

# CANDLENUT

## STARTERS



**Bakwan Kepiting Soup** \$16  
blue swimmer crab and chicken tofu balls, tofu puff, rich chicken broth boiled over 4 hours – individual portion



**Ngoh Hiang** \$22  
deep fried beancurd skin roll of minced free range pork, prawns, shiitake mushroom, water chestnut



**Jeju Black Pork Collar Satay** \$24  
charcoal grilled and glazed with kicap manis – 4 skewers



**Winged Bean Salad** \$24  
baby red radish, lemongrass, cashew nuts, prawns, anchovies, calamansi dressing

## CURRIES & BRAISES



**Chap Chye** \$28  
stewed cabbage, Cha Hua shiitake, pork belly, lily buds, black fungus, vermicelli in rich prawn and pork stock



**Chef's Mum's Chicken Curry** \$34  
family heirloom recipe – Aqina farm organic French poulet leg, potato, kaffir lime leaf



**Westholme Wagyu Beef Rib Rendang** \$48  
dry caramelized coconut curry with spices, turmeric leaf, serunding



**Aunt Caroline's Babi Buah Keluak** \$48  
slow cooked Iberico pork jowl, aromatic intense black nut



**Candlenut Blue Swimmer Crab Curry** \$48  
turmeric, galangal, coconut milk, kaffir lime leaf



**Ikan Assam Pedas** \$34  
Kühlbarra barramundi fillet cooked in a spicy, tangy gravy, okra, brinjal honey pineapple, laksa leaf, torch ginger flower

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## CHARCOAL GRILL & CHINESE WOK



### **Sambal “Four Heavenly Kings”**

okra, brinjal, long beans, kang kong wok fried with sambal, dried shrimp topped with crispy whitebait (petai beans)

\$26

add \$10



### **Cincalok Omelette**

grago, crab meat, free-range eggs, spring onion

\$28



### **Assam Sotong**

Sugata baby squid stir fried with squid ink, tamarind, shrimp paste, fried shallots, chilli

\$32



### **Candlenut’s Buah Keluak Fried Rice**

“poisonous” black nut sambal, free-range sunny-side up egg

\$28



### **Udang Sambal Petai**

wok tossed Ang Kar sea prawns, ikan bilis sambal, petai beans, chilli

\$42



### **Ikan Bakar**

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

\$40

The menu is designed to be experienced by the entire table. Dishes will arrive at the tables as ready.

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

White Thai Hom Mali Rice - \$2.50/bowl  
Brown Rice \$4.00/bowl