

Bonding^合
KITCHEN

Modern Peranakan Cuisine





Appetizer

Kueh Pie Tee

(4 pcs)

\$20.00

Homemade crispy Kueh Pie Tee shell fill with julienne turnips braised with prawns stock, mushroom, pork belly, topped with prawn, pork lard, quail egg & chilli cuka



All prices are subject to gst and service charge. Photos shown are for illustration purposes only





Ngoh Hiang

\$16.00

Classic style deep fried beancurd skin rolls wrapped with hand chopped pork meat & shrimp, mushroom, water chestnut seasoned with five spices served with Bonding Kitchen sweet sauce & spicy spread

Appetizer

Ayam Panggang \$18.00

Chargrill chicken with fresh lemongrass & spices marination, kicap manis dressing & local herbs

Achar 🌶️ \$7.00

A spicy, sweet & sour pickled dish made from cucumber, carrot, pineapple, roasted peanut & sesame seeds

Side Dishes

Otah 🌶️ \$15.00

Spanish mackerel marinated in aromatic spices, mild chilli and coconut milk

Fish & Belinjau Keropok \$7.00

Crispy fish cracker & gnetum cracker served with homemade sambal belacan

Condiment

Sambal Belacan 🌶️  \$1.00
(By Chef's secret recipe)

Peranakan chilli sauce made from fresh chilli, toasted shrimp paste & fresh calamansi juice



Pong Tauhu

(individual portion)

\$12.50

Meatball made from hand chopped pork meat, shrimps & tofu served with prawns, chicken & pork broth with bamboo shoots and seasoned with fermented soybean paste



Soup



Bakwan Kepiting

(Pre-order only)

\$16.00

Must-have Peranakan soup served with hand chopped pork meat, shrimp & crab meat in a crustacean, pork & chicken broth with bamboo shoots

Pre-order only

Itek Tim

(Individual portion)

\$11.50

Hand chopped duck meatball in salted vegetables, peppercorn, tamarind skin, sour plums, duck & pork legs broth

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Wagyu Beef Rendang

\$ 37.50



Stewed Wagyu beef with coconut milk & over 15 local herbs & spices until liquid caramelizes around the beef, coating with insane amount of flavour



Meat

Pork Ribs Rendang \$37.50

Stewed premium pork ribs with coconut milk & over 15 local herbs & spices until liquid caramelizes around the pork ribs, coating with insane amount of flavour

Ayam Buah Keluak \$26.00

Braised local chicken with Indonesian black nuts and lemongrass in spicy & tangy sauce

Hokkien Lor Ark \$23.00

Overnight marinated duck braised in assorted local spices & soya sauce



Ayam Curry Chilli Api

\$26.00

Chicken leg & potatoes cooked with
chili padi, dried chili, coconut milk,
herbs & spices.
(Chef's childhood memory taste).
Best match with rice or bread



Babi Pongteh \$26.00

Stewed pork belly with
fermented soybean,
star anise & cinnamon



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**Barramundi Fish
Assam Pedas**

\$ 30.00



GLUTEN
FREE

Barramundi fillet served with
aromatic sour
tamarind & classic spicy gravy



Seafood



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Seafood

Udang Sambal Petai

\$36



GLUTEN
FREE

Stir fried prawns & stink beans
with garlic, shallot, chilli,
shrimps paste & tamarind



Sotong Masak Hitam \$24.50 (GF upon request)

Wok fried squid with squid ink,
shrimps paste & concentrated
tamarind juice

Sotong Sambal \$25.50 Buah Keluak (GF upon request)

Wok fried squid with chilli,
shrimps paste, Indonesian
black nut paste & coconut milk

Assam Ko Prawn \$36.00

Pan seared caramelised
marinated prawns with
tamarind paste

Crab Meat Masak Lemak Kunyit \$42.00

Crab meat curry with fresh
tumeric, tomato, coconut milk,
chilli, spices & herbs



Crab Meat
Masak Lemak
Kunyit



Sotong
Masak Hitam

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Nyonya
Chap Chye

\$ 21.00

Braised cabbage, mushroom,
black fungus, dried lily buds,
beancurd skin, pork belly
with prawn broth & soybean paste



Vegetable



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Vegetable



**Sambal Petai with
Ikan Bilis**
\$20



Fried stink beans with chilli,
onion & premium anchovies

Kacang \$20.00
Botol Kerabu  GLUTEN FREE
(Subject to availability)

Wing bean salad tossed with
homemade calamansi dressing,
herbs, cashew nuts, crispy dried
anchovies & cooked prawns

Sambal \$13.00
Kang Kong 
(GF and non-spicy upon request)

Fried hand plucked morning
glory with chilli, belacan and
dried shrimps


Sambal \$13.00
Bendi 
(GF and non-spicy upon request)

