CANDLENUT

STARTERS

Bakwan Kepiting Soup Blue swimmer crab chicken balls, bamboo shoot, rich chicken broth boiled over 4 hours	\$14
Ngoh Hiang Minced free range pork, prawns, shitake mushroom, water chestnut wrapped in crispy deep fried beancurd skin	\$20
Snake River Farm Kurobuta Pork Neck Satay Glazed with kicap manis, grilled and smoked over charcoal – 4 skewers	\$20
Wing Bean Salad Baby red radish, lemongrass, cashew nuts, prawns, fried anchovies, calamansi lime dressing	\$18
CURRIES & BRAISES	
Chap Chye Cabbage, black mushroom, pork belly, lily buds, black fungus, vermicelli braised in rich prawn stock, fatt choy	\$22
Chef's Mum's Chicken Curry 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	\$26
Westholme Wagyu Beef Rendang Dry caramelised curry cooked over 4 hours with spices and turmeric leaf garnished with Serunding	\$42
Aunt Caroline's Babi Buah Keluak Slow cooked Free- range Borrowdale Pork soft bone with an aromatic and intense "poisonous" black nut gravy	\$30
Blue Swimmer Crab Curry A Candlenut signature, turmeric, galangal, kaffir lime leaf	\$38
Ikan Assam Pedas Kühlbarra ocean barramundi fillet cooked in a spicy tangy gravy with baby okra, brinjal and honey pineapple	\$30
CHINESE WOK	
Sambal "Four Heavenly Kings" Baby okra, brinjal, long beans and kang kong wok fried with sambal and dried shrimp, sprinkled with crispy whitebait	\$22
Chincalok Omelette House fermented baby shrimp, also known as grago, Frenz free range egg, spring onion, crab meat	\$22
Assam Sotong Baby squid stir fried with squid ink, tamarind, shrimp paste, fried shallots, chillis	\$26
Candlenut's Buah Keluak Fried Rice Fried with rich Indonesian black nut sambal, Frenz free range sunny-side up egg	\$26
Udang Sambal Petai Wok tossed tiger prawns with ikan bilis sambal, petai beans and chillis	\$30
Ikan Bakar Charcoal grilled spiced local red snapper fillet, with fresh red chilli sambal, charred garlic chives	\$32
White Thai Hom Mali Rice	\$2.00
Brown Rice	\$3.80
Sambal Belachan (100g jar) Made in house using only the freshest ingredients, no preservatives added	\$12.5

CANDLENUT

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
Gula Melaka Cake (200g/400g/800g) Light vanilla sponge, gula melaka bavarian mousse and jelly	200g - \$25 400g - \$45 800g - \$80 \$25
Buah Keluak Tart (11cm in diameter) Velvety Buah Keluak Cream, Valrhona Chocolate, Buttery Sweet Tart Crust	
Mao Shan Wang (猫山王) Durian Cake Bitter sweet, rich and creamy "Cat Mountain King" durian flesh layered with moist vanilla sponge, coconut milk, freshly grated coconut and gula melaka	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) An exquisite tea blend of oolong and butterfly pea flower with fragrant notes of jasmine and pandan that evokes	\$32

All prices subject to prevailing government taxes

the resplendence of the Peranakan heritage, giving a delicious golden hue and an elegant finish

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