

GUI CAFE

M E N U



A Space Bloomed From Memories

F R E E F I L T E R E D W A T E R
N O G S T , 1 0 % S E R V I C E C H A R G E



GUI CAFE

M E N U

Minimalist cafe born out of passion to serve aesthetic & homely Korean-Japanese meals

ALL ABOUT GUI

GUI's vision of aesthetic and good food are all in a café. It brings a fresh concept to the café scene in Singapore by serving Korean-Japanese dishes instead of the usual Western fare. The founder's passion for cooking and preparing aesthetic meals at home have turned it into GUI café.

The first café in Singapore to bring Dosirak Rice Bowl served in traditional lunchbox. It comes with Korean spam, a sunny side up, stir fried kimchi pork and seaweed. Keeping with tradition, it is served in a traditional rectangular lunchbox where you are supposed to give it a good shake to mix the ingredients up.

Upon graduation from Simon Fraser University, the founder of GUI brought her cat back from Vancouver, Canada to Singapore. This Korean-Japanese Cafe named GUI after the owner's precious cat (GUIGUI) passed away in June 2022. In her memory, the cafe is decorated with cat memorabilia along its all-white furnishing & cat decorations at the first outlet in Novena.

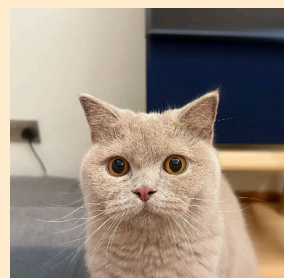
HERS



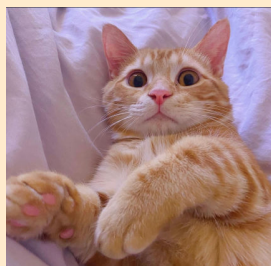
DUODUO
long hair munchkin



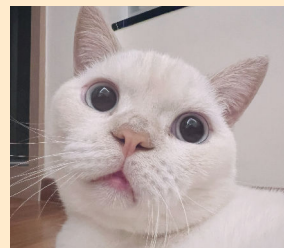
GUIGUI
10 MARCH 2014 - 23 JUNE 2022



TIAN TIAN
british short hair



HAOHAO
american shorthair munchkin



FUFU
british short hair



GUI CAFE

MENU

SMALL BITES / SHARING



SEA SALT FRIES
crispy delicious salted
fries served with
mayo

\$7

CHEESE FRIES
addictive cheesy fries

\$9



SWEET POTATO FRIES
crispy on the outside,
tender inside served
with mayo

\$8

MENTAIKO FRIES
specially for mentaiko
lovers

\$10



GUI'S TAMAGOYAKI
tamago, mayo, ebiko

\$8

OKONOMIYAKI FRIES
bonito flakes, mayo ,
okonomiyaki sauce

\$11



CHICKEN KARAAGE
boneless chicken
served with mayo &
lemon

\$9

JAPANESE GREENS
salad, onsen egg,
dressing

\$9



IKA GESO
deep fried squid
tentacles

\$10

choice of dressing :
-Yuzu
-Sesame
-Japanese soy

HOTDOG BUNS & SOURDOUGH

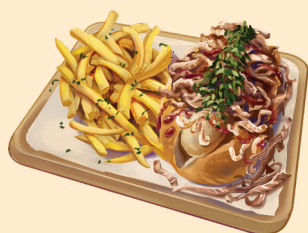


KOREAN PEPPERONI SOURDOUGH (per slice)
pepperoni with
melted mozzarella

\$4

JAPANESE CANADIAN TERIMAYO HOTDOG BUN
bratwurst sausage,
grilled onions,
terimayo, nori
seaweed, hotdog bun,
sea salt fries

\$14



JAPANESE CANADIAN OKONOMI HOTDOG
bratwurst sausage
grilled onions,
okonomi sauce,
bonito flakes, hotdog
bun, sea salt fries

\$14

KIMCHI CHEESE HOTDOG BUN
mozzarella cheese,
kimchi, bratwurst
sausage, hotdog bun,
sea salt fries

\$15



GUI CAFE

M E N U

BREAKFAST AT GUI



GUI'S BREAKFAST

\$18

mozzarella
sourdough toast,
bratwurst sausage,
ham & cheese, bacon,
sunny side up egg,
mesclun salad



KOREAN PEPPERONI BIG BREAKFAST

\$21

pepperoni cheesy
sourdough toast, ham
& cheese, bratwurst
sausage, sunny side
up egg, mesclun
greens



SCRAMBLED AM

\$18

japanese fluffy
scrambled egg,
mozzarella
sourdough toast,
bratwurst sausage,
bacon, mesclun salad

STEAK & EGGS

\$21

rib eye beef, sunny
side up eggs,
mesclun salad, fries

VEGAN/VEGETARIAN LOVERS

KOREAN NUGGETS

\$8

five pieces of vegan
nuggets



SEA SALT FRIES

\$8

shoe string fries,
aonori, salt

NORI FRIES

\$10

shoe string fries,
vegan teriyaki sauce,
japanese nori
seaweed, sesame
seeds



CHICKEN KARAAGE RICEBOWL

\$15

crispy vegan chicken ,
teriyaki sauce, yellow
pickles, lemon , nori,
sesame seeds, rice

