

CANDLENUT

STARTERS



Bakwan Kepiting Soup

\$15

blue swimmer crab and chicken tofu balls, tofu puff, rich chicken broth boiled over 4 hours – individual portion



Ngho Hiang

\$22

deep fried beancurd skin roll of minced free range pork, prawns, shiitake mushroom, water chestnut



Snake River Farm Kurobuta Pork Neck Satay

\$24

charcoal grilled and glazed with kicap manis – 4 skewers



Wing Bean Salad

\$22

baby red radish, lemongrass, cashew nuts, prawns, anchovies, calamansi dressing



Sweet Chitose x Cameron Highlands White Corn and Mizuna Salad

\$24

rose apple, cashew nuts, fried anchovies, local herbs tossed in homemade gula melaka sesame dressing

CURRIES & BRAISES



Chap Chye

\$26

stewed cabbage, Cha Hua shiitake, pork belly, lily buds, black fungus, vermicelli in rich prawn and pork stock



Chef's Mum's Chicken Curry

\$32

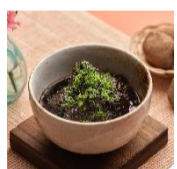
family heirloom recipe – fresh local chicken, potato, kaffir lime leaf



Westholme Wagyu Beef Rib Rendang

\$48

dry caramelized coconut curry with spices, turmeric leaf, serunding



Aunt Caroline's Babi Buah Keluak

\$42

slow cooked Iberico pork jowl, aromatic intense black nut



Candlenut Blue Swimmer Crab Curry

\$48

turmeric, galangal, coconut milk, kaffir lime leaf



Ikan Assam Pedas

\$34

Kühlbarra barramundi fillet cooked in a spicy, tangy gravy, okra, brinjal honey pineapple, laksa leaf, torch ginger flower

CANDLENUT

CHARCOAL GRILL & CHINESE WOK



Sambal "Four Heavenly Kings" \$24

okra, brinjal, long beans, kang kong wok fried with sambal, dried shrimp topped with crispy whitebait (petai beans)

add \$10



Cincalok Omelette \$28

grago, crab meat, , Frenz free-range eggs, spring onion



Assam Sotong \$30

Sugata baby squid stir fried with squid ink, tamarind, shrimp paste, fried shallots, chilli



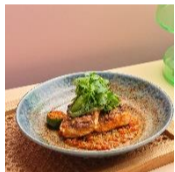
Candlenut's Buah Keluak Fried Rice \$28

"poisonous" black nut sambal, Frenz free range sunny-side up egg



Udang Sambal Petai \$40

wok tossed Ang Kar sea prawns, ikan bilis sambal, petai beans, chilli



Ikan Bakar \$38

charcoal grilled spiced local red snapper fillet, fresh red chilli sambal, charred dragon chives

The menu is designed to be experienced by the entire table. Dishes will arrive at the tables as ready.

For best enjoyment of our flavours, certain dishes are intended to be served warm by Chef Malcolm

White Thai Hom Mali Rice - \$2/bowl
Brown Rice \$3.80/bowl