

# 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



- Kueh Pai Ti (6pcs) 花篮饼** 🍩 \$11  
Top hat shell filled with shredded turnips, garnished with prawns, sweet sauce and chilli sauce
- Ngoh Hiang 五香** 🍩 \$12  
A fragrant mix of pork, water chestnuts and prawns encased in a crisp beancurd skin
- Tauhu Goreng 花生脆炸豆腐** 🌶️ \$10  
Deep-fried homemade beancurd with shredded cucumber and bean sprouts topped with spicy peanut sauce
- Cabbage Roll 乌达包菜卷** 🍩 🌶️ \$6  
Cabbage roll with otah filling and served with lemak sauce
- Homemade Beancurd with Nonya Sauce** \$10  
自制豆腐与娘惹酸甜酱  
Deep-fried homemade egg beancurd with mixed vegetables and nonya sauce
- Telur Dadar 虾仁煎蛋** \$9  
Fried egg with spring onion and prawns
- Nonya Achar 娘惹亚查** \$4  
Pickled vegetables with peanuts

🍩 Signature Dish

🌶️ Spicy





# Poultry



Honey Belachan  
Chicken Wings



	Small 小	Medium 中
<b>Itek Sio 酸甜鸭</b> Braised duck with coriander powder and spices	\$17	\$24
<b>Ayam Buah Keluak 黑果鸡</b> 🍴 🌶️ Chicken braised with Indonesia buah keluak nut, spices and assam gravy	\$17	\$24
<b>Ayam Rendang 仁当鸡肉</b> 🌶️ Chicken braised with spices and roasted coconut	\$14	\$21
<b>Nonya Curry Chicken 娘惹咖喱鸡</b> 🍴 🌶️ Chicken braised with potato, curry powder, spices and coconut milk	\$14	\$21
<b>Honey Belachan Chicken Wings</b> 🍴 蜂蜜马拉盞炸鸡翅 Deep-fried chicken wings coated with honey belachan sauce ( <i>non spicy</i> )	\$7 (3pcs)	\$15 (6pcs)
<b>Ayam Goreng 炸鸡</b> Deep-fried chicken	\$12 (½ chicken)	\$17

🍴 Signature Dish

🌶️ Spicy





# Meat



Honey Pork



	Small 小	Medium 中
<b>Beef Rendang 仁当牛肉</b>  Beef braised with spices and coconut milk	\$17	\$24
<b>Pork Ribs Buah Keluak 黑果排骨</b>   Pork ribs braised with Indonesian buah keluak nut, spices and assam	\$18	\$25
<b>Babi Ponteh 焖猪肉</b> Pork belly stewed with salted soy beans and spices	\$16	\$23
<b>Honey Pork 蜂蜜猪肉</b>  Shredded lean pork with honey sauce	\$14	\$20

 Signature Dish

 Spicy





# Fish



Ikan Assam Pedas

**Ikan Assam Pedas Fish Head 亚参鱼头** 🍷 🌶️ \$24

Barramundi fish head cooked with spices and tumeric

**Ikan Assam Pedas 亚参鱼** 🍷 🌶️ \$19

Barramundi fillet cooked with spicy tamarind gravy

**Curry Assam Fish Head 亚参咖喱鱼头** 🍷 🌶️ \$24

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

**Curry Assam Ikan 亚参咖喱鱼** 🍷 🌶️ \$19

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

**Ikan Chuan 酸甜鱼** \$18

Fish fillet with preserved ginger, leek and plum sauce

**Ikan Goreng Chilli 辣椒鱼** 🌶️ \$18

Fried fish with our fiery sambal sauce

**Stuffed Ikan Selar 色拉鱼** 🌶️ \$8

Grilled Selar fish stuffed with our fiery sambal rempah

**Home-made Otah 乌达** 🌶️ \$8

Spicy mackeral fish meat in banana leaves

🍷 Signature Dish

🌶️ Spicy





# Prawns



Udang Sambal

	Small 小	Medium 中
<b>Seafood Assam Pedas 亚参虾</b>  <p>Whole prawns, mussels, squid, stewed in assam pedas gravy, tomatoes and lady's finger</p>	\$18	\$24
<b>Udang Goreng Assam 炸亚参虾</b>  <p>Whole prawns stir-fried with assam sauce, kaffir lime and rojak flower</p>	\$17	\$24
<b>Udang Sambal 叁峇虾</b>  <p>Whole prawns stir-fried with our fiery sambal rempah</p>	\$17	\$24
<b>Udang Sambal Petai 叁峇臭豆虾</b>  <p>Whole prawns stir-fried with petai and our fiery sambal rempah</p>	\$18	\$25