Fried lady fingers with chilli,
belacan and dried shrimps

Rice

**Blue Pea Steamed
Fragrant Rice** \$2.00

Egg

Cinalok Omelette  GLUTEN FREE \$12.00
Wok fried beaten egg with fermented
tiny shrimps, onion & spring onions

Plain Omelette \$10.00
(GF upon request)
Wok fried beaten egg

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Dessert

Chendol

\$7.50



GLUTEN
FREE

Local shaved ice dessert topped
with handmade pandan jelly,
coconut milk, palm sugar syrup & red beans



Gula Melaka Panna Cotta

\$7.00

Italian pudding topped with palm sugar syrup

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Beverage



HOMEMADE DRINKS

**Bunga Telang
Lemongrass
Pandan** *(Cold)*

\$7.90

Homemade refreshing healthy drinks with blue pea butterfly juice

Lemonade *(Cold)*

Freshly squeezed
lemon juice

\$6.90

**Barley with
Rock Sugar** *(Cold)*

Home-cooked barley

\$4.90

SOFT DRINK

Coke 320ml

\$4.00

Ginger Ale 320ml

\$4.00

Coke Zero 320ml

\$4.00

Soda Water 320ml

\$4.00

BEER

Asahi 330ml

\$12.00

Hoegaarden 330ml

\$12.00

Sapporo 330ml

\$12.00

Heineken 330ml

\$12.00





COFFEE

Drip Bag Coffee **\$6.90**

Country of Origin of Arabica bean: Brazil, Columbia, Indonesia
 Processing Method: Sun dried
 Flavor: Roasted Almond, Caramel Chocolatey
 Acidity: Low
 Aroma: High

The coffee is full of aroma, low bitterness and a bright low acidity forms an excellent flavor, and amazingly it leaves a sweet aftertaste. Take a sip, that's deeply satisfying, one sip after another and you will soon realise what you have been missing all this while.

TEA

Eight Treasure Tea **\$18.00**
 八宝茶

Our Eight Treasure Tea is a special blend of eight nourishing ingredients:

- Logan - Longevity
- Tea Leaves - The High Offering
- Raisin - Joy of Abundance
- Red Date - The Seed of Passion
- Rose - The Flower of Love
- Pine Nut - Strength of Patience
- Wolfberry - Fruit of Strength
- Winter Melon - Sweet, Sweet Memories



White Peony **\$5.90**
 白牡丹茶

Chrysanthemum Bulb **\$5.90**
 胎菊

Osmanthus Oolong **\$5.90**
 桂花乌龙茶

Glutinous Rice Pu Er **\$5.90**
 糯米陀香茶

Spring King Tie Guan Yin **\$5.90**
 春王铁观音



Wine

HOUSE WINE

H01 **Gold Trees
Sauvignon Blanc** *(White)*

Appellation: South Australia
Varietal(s): Sauvignon Blanc
Tasting Note: A bright, fruity and easy drinking wine, with herbaceous aromas of freshly cut grass. The palate showcases fresh tropical fruits and a lovely bright acidity, making this wine a perfect drink.

H02 **Gold Trees Shiraz** *(Red)*

Appellation: South Australia
Varietal(s): Shiraz
Tasting Note: A balance of silky tannins, ripe fruit flavours and distinct varietal character of the grape create the perfect shiraz flavour combination for easy drinking.

	Glass	Bottle
H01	\$15.00	\$48.00
H02	\$15.00	\$48.00



SPARKLING WINE

Bottle

S01 **Magna Terra Italica**
Prosecco DOC Spumante

\$60.00

Appellation: Treviso, Italy

Varietal(s): Glera

Tasting Note: Light, soft fizziness with presistent bubbles.

Fresh aromas with notes of golden apple, grapefruit.

Elegant and well balanced flavours.

S02 **Piper Heidsieck Cuvee**
Essentiel Extra Brut

\$168.00

Appellation: Champagne, France

Varietal(s): Pinot Noir Pinot Meunier Chardonnay

Tasting Note: Aromas of fresh apples, almonds and crisp citrus notes.

The palate seamlessly blends rich fruit cake with hints of nuts and

a touch of salinity. It is a crisp and refreshing wine with fresh citrus

on the long finish.

ROSE WINE

Bottle

P01 **Chateau d'Esclan**
Whispering Angel Rose

\$100.00

Appellation: Provence, France

Varietal(s): Grenache, Cinsault, Rolle

Tasting Note: Bright red fruit, floral perfumed and

lively mineral notes. Good concentration of ripe berry juice,

bone-dry, lively mineral notes with a long persistent finish.

P02 **M de Minuty Rose**

\$90.00

Appellation: Provence, France

Varietal(s): Grenache, Cinsault, Syrah

Tasting Note: Intense aromas ranging from tangy berries to

tropical fruit notes. It's vibrant and light on the palate with

refreshing zesty and herbaceous notes.



