

Our Heritage

Established in 1997, Chilli Padi Nonya Restaurant has been serving our hearty Peranakan fare for over twenty years. At our cosy restaurant tucked away in the historic Joo Chiat quarter, authentic Nonya delicacies are laid out on our distinctive red batik cloth for a feast for both the eyes and the belly. Chilli Padi Nonya Restaurant has earned many accolades including 'The Plate' distinction by the Michelin Guide.

Enjoy 10% off

ON YOUR BIRTHDAY MONTH

Not applicable during Public Holidays, CNY Eve, CNY Day 1 to 15, Mother's Day and Father's Day. Birthday discount may not be used in conjunction with other promotions. A valid ID has to be produced prior to payment. Management reserves the rights to amend these T&Cs without prior notice.



Appetisers



Cabbage Roll

Ngoh Hiang 五香 🍲 \$13

A fragrant mix of pork, water chestnuts and prawns encased in a crisp beancurd skin

Kueh Pai Ti (6pcs) 花篮饼 🍲 \$12

Top hat shell filled with shredded turnips, garnished with prawns, sweet sauce and chilli sauce

Tauhu Goreng 花生脆炸豆腐 🌶️ \$11

Deep-fried homemade beancurd with shredded cucumber and bean sprouts topped with spicy peanut sauce

Homemade Beancurd with Nonya Sauce 自制豆腐与娘惹酸甜酱 \$11

Deep-fried homemade egg beancurd with mixed vegetables and nonya sauce

Telur Dadar 虾仁煎蛋 \$10

Fried egg with spring onion and prawns

Cabbage Roll 乌达包菜卷 🍲 🌶️ \$7

Cabbage roll with otah filling and served with lemak sauce

Nonya Achar 娘惹亚查 \$5

Pickled vegetables with peanuts

🍲 Signature Dish

🌶️ Spicy



Poultry



Honey Belachan
Chicken Wings

Itek Sio 酸甜鸭

Braised duck with coriander powder and spices

Ayam Buah Keluak 黑果鸡 🍲🌶️

Chicken braised with Indonesia buah keluak nut, spices and assam gravy

Ayam Rendang 仁当鸡肉 🌶️

Chicken braised with spices and roasted coconut

Nonya Curry Chicken 娘惹咖喱鸡 🍲🌶️

Chicken braised with potato, curry powder, spices and coconut milk

Ayam Goreng 炸鸡

Deep-fried chicken

Honey Belachan Chicken Wings 🍲

蜂蜜马拉盏炸鸡翅

Deep-fried chicken wings coated with honey belachan sauce (*non spicy*)

Small 小

Medium 中

\$18

\$25

\$19

\$27

\$16

\$23

\$16

\$23

\$14 (½ chicken)

\$19

\$8 (3pcs)

\$16 (6pcs)

🍲 Signature Dish

🌶️ Spicy




Meat



Honey Pork

	Small 小	Medium 中
Beef Rendang 仁当牛肉 	\$19	\$27
Beef braised with spices and coconut milk		
Pork Ribs Buah Keluak 黑果排骨  	\$20	\$28
Pork ribs braised with Indonesian buah keluak nut, spices and assam		
Babi Ponteh 焖猪肉	\$18	\$25
Pork belly stewed with salted soy beans and spices		
Honey Pork 蜂蜜猪肉 	\$16	\$22
Shredded lean pork with honey sauce		

 Signature Dish

 Spicy



Fish



Ikan Assam Pedas

Ikan Assam Pedas Fish Head 亚参鱼头 🍲 🌶️ \$26

Barramundi fish head cooked with spices and tumeric

Curry Assam Fish Head 亚参咖喱鱼头 🍲 🌶️ \$26

Barramundi fish head cooked with curry powder, spices, coconut and tamarind gravy

