

CANDLENUT

STARTERS



Bakwan Kepiting Soup \$14
Blue Swimmer crab chicken tofu balls, tofu puff, bamboo shoot, rich chicken broth boiled over 4 hours – Individual Portion



Nghoh Hiang \$20
Minced free range pork, prawns, shiitake mushroom, water chestnut wrapped in beancurd skin, deep fried till crispy



Snake River Farm Kurobuta Pork Neck Satay \$20
Glazed with kicap manis, grilled and smoked over charcoal – 4 skewers



Wing Bean Salad \$18
Baby red radish, lemongrass, cashew nuts, prawns, fried anchovies, calamansi lime dressing

CURRIES & BRAISES



Chap Chye \$22
Cabbage, black mushroom, pork belly, lily buds, black fungus, vermicelli braised in rich prawn and pork stock



Chef's Mum's Chicken Curry \$26
My mum's signature, a must have at every family special occasion, Toh Thye San Chicken cooked with potato, kaffir lime leaf



Westholme Wagyu Beef Rib Rendang \$42
Dry caramelised coconut curry with spices and turmeric leaf garnished with serunding



Aunt Caroline's Babi Buah Keluak \$30
Slow cooked Free- range Borrowdale Pork soft bone with an aromatic and intense "poisonous" black nut gravy



Blue Swimmer Crab Curry \$38
A Candlenut signature, turmeric, galangal, coconut milk, kaffir lime leaf



Ikan Assam Pedas \$30
Kühlbarra Barramundi fillet cooked in a spicy tangy gravy with okra, brinjal, honey pineapple, laksa leaf, torch ginger flower

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CHARCOAL GRILL & CHINESE WOK



Sambal "Four Heavenly Kings"

\$22

Baby okra, brinjal, long beans and kang kong wok fried with sambal and dried shrimp, sprinkled with crispy whitebait



Chincalok Omelette

\$22

Fermented tiny shrimp, also known as grago, Frenz organic egg, spring onion, crab meat



Assam Sotong

\$26

Baby squid stir fried with squid ink, tamarind, shrimp paste, fried shallots, chillis



Candlenut's Buah Keluak Fried Rice

\$26

Fried with rich Indonesian black nut sambal, Frenz organic sunny-side up egg



Udang Sambal Petai

\$30

Wok tossed tiger prawns with ikan bilis sambal, petai beans and chillis



Ikan Bakar

\$32

Charcoal grilled spiced local red snapper fillet, with fresh red chilli sambal, charred dragon chives

Our menu is served communal dining style (family style).
Dishes will arrive to the table as ready.

For best enjoyment of our flavours, certain dishes are
intended to be served warm by Chef Malcolm

White Thai Hom Mali Rice is available at \$2 per bowl,
Brown Rice at \$3.80 per bowl,
and Homemade Sambal Belachan at \$3 individual portion