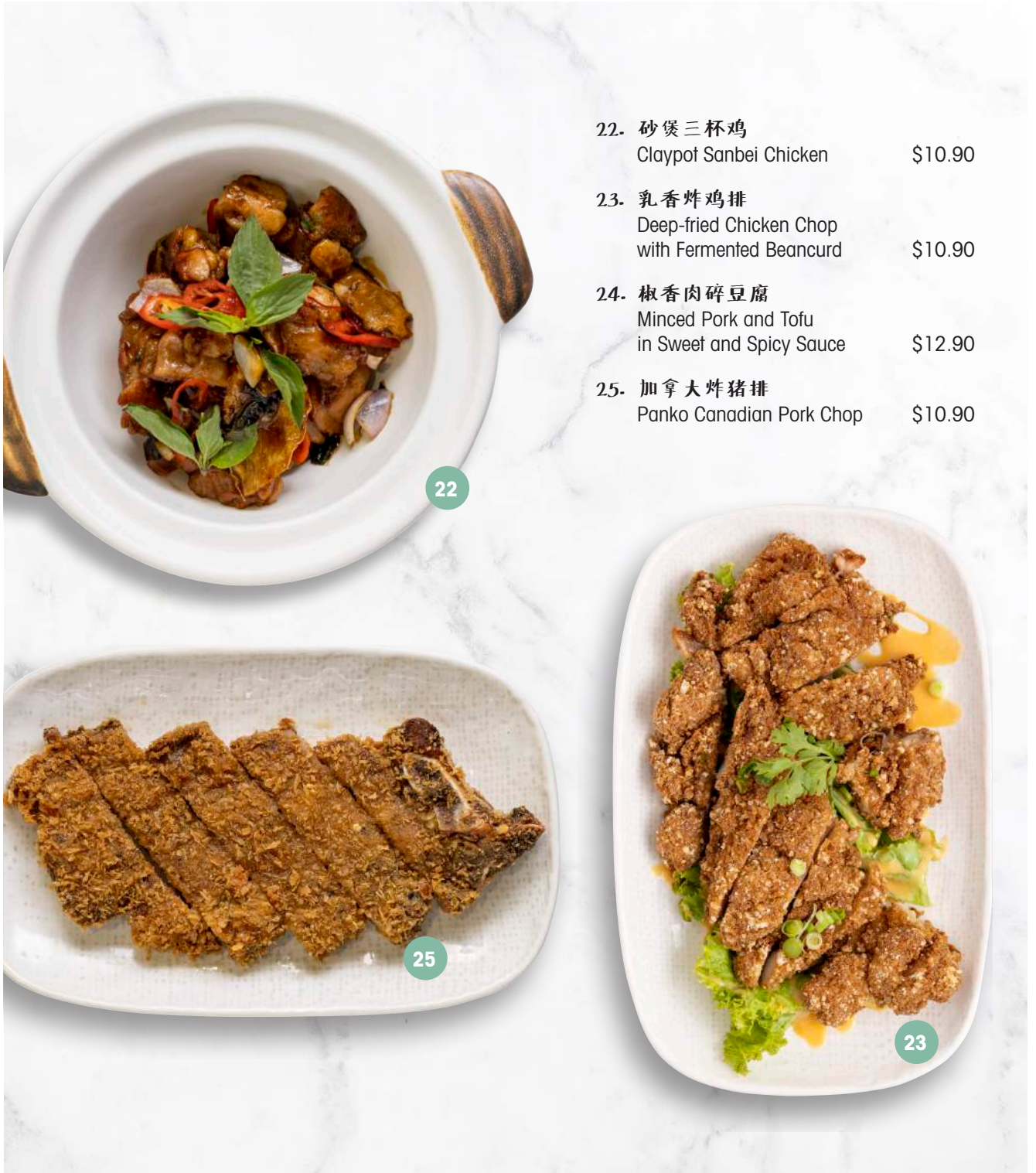


- 18. 港蒸鲈鱼片与松菇
Steamed Barramundi with Shimeiji
Mushroom in Hong Kong Sauce \$15.90
- 19. 四川豆瓣鲈鱼片
Stir-fried Barramundi in
Sweet and Sour Bean Sauce \$15.90
- 20. 砂煲参巴啦啦
Claypot Sauteed Clams
in Sambal Sauce \$12.90
- 21. 蟹肉鱼子滑蛋白 ●
Crabmeat Scrambled Egg White
with Tobiko \$13.90



