

# CANDLENUT

## STARTERS

<b>Bakwan Kepiting Soup</b> <i>Blue swimmer crab chicken balls, bamboo shoot, rich chicken broth boiled over 4 hours – good for 2</i>	\$14
<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
<b>Wing Bean Salad</b> <i>Baby red radish, lemongrass, cashew nuts, prawns, fried anchovies, calamansi lime dressing</i>	\$18

## 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>	\$24
<b>Westholme Wagyu Beef Rib Rendang</b> <i>Dry caramelised curry cooked over 4 hours with spices and turmeric leaf garnished with Serunding</i>	\$28
<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>	\$28
<b>Blue Swimmer Crab Curry</b> <i>A Candlenut signature, turmeric, galangal, kaffir lime leaf</i>	\$32
<b>Babi Pongteh</b> <i>Slow braised Borrowdale free range pork belly, shitake mushrooms, preserved soy bean paste, spoon cut chillis</i>	\$26
<b>Ikan Assam Pedas</b> <i>Kühlbarra ocean barramundi fillet cooked in a spicy tangy gravy with baby okra, brinjal and honey pineapple</i>	\$26
<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>	\$24

## CHINESE WOK

<b>Chincalok Omelette</b> <i>House fermented baby shrimp, also known as grago, Frenz free range egg, spring onion, crab meat</i>	\$22
<b>Candlenut's Buah Keluak Fried Rice</b> <i>Fried with rich Indonesian black nut sambal, Frenz free range sunny-side up egg</i>	\$24
<b>Assam Sotong</b> <i>Baby squid stir fried with squid ink, tamarind, shrimp paste, fried shallots, chillis</i>	\$24
<b>Sambal "Four Heavenly Kings"</b> <i>Baby okra, brinjal, long beans and kang kong wok fried with sambal and dried shrimp, sprinkled with crispy whitebait</i>	\$20
<b>Udang Sambal Petai</b> <i>Wok tossed tiger prawns with ikan bilis sambal, petai beans and chillis</i>	\$26
<b>Itek Sioh Bakar</b> <i>Whole duck leg, marinated with tamarind and roasted coriander seeds, slow cooked &amp; grilled over charcoal, charred green chilli</i>	\$22

<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

# CANDLENUT

## HOMEMADE KUEHS & SWEETS

<b>Kueh Salat (200g/400g/800g)</b> <i>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)</i>	200g - \$25 400g - \$45 800g - \$80
<b>Kueh Bingkah (200g/800g)</b> <i>Hand grated tapioca and shredded fresh coconut baked cake, topped with grated coconut roasted w gula Melaka</i>	200g - \$20 800g - \$60
<b>Steamed Banana Cake (200g)</b> <i>Lightly steamed with overripe pisang emas, layered with banana gula melaka compote and Valrhona Kidavoa 50% chocolate banana cremeux</i>	\$20
<b>Buah Keluak Tart (11cm in diameter)</b> <i>Velvety Buah Keluak Cream, Valrhona Chocolate, Buttery Sweet Tart Crust</i>	\$25
<b>Mao Shan Wang (猫山王) Durian Cake</b> <i>Bitter sweet, rich and creamy "Cat Mountain King" durian flesh layered with moist vanilla sponge, coconut milk, freshly grated coconut and gula melaka</i>	200g - \$25 800g - \$80
<b>YOCHA KOMBUCHA 400ml bottle</b>	\$10
<b>Yocha Kombucha Detox Delight: Lemongrass &amp; Ginger (400ml)</b> <i>Brewed with live Kombucha culture, black tea, organic cane sugar, fresh lemongrass &amp; ginger. Citrusy flavours of lemongrass blend beautifully with the spicy ginger to aid digestion and calm your soul</i>	
<b>Yocha Immune Fighter: Hibiscus &amp; Pineapple (400ml)</b> <i>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</i>	
<b>SOFT DRINKS AND JUICE</b>	
<b>COKE / SPRITE / COKE LIGHT Can 330ml</b>	\$5
<b>FRESH CALAMANSI LIME</b>	\$5
<b>LIMAU ASSAM BOI</b> <i>Calamansi Lime, Dried Sour Plum, Sour Plum, Soda</i>	\$7
<b>CANDLENUT COLD BLUE PEA</b> <i>Rose syrup, Calamansi Lime, Blue Pea, Soda</i>	\$9
<b>CANDLENUT BESPOKE BLUE PEA FLOWER LOOSE TEA LEAF</b> <i>40gm packet (good for 20 to 25 cups)</i> <i>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</i>	\$32

All prices subject to prevailing government taxes

Call us at +65 81210176 to place takeaway orders  
Lunch 12:00pm – 3:00pm  
Dinner 5:00pm – 9:00pm