

# CANDLENUT

## STARTERS

<b>Bakwan Kepiting Soup</b> <i>Blue swimmer crab chicken balls, bamboo shoot, rich chicken broth boiled over 4 hours</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, fatt choy</i>	\$22
<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>	\$26
<b>Margaret River Angus Short Ribs Beef Rendang</b> <i>Dry caramelised curry cooked over 4 hours with spices and turmeric leaf garnished with Serunding</i>	\$42
<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>	\$30
<b>Blue Swimmer Crab Curry</b> <i>A Candlenut signature, turmeric, galangal, kaffir lime leaf</i>	\$38
<b>Ikan Assam Pedas</b> <i>Kühlbarra ocean barramundi fillet cooked in a spicy tangy gravy with baby okra, brinjal and honey pineapple</i>	\$30

## CHINESE WOK

<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>	\$22
<b>Chincalok Omelette</b> <i>House fermented baby shrimp, also known as grago, Frenz free range egg, spring onion, crab meat</i>	\$22
<b>Assam Sotong</b> <i>Baby squid stir fried with squid ink, tamarind, shrimp paste, fried shallots, chillis</i>	\$26
<b>Candlenut's Buah Keluak Fried Rice</b> <i>Fried with rich Indonesian black nut sambal, Frenz free range sunny-side up egg</i>	\$26
<b>Udang Sambal Petai</b> <i>Wok tossed tiger prawns with ikan bilis sambal, petai beans and chillis</i>	\$30
<b>Ikan Bakar</b> <i>Charcoal grilled spiced local red snapper fillet, with fresh red chilli sambal, charred garlic chives</i>	\$32
<b>White Thai Hom Mali Rice</b>	\$2.00
<b>Brown Rice</b>	\$3.80
<b>Sambal Belachan (100g jar)</b> <i>Made in-house using only the freshest ingredients, no preservatives added.</i>	\$12.50

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## 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>Gula Melaka Cake (200g/400g/800g)</b> <i>Light vanilla sponge, gula melaka bavarian mousse and jelly</i>	200g - \$25 400g - \$45 800g - \$80
<b>Pandan Kelapa Cake (200g/400g/800g)</b> <i>Light pandan sponge layered with coconut bavarian mousse and caramalised grated coconut topped with freshly grated coconut</i>	200g - \$25 400g - \$45 800g - \$80
<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>Bandung Kelapa Litchi</b> <i>Bandung Coconut Mousse, Lychee Jelly, Light Vanilla Sponge and Rose Cream</i>	800g - \$88

**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 splendence 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