

20 TANJONG PAGAR ROAD, SINGAPORE 088443

OPERATING HOURS : 12PM-3PM, 5PM-10.30PM (WEEKDAYS), 12PM-10.30PM (WEEKENDS)

OPEN TUESDAYS TO SUNDAYS, MONDAYS OFF

THAI NOODLE & FRESH SEAFOOD BAR

SOI CANDY

Chef Candy cooks for everyone as she would for her family, humbly and with love. One thing's for sure, she'll leave you coming back for more.

Helmed by Chef Candy, Soi Candy is a nod to traditional Northern Thai cuisine, with a fun twist. Our food shakes things up, but never compromises on the familiar flavours of Thailand.

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ALL DISHES ARE MSG-FREE

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ALL PRICES STATED ARE SUBJECT TO GST & SERVICE CHARGE
CAN'T TAKE THE HEAT? ASK OUR STAFF ABOUT SPICE LEVEL ADJUSTMENTS!



SOI CANDY BEST SELLERS

Our customers come back again and again for these 8 items

Photos for illustration purposes only
Charge of 30c for each takeaway item



BASIL MINCED PORK WITH SUNNY SIDE UP

Minced pork stir-fried with basil, Chef Candy's special seasoning mix, and topped with a sunny side up.

Rice / Two-Toned Noodles / Egg Noodles



\$10.90



SIGNATURE KHAO SOI GAI

Drumstick curry chicken topped with crispy deep fried mee pok, a Northern Thai specialty.

Rice / Mee Pok



\$14.90



SIGNATURE SOFTBONE PORK/BEEF LONGAN STEW

An all-time favourite - fall off the bone meat stewed with longan and Chef Candy's secret seasoning mix.

Rice / Thin Rice Noodles / Jade Noodles / Egg Noodles



\$10.90/\$13.90



CANDY'S SIGNATURE SALT-BAKED SEA BASS

Fresh sea bass slow-baked in salt, served with seafood sauce and tamarind sauce, with vegetables and round rice noodles. (45 min. wait time, pre-order is encouraged)



\$39.90

Chef Recommendation

Chef Signature

Spice Level

SOI CANDY BEST SELLERS

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CLAYPOT PRAWN VERMICELLI

Dry vermicelli cooked in a claypot, tossed with ginger, onion, house special sauce, fresh prawns, spring onions and mushrooms.



(S) \$18.90 (L) \$28.90



PRAWN CAKES (3PCS)

Deep-fried prawn cakes with fresh minced prawn and house seasoning.



\$12.90



CRISPY KANG KONG WITH SEAFOOD & SPECIALTY DIP

Kang kong deep-fried to crispy perfection with prawns and squid, served with a homemade Thai chilli and miced chicken dip specially concocted by Chef Candy.



\$19.90



POMELO SALAD WITH CRISPY PRAWN FLOSS

Crispy prawn floss with fresh pomelo, roasted coconut flesh, coconut milk, chilli, tamarind sauce, and peanuts.



\$19.90

APPETISERS



A01 CRISPY CHICKEN SKIN

Deep fried chicken skin tossed with fried onions, garlic, kaffir lime leaves, chilli powder, and dried chilli.



(S) \$6.90 (L) \$12.90



A02 HOMEMADE ESARN SAUSAGE

Homemade from scratch, our specialty pork sausages are deep fried with our secret seasoning mix. Served with cabbage, ginger, chillies, and our house chilli sauce.



(6 PCS) \$12.90

(12 PCS) \$19.90

A03 CHIANG RAI SAUSAGES (SAI UA)

Northern Thai sausages made with a combination of pork, mixed with a medley of Thai herbs. Served with Thai green chilli.

(150g) \$18.90

A04 GREEN CURRY CHICKEN STICK (12PCS)

\$10.90

Green curry paste mixed with minced chicken and kaffir lime leaves wrapped with popiah skin and deep fried to perfection.

A05 HOMEMADE THAI FISHCAKES

(6PCS) \$9.90

Fish paste with red curry paste and kaffir lime leaves.

(10PCS) \$12.90

A06 DEEP FRIED CRISPY WANTON SKIN



The perfect companion to an ice cold beer.

(6PCS) \$5.90

(15PCS) \$9.90



A07 NORTHERN PLATTER (3-4PAX)

Sharing platter with Chiang Rai sausages, green chilli dip, red minced pork, tomato and chilli dip, crispy chicken skin, served with sticky rice and fresh greens.



\$30.90



A08 ESARN PLATTER (3-4PAX)

Sharing platter with grilled honey chicken, Esarn sausage, papaya salad, sticky rice, and fresh greens.



\$28.90

APPETISERS



A09 APPETISER PLATTER (4PAX)

Sharing platter with pandan chicken, spring rolls, fish cakes.

\$23.90

A10 SPRING ROLLS (8PCS)

A Thai street food classic.