台风肉类

MEAT AND POULTRY

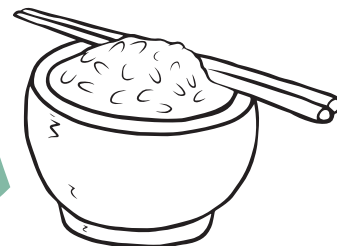


- 22. 砂煲三杯鸡
Claypot Sanbei Chicken \$10.90
- 23. 乳香炸鸡排
Deep-fried Chicken Chop
with Fermented Beancurd \$10.90
- 24. 椒香肉碎豆腐
Minced Pork and Tofu
in Sweet and Spicy Sauce \$12.90
- 25. 加拿大炸猪排
Panko Canadian Pork Chop \$10.90

台风招牌

TYPHOON

SIGNATURES



26



27



29

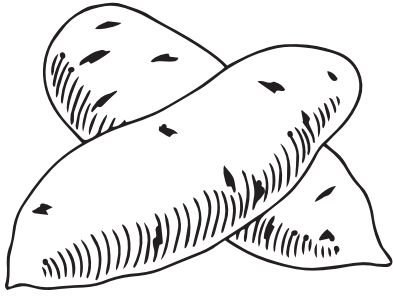


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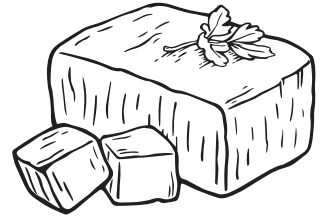
32

- 26. 台式卤肉饭 ●
Taiwan Lu Rou Rice \$13.50
- 27. 台式卤肉面 ●
Taiwan Lu Rou Mian (Dry) \$13.50
- 28. 水饺拉面汤
Dumpling La Mian (Soup) \$13.50
- 29. 招牌蚵仔大肠面线 ●
Signature Taiwanese Oyster Mee
Sua with Braised Pork Intestine \$14.50
- 30. 盐酥鸡面线
Golden Chicken Fritters Mee Sua \$14.50
- 31. 猪排拉面 ●
Panko Canadian Pork Chop
La Mian (Soup) \$14.50
- 32. 猪排蛋炒饭 ●
Panko Canadian Pork Chop
with Egg Fried Rice \$14.50
- 33. 肉松蛋炒饭
Typhoon Egg Fried Rice
with Pork Floss \$12.50



台风素食

VEGETARIAN



34.

NOT AVAILABLE

35.

NOT AVAILABLE

36.

NOT AVAILABLE

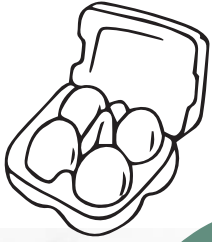


ADD ON

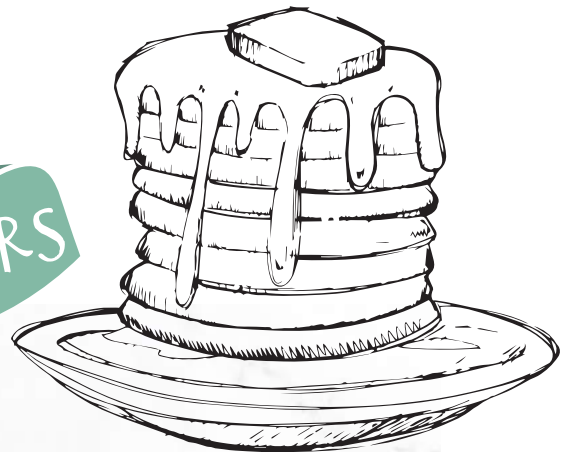
- 37. 卤蛋
Braised Egg \$2.00
- 38. 炒饭
Fried Rice \$8.90
- 39. 拉面 (干)
La Mian (Dry) \$6.90
- 40. 面线
Mee Sua \$6.90
- 41. 番薯粥
Sweet Potato Porridge \$4.90
- 42. 米饭
White Rice \$1.50



