

Sambal Nyonya

Hand-pounded chilli pastes and Peranakan condiments

Sambal

Sambal Belacan, 200g	\$14.00
Fresh red chilli, toasted belacan, lime. The one you eat with everything.	
Sambal Tumis, 220g	\$15.00
Slow-fried chilli paste with shallot, tamarind and a little gula melaka. Medium heat.	
Sambal Hijau, 200g	\$15.00
Green chilli and calamansi, brighter and sharper. Excellent with grilled fish.	
Vegetarian Sambal, 200g	\$14.00
Fermented soybean stands in for belacan. Same depth, no seafood.	

Pastes

Rempah Paste, 250g	\$16.00
Our base spice paste — lemongrass, galangal, turmeric, candlenut. Fry it and you're most of the way to a curry.	

Pickles

Achar, 400g	\$14.00
Crunchy pickled vegetables with peanut and sesame. Cuts through anything rich.	

Sweet

Pandan Kaya, 300g	\$13.00
Egg, coconut and pandan, stirred over a double boiler for two hours. Nothing else.	

Gifting

Gift Set — 4 Jars	\$52.00
Sambal belacan, sambal tumis, achar and kaya in a boxed set with a wooden spoon.	