Ikan Assam Pedas 亚参鱼 🍲 🌶️ \$22

Barramundi fillet cooked with spicy tamarind gravy

Curry Assam Ikan 亚参咖喱鱼 🍲 🌶️ \$22

Barramundi fillet cooked with curry powder, spices, coconut and tumeric gravy

Ikan Chuan 酸甜鱼 \$20

Fish fillet with preserved ginger, leek and plum sauce

Ikan Goreng Chilli 辣椒鱼 🌶️ \$20

Fried fish with our fiery sambal sauce

Stuffed Ikan Selar 色拉鱼 🌶️ \$9

Grilled Selar fish stuffed with our fiery sambal rempah

Home-made Otah 乌达 🌶️ \$9

Spicy mackerel fish meat in banana leaves

🍲 Signature Dish

🌶️ Spicy





Prawn

Udang Sambal

	Small 小	Medium 中
Seafood Assam Pedas 亚参海鲜 🍲	\$20	\$26
Whole prawns, mussels, squid, stewed in assam pedas gravy, tomatoes and lady's finger		
Udang Sambal Petai 叁峇臭豆虾 🌶️	\$20	\$27
Whole prawns stir-fried with petai and our fiery sambal rempah		
Udang Goreng Assam 炸亚参虾 🌶️	\$18	\$24
Whole prawns stir-fried with assam sauce, kaffir lime and rojak flower		
Udang Sambal 叁峇虾 🌶️	\$18	\$24
Whole prawns stir-fried with our fiery sambal rempah		

🍲 Signature Dish 🌶️ Spicy



Squid



Sotong Hitam

Sambal Sotong Petai 臭豆墨鱼 🌶️

Fresh squid stir-fried with petai and our fiery sambal rempah

Small 小

Medium 中

\$20

\$27

BBQ Sotong 烤墨鱼 🍷 🌶️

Grilled squid with sambal

\$17

\$24

Sotong Hitam 墨汁墨鱼 🍷

Fresh squid stir-fried in squid ink with spices

\$17

\$24

Sambal Sotong 参峇墨鱼 🌶️

Fresh squid stir-fried in our fiery sambal rempah

\$17

\$24

🍷 Signature Dish

🌶️ Spicy



Vegetables



Sambal Terong Balado

	Small 小	Medium 中
Stir-fried Ikan Bilis with Petai 炒江鱼仔与臭豆	\$15	\$20
Stir-fried ikan bilis with petai and sambal		
Sambal French Bean with Ikan Bilis 叁峇四季豆炒江鱼仔	\$15	\$20
Stir-fried french beans with ikan bilis and sambal		
Sayur Nangka 香辣菠萝蜜菜 🍲	\$14	\$18
Young jackfruit cooked with prawns and lemak sauce		
Nonya Chap Chye 娘惹杂菜 🍲	\$13	\$17
Traditional nonya stewed vegetables with fermented red beancurd		
Sambal Kang Kong 马来风光 🌶️	\$12	\$17
Stir-fried kang kong with sambal		
Sambal Terong Balado 叁峇茄子 🌶️	\$10	\$15
Stir-fried brinjal with sambal		
Sambal Lady's Finger 叁峇羊角豆 🌶️	\$10	\$15
Stir-fried lady's finger with sambal		
Sambal Sweet Potato Leaf 叁峇番薯叶 🍲 🌶️	\$12	\$17
Stir-fried sweet potato leaves with sambal		
Sayur Lodeh 咖喱菜 🌶️	\$11	\$16
Stewed vegetables in lemak sauce		

🍲 Signature Dish

🌶️ Spicy



Rice & Noodles



Dry Laksa

	Small 小	Medium 中
Dry Laksa 干炒叻沙 🍲🌶️	\$14	\$20
Fried thick vermicelli noodles with prawns, fishcake and creamy spiced coconut paste		
Dry Mee Siam 炒米暹 🍲🌶️	\$12	\$18
Fried vermicelli noodles with sambal, taucheo and assam gravy		
Buah Keluak Fried Rice 黑果炒饭 🍲	\$12	\$18
Traditional fried rice with buah keluak paste, seafood and cashew nut		
Sambal Petai Seafood Fried Rice 🌶️ 叁峇臭豆海鲜炒饭	\$12	\$18
Traditional fried rice with seafood, petai and sambal		
Silver Fish Fried Rice 银鱼炒饭	\$10	\$17
Traditional fried rice with silver fish and spring onion		
Nonya Seafood Fried Rice 娘惹海鲜炒饭	\$10	\$17
Nonya-styled fried rice with seafood, egg and spring onion		
Fragrant White Rice 白饭	\$1	

