

WEDDINGS AT CANDLENUT

For extraordinary moments

CANDLENUT



ABOUT US

Candlenut is the first and only Michelin-starred Peranakan restaurant in the world, embodying a uniquely modern Southeast Asian experience. A space that encourages communal dining, it is filled with Straits Chinese-style motifs from ceramic-decorated walls down to the table ware. With large straw lampshades and vintage pieces, the Environment is familial and warm. It also has a private lawn area that's perfect for a quiet outdoor celebration.





EXECUTIVE CHEF MALCOLM LEE

Head Chef and Owner Malcolm Lee's passion in cooking was sparked by his mother and grandmother. As the first Singaporean recipient of the Miele Guide Scholarship, he was granted a place at At-Sunrice Global Chef Academy. He started Candlenut at just 25 years old, striving to create refined and inspired Peranakan dishes while preserving his heritage. Chef Malcolm commits to using only the freshest seasonal and local produce available, without compromising on taste or quality.



OUR SPACE

Entire Restaurant
Main Dining Area, Private Room, Alfresco (3 zones)

Capacity
Maximum 85 guests





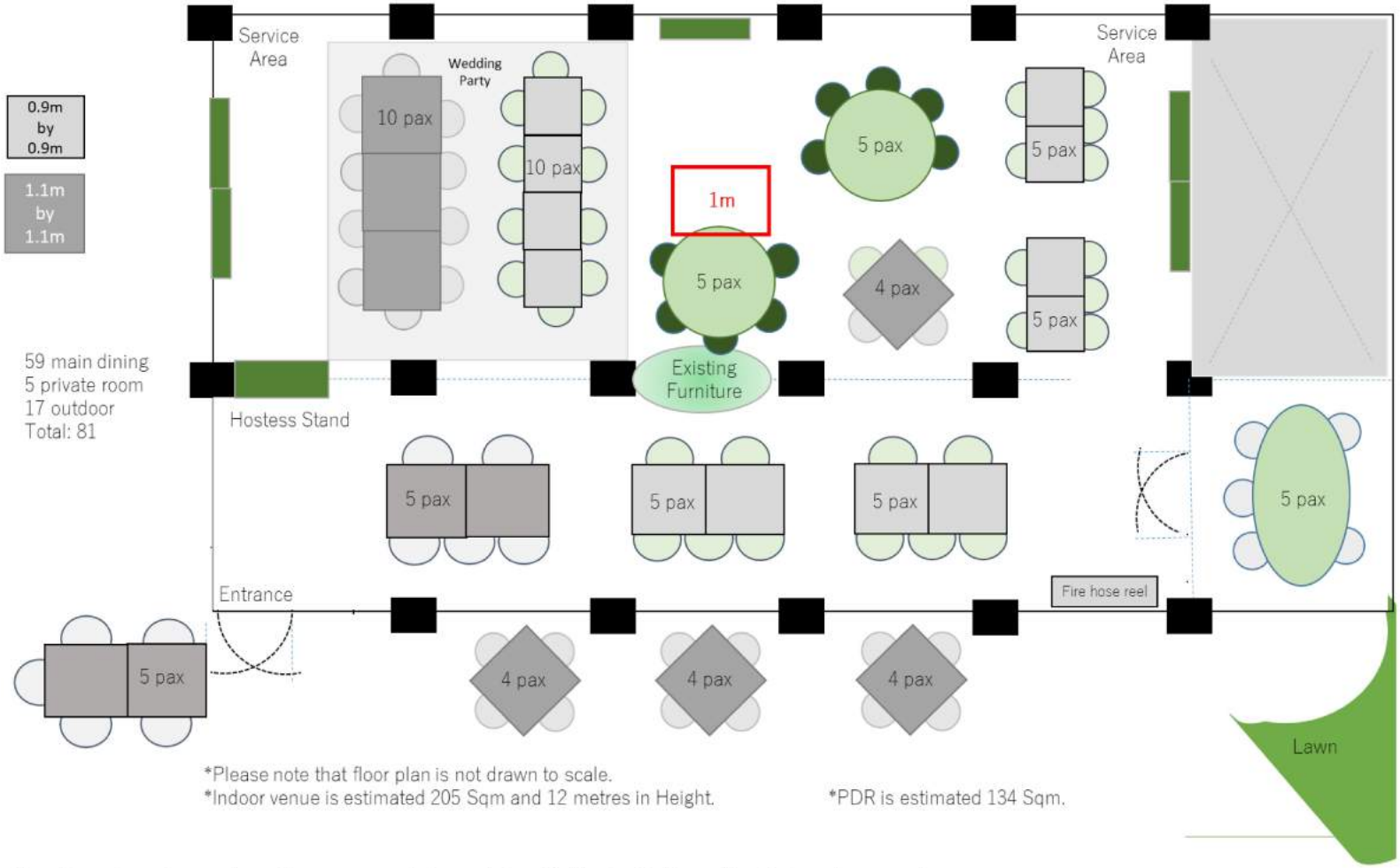




Private Dining Room

Capacity
Maximum 5 Guests

FLOOR PLAN

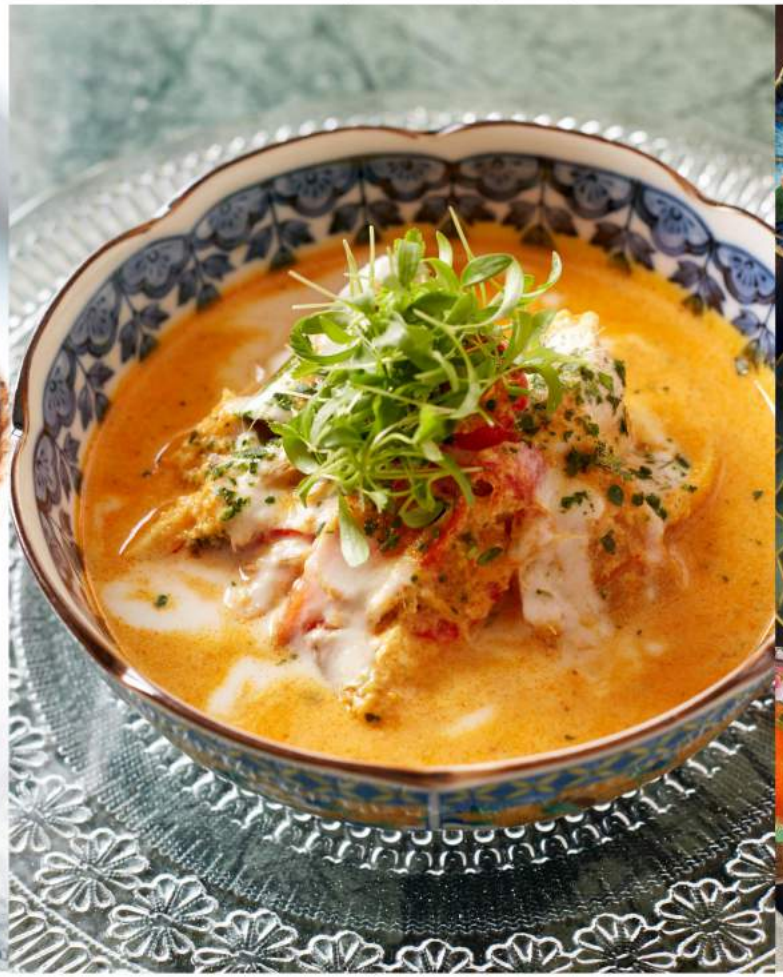


Capacity and Floor Plan subject to change in accordance with government regulations at the time of publication. Kindly note Floor Plan is not drawn to scale.

OUR FOOD

Classic Straits Chinese cuisine with a modern twist. Executive Head Chef and Owner, Malcolm Lee, conveys his passion for authentic Peranakan tastes that is inspired by his heritage and elevates them with a contemporary approach. Bespoke dining packages available on request.







Menus are subject to change due to seasonality of ingredients. Images of food are for illustration purposes only.

