

## STARTERS

<b>Bakwan Kepiting Soup</b> <i>Blue Swimmer crab chicken balls, bamboo shoot, rich chicken broth boiled over 4 hours – Individual Portion</i>	\$16
<b>Ngoh Hiang</b> <i>Minced pork, prawns, shiitake mushroom, water chestnut wrapped in crispy deep fried beancurd skin</i>	\$18
<b>Wing Bean Salad</b> <i>Baby red radish, lemongrass, cashew nuts, prawns, fried anchovies, calamansi lime dressing</i>	\$18
<b>Kueh Pie Tee</b> <i>Homemade crispy pastry cup, hand-cut local turnip braised with tau cheo and pork belly, prawns – 4 cups</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>	\$24
<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>	\$28
<b>Ikan Assam Pedas</b> <i>Kühlbarra Barramundi fillet cooked in a spicy tangy gravy with baby okra, brinjal and honey pineapple</i>	\$30
<b>Blue Swimmer Crab Curry</b> <i>A Candlenut signature, turmeric, galangal, kaffir lime leaf</i>	\$36
<b>Westholme Wagyu Beef Rib Rendang</b> <i>Dry caramelised curry cooked over 4 hours with spices and turmeric leaf garnished with Serunding</i>	\$36
<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>	\$36

## CHARCOAL GRILL & CHINESE WOK

<b>Sambal "Four Heavenly Kings"</b> <i>Indian lady's fingers, brinjal, taro stem, wing bean, kang kong, dried shrimp garnished with crispy whitebait</i>	\$20
<b>Chincalok Omelette</b> <i>House fermented baby shrimp, also known as grago, Freedom range co. eggs, spring onion, crab meat</i>	\$22
<b>Sambal Sotong Pedas</b> <i>My sister's favourite dish, local squid stir fry with spicy sambal belachan, red onion, cherry tomatoes</i>	\$28
<b>Candlenut's Buah Keluak Fried Rice</b> <i>Fried with rich Indonesian black nut sambal, Freedom range co. sunny side up egg</i>	\$28
<b>King Tiger Prawn Gula Melaka</b> <i>Coconut sauce infused with lemongrass, thai basil and roasted coconut</i>	\$30
<b>Ikan Chuan Chuan</b> <i>Cod fish fillet coated in an aromatic fermented soy bean and ginger sauce, fried ginger strips</i>	\$32
<b>Udang Sambal Petai</b> <i>Tiger prawn wok tossed with bitter beans, tamarind, sambal ikan bilis.</i>	\$34
<b>Ikan Bakar</b> <i>Charcoal grilled spiced local red snapper fillet, with fresh red chilli sambal, charred garlic chives</i>	\$34

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