

CANDLENUT

'Taste of Candlenut'

August

Homemade Kueh Pie Tee Shell, Braised Local Turnip, Pork Belly
Bamboo Shoot, Prawn

Deep Fried Mantou, Itek Sioh, Green Chilli, Cucumber

Charcoal Grilled Kurobuta Pork Neck Satay, Peanut Sauce

Bakwan Kepiting Soup

*Blue Swimmer crab chicken tofu balls, tofu puff, bamboo shoot,
rich chicken broth boiled over 4 hours*

Wing Bean Salad

Baby red radish, lemongrass, cashew nuts, fried anchovies, calamansi lime dressing

Aunt's Caroline Babi Buah Keluak

*Slow cooked Free-range Borrowdale pork soft bone with aromatic and intense
"poisonous" black nut gravy*

Ikan Chuan Chuan

*Local Red Lion Snapper fillet fried and coated in an aromatic fermented soy bean and
ginger sauce, fried ginger strips*

Blue Swimmer Crab Curry

A Candlenut's signature, turmeric, galangal, coconut milk, kaffir lime leaf

Sambal Sotong

Wok fried wild caught Sugata baby squid with Sambal Belacan, red onion, cherry
tomatoes

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.

Bandung Kelapa Litchi Cake

Bandung coconut mousse, lychee jelly, light vanilla sponge and rose cream

Sago Pearl Pudding

Fresh natural coconut milk, gula melaka and young coconut shaved ice

This menu is designed to be experienced by the entire table.

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

\$78++ per person

*Menu items are subject to seasonal changes