WHITE WINE

Bottle

Bottle

W01 Truffle Hunter \$40.00
Leda Moscato d'Asti

Appellation: Piedmont, Italy
Varietal(s): Moscato
Tasting Note: Sweet, smooth with fruit and flower notes. Ideal as aperitif or at the end of the meal with fruits, aged cheeses or hazelnut cake.

W04 Haart Goldtropfchen \$100.00
Riesling Kabinett

Appellation: Mosel, Germany
Varietal(s): Riesling
Tasting Note: A off-dry white wine with clear, very fine and delicate nose. Powerful and intense on the palate with bright acids. A very long, dancing and comforting finish.

W02 Alto de Romeros \$54.00
Chardonnay

Appellation: Colchagua, Chile
Varietal(s): Chardonnay
Tasting Note: A clean nose with aromas of lemon, pineapple, honey and tropical fruits. Medium-bodied and fresh with plenty of fruit, especially lemon and pineapple.

W05 Andre Goichot \$120.00
Petit Chablis

Appellation: Chablis, France
Varietal(s): Chardonnay
Tasting Note: Very fresh, lively and mineral with flint, green apple, lemon, underbrush and field mushroom. Long, smooth and serene finish. Very dry and impeccably delicate

W03 Sacred Hill \$78.00
Sauvignon Blanc

Appellation: Marlborough, New Zealand
Varietal(s): Sauvignon Blanc
Tasting Note: This wine display citrus and floral with a hint of minerality. The vibrant palate offers excellent texture with a zesty zing leaving persistent flavours of lime, nettle and flint.

W06 Duckhorn \$150.00
Chardonnay

Appellation: Napa Valley, USA
Varietal(s): Chardonnay
Tasting Note: Aromas of nectarine, yellow plum, pineapple and sweet spices. On the palate, zesty acidity with hints of vanilla, sweet dough and clove framing the generous fruit.



RED WINE

Bottle

R01 Alto de Romeros \$54.00
Cabernet Sauvignon

Appellation: Colchagua, Chile
Varietal(s): Cabernet Sauvignon
Tasting Note: bouquet of small red and black fruits and flowers. The body is ample and discreetly tannic and the fruit remains present. Roundness, volume, power and balance are all here, and in just the right proportions.



RED WINE

Bottle

Bottle

R02 **Sacred Hill
Marlborough
Pinot Noir** \$78.00

Appellation: Marlborough, New Zealand
 Varietal(s): Pinot Noir
 Tasting Note: Aromas of cherry and ripe raspberry are accompanied by floral and savoury characters. The palate entry is weighty with a seamless flow, finishing with a velvety tannin texture.

R03 **Il Molino Di
Grace Volano
Chianti** \$85.00

Appellation: Tuscany, Italy
 Varietal(s): Sangiovese Merlot
 Tasting Note: A soft and silky wine with berry, cherry and walnut flavours. Medium body, dusty tannins and a fresh finish.

R04 **Chateau De La
Bouyere Rouge** \$90.00

Appellation: Bordeaux, France
 Varietal(s): Merlot Cabernet Sauvignon Cabernet France
 Tasting Note: Note of fresh red fruits such as red currant and strawberry, delights by its harmony. The tasting goes on with a soft and fruity mouth, where tannins, still there, progressively fade, leaving in mouth a well-fruity balance.

R05 **Chateau La
Chapelle Aux Moines** \$130.00

Appellation: Saint-Emilion, France
 Varietal(s): Merlot Cabernet France Cabernet Sauvignon
 Tasting Note: Robust and full-bodied with medium(+) acidity and tannins. It is a well balanced, ripe, structured wine. Plum, blackberry, blackcurrant, cassis, tobacco, toasty oak, vanilla, earth and hints of chocolate fill the palate. Enjoy with grilled meat.

R06 **Chateau Tour
Pibran** \$150.00

Appellation: Pauillac, France
 Varietal(s): Cabernet Sauvignon Merlot
 Tasting Note: Its aromatic range is precise: black cherries, wild violets and mild spices. The tannins reveal the elegance and finesse that have been a focus in crafting this wine.

R07 **Petit Figeac** \$230.00

Appellation: Saint-Emilion, France
 Varietal(s): Cabernet Franc, Cabernet Sauvignon and Merlot
 Tasting Note: Very cabernet on the nose with blackcurrants, walnuts and fresh herbs. Hints of dried earth. Medium to full body and firm, juicy tannins. Solid. Second wine of Figeac, A blend of 41% Cabernet Franc, 36% Cabernet Sauvignon and 23% Merlot.



Bonding^合

KITCHEN


277 Orchard Rd, #02-18 orchardgateway, Singapore 238858

Opening Hours: Tue - Sun: 11.30AM - 9.30PM [Last order 8.30PM]

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 <https://www.bondingkitchen.com/>

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& ONLINE ORDER