



# CANDLENUT

## STARTERS

<b>Bakwan Kepiting Soup</b>	\$16
<i>Blue Swimmer crab chicken balls, bamboo shoot, rich chicken broth boiled over 4 hours – Individual Portion</i>	
<b>Ngoh Hiang</b>	\$18
<i>Minced pork, prawns, shiitake mushroom, water chestnut wrapped in crispy deep fried beancurd skin</i>	
<b>Wing Bean Salad</b>	\$18
<i>Baby red radish, lemongrass, cashew nuts, prawns, fried anchovies, calamansi lime dressing</i>	
<b>Kueh Pie Tee</b>	\$20
<i>Homemade crispy pastry cup, hand-cut local turnip braised with tau cheo and pork belly, prawns – 4 cups</i>	
<b>Snake River Farm Kurobuta Pork Neck Satay</b>	\$20
<i>Glazed with kicap manis, grilled and smoked over charcoal – 4 skewers</i>	

## CURRIES & BRAISES

<b>Chap Chye</b>	\$24
<i>Cabbage, black mushroom, pork belly, lily buds, black fungus, vermicelli braised in rich prawn stock</i>	
<b>'Yeye' White Chicken Curry</b>	\$28
<i>A signature dish unique to my family, passed down over four generations, Toh Thye San Chicken cooked with Green Banana, Kaffir Lime Leaf</i>	
<b>Ikan Assam Pedas</b>	\$30
<i>Kühlbarra Barramundi fillet cooked in a spicy tangy gravy with baby okra, brinjal and honey pineapple</i>	
<b>Blue Swimmer Crab Curry</b>	\$36
<i>A Candlenut signature, turmeric, galangal, kaffir lime leaf</i>	
<b>Westholme Wagyu Beef Rib Rendang</b>	\$36
<i>Dry caramelised curry cooked over 4 hours with spices and turmeric leaf garnished with serunding</i>	
<b>Babi Buah Keluak</b>	\$36
<i>Slow cooked Free- range Borrowdale Pork soft bone with an aromatic black nut gravy</i>	

## CHARCOAL GRILL & CHINESE WOK

<b>Sambal "Four Heavenly Kings"</b>	\$20
<i>Indian lady's fingers, brinjal, taro stem, wing bean, petai bean, dried shrimp garnished with crispy whitebait</i>	
<b>Chincalok Omelette</b>	\$22
<i>House fermented baby shrimp, also known as grago, Freedom range co. eggs, spring onion, crab meat</i>	
<b>Assam Sotong Hitam</b>	\$28
<i>Baby squid stir fry with squid ink, tamarind, lemongrass, fried shallots, chillis</i>	
<b>Candlenut's Buah Keluak Fried Rice</b>	\$28
<i>Fried with buah keluak sambal, Freedom range co. sunny side up egg</i>	
<b>King Tiger Prawn Gula Melaka</b>	\$30
<i>Coconut sauce infused with lemongrass, thai basil and roasted coconut</i>	
<b>Sotong Bakar Buah Keras</b>	\$32
<i>Grilled Baby squid stuffed with chopped tentacles, aromatic candlenut turmeric broth, taro stem, cherry tomatoes</i>	
<b>Ikan Chuan Chuan</b>	\$32
<i>Cod fish fillet coated in an aromatic fermented soy bean and ginger sauce, fried ginger strips</i>	
<b>Udang Sambal Petai</b>	\$34
<i>Tiger prawn wok tossed with bitter beans, tamarind, sambal ikan bilis.</i>	
<b>Nyonya Hokkien Mee</b>	\$34
<i>Egg noodles braised with tau cheo, king tiger prawn, baby squid and pork belly, shredded omelette, cucumber</i>	
<b>Ikan Bakar</b>	\$34
<i>Charcoal grilled spiced local red snapper fillet, with fresh red chilli sambal, charred garlic chives</i>	

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

