

CANDLENUT

STARTERS

Bakwan Kepiting Soup <i>Blue swimmer crab chicken balls, bamboo shoot, rich chicken broth boiled over 4 hours – good for 2</i>	\$14
Ngoh Hiang <i>Minced free range pork, prawns, shitake mushroom, water chestnut wrapped in crispy deep fried beancurd skin</i>	\$20
Snake River Farm Kurobuta Pork Neck Satay <i>Glazed with kicap manis, grilled and smoked over charcoal – 4 skewers</i>	\$20
Wing Bean Salad <i>Baby red radish, lemongrass, cashew nuts, prawns, fried anchovies, calamansi lime dressing</i>	\$18

CURRIES & BRAISES

Chap Chye <i>Cabbage, black mushroom, pork belly, lily buds, black fungus, vermicelli braised in rich prawn stock</i>	\$20
Chef's Mum's Chicken Curry <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
Westholme Wagyu Beef Rib Rendang <i>Dry caramelised curry cooked over 4 hours with spices and turmeric leaf garnished with Serunding</i>	\$36
Aunt Caroline's Babi Buah Keluak <i>Slow cooked Free-range Borrowdale Pork soft bone with an aromatic and intense "poisonous" black nut gravy</i>	\$28
Blue Swimmer Crab Curry <i>A Candlenut signature, turmeric, galangal, kaffir lime leaf</i>	\$32
Ikan Assam Pedas <i>Kühlbarra ocean barramundi fillet cooked in a spicy tangy gravy with baby okra, brinjal and honey pineapple</i>	\$26
Ikan Chuan Chuan <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

Sambal "Four Heavenly Kings" <i>Baby okra, brinjal, long beans and kang kong wok fried with sambal and dried shrimp, sprinkled with crispy whitebait</i>	\$20
Chincalok Omelette <i>House fermented baby shrimp, also known as grago, Frenz free range egg, spring onion, crab meat</i>	\$22
Assam Sotong <i>Baby squid stir fried with squid ink, tamarind, shrimp paste, fried shallots, chillis</i>	\$24
Candlenut's Buah Keluak Fried Rice <i>Fried with rich Indonesian black nut sambal, Frenz free range sunny-side up egg</i>	\$24
Udang Sambal Petai <i>Wok tossed tiger prawns with ikan bilis sambal, petai beans and chillis</i>	\$26
Sambal King Prawns with Laksa Leaves <i>My mum's unique recipe and a family favorite</i>	\$30
Ikan Bakar <i>Charcoal grilled spiced local red snapper fillet, with fresh red chilli sambal, charred garlic chives</i>	\$30
White Thai Hom Mali Rice	\$2.00
Brown Rice	\$3.80
Sambal Belachan (100g jar) <i>Made in-house using only the freshest ingredients, no preservatives added.</i>	\$12.50

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HOMEMADE KUEHS & SWEETS

Kueh Salat (200g/400g/800g) <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
Gula Melaka Cake (200g/400g/800g) <i>Light vanilla sponge, gula melaka bavarian mousse and jelly</i>	200g - \$25 400g - \$45 800g - \$80
Pandan Kelapa Cake (200g/400g/800g) <i>Light pandan sponge layered with coconut bavarian mousse and caramelised grated coconut topped with freshly grated coconut</i>	200g - \$25 400g - \$45 800g - \$80
Buah Keluak Tart (11cm in diameter) <i>Velvety Buah Keluak Cream, Valrhona Chocolate, Buttery Sweet Tart Crust</i>	\$25
Mao Shan Wang (猫山王) Durian Cake <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

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

Yocha Kombucha Anti-Oxidant: Strawberry & Mint (400ml)
Brewed with live kombucha culture, black tea, organic cane sugar, fresh strawberry & mint. strawberries add a touch of sweetness while the mint delivers a refreshing and bright flavour

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)* \$32
An exquisite tea blend of oolong and butterfly pea flower with fragrant notes of jasmine and pandan that evokes the resplendence of the Peranakan heritage, giving a delicious golden hue and an elegant finish

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