

CANDLENUT

Lunch Menu

Small Bites & Salad

Homemade Kueh Pie Tee Shell, Braised Local Turnip, Pork Belly, Prawns	\$12
Crispy Beancurd Skin Ngoh Hiang, Minced Pork, Prawns, Water Chestnut	\$12
Grilled Local Chicken Satay, Pineapple Peanut Sauce	\$16
Wing Bean Salad, Baby Red Radish, Lemongrass, Cashew Nuts, Calamansi Lime Dressing	\$16
Crispy Pork Belly, Pickled Mustard Greens, Chincalok	\$20

Soups and Braises

Shellfish Bisque, Crab Tofu Pork Ball, Bamboo Shoot, Prawn Oil	\$14
Bakwan Kepiting Soup	\$12
Braised Australian Pork Belly, Soy Bean Gravy, Chillis	\$20
Chap Chye, Braised Cabbage, Black Mushroom, Lilybuds, Black Fungus	\$16

Curry

Chef's Mum's Curry of Local Chicken, Potatoes, Kaffir Lime Leaf	\$20
Ocean Barramundi Assam Pedas, Baby Lady's Fingers, Eggplant, Pineapple	\$20
Buah Keluak of Local Chicken, Black Nut Sambal	\$20
Dry Curry of NZ Moari Lake Lamb Shank, Roasted Coconut	\$24
Blue Swimmer Crab Curry, Turmeric, Galangal Kaffir Lime Leaf	\$28
1824 Beef Cheek Rendang, Roasted Coconut	\$20
Sayur Lodeh	\$18

Wok

Tiger Prawns, Petai Beans, Tamarind, Fried Shallots	\$20
Wild Caught Sambal Squid, Sambal Belachan, Cherry Tomato, Red Onions	\$20
Chincalok Omelette	\$12
Kang Kong, Dried Shrimp, Sambal	\$12
King Tiger Prawn, Gula Melaka Coconut Sauce, Lemongrass, Thai Basil	\$24
Wild Caught Baby , Squid Ink, Tamarind, Chillis	\$20

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Dinner Menu

Small Bites & Salads

Homemade Kueh Pie Tee Shell, Crab Meat Yeye Curry, Pickled Shallot, Laksa Leaf	\$16
Crispy Beancurd Skin Hei Zhou, Minced Pork, Prawns, Water Chestnut	\$16
Korubuta Pork Neck Satay, Kicap Manis Glaze	\$16
Salad of Smoked Local Duck Breast, Pickled Rambutans, Sour Plum Coconut Milk Dressing	\$12
Crispy Pork Belly, Pickled Mustard Greens, Chincalok	\$20
Coconut & Pandan Smoked Octopus, Achar, Fresh Roast Peanuts	\$20

Soups and Stews

Shellfish Bisque, Crab Tofu Pork Ball, Bamboo Shoot, Prawn Oil	\$14
Bakwan Kepiting Soup	\$12
Braised Australian Pork Belly, Soy Bean Gravy, Chillis	\$20
Chap Chye, Braised Cabbage, Black Mushroom, Lilybuds, Black Fungus	\$16

Curry

Chef's Mum's Curry of Local Chicken, Potatoes, Kaffir Lime Leaf	\$20
Ocean Barramundi Assam Pedas, Baby Lady's Fingers, Eggplant, Pineapple	\$20
Duroc Pork Cheek Curry, Lemongrass	\$24
Dry Curry of Australian Lamb Shank, Roasted Coconut	\$28
Ranger Valley Beef Ribs, Buah Keluak Stew	\$28
Blue Swimmer Crab Curry, Turmeric, Galangal Kaffir Lime Leaf	\$28
Blackmore Wagyu Beef Brisket, Serunding, Turmeric Leaf	\$28
Baby Sweet Potato Leaf & Young Jackfruit Curry, Crispy Whitebait	\$16

Wok

Tiger Prawns, Garlic, Buah Keluak, Kaffir Lime Leaf	\$20
Wild Caught Baby Squid, Sambal Belachan, Petai Beans, Tamarind	\$20
Omelette of Chincalok, Minced Pork, Crab	\$20
Wild Caught Baby Squid, Squid Ink, Tamarind, Chillis	\$20
Kang Kong, Dried Shrimp Sambal, Prawns	\$18

Charcoal Grill

King Tiger Prawn, Fresh Red Chilli Sambal, Charred Garlic Chives	\$32
Crispy Skin Ocean Barramundi, Sambal, Laksa Leaf	\$28
Westholme Wagyu Beef Short Ribs, Buah Keluak Sambal	\$36
Red Lion Snapper Fillet, Black Green Mango Sambal, Ginger Flower	\$28
Moari Lake Lamb Rack, Ikan Bilis Sambal Crust, Green Papaya Kerabu	\$28
Pork Jowl, Indonesian Sweet Sauce, Green Apple, Mint	\$22