

STARTERS

Bakwan Kepiting Soup	\$14
<i>Blue Swimmer crab chicken tofu balls, tofu puff, bamboo shoot, rich chicken broth boiled over 4 hours – Individual Portion</i>	
Ngoh Hiang	\$20
<i>Minced free range pork, prawns, shiitake mushroom, water chestnut wrapped in beancurd skin, deep fried till crispy</i>	
Snake River Farm Kurobuta Pork Neck Satay	\$20
<i>Glazed with kicap manis, grilled and smoked over charcoal – 4 skewers</i>	
Wing Bean Salad	\$18
<i>Baby red radish, lemongrass, cashew nuts, prawns, fried anchovies, calamansi lime dressing</i>	

CURRIES & BRAISES

Chap Chye	\$20
<i>Cabbage, shiitake mushroom, pork belly, lily buds, black fungus, vermicelli stewed in rich prawn and pork stock</i>	
Chef's Mum's Chicken Curry	\$24
<i>My mum's signature, a must have at every family special occasion, Toh Thye San Chicken cooked with potato, kaffir lime leaf</i>	
Westholme Wagyu Beef Rib Rendang	\$36
<i>Dry caramelised coconut curry with spices and turmeric leaf garnished with serunding</i>	
Aunt Caroline's Babi Buah Keluak	\$28
<i>Slow cooked Free- range Borrowdale Pork soft bone with an aromatic and intense "poisonous" black nut gravy</i>	
Babi Tohay	\$28
<i>A disappearing dish. Pork jowl slow cooked with fermented red yeast rice, chincalok and brandy, lemongrass, chillis and fried shallots</i>	
Blue Swimmer Crab Curry	\$32
<i>A Candlenut signature, turmeric, galangal, coconut milk, kaffir lime leaf</i>	
Ikan Assam Pedas	\$26
<i>Kühlbarra Barramundi fillet cooked in a spicy tangy gravy with okra, brinjal, honey pineapple, laksa leaf, torch ginger flower</i>	
Ikan Chuan Chuan	\$24
<i>Local red lion snapper fillet fried and coated in a aromatic fermented soy bean and ginger sauce, fried ginger strips</i>	

CHARCOAL GRILL & CHINESE WOK

Sambal "Four Heavenly Kings"	\$20
<i>Baby okra, brinjal, long beans and kang kong wok fried with sambal and dried shrimp, sprinkled with crispy whitebait</i>	
Chincalok Omelette	\$22
<i>Fermented tiny shrimp, also known as grago, Frenz organic egg, spring onion, crab meat</i>	
Assam Sotong	\$24
<i>Baby squid stir fried with squid ink, tamarind, shrimp paste, fried shallots, chillis</i>	
Candlenut's Buah Keluak Fried Rice	\$24
<i>Fried with rich Indonesian black nut sambal, Frenz organic sunny-side up egg</i>	
Udang Sambal Petai	\$26
<i>Wok tossed tiger prawns with ikan bilis sambal, petai beans and chillis</i>	
Itek Sioh Bakar	\$22
<i>Whole duck leg, marinated with tamarind and roasted coriander seeds, slow cooked & grilled over charcoal, charred green chilli.</i>	
Sambal King Prawns with Laksa Leaves	\$30
<i>My mum's unique recipe and a family favorite.</i>	
Satay Ayam Bakar (Whole Chicken Leg)	\$22
<i>Not the typical satay we know. Grilled over charcoal with an aromatic chilli and lemongrass rempah</i>	

*Our menu is served communal dining style (family style).
Dishes will arrive to the table as ready.*

White Thai Hom Mali Rice is available at \$2 per bowl,
Brown Rice at \$3.80 per bowl, and Homemade Sambal Belachan at \$3 individual portion
All prices subject to 10% service charge and prevailing government taxes