

# 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



### **Ngoh Hiang**

\$22

Minced free range pork, prawns, shiitake mushroom, water chestnut wrapped in beancurd skin, deep fried till crispy



### **Snake River Farm Kurobuta Pork Neck Satay**

\$24

Glazed with kicap manis, grilled and smoked over charcoal – 4 skewers



### **Wing Bean Salad**

\$22

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



### **Sweet Corn and Mizuna Salad**

\$24

*Chitose X Cameron Highland sweet corn, mizuna, rose apple, local herbs, cashew nuts, fried anchovies, homemade gula melaka sesame dressing*

## CURRIES & BRAISES



### **Chap Chye**

\$24

Cabbage, shiitake mushroom, pork belly, lily buds, black fungus, vermicelli braised in rich prawn and pork stock



### **Chef's Mum's Chicken Curry**

\$30

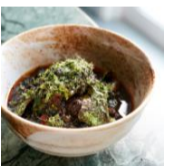
My mum's signature, a must have at every family special occasion, Toh Thye San Chicken cooked with potato, kaffir lime leaf



### **Westholme Wagyu Beef Rib Rendang**

\$48

Dry caramelised coconut curry with spices and turmeric leaf garnished with serunding



### **Aunt Caroline's Babi Buah Keluak**

\$36

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



### **Blue Swimmer Crab Curry**

\$48

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



### **Ikan Assam Pedas**

\$32

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"** \$24  
Baby okra, brinjal, long beans and kang kong wok fried with sambal and dried shrimp, sprinkled with crispy whitebait



**Chincalok Omelette** \$28  
Fermented tiny shrimp, also known as grago, Frenz organic egg, spring onion, crab meat



**Assam Sotong** \$28  
Baby squid stir fried with squid ink, tamarind, shrimp paste, fried shallots, chillis



**Candlenut's Buah Keluak Fried Rice** \$28  
Fried with rich Indonesian black nut sambal, Frenz organic sunny-side up egg



**Udang Sambal Petai** \$38  
Wok tossed Ang Kar prawns with ikan bilis sambal, petai beans and chillis



**Ikan Bakar** \$38  
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