



# CANDLENUT

## *Lunar New Year À la carte*

*21<sup>st</sup> Jan – 19<sup>th</sup> Feb 2019*

### **Small Bites and Salads**

Crispy Beancurd Skin Ngoh Hiang, Minced Pork, Prawns, Water Chestnut	\$18
Wing Bean Salad, Baby Red Radish, Lemongrass, Cashew Nuts, Prawns, Calamansi Lime Dressing	\$18
Homemade Kueh Pie Tee Shell, Braised Local Turnip, Pork Belly, Prawns – 4 cups	\$20
Charcoal Grilled Snake River Farm Kurobuta Pork Neck Satay, Kicap Manis Glaze – 4 skewers	\$20

### **Soups and Braises**

Bakwan Kepiting Soup, Crab Chicken Ball, Bamboo Shoot, Chicken Broth	\$16
Chap Chye, Braised Cabbage, Black Mushroom, Pork Belly, Lily Buds, Black Fungus, Vermicelli, Black Moss	\$24

### **Curry**

Buah Keluak of Braised Local Chicken, Peranakan Signature Black Nut Sambal	\$26
Chef's Mum's Chicken Curry, Potato, Kaffir Lime Leaf	\$28
Kühlbarra Ocean Barramundi Assam Pedas, Baby Lady's Fingers, Eggplant, Pineapple	\$30
Blue Swimmer Crab Curry, Turmeric, Galangal, Kaffir Lime Leaf	\$36
Westholme Wagyu Beef Rib Rendang, Serunding, Turmeric Leaf	\$36

### **Wok**

Sambal "Four Heavenly Kings" of Indian Lady's Fingers, Brinjal, Taro Stem, Wing Bean, Kangkong	\$20
Omelette of Homemade Chincalok, Spring Onion, Crab Meat	\$22
Candlenut Buah Keluak Fried Rice, Sunny Side Up	\$28
Wild Caught Baby Squid, Squid Ink, Tamarind, Fried Shallots, Chillis	\$28
King Tiger Prawn, Gula Melaka Coconut Sauce, Lemongrass, Thai Basil	\$30
Wok Fried Tiger Prawns, Petai Beans, Tamarind, Fried Shallots	\$34

### **Charcoal Grill and Roast**

Crispy Turmeric Tiger Beer Battered Soft Shell Prawn, Sambal Hijau	\$32
Ikan Chuan Chuan, Cod Fish Fillet, Ginger, Tau Cheo	\$32
Local Red Lion Snapper Fillet, Fresh Red Chilli Sambal, Charred Garlic Chives	\$34

White Thai Hom Mali Rice is available at \$1.80 per bowl,  
Brown Rice at \$3.80 per bowl,  
and Homemade Sambal Belachan at \$3 per sharing portion

All prices subject to 10% service charge and prevailing government taxes