招牌厚烧松饼



SIGNATURE
SOUFFLÉ STACKERS



43. 厚烧松饼 佐蜂巢冰淇淋，
综合莓果与饼干碎片
Soufflé Stackers with
Honeycomb Ice Cream \$17.90



44. 厚烧松饼佐香草冰淇淋，
大白兔奶油，大白兔牛奶布丁
与饼干碎片
Soufflé Stackers with White Rabbit Milk
Pudding and Vanilla Ice Cream \$17.90

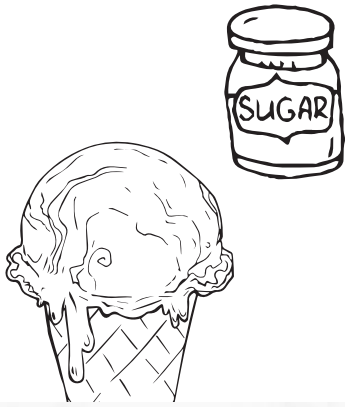


45. 厚烧松饼佐鲜草莓，杏仁饼，
樱桃冰淇淋与草莓奶酪酱
Soufflé Stackers with Strawberry,
Almond Biscuit, Cherry Ice Cream
& Strawberry Cheese Sauce \$17.90



46. 厚烧松饼台湾奶茶
佐香草冰淇淋，珍奶奶油
Soufflé Stackers with Taiwan Milk Tea,
Vanilla Ice Cream and Bubbles \$17.90

[All desserts preparation time: 15-20 mins]



松饼

WAFFLES



48. 比利时松饼 佐鲜黑芝麻奶油，
麻薯与红豆冰淇淋
Black Sesame Waffle-quake \$15.90



47. 奶黄麻薯松饼
佐黑珍珠与蜂巢冰淇淋
Caramel Pudding Mochi Waffle \$15.90

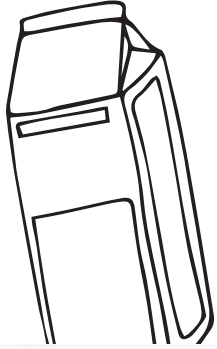


50. 巧克力松饼佐黑巧克力酱，
鲜奶油与薄荷巧克力冰淇淋
Chocolate Chip Waffle-quake \$16.90



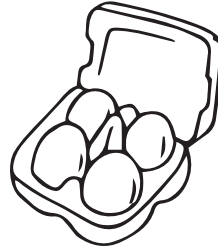
49. 年糕松饼 佐牛奶布丁，椰子奶油，
黑珍珠，饼干碎片与香草冰淇淋
Brown Sugar Sticky Rice
Cake Waffle \$16.90

[All desserts preparation time: 15-20 mins]



甜点

DESSERTS



51. 巧克力火山壳
Hell Valley Chocolate \$16.90



52. 香橙芭菲 佐棉花糖, 草莓,
香橙与饼干碎片
Orange Parfait with Chocolate \$15.90



53. 零下20度 咖啡舒芙蕾与酒香巧克力
-20° Coffee Souffle
(Contains alcohol) \$15.90

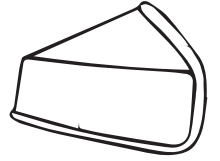
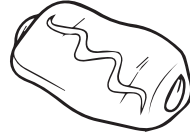
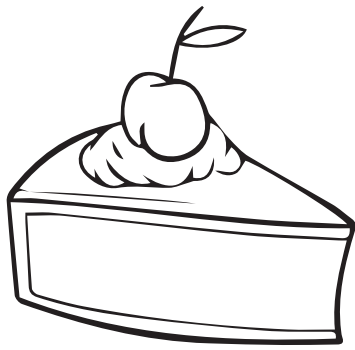