\$8.90

A11 PRAWN STICKS (12PCS)

Minced prawn paste wrapped with popiah skin, perfectly deep-fried.

\$10.90

A12 PANDAN CHICKEN (4PCS) 👍

Boneless chicken leg with Chef Candy's special seasoning mix for an extra flavour punch - served wrapped in pandan leaves.

\$10.90

A13 PRAWN CAKES (3PCS) 👍

Deep-fried prawn cakes with fresh minced prawn, and house seasoning.

\$12.90



BRING IT HOME

SOI CANDY SPECIALTY XXX SPICY BLENDED DRY CHILLI (50g)

Our homemade super spicy blended chilli paste is a secret recipe that Chef Candy has perfected over the years. Definitely not one for the faint-hearted!

\$6.90

Chef Recommendation 👍

Chef Signature 🍴

Spice Level 🌶️🌶️🌶️🌶️🌶️

SIGNATURE CANDY NOODLE/RICE BOWLS



N01 SIGNATURE KHAO SOI GAI

Drumstick curry chicken topped with crispy deep fried mee pok, a Northern Thai specialty.

Rice / Mee Pok



\$14.90



N02 SIGNATURE 2-TONE NOODLES

Our chef's special 2-tone noodles served with minced pork, pork balls, roasted char siu, topped with a fried wanton.

Dry



\$10.90



N03 BASIL MINCED PORK WITH SUNNY SIDE UP

Minced pork stir-fried with basil, Chef Candy's special seasoning mix, and topped with a sunny side up.

Rice / Two-Toned Noodles / Egg Noodles



\$10.90



N04 SIGNATURE SOFTBONE PORK/BEEF LONGAN STEW

An all-time favourite - fall off the bone meat stewed with longan and Chef Candy's secret seasoning mix.

Rice / Thin Rice Noodles / Jade Noodles / Egg Noodles



\$10.90/\$13.90

N05 PAD THAI VERMICELLI WITH PRAWNS

Rice noodles stir-fried with prawns and egg, served with chilli, beansprouts and peanuts on the side.

\$14.90

N06 BASIL MINCED PORK WITH SUNNY SIDE UP (4PAX)

Minced pork stir-fried with basil, 4 spring rolls, cucumbers on the side topped with 4 sunny side up eggs. Choice of noodles or rice.

\$38.90

N07 GRILLED CHICKEN JADE NOODLES OR RICE

Boneless chicken grilled char-siu style on a bed of deliciously springy jade noodles, served dry.

\$10.90

N08 STIR-FRIED VERMICELLI WITH CHICKEN OR SEAFOOD

Vermicelli stir-fried with mixed veggie and Chef Candy's special seasoning mix.

(C) \$12.90

(S) \$14.90

N09 TOM YUM SOUP (RICE OR NOODLES)

A Thai classic - squid, prawn, and clams in red tomyum broth with milk.

\$14.90

Rice / Thin Rice Noodles



N10 STIR-FRIED LALA WITH EGG NOODLES

Fresh lala clams stir-fried in chilli, our homemade secret sauce, and egg noodles.



\$16.90

CARB OPTIONS



Thin Rice Noodles



Egg Noodles



Jade Noodles



Mee Pok



Rice

Chef Recommendation 

Chef Signature 

Spice Level 

SIGNATURE CANDY NOODLE/RICE BOWLS



R01 CRAB MEAT FRIED RICE

Jasmine rice stir-fried with generous chunks of crab and egg.



\$14.90



R02 PIG TROTTER RICE

Slow-cooked, tender pig trotter served over rice, topped with half a boiled egg.



\$12.90

R03 GARLIC CHICKEN WITH RICE WITH SUNNY SIDE UP

Jasmine rice served with garlic chicken, and topped with a sunny side up.

\$12.90

R04 MINCED PORK OMELETTE WITH RICE

Jasmine rice served with minced pork omelette.

\$11.90

R05 PINEAPPLE FRIED RICE WITH BEANCURD AND MANGO SALAD

\$12.90

Jasmine rice stir-fried with fresh pineapple paste and egg, beancurd and mango salad

R06 PRAWN FRIED RICE

\$14.90

Jasmine rice stir-fried with fresh prawn and egg.



R07 SHARING PLATTER A (2-3PAX)

\$40.90

Stir-fried Basil Mixed Seafood, Stir-fried Garlic Chicken, and Crabmeat Omelette served over rice.

R08 SHARING PLATTER B (2-3PAX)

\$34.90

Stir-fried Basil Pork, Stir-fried Garlic Chicken, and Minced Pork Omelette served over rice.

S01 VERMICELLI SEAFOOD SALAD 🌶️

Vermicelli tossed with prawns, squid, clams and minced pork.