 Signature Dish

 Spicy





# Squid



Sotong Hitam



	Small 小	Medium 中
<b>Sambal Sotong Petai 臭豆墨鱼</b>  Fresh squid stir-fried with petai and our fiery sambal rempah	\$18	\$24
<b>BBQ Sotong 烤墨鱼</b>   Grilled squid with sambal	\$15	\$22
<b>Sotong Hitam 墨汁墨鱼</b>  Fresh squid stir-fried in squid ink with spices	\$15	\$22
<b>Sambal Sotong 参峇墨鱼</b>  Fresh squid stir-fried in our fiery sambal rempah	\$15	\$22

 Signature Dish

 Spicy





# Vegetables



Sambal Terong Balado

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

🍲 Signature Dish

🌶️ Spicy





# Rice & Noodles

	Small 小	Medium 中
<b>Laksa Goreng 干炒叻沙</b> 🍴 🌶️	\$12	\$18
Fried thick vermicelli noodles with prawns, fishcake and creamy spiced coconut paste		
<b>Mee Siam Goreng 炒米暹</b> 🍴 🌶️	\$10	\$16
Fried vermicelli noodles with sambal, taucheo and assam gravy		
<b>Buah Keluak Fried Rice 黑果炒饭</b> 🍴	\$10	\$16
Traditional fried rice with buah keluak paste, seafood and cashew nut		
<b>Sambal Petai Seafood Fried Rice</b> 🌶️ 叁峇臭豆海鲜炒饭	\$10	\$16
Traditional fried rice with seafood, petai and sambal		
<b>Silver Fish Fried Rice 银鱼炒饭</b>	\$8	\$15
Traditional fried rice with silver fish and spring onion		
<b>Nonya Seafood Fried Rice</b> 娘惹海鲜炒饭	\$8	\$15
Nonya-styled fried rice with seafood, egg and spring onion		
<b>Fragrant White Rice 白饭</b>	\$1	



Laksa Goreng



# Soups



Bak Wan Kepeting

	Small 小	Medium 中
<b>Bak Wan Kepeting 肉丸汤</b> 🍲	\$16	\$23
Minced pork and crabmeat balls soup with bamboo shoot served in claypot		
<b>Hee Peow Soup 魚鰾汤</b>	\$16	\$23
Fish maw soup with pig's tripe and cabbage served in claypot		
<b>Itek Tim 咸菜鸭</b>	\$16	\$23
Stewed duck soup with preserved salted vegetable		
<b>Udang Masak Nenas 黄梨虾汤</b> 🌶️	\$16	\$23
Pineapple prawn soup with spices served in claypot		



# Desserts

## Nonya Chendol 娘惹煎蕊 🍧 \$4

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

## Fragrant Durian Chendol 榴蓮煎蕊 🍧 \$5

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

## Chempedak Chendol 菠蘿蜜煎蕊 \$5

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

## Fresh Soursop 红毛榴蓮 \$5

Fresh soursop puree served with shaved ice

## Sago Pudding Gula Melaka 西米布丁与椰糖 \$3

Creamy coconut sago pudding served with thickened palm sugar syrup

## Iced Lemongrass Jelly 爱玉冰与芦荟 \$4

Refreshing lemongrass infused jelly topped with aloe vera bits

## Hot Creamy Pulut Hitam 自制黑糯米 🍧 \$3

Traditional black glutinous rice porridge dessert topped with coconut cream



Nonya Chendol



# 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
Green Tea (Hot) 绿茶 (热)		\$3
Chinese Tea (Hot) 中国茶 (热)		\$3
Bottled Water 矿泉水		\$2
Iced Water 冰水		\$0.5
Tiger Beer (330ml) 老虎啤酒		\$8
Alcohol Corkage (per bottle)		\$12



Iced Lychee Tea



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

 Signature Dish





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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