54. 烤布蕾吐司 佐混合野果,
香草冰淇淋与饼干碎片
Creme Brulee Coffin Toast \$16.90

55. 大甲芋头麻薯千层油酥饼
Daija Yam Filo Pastry \$14.90



[All desserts preparation time: 15-20 mins]



特制甜点

DESSERT OF THE MONTH



56



57



58



59



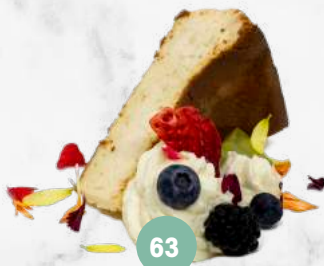
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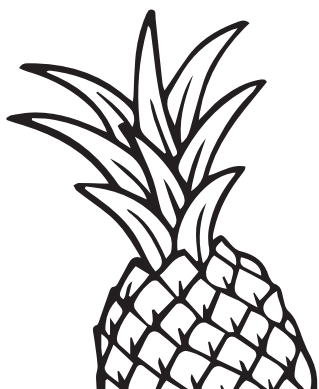


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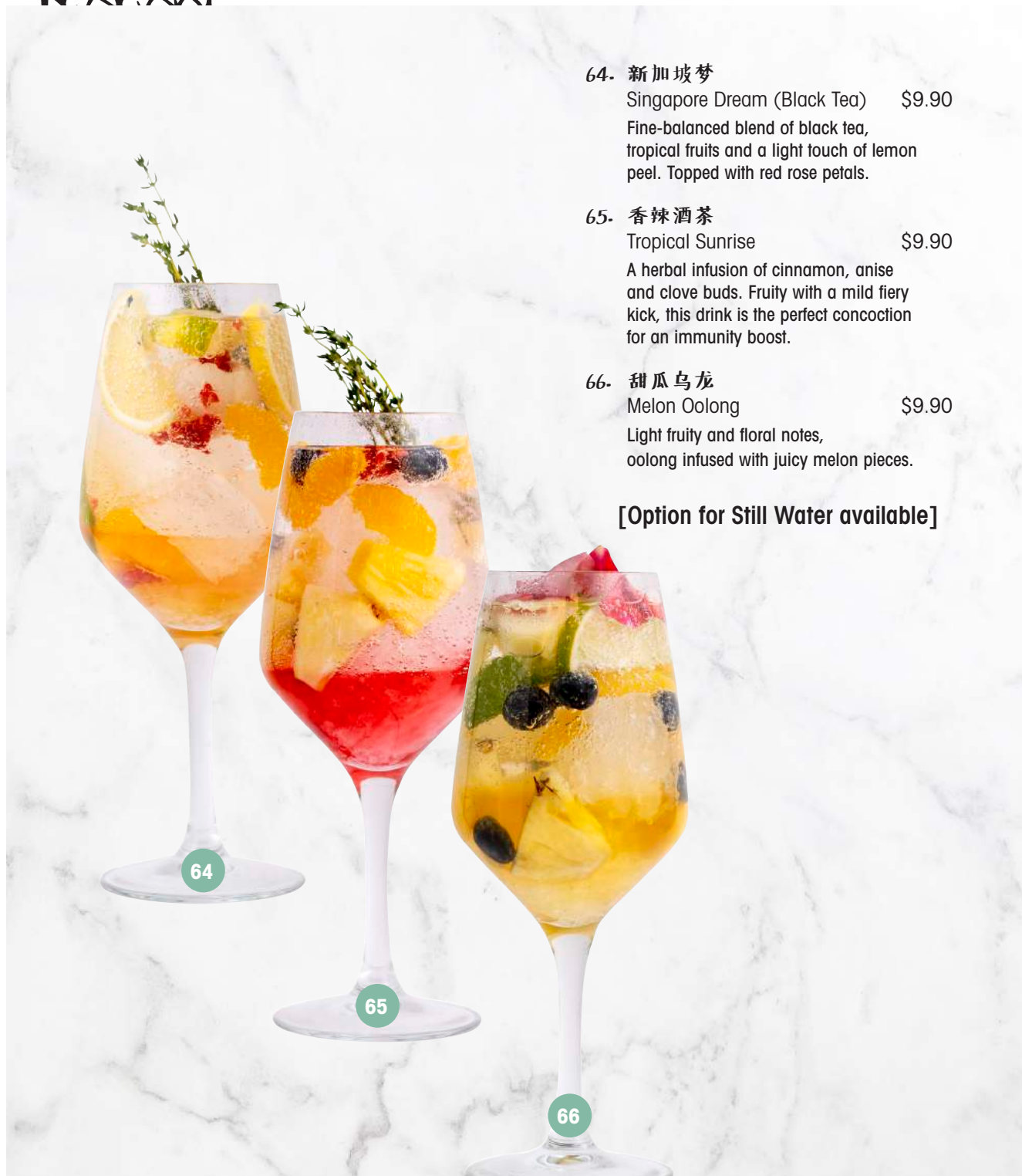
63