S02 MANGO SALAD WITH CRISPY FISH FLOSS 👍🍷🌶️

Crispy pomfret fish floss on a bed of mango salad.

S03 MANGO SALAD 🌶️

Shredded green mango tossed with chilli and lime.

S04 BEANCURD SALAD

Fried tofu with shredded vegetables, peanuts, and sweet chilli sauce.

S05 MAMA NOODLES SALAD WITH SEAFOOD 👍🍷🌶️

Spicy, sour, sweet noodles mixed with fresh prawns, lala, squid and minced pork.



S06 PAPAYA SALAD

Shredded green papaya tossed with chilli and lime.



\$12.90

SALADS

\$16.90

\$16.90

\$12.90

\$12.90

\$16.90



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S07 POMELO SALAD WITH CRISPY PRAWN FLOSS

Crispy prawn floss with fresh pomelo, roasted coconut flesh, coconut milk, chilli, tamarind sauce, and peanuts.



\$19.90

ADD-ONS

S03 Mango Salad and S06 Papaya Salad only

MINI CRABS \$3

POO PARA (FISH PASTE) \$3

RAW PRAWNS \$10

EGGS & VEGETABLES



V01 CRISPY KANG KONG WITH SEAFOOD & SPECIALTY DIP

Kang kong deep-fried to crispy perfection with prawns and squid, served with a homemade Thai chilli and miced chicken dip specially concocted by Chef Candy.



\$19.90



V02 DEEP-FRIED MIXED VEGETABLES

Vegetables of the day deep-fried to crispy heaven.

\$14.90



V03 CRISPY MUSHROOMS WITH SEAFOOD & SPECIALTY DIP

Mushrooms deep-fried to crispy perfection with prawns and squid, served with a homemade Thai chilli and minced chicken dip specially concocted by Chef Candy.



\$19.90

V04 SPICY STIR-FRIED MIXED MUSHROOMS

Mushrooms stir-fried with Chef Candy's secret chilli blend.

\$14.90

V05 STIR-FRIED LEAFY VEGETABLES

Simple and delicious - the best way to eat your greens.

Kai Lan / Kang Kong / Mixed Vegetables / Spicy / Non-Spicy.

\$12.90

V06 STIR-FRIED MIXED MUSHROOMS WITH BEANCURD AND THAI BASIL

Mixed mushrooms stir-fried with basil and beancurd.

\$14.90

OMELETTE

V07 THAI OMELETTE WITH ONION

\$9.90

V08 THAI OMELETTE WITH MINCED PORK

\$10.90

V09 THAI OMELETTE WITH FRESH PRAWN

\$12.90

V10 THAI OMELETTE WITH CRAB MEAT

\$14.90

Crispy on the outside, fluffy and tender on the inside - what more can you want from eggs?

FRESH SEAFOOD

Fresh. No Frozen Seafood. Really.

Photos for illustration purposes only
 Charge of 30c for each takeaway item

FRESH SEA BASS



SF01 CANDY'S SIGNATURE SALT-BAKED SEA BASS 🍷 🍴

Fresh sea bass slow-baked in salt, served with seafood sauce and tamarind sauce, with vegetables and round rice noodles. (45 min. wait time, pre-order is encouraged)

\$39.90



SF02 STEAMED SEA BASS

Steamed to perfection with a signature Thai sauce blend of lime, garlic, and chilli.



\$39.90



SF03 DEEP-FRIED SEA BASS

Like it crispy? So do we. Our fresh sea bass is deep-fried to crispy heaven, and finished with your choice of topping.

Tamarind Sauce (non-spicy) / Sweet & Sour Sauce / Mango Salad Topping



\$39.90

Chef Recommendation 🍷

Chef Signature 🍴

Spice Level 🌶️🌶️🌶️🌶️🌶️

FRESH SEAFOOD

Fresh. No Frozen Seafood. Really.

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 Charge of 30c for each takeaway item

FRESH PRAWNS



SF04 CLAYPOT PRAWN VERMICELLI 🍷 🌶️

(S) \$18.90 (L) \$28.90

Dry vermicelli cooked in a claypot, tossed with ginger, onion, house special sauce, fresh prawns, spring onions and mushrooms.



SF05 STEAMED SQUID

Fresh squid steamed to perfection with a signature Thai sauce blend of lime, garlic, and chilli.

Check with our team for available sizes of the day!



\$28.90

SF06 STIR-FRIED MIXED SEAFOOD WITH THAI BASIL

\$18.90

Chef's pick of fresh seafood of the day, stir-fried the traditional Thai way.

SF07 DEEP-FRIED PRAWNS WITH GARLIC AND CHILLI

\$28.90

Fresh prawns deep-fried to perfection, seasoned with a fragrant chilli and garlic mix.

SF08 STIR-FRIED SQUID WITH THAI BASIL

\$28.90

Fresh squid stir-fried with Thai basil.

