

CANDLENUT

Dessert Menu



Buah Keluak Ice Cream

chocolate chilli crumble, sea salt caramel, warm Valrhona chocolate espuma

\$20



Kueh Salat

a perfectly smooth custard made with naturally extracted pandan and coconut milk steamed with fragrant glutinous rice cake coloured with fresh blue pea flower, served with young coconut sorbet

\$16



Candlenut's Chendol

young coconut shaved ice, homemade pandan jelly, sago pearl, silky coconut custard and gula melaka

\$14



Mao Shan Wang Durian Coconut Crepe Roll

Musang King durian, light gula melaka cream, grated coconut, served with young coconut sorbet and kueh bangkit

\$20



Kueh Platter

petite buah keluak butter cake, Valrhona chocolate cremeux & kueh bingkah, grated tapioca and shredded coconut cake with grated coconut roasted with gula melaka

\$24

Dessert Wine & Digestifs

M. Chapoutier Muscat de Beaumes de Venise, France 2020	18
Château de Laubade 1996	28
Hakushu Single Malt – Distiller's Reserve	36
Espresso Martini	24
Luxardo Limoncello	12

Tea & Coffee

Candlenut's Bespoke Blue Pea Flower Tea	10
Provençal Herbs	9
Chamomile	9
Uji Sencha	9
Milky Oolong	9
Fresh Mint Tea	9
Espresso	6
Long Black	7
Latte	7
Cappuccino	7

All prices subject to 10% service charge and prevailing government taxes