- 56. 能多益奥利奥芝士蛋糕
Nutella Oreo Cheesecake \$8.90
- 57. 巧克力花生蛋糕
Chocolate Peanut Butter Cake \$8.90
- 58. 芋头甜薯千层蛋糕
Yam & Sweet Potato Crepe Cake \$9.90
- 59. 柠檬蛋糕
Lemon Travel Cake \$8.90
- 60. 芒果慕斯蛋糕
Mango Mousse Cake \$8.90
- 61. 椰丝椰糖香兰蛋糕
Ondeh-Ondeh Cake \$6.90
- 62. 草莓海绵蛋糕
Strawberry Shortcake \$8.90
- 63. 岩烧芝士蛋糕
Burnt Cheesecake \$8.90



特调气泡水果茶

SPARKLING FRUIT TEAS



64. 新加坡梦
Singapore Dream (Black Tea) \$9.90
Fine-balanced blend of black tea, tropical fruits and a light touch of lemon peel. Topped with red rose petals.

65. 香辣酒茶
Tropical Sunrise \$9.90
A herbal infusion of cinnamon, anise and clove buds. Fruity with a mild fiery kick, this drink is the perfect concoction for an immunity boost.

66. 甜瓜乌龙
Melon Oolong \$9.90
Light fruity and floral notes, oolong infused with juicy melon pieces.

[Option for Still Water available]



醇香风味茶

SIGNATURE

FRUIT TEAS

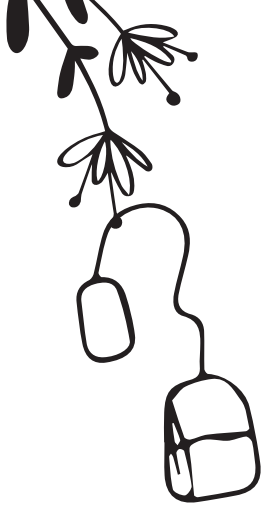
[\$8.50]

- 67. 桂花, 玫瑰花蕾, 薰衣草花茶 (热)
Typhoon Floral (Hot)
- 68. 综合莓果茶 (热/冷) ●
Summer Berries Rhapsody (Hot/Cold)
- 69. 芒果蜜桃茶 (热/冷) ●
Majestic Mango Peach (Hot/Cold)
- 70. 百香果茶 (热/冷) ●
Tropical Passion Fruit (Hot/Cold)
- 71. 玫瑰蝴蝶豌豆花茶 (热/冷)
Rose Butterfly Pea Flower Tea (Hot/Cold)
- 72. 桂花蜂蜜柠檬茶与芦荟 (热/冷)
Osmanthus Honey Lemon Aloe Vera Tea (Hot/Cold)



[Hot signature fruit teas are non-refillable]

[Hot tea preparation time: 5-10 mins]



精品茗茶

GIFEL TEA SERIES



Tea that is as delicious as it is uplifting to the spirit. It's not just a drink - it's an experience. Inspired by Asia's great tea cultures - we don't just sell the world's finest tea leaves, we show you how to get the best from them, through our expertise, tea ware and accessories.