🍲 Signature Dish

🌶️ Spicy



Soups



Itek Tim

Bak Wan Kepeting 肉丸汤 🍲

Minced pork and crabmeat balls soup with bamboo shoot served in claypot

Small 小

\$18

Medium 中

\$25

Hee Peow Soup 魚鰾汤

Fish maw soup with pig's tripe and cabbage served in claypot

\$18

\$25

Itek Tim 咸菜鸭

Stewed duck soup with preserved salted vegetable

\$18

\$25

Udang Masak Nenas 黄梨虾汤 🌶️

Pineapple prawn soup with spices served in claypot

\$18

\$25

🍲 Signature Dish

🌶️ Spicy



Desserts



Nonya
Chendol

Fresh Soursop 红毛榴莲 \$5

Fresh soursop puree served with shaved ice

Fragrant Durian Chendol 榴莲煎蕊 \$5

Icy traditional dessert served with rice flour jelly, coconut milk and palm sugar syrup topped with durian puree

Chempedak Chendol 菠萝蜜煎蕊 \$5

Icy traditional dessert served with rice flour jelly, coconut milk and palm sugar syrup topped with chempedak puree

Nonya Chendol 娘惹煎蕊 \$4

Icy traditional dessert served with rice flour jelly, coconut milk and palm sugar syrup

Iced Lemongrass Jelly 爱玉冰与芦荟 \$4

Refreshing lemongrass infused jelly topped with aloe vera bits

Homemade Pulut Hitam 自制黑糯米 \$3

Traditional black glutinous rice porridge dessert topped with coconut cream

Sago Pudding Gula Melaka 西米布丁与椰糖 \$3

Creamy coconut sago pudding served with thickened palm sugar syrup





 Signature Dish



Drinks



Coca-Cola 可乐		\$3
Sour Plum Juice 酸梅汁		\$3
Lime Juice 酸甘汁		\$3
Home-made Barley 自制薏米水		\$3
Home-made Ice Lemon Tea 自制冰柠檬茶		\$3
Honey Lemon 蜂蜜柠檬水		\$4
Iced Lychee Tea 冰荔枝茶		\$4
Hot Green Tea 绿茶		\$3
Chinese Tea 中国茶		\$3
Iced Water 冰水		\$0.5

COFFEE

		Hot / Cold
Espresso		\$4
Cappuccino		\$5
Americano		\$5 / \$6
Latte		\$5 / \$6



Nutri-Grade is based on default preparation, at 100% sugar level (before addition of ice).



 **MITRE'S EDGE MALBEC 2019** \$66
South Africa
Rich velvety red wine with hints of spice and liquorice.
 Recommended pairing: Ayam Buah Keluak

 **RAINBOW'S END MERLOT 2020** \$66
South Africa
Fruit driven Merlot with hint of plum and mulberry.
 Recommended pairing: Babi Ponteh


 **RAINBOW'S END CABERNET SAUVIGNON 2020** \$85
South Africa
Aroma of ripe plums and blue berries with a nuances of fynbos and a touch of dark chocolate.
 Recommended pairing: Beef Rendang

 **30 MILE SHIRAZ 2021** GLASS \$10 BOTTLE \$53
South Africa
Fresh aroma of dark cherries and liquorice. Palate of lively dark fruits and oak-infused finish.
 Recommended pairing: Pork Ribs Buah Keluak

 **MITRE'S EDGE VIOGNIER 2021** \$52
South Africa
Fragrant hint of peach, tangerine and honeysuckle scents. Rich, creamy flavor with notes of vanilla.
 Recommended pairing: Sotong Hitam

 **FRYER'S COVE SAUVIGNON BLANC 2003** \$62
South Africa
Bursting with vibrant citrus fruit. Refreshing and fruity, with a note of salinity.
 Recommended pairing: Udang Sotong Petai

 **ROCHE MAZET CHARDONNAY 2023** GLASS \$10 BOTTLE \$53
France
Radiant pale gold with notes of honeyed pear and sweet spice. Creamy, velvety palate, with hints of vanilla and wood.
 Recommended pairing: Stuffed Ikan Selar

 **TIGER BEER** \$8
300ml

Alcohol corkage is charged at \$12 per bottle. Prices subject to prevailing GST and 10% service charge. Management reserves the right to amend prices and terms and conditions without prior notice.





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