BIBIM GUKSU

\$18

vegan sweet & spicy
sauce, korean cold
somen, seaweed,
kimchi, cucumbers,
sesame seeds



BLACK TRUFFLE GYOZA

\$11

five black truffle
gyoza served with
vegan mayo



SIGNATURE DOSIRAK

\$19

fresh kimchi, korean
seaweed, yellow
pickles, sesame seeds,
vegan luncheon
meat, rice



GUI CAFE

M E N U

RICEBOWL & BOX



CHICKEN KARAAGE RICEBOWL

\$14

deep fried chicken,
rice, teriyaki sauce,
mayo, seaweed,
sesame seeds



ARABIKI SAUSAGE RICEBOWL

\$15.90

fluffy Japanese
scrambled eggs,
minced pork, Arabiki
sausage, pickles, rice
served with furikake



SIGNATURE DOSIRAK RICEBOX

\$17

sunny side up egg,
Korean seaweed,
Korean luncheon
meat, stir fried kimchi
pork, rice served in a
traditional gold tinted
box



SALMON RICEBOX

\$21

grilled salmon flakes,
minced pork,
Japanese fluffy eggs,
seasoned greens,
Japanese pickles, rice
served in a Japanese
Silver ricebox



JUMEOKBAP EBIKO

\$14

Korean DIY rice balls,
fun dish!! rice, Korean
seaweed, sesame
seeds, mayo, Ebi, egg
floss, Aonori
flakes with gloves
provided

JUMEOKBAP SALMON \$14.90

Korean DIY rice balls,
fun dish!! rice, salmon
flakes, mayo, Korean
seaweed, sesame
seeds, egg floss,
Aonori flakes with
gloves provided

GUI'S PREMIUM DOSIRAK

\$21



salted squid, stir fried
fish cake, kimchi,
sunny side up egg,
Korean seaweed,
yellow pickles,
luncheon meat, rice
served in a traditional
Gold tinted box

ADD ONS

SUNNY SIDE UP EGG

\$2

RAMEN EGG

\$2.2

KIMCHI

\$2.5

STIR FRIED KIMCHI PORK

\$4.9

KOREAN LUNCHEON MEAT

\$4.9

PASTEURIZED EGG YOLK

\$2

ARABIKI SAUSAGE

\$4.9

GRILLED PORK BELLY

\$7

GRILLED RIB EYE BEEF

\$9

MESCLUN SALAD

\$5



GUI CAFE

MENU



NOODLES

JAPANESE RAMEN

japanese ramen noodles, ramen egg, arabiki sausage, naruto japanese fishcake, leek

\$11

KOREAN RAMEN

korean instant noodles, sunny side up egg, seaweed, leek, served with korean premium luncheon meat and kimchi on the side

\$11



COLD JAPANESE SOMEN IKURA

japanese cold somen, ikura, nori seaweed and soba sauce

\$15

SPICY DRY RAMEN WITH PORK BELLY

spicy korean premium instant noodles, grilled pork belly, leek, black sesame, served with bean paste sauce

\$17



BIBIM GUKSU KOREAN COLD NOODLES

korean cold somen, sweet and spicy bibim sauce, egg, kimchi, cucumber, seaweed, sesame seed

\$17



SPICY DRY RAMEN WITH GRILLED RIB EYE BEEF

grilled rib eye beef, yellow pickles, sesame seeds, dry korean premium spicy noodles

\$19

DRY RAMEN WITH PORK BELLY

korean dry instant ramen, grilled pork belly, sesame, leek served with korean bean paste sauce

\$17

ADD PASTEURIZED EGG YOLK



DRY RAMEN WITH GRILLED RIB EYE BEEF

grilled rib eye beef, korean chapagetti noodles, yellow pickles, aonori

\$19

ADD ONS

SUNNY SIDE UP EGG

\$2

RAMEN EGG

\$2.2

KIMCHI

\$2.5

STIR FRIED KIMCHI PORK

\$4.9



KOREAN LUNCHEON MEAT

\$4.9

PASTEURIZED EGG YOLK

\$2

ARABIKI SAUSAGE

\$4.9

GRILLED PORK BELLY

\$7

GRILLED RIB EYE BEEF

\$9

MESCLUN SALAD

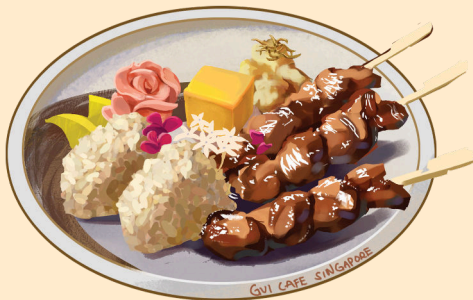
\$5



GUI CAFE

MENU

PREMIUM MAINS



GRILLED CHICKEN SKEWERS WITH ONIGIRI RICE

\$19

five japanese seasonal sides, furikake onigiri rice, grilled chicken skewer with teriyaki sauce