Chef Recommendation 🍷

Chef Signature 🍳

Spice Level 🌶️🌶️🌶️🌶️🌶️

FRESH SEAFOOD

Fresh. No Frozen Seafood. Really.

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 Charge of 30c for each takeaway item



SF09 SWEET AND SOUR PRAWNS

Fresh prawns stir-fried in our homemade sweet and sour sauce. (6-8 pcs)

\$28.90



SF10 RAW PRAWNS

Fresh raw prawns served with mint leaves, and garlic green chilli sauce.



5PCS \$15.90

10PCS \$29.90

MEAT



M01 SPICY CHIANG RAI SPICY MINCED PORK WITH AROMATIC THAI HERB SALAD   **\$15.90**

Served with cabbage and cucumber, the minced pork is fried with onions, garlic, chilli powder and Chef Candy's secret chilli blend.

SELECT YOUR PREFERRED SPICE LEVEL: FROM  TO     

M02 BRAISED PIG TROTTER **(HALF) \$28.90**
(FULL) \$49.90
Pig trotter, slow cooked to tender perfection in an aromatic broth. (45 min. wait time, pre-order is encouraged)

M03 GRILLED PORK SKEWERS (4 SKEWERS) **\$12.90**
Marinated with Chef Candy's special seasoning.

M04 DEEP-FRIED MINI CHICKEN WINGS  **\$14.90**
Seasoned with garlic and salt OR Thai herbs.



M05 GRILLED HONEY GLAZED CHICKEN

Boneless chicken grilled and served with a Thai tamarind sauce.



\$14.90

M06 GRILLED PORK NECK **\$14.90**
Leaner cut of pork, super intensified flavour. Served with our house chilli sauce.

M07 BASIL CHICKEN **\$14.90**
Traditional Thai basil chicken.

M08 BASIL PORK **\$14.90**
Traditional Thai basil pork.

M09 NAM PRIK ONG WITH FRESH VEGETABLES  **\$16.90**
Minced pork, tomato, and red chilli dip, a Northern Thai special.

M10 DEEP FRIED GARLIC PORK **\$14.90**
Pork fried to perfection with garlic, with cucumbers by the side.

M11 DEEP FRIED GARLIC CHICKEN **\$14.90**
Chicken fried to perfection with garlic, with cucumbers by the side.

SOUP & CURRY



C01 TOM YUM SEAFOOD SOUP 🍷 🍴 **\$18.90**
 A Thai classic - squid, prawn, and clams in red tomyum broth with milk (for sharing).



C02 GREEN CURRY CHICKEN
 Traditional Thai green curry with coconut milk, boneless chicken leg and vegetables.
 🍷 **(S) \$14.90 (L) \$18.90**

C03 GREEN CURRY (MEATLESS)
 Traditional Thai green curry with coconut milk and vegetables.
 🍷 **(S) \$12.90 (L) \$16.90**



C04 SOFT BONE PORK IN SPICY AND SOUR SOUP

Slow-stewed, deliciously tender soft bone pork in spicy and sour soup. A Thai classic.

\$15.90

C05 YELLOW CURRY (MEATLESS) 🍷 **(S) \$12.90 (L) \$16.90**
 Traditional curry with coconut milk and vegetables.

C06 COCONUT CHICKEN STEW TOM KHA GAI **(S) \$14.90 (L) \$18.90**
 Chicken stewed with herbs and coconut milk.

C07 TOM YUM MIXED MUSHROOMS CLEAR SOUP **(S) \$12.90 (L) \$16.90**
 Traditional clear tomyum with mushrooms added.

C08 SEAFOOD SOUR CURRY SOUP (KANG SOM) **\$18.90**
 Sour curry mixed with vegetables and seafood.

ADD-ONS

WHITE RICE **\$1.90**

STICKY RICE **\$2.90**

FRIED EGG **\$1.90**

DRINKS & DESSERTS

Photos for illustration purposes only
 Charge of 30c for each takeaway item

HOMEMADE DRINKS



D01 THAI MILK TEA



\$5.90



D02 THAI MILK GREEN TEA



\$5.90

D03 COKE / COKE LIGHT / SPRITE / AYATAKA GREEN TEA / FANTA GRAPE / OOLONG TEA

\$4.90

D04 DASANI MINERAL WATER

\$3.90

D05 LEMONGRASS WITH GINGER

\$5.90

D06 HOT GREEN TEA

\$3.90



D07 COCONUT ICE CREAM

Served with red rubies, jackfruit and peanuts.

\$5.90



D08 MANGO STICKY RICE

Honey Mango w/ 2-Tone Organic Sticky Rice, Yellow Bean & Coconut Cream (for sharing).

\$9.90

D09 RED RUBIES

Water chestnut, jackfruit, grass jelly, attapchee palm fruit and coconut milk served over shaved ice.

\$7.90