



Swensen's From Japan With Love Menu Adds Udon Carbonara And Hamburg Steak

Description

[Swensen's From Japan With Love](#) menu is a useful food-and-drinks pick if you want a current limited-time launch rather than another cafe-opening queue.

The official page lists two Japanese-inspired dishes: Udon Carbonara at S\$15.90 and Grilled Hamburg Steak with Japanese Rice at S\$16.90, before GST and service charge.

The Two Main Dishes

The Udon Carbonara pairs udon with creamy carbonara, smoked duck cubes, egg yolk and parmesan. It is the safer pick if you want a familiar pasta-style dish with a Japanese noodle swap.

The Grilled Hamburg Steak with Japanese Rice is built around double beef patties, Japanese rice, seasoned seaweed, mesclun salad, pepper yuzu dressing and egg yolk.

- Udon Carbonara: S\$15.90.
- Grilled Hamburg Steak with Japanese Rice: S\$16.90.
- Available in-store, for takeaway and on delivery platforms while the offer remains available.



Swensen's Udon Carbonara. Image: Swensen's Singapore.

How To Choose

Choose the carbonara if you want something richer and creamier. Choose the hamburg steak if you want rice, beef and a more complete meal plate.

The official page notes that prices are before GST and service charge, and that the offer is while stocks last. That matters if you are visiting late in the day or heading down specifically for one dish.

If you are deciding between dine-in and takeaway, dine-in gives the dishes the best chance of arriving as intended, while takeaway is useful only if you are already collecting from a nearby outlet. Delivery platforms may also affect final price and availability.

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Swensen's Grilled Hamburg Steak with Japanese Rice. Image: Swensen's Singapore.

Useful Pairing

This is easy to fold into a casual mall meal because Swensen's has multiple Singapore outlets. It also pairs neatly with the Trust-card discount Deal in today's batch if you are eligible and visiting on the right weekday.

For families, the menu is straightforward because both dishes are full meal plates rather than small snacks. That makes it easier to order one limited-time item for the table while keeping the rest of the meal familiar for children or less adventurous diners.

For more Singapore food updates, browse the [Little Big Red Dot food and drinks archive](#).

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