

# CANDLENUT

## Circuit Breaker Menu

### STARTERS

<b>Pong Tauhu Soup</b> <i>Shellfish Bisque, Pork Ball with Crab, Prawn &amp; Tofu, Bamboo Shoot– good for 2</i>	\$20
<b>Ngoh Hiang</b> <i>Minced free range pork, prawns, shitake mushroom, water chestnut wrapped in crispy deep fried beancurd skin</i>	\$20
<b>Snake River Farm Kurobuta Pork Neck Satay</b> <i>Glazed with kicap manis, grilled and smoked over charcoal – 4 skewers</i>	\$20

### CURRIES & BRAISES

<b>Chap Chye</b> <i>Cabbage, black mushroom, pork belly, lily buds, black fungus, vermicelli braised in rich prawn stock</i>	\$20
<b>Chef's Mum's Chicken Curry</b> <i>A signature dish of my mother, a must have dish at every family special occasion, Toh Thye San Chicken cooked with potato, kaffir lime leaf</i>	\$20
<b>Beef Rib Rendang</b> <i>Dry caramelised curry cooked over 4 hours with spices and turmeric leaf garnished with Serunding</i>	\$20
<b>Yeye Chicken Curry</b> <i>My great grandfather's recipe, a white rich coconut curry cooked with Toh Thye San Chicken, kaffir lime leaf, green banana</i>	\$20
<b>Aunt Caroline's Babi Buah Keluak</b> <i>Slow cooked Free- range Borrowdale Pork soft bone with an aromatic and intense "poisonous" black nut gravy</i>	\$20
<b>Blue Swimmer Crab Curry</b> <i>A Candlenut signature, turmeric, galangal, kaffir lime leaf</i>	\$20
<b>Babi Pongteh</b> <i>Slow braised Borrowdale free range pork belly, shitake mushrooms, preserved soy bean paste, spoon cut chillis</i>	\$20
<b>Ikan Assam Pedas</b> <i>Kühlbarra ocean barramundi fillet cooked in a spicy tangy gravy with baby okra, brinjal and honey pineapple</i>	\$20
<b>Ikan Chuan Chuan</b> <i>Local red lion snapper fillet fried and coated in an aromatic fermented soy bean and ginger sauce, fried ginger strips</i>	\$20
<b>Ayam Sioh Bakar</b> <i>Whole Spring Chicken, marinated with tamarind and roasted coriander seeds, grilled over charcoal, charred green chillis</i>	Half - \$20 Whole - \$32

### CHINESE WOK

<b>Chincalok Omelette</b> <i>Fermented baby shrimp, also known as grago, Frenz organic egg, spring onion, crab meat</i>	\$20
<b>Candlenut's Buah Keluak Fried Rice</b> <i>Fried with rich Indonesian black nut sambal, Frenz organic sunny-side up egg</i>	\$20
<b>Assam Sotong</b> <i>Baby squid stir fried with squid ink, tamarind, shrimp paste, fried shallots, chillis</i>	\$20
<b>Fried Turmeric Wings (8 pcs)</b> <i>Toh Thye San fried chicken whole wing with my Mum's turmeric marinade</i>	\$20
<b>Petai Prawn</b> <i>Wok-fried tiger prawns with ikan bilis sambal, petai beans and chillis</i>	\$20
<b>Sambal "Four Heavenly Kings"</b> <i>Baby lady's fingers, brinjal, long beans and kang kong wok fried with sambal belachan and dried shrimp, sprinkled with crispy whitebait</i>	\$20
<b>White Thai Hom Mali Rice</b>	\$1.50
<b>Sambal Belachan (100g jar)</b> <i>Made in-house using only the freshest ingredients, no preservatives added.</i>	\$12.50

All prices subject to prevailing government taxes

Call us at +65 8121 0176 between 10:30am and 9:00pm to place takeaway orders

Pick up and delivery timings:

Monday-Sunday

Lunch 12:00pm – 4:00pm (last order 3:00pm)

Dinner 5:00pm – 10:00pm (last order 9:00pm)

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### HOMEMADE KUEHS & SWEETS

#### Kueh Salat (200g/400g/800g)

A perfectly smooth custard made with naturally extracted pandan and coconut milk, steamed with fragrant glutinous rice cake coloured with fresh blue pea flower (24 hours notice needed)

200g - \$25  
400g - \$45  
800g - \$80

#### Kueh Bingkah (200g/800g)

Hand grated tapioca and shredded fresh coconut baked cake, topped with grated coconut roasted w gula melaka

200g - \$20  
800g - \$60

#### Steamed Banana Cake (200g)

Lightly steamed with overripe pisang emas, layered with banana gula melaka compote and Valrhona Kidavao 50% chocolate banana cremeux

\$20

### YOCHA KOMBUCHA 400ml bottle

\$10

#### Yocha Kombucha Detox Delight: Lemongrass & Ginger (400ml)

Brewed with live Kombucha culture, black tea, organic cane sugar, fresh lemongrass & ginger. Citrusy flavours of lemongrass blend beautifully with the spicy ginger to aid digestion and calm your soul

#### Yocha Immune Fighter: Hibiscus & Pineapple (400ml)

Brewed with live Kombucha culture, black tea, organic cane sugar, fresh pineapple and dried hibiscus. Hibiscus flower lends a natural floral tang and is a wonderful counterpart to the sweet pineapple flavour, improve digestion and reduce inflammation

### SOFT DRINKS AND JUICE

#### COKE / SPRITE / COKE LIGHT Can 330ml

\$5

#### FRESH CALAMANSI LIME

\$5

#### LIMAU ASSAM BOI Calamansi Lime, Dried Sour Plum, Sour Plum, Soda

\$7

#### CANDLENUT COLD BLUE PEA Rose syrup, Calamansi Lime, Blue Pea, Soda

\$9

#### CANDLENUT BESPOKE BLUE PEA FLOWER LOOSE TEA LEAF 40gm packet (good for 20 to 25 cups)

An exquisite tea blend of oolong and butterfly pea flower with fragrant notes of jasmine and pandan that evokes the splendence of the Peranakan heritage, giving a delicious golden hue and an elegant finish

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