[Hot: \$6.50]

- 73. 白姜梨花茶 ●
White Ginger Pear
- 74. 普洱梨花茶
Pu'er Pear
- 75. 草莓香槟茶
Strawberry Champagne
- 76. 蜜树香桃绿茶
Green Mango Peach
- 77. 香茅花茶
Lemongrass Detox (Caffeine Free)
- 78. 茉莉花茶
Jasmine Green Tea
- 79. 摩洛哥黄瓜薄荷茶
Moroccan Cucumber Mint



[Hot teas are refillable once, limited to 2 cups per order]
[Hot tea preparation time: 5-10 mins]



美人茶

BEAU-TEA



Did You Know?

Peach gum is the resin from peach. It is all-natural, a healthy food rich in amino acid which allows collagen to be quickly absorbed into the human body. Peach gum have additional benefits such as improving blood circulation and nourishing skin.

80. 荔枝薄荷花茶佐桃胶 (冷)
Lychee Mint Tea with
Peach Gum (Cold)

\$9.90



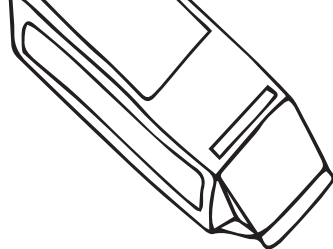
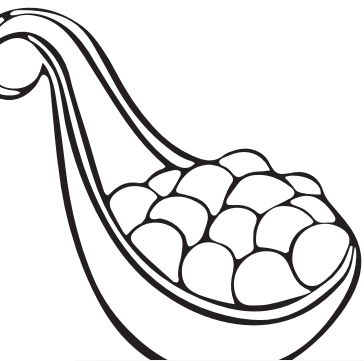
81. 桂花百香果普洱佐桃胶 (冷)
Pu'er Osmanthus Passionfruit
with Peach Gum (Cold)

\$9.90

82. 柚子普洱佐桃胶 (冷)
Yuzu Pu'er with
Peach Gum (Cold)

\$9.90





奶茶系列

MILK TEA SERIES



Fun Fact!

Did you know that bubble tea was first originated way back in the 1980s, in the city of Taichung, Taiwan. The addition of black tapioca pearls to bubble tea was created in 1987 when a competition was held to develop a creative concoction.

Selection of Tea:

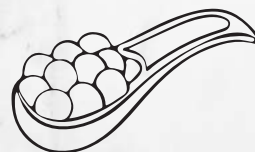
- Oolong Tea (乌龙茶)
- Red Tea (红茶)

Selection of Topping:

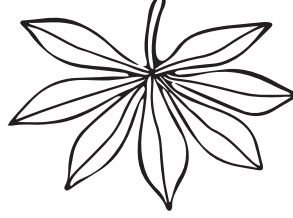
- Black Tapioca Pearls (珍珠)
- Grass Jelly (仙草)



- | | |
|----------------------|---|
| 83. 招牌奶茶 ● | |
| Classic Milk Tea | |
| Hot | \$5.90 |
| Cold | \$6.90 |
| 84. 焦糖奶茶 | |
| Caramel Milk Tea | |
| (Hot/Cold) | \$6.90 |
| 85. 赤糖奶茶 | |
| Brown Sugar Milk Tea |  |
| (Hot/Cold) | \$6.90 |

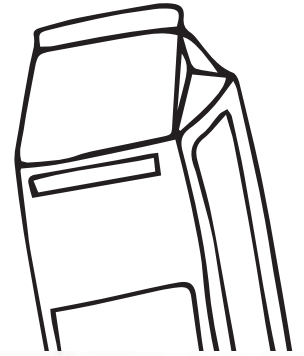


83



鲜奶系列

FRESH MILK SERIES



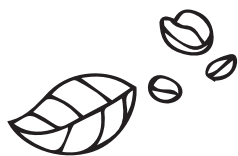
Selection of Topping:

- Black Tapioca Pearls (珍珠)
- Grass Jelly (仙草)