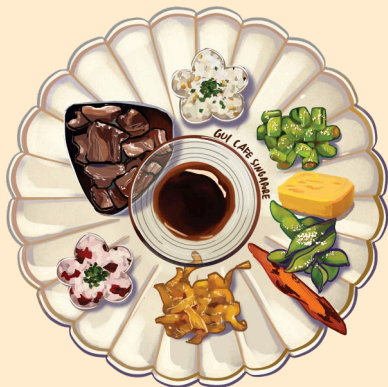


SALMON FILLET WITH ONIGIRI RICE

\$23

five japanese seasonal sides, furikake onigiri rice, Norwegian grilled salmon served with pink salt

THE MAIN DISH THAT WOWS



FUFU'S BEEF

\$25

rib eye beef steak with in-house made saikoro sauce, five japanese seasonal sides, furikake flower rice & umeboshi plum onigiri rice (cold)



OPPA'S BEEF

\$28.90

grilled rib eye beef, korean traditional sides, korean seaweed and rice served in a gold tinted box



GUI CAFE

M E N U

all coffee comes with two shots of espresso shots




HOT COFFEE

AMERICANO	\$4.5	ESPRESSO SHOT	\$4.5
FLAT WHITE	\$5.5	CORTADO	\$5
LATTE	\$5.5		
CAPPUCINO	\$5.5		



ICED COFFEE

ICED AMERICANO	\$5.5	ICED FLAT WHITE	\$6
COOKIE CRUMBLE	\$7	ICED CAPPUCINO	\$6
		ICED LATTE	\$6
 SIGNATURE DALGONA HONEYCOMB COFFEE	\$9.9		



BEST SELLER!!



GUI CAFE

M E N U

all coffee comes with two shots of espresso shots



HOT DRINKS

HOT YUZU

\$5

**KOREAN HONEY
GINGER TEA**

\$5

**MATCHA LATTE
(KYOTO)**

\$6.5

PREMIUM GRADE MATCHA FROM
KYOTO, JAPAN



JEJU OSULLOC TEA SERIES

-HONEY PEAR

\$5.5

**-CANOLA FLOWER
& HONEY**

\$5.5

**-CAMELLIA
FLOWERS**

\$5.5

-EARL GREY

\$5.5

kindly request for sugar
syrup if needed

ICED DRINKS

YUZU SODA

\$5.5

BLUE BLOSSOM

blue pea, cultured milk

\$5.5

SPRING DREAM

lime, apple, ginger ale

\$6.5

**SUMMER PEACH
SODA**

\$7

**KOREAN
STRAWBERRY
COCOA MILK**

\$8

**SIGNATURE
DALGONA
HONEYCOMB
MILK**

\$9.9



**ICED MATCHA
LATTE KYOTO**

\$7

PREMIUM GRADE MATCHA FROM
KYOTO, JAPAN

JEJU OSULLOC TEA SERIES

**-ICED HONEY
PEAR**

\$5.5

**-ICED CANOLA
FLOWER & HONEY**

\$5.5

**-ICED CAMELLIA
FLOWERS**

\$5.5

-ICED EARL GREY

\$5.5

in house made sugar syrup is
added to iced tea





GUI CAFE

M E N U

TIRAMISU



KOREAN TIRAMISU

\$13.9

CONTAINS ALCOHOL

CHESTNUT TIRAMISU

\$13.9

NON ALCOHOL, CONTAINS NUTS



JAPANESE MATCHA TIRAMISU

\$12.9

NON ALCOHOL, MADE FROM PREMIUM GRADE MATCHA FROM KYOTO, JAPAN

JAPANESE MATCHA TIRAMISU

\$12.9

MADE FROM PREMIUM GRADE MATCHA FROM KYOTO, JAPAN



OREO TIRAMISU

\$12.9

NON ALCOHOL

HANDCRAFTED MOMENTS MADE JUST FOR YOU

KOREAN JAPANESE PUDDINGS



HOJICHA PUDDING

\$8.9

MADE WITH FINELY ROASTED HOJICHA TEA LEAVES

KOREAN BLACK SESAME PUDDING

\$8.9

TOASTY NOTES OF ROASTED BLACK SESAME, KOREAN FAV



JAPANESE MILK PUDDING

\$8.9

SILKY SMOOTH, SUBTLY SWEET, CLASSIC

CAKES



SINGAPORE'S BANANA MINI

\$6

RICH BANANA, NOSTALGIC LOCAL FAV

CHOCOLATE MINI POUND CAKE

\$6.9

LEMON POUND CAKE

\$7.9

GOLDEN APPLE CRUMBLE TART

\$6

HOMESTYLE COMFORT OF APPLES & CINNAMON

STRAWBERRY CAKE

\$8.9

CHOCO HUG

\$9

RICH CREAMY CHOCOLATE

MINI BURNT CHEESECAKE ORIGINAL

\$8.9



CARROT DELIGHT

\$9.9

SOFT SPICED CARROT CAKE

MINI BURNT MATCHA CHEESECAKE

\$9.9