INDIVIDUAL SET MENU

LUNCH

APPETISER
Blue Swimmer Crab Curry Noodle
Fresh rice noodles, turmeric coconut curry,
calamansi lime, fresh herbs

SOUP
Bakwan Kepiting Soup
Crab chicken ball, bamboo shoot, chicken broth

ENTRÉE
Laksa Cod
Roasted cod fish fillet, nonya laksa broth

MAIN
Choice of :
Chef's Mum's Chicken Curry
Toh Thye San Chicken cooked with potato, kaffir lime leaf
OR
Babi Buah Keluak
Borrowdale Pork slow cooked with an aromatic
and intense buah keluak gravy

Served with
Frenz Organic sambal telur
Wing bean salad
Blue pea flower rice

DESSERT
Textures of Coconut
Coconut sorbet, grated coconut, jelly, fresh coconut flesh
Homemade Nonya Kuek

DRINKS
Hot Darjeeling Tea

DINNER

APPETISER
Boston Lobster Curry Noodle
Fresh rice noodles, turmeric coconut curry,
calamansi lime, fresh herbs

SOUP
Pong Tauhu Soup
Shellfish bisque, stuffed chicken and prawn tofu puff,
bamboo shoot, pork belly, prawn oil

ENTRÉE
Cod Chuan Chuan
Cod fillet fried and coated in an aromatic fermented soy
bean and ginger sauce, fried ginger strips, Chitose spinach

MAIN
Westholme Wagyu Beef Rib Rendang
Dry caramelised curry cooked over 4 hours with spices
and turmeric leaf garnished with Serunding

Served with
Frenz Organic sambal telur
Wing bean salad
Blue pea flower rice

DESSERT
Textures of Coconut
Coconut sorbet, grated coconut, jelly, fresh coconut flesh
Homemade Nonya Kuek

DRINKS
Calamansi Lime

For best enjoyment of our flavours, certain dishes are intended to be served warm by Chef Malcolm
*Menu items are subject to seasonal changes



WEDDINGS

We offer a Wedding Package that is inclusive of all of the following:

- Reception
- Bespoke 5 to 6 Course Menu by Executive Chef Malcolm Lee
- Complimentary tasting of wedding menu for up to 2 persons prior to event
- Continuous flow of drink based on wedding menu throughout the event.
- Bottle of Sparkling
- Fresh floral arrangements for dining tables
- Exclusive wedding favour for every guest
- Complimentary use of an easel for couple's wedding signage
- Up to 2 VIP parking spaces
- Corkage waiver for every 1 bottle of wine purchased from us (up to 8 bottles)
- Complimentary COMO Shambhala Nutritionist Consultation or Trial Class
- Preferential rates for families and friends to join COMO Shambhala classes.

Terms & conditions apply





WEDDING FAVOURS

A selection of truly delightful gifts to thank loved ones for sharing your special day with you

Blue Pea Flower Tea

Exclusively crafted for Candlenut by Gryphon Tea Company, this exquisite tea blend of Oolong and Butterfly Pea flower offers fragrant notes of Jasmine and Pandan that evoke the resplendence of Peranakan heritage. With a delicious golden hue and an elegant finish, every sip is a bespoke taste experience in a cup.

Black Forest Honey

Prized as one of the most exceptional honeys in the world, the ambrosial Black Forest Honey hails from the pristine pine forests of Germany – known as the Land of Honey Standard. Meticulously sourced, harvested and processed under the strictest of standards, this luscious liquid gold is rich with healthful enzymes and flavours unique to its terroir. Specially handpicked by honey artisan Lesster Leow of LittleHoneyman, the Black Forest Honey is wonderfully aromatic with lovely earthy notes - just what sweet beginnings call for.

CONTACT

We'd love to talk.

event@comodempsey.sg
1800 304 2288

Block 17A Dempsey Rd, Singapore 249676

comodempsey.sg @candlenutsg



MORE AT COMO DEMPSEY

Dine

Candlenut

COMO Cuisine

Culina Bistro

The Dempsey Cookhouse and Bar

Ippoh Tempura Bar by Ginza Ippoh

Shop

Kids21

Dover Street Market Singapore

Grandiflora

Culina Market

