

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 cafe 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

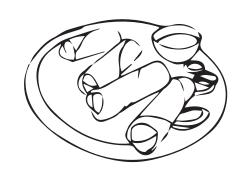








小菜 ***** APPETISERS



	1			
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	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	
1	6.	蚵仔煎 ● Oyster Omelette	\$10.50	
	7.	酥炸椒盐鸿禧菇 Fan-fried Shimeiji Mushroom	\$9.50	
1	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











台风快炒 *****
VEGETABLES & TOFU





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

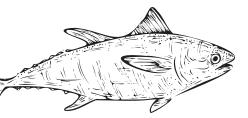
\$12.90

17. 砂煲丝瓜啦啦

Claypot Lala with Silky Gourd \$12.90







台风海鲜



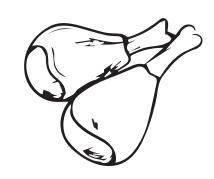






台风肉类 ****

MEAT AND POULTRY



22

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





26. 卤蛋 Braised Egg \$2.00

27- 炒饭 Fried Rice \$8.90

28. 拉面 (干)La Mian (Dry) \$6.90

29. 面线 Mee Sua \$6.90

30- 番薯粥 Sweet Potato Porridge \$4.90

31. **米饭** White Rice \$1.50

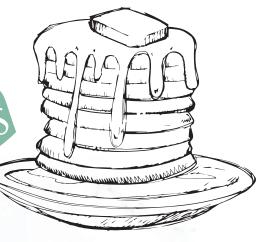






招牌厚烧松饼







40. 厚烧松饼 佐蜂巢冰淇淋, 综合莓果与饼干碎片

Souffle Stackers with Honeycomb Ice Cream

\$17.90

41. 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 🔊 😂

Souffle Stackers with White Rabbit Milk Pudding and Vanilla Ice Cream \$17.90





42. 厚烧松饼佐鲜草莓,杏仁饼, 莓果冰淇淋与草莓奶酪酱

Souffle Stackers with Strawberry, Almond Biscuit, Berry Ice Cream & Strawberry Cheese Sauce

\$17.90

[All desserts preparation time: 15-20 mins]



松饼 **** WAFFLES



43. 奶黄麻薯松饼 佐黑珍珠与蜂巢冰淇淋 Caramel Pudding Mochi Waffle

\$15.90

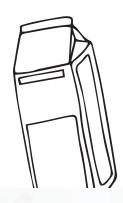
44. 巧克力松饼佐黑巧克力酱, 鲜奶油与巧克力冰淇淋 \$16.90 Chocolate Chip Waffle-quake

45. 比利时松饼 佐贤黑芝麻奶油,麻薯与香草冰淇淋

Black Sesame Waffle-quake \$15.90



[All desserts preparation time: 15-20 mins]



甜点☆ DESSERTS





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



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

48. 大甲芋头麻薯千层油酥饼 Dajia Yam Filo Pastry



[All desserts preparation time: 15-20 mins]







特制甜点 🕿



DESSERT OF THE MONTH



	49.	能多益奧利奧芝士蛋糕 Nutella Oreo Cheesecake	\$8.90
	50.	巧克力花生蛋糕 Chocolate Peanut Butter Cake	\$8.90
	51.	芋头甜薯千层蛋糕 Yam & Sweet Potato Crepe Cake	\$9.90
	52.	柠檬蛋糕 Lemon Travel Cake	\$8.90
	53.	椰丝椰糖香兰蛋糕 Ondeh-Ondeh Cake	\$6.90
	54.	草莓海绵蛋糕 Strawberry Shortcake	\$8.90
	55.	岩烧芝士蛋糕 Burnt Cheesecake	\$8.90



醇香风味茶







[\$8.50]

- 56. 桂花, 玫瑰花蕾, 薰衣草花茶 (热) Typhoon Floral (Hot)
- 57. 综合莓果茶 (热/冷) Summer Berries Rhapsody (Hot/Cold)
- 58. 芒果蜜桃茶 (热/冷) Majestic Mango Peach (Hot/Cold)
- 59. 百香果茶 (热/冷) Tropical Passion Fruit (Hot/Cold)
- 60. 桂花蜂蜜柠檬茶与芦荟 (热/冷) Osmanthus Honey Lemon Aloe Vera Tea (Hot/Cold)
- 61. 冬瓜柚子茶 (热/冷) Winter Melon Yuzu 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]

- 62. 白姜梨花茶 White Ginger Pear
- 63. 普洱梨茶 Pu'er Pear
- 64. 香茅花茶 Lemongrass Detox (Caffeine Free)
- 65. 茉绿花茶 Jasmine Green Tea

[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.

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

\$9.90



MUST TRY

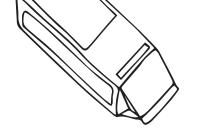
67. 桂花百香果普洱佐桃胶 (冷) Pu'er Osmanthus Passionfruit with Peach Gum (Cold)

\$9.90

68. 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)

69. 招牌奶茶

Classic Milk Tea Hot Cold

70. 焦糖奶茶 Caramel Milk Tea (Hot/Cold)

\$6.90

\$5.90

\$6.90

71. 赤糖奶茶 Brown Sugar Milk Tea (Hot/Cold)



\$6.90









鲜奶系列 ※※

FRESH MILK SERIES



Selection of Topping:

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

72. 椰奶与桃胶 (热/冷) Coconut Milk Peach Gum (Hot/Cold)

\$6.90

73. 大甲芋头鲜奶 (热/冷)

Dajia Taro Fresh Milk (Hot/Cold) \$8.90

74. 紫薯鲜奶 (热/冷)

Sweet Potato Fresh Milk (Hot/Cold)

\$8.90

75. 抹茶鲜奶 (热/冷)

Matcha Fresh Milk (Hot/Cold)

76. 巧克力鲜奶与布丁 (冷)

Chocolate Fresh Milk

with Pudding (Cold) \$8.90

77. 现泡咖啡鲜奶 (热/冷) Caramel Coffee Fresh Milk

(Hot/Cold)















COFFEE & CHOCOLATE SERIES

[All hot drinks are served with a cookie]

78. 现泡咖啡

Freshly Brewed Coffee \$5.50

79. 卡布其诺

Cappuccino \$6.50

80. 热拿铁 (热)

Hot Latte (Original/Caramel) \$6.50

81. 冰拿铁 (冷)

Iced Latte (Original/Caramel) \$7.50

82. 热巧克力 (热)

Hot Chocolate \$5.50







台风水沙



TYPHOON CREATIVE SMOOTHIES







豆奶系列 ***** SOYA MILK SERIES







其他饮料 **** OTHER BEVERAGES



91. 可口可乐 Coke \$4.90

92. 可口可乐 (无糖) Coke Zero \$4.90

93. 雪碧 \$4.90 Sprite

94. 达萨尼矿泉水 Dasani Mineral Water (600ml) \$1.50



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http://typhooncafe.com.sg

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









TYPHOONS AND 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.

Prevailing GST & service charges apply.

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