

**Where:**  
Stall outside  
Mei Heong  
Yuen Dessert,  
67 Temple  
Street  
**Open:** 9am to  
11pm daily;  
9 to 1am on  
Chinese  
New Year's Eve  
on Friday



**1. HUA WEN HUA SHENG (PATTERNED PEANUTS)**  
**Price:** \$12 for 500g

A hit with customers when it was introduced last year, the Patterned Peanut has markings. Most of the long-shaped peanut pods contain four edible seeds, colloquially referred to as nuts.



**2. YU XIANG HUA SHENG (TARO PEANUTS)**

**Price:** \$15 for 500g  
A new flavour introduced this year, the Taro Peanut has a light brown shell. The nuts are slim in shape, aromatic and taste of yam.



**3. HE TAO HUA SHENG (WALNUT PEANUTS)**

**Price:** \$12 for 500g  
Popular with customers, the Walnut Peanut is smaller compared with other varieties, but the seeds are fat and round. The nuts have a roasted aroma and taste faintly of walnuts.

ST PHOTOS:  
HEDY KHOO



**4. NAN RU HUA SHENG (FERMENTED BEANCURD PEANUTS)**

**Price:** \$10 for 500g  
With its salty and strong flavour of fermented beancurd, this is a classic flavour that appeals mostly to elderly customers. The nuts have reddish brown skins.



**5. HONG JIU HUA SHENG (RED WINE PEANUTS)**

**Price:** \$9 for 500g  
The pod is long in shape and contains four nuts. Unlike what the name suggests, there is no alcohol in the nuts, which have light purplish pink skins and are deliciously savoury.



**6. YAN JU HUA SHENG (SALT BAKED PEANUTS)**

**Price:** \$10 for 500g  
The pods are small and round, but the two nuts inside each pod are fat and round. The nuts are salty with a roasted aroma.



**7. NIU YOU HUA SHENG (BUTTER PEANUT)**

**Price:** \$9 for 500g  
Another hit among customers, Butter Peanuts are exceptionally crisp and taste like burnt butter. The pods are small and contain two nuts each.

**Where:**  
Stall outside  
Kwong Onn  
Herbal,  
16 Temple  
Street  
**Open:** 10am to  
11pm; 8 to 1am  
on Chinese  
New Year's Eve  
on Friday



**8. HEI TANG HUA SHENG (BLACK SUGAR PEANUTS)**

**Price:** \$10 for 500g  
A new flavour introduced this year, Black Sugar Peanuts stand out with their look and taste. The shells are a burnt-looking shade of brown and the skins are dark brown. The nuts are savoury with a strong taste of caramelised sugar.

**Where:**  
Stall outside  
20 Trengganu  
Street; stall  
outside Hotel  
1887 The New  
Opera House  
at 25 Temple  
Street; and  
stall at Long  
Yan Tan  
International  
Tea Trading,  
TSSF 01-07,  
25 Trengganu  
Street  
**Open:** 10am to  
10pm; 10 to 1am  
on Chinese  
New Year's  
Eve on Friday



**12. TAIWAN HEI JIN GANG (BLACK PEANUTS OR BLACK PEARL PEANUTS)**

**Price:** \$12 for 500g  
The pods, which contain three or four nuts each, are long with a corrugated texture. The nuts have smooth dark purple skins and are crisp, fragrant and savoury.



**9. CHEN PI HUA SHENG (MANDARIN ORANGE PEEL PEANUT)**

**Price:** \$10 for 500g  
The pods are small and the nuts' skin is pale brown. It is difficult to taste the flavour of Mandarin orange peel, but the nuts are crisp and addictively savoury.



**10. HONG ZAO HUA SHENG (RED DATE PEANUTS)**

**Price:** \$10 for 500g  
Similar in looks and size to the Mandarin Orange Peel Peanuts, the Red Date Peanuts taste slightly sweet and are not as salty as the other varieties.



**11. GAN CAO HUA SHENG (LICORICE PEANUTS)**

**Price:** \$10 for 500g  
The pale-coloured shells contain nuts with light brown skins. The nuts are crisp, salty and savoury, but it is difficult to detect any licorice flavour.



**13. NAI YOU LU WEI HUA SHENG (CREAM MARINATED PEANUTS)**

**Price:** \$12 for 500g  
The pods are short and the two nuts inside each pod have light rosy-hued skins. The nuts have a mild buttery flavour.



**14. SHUI ZHU HUA SHENG (BOILED PEANUTS)**

**Price:** \$10 for 500g  
Unlike the other peanut flavours, which are mostly roasted, Boiled Peanuts are cooked in water then air-dried. The resulting nuts are slightly salty and rather bland, and have a soft chewy texture. They will appeal to those who have difficulty chewing hard roasted nuts and prefer them less salty.



**15. XIAN GAN HUA SHENG (DRY SALTED BUTTER PEANUTS)**

**Price:** \$10 for 500g  
A variation of Butter Peanuts, Dry Salted Butter Peanuts are short, round, small and pale-skinned. The nuts are distinctly salty with a roasted buttery taste.