

# 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
Justino's Malvasia Madeira, Madeirense, Portugal 1997	24
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
Provencal 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