- | | |
|---|--------|
| 86. 椰奶与桃胶 (热/冷)
Coconut Milk Peach Gum
(Hot/Cold) | \$6.90 |
| 87. 大甲芋头鲜奶 (热/冷) ●
Dajia Taro Fresh Milk (Hot/Cold) | \$8.90 |
| 88. 紫薯鲜奶 (热/冷) ●
Sweet Potato
Fresh Milk (Hot/Cold) | \$8.90 |
| 89. 抹茶鲜奶 (热/冷)
Matcha Fresh Milk (Hot/Cold) | \$8.90 |
| 90. 巧克力鲜奶与布丁 (冷)
Chocolate Fresh Milk
with Pudding (Cold) | \$8.90 |
| 91. 现泡咖啡鲜奶 (热/冷)
Caramel Coffee Fresh Milk
(Hot/Cold) | \$8.90 |





咖啡系列

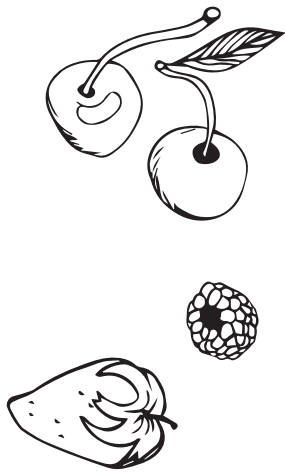
COFFEE & CHOCOLATE SERIES

[All hot drinks are served with a cookie]

- | | | |
|----------------|-------------------------------|--------|
| 92. 现泡咖啡 | Freshly Brewed Coffee | \$5.50 |
| 93. 卡布其诺 | Cappuccino | \$6.50 |
| 94. 热拿铁 (热) | Hot Latte (Original/Caramel) | \$6.50 |
| 95. 冰拿铁 (冷) | Iced Latte (Original/Caramel) | \$7.50 |
| 96. 热巧克力 (热) ● | Hot Chocolate | \$5.50 |



96



台风冰沙

TYPHOON CREATIVE SMOOTHIES



- 97. 巧克力冰沙  Chocolate Smoothie \$9.90
- 98. 荔枝冰沙 Lychee Smoothie \$9.90
- 99. 芒果蜜桃冰沙 Mango Peach Smoothie \$9.90
- 100. 夏日莓果冰沙  Summer Berries Smoothie \$9.90
- 101. 百香果冰沙 Passionfruit Smoothie \$9.90

MUST TRY

MUST TRY



豆奶系列

SOYA MILK SERIES



- 102. 豆奶
Homemade Soya Milk \$5.90
- 103. 赤糖豆奶 ●
Brown Sugar Soya Milk \$5.90
- 104. 赤糖豆奶佐珍珠 ●
Brown Sugar Soya Milk
with Black Tapioca Pearls \$6.90
- 105. 赤糖豆奶佐仙草
Brown Sugar Soya Milk
with Grass Jelly \$6.90

105



其他饮料

OTHER BEVERAGES



- | | |
|------------------------------|--------|
| 106. 可口可乐 | |
| Coke | \$4.90 |
| 107. 可口可乐 (无糖) | |
| Coke Zero | \$4.90 |
| 108. 雪碧 | |
| Sprite | \$4.90 |
| 109. 达萨尼矿泉水 | |
| Dasani Mineral Water (600ml) | \$1.50 |



managed by
creativEATERies®

 @TyphoonCafe

 @typhooncafe.sg

<http://typhooncafe.com.sg>

For catering events, please contact 6411 4999 or email sales@createries.com





TYPHOON CAFE 台風

THE DARK SIDE



VODKA & KAHLÚA - \$14.90

Spiked Pearl Milk Tea
(Choice of Vodka / Kahlúa)

- Coconut Vodka
- Tropical Passion Fruit Vodka
- Passion Fruit Vodka Milk
- Caramel Kahlúa Latte



GIN - \$14.90

- Dajia Taro Gin
- Sweet Potato Gin
- Majestic Gin with Mango Peach

BAILEYS - \$14.90

- Caramel Baileys Milk
- Chocolate Baileys Pudding



Not valid for diners below 18 years old. Typhoon Cafe reserves the right to request for a valid identification card to verify diner's age. Prevaling GST & service charges apply.

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