



CANDLENUT

STARTERS

Bakwan Kepiting Soup <i>Blue Swimmer crab chicken balls, bamboo shoot, rich chicken broth boiled over 4 hours – Individual Portion</i>	\$16
Ngoh Hiang <i>Minced pork, prawns, shiitake mushroom, water chestnut wrapped in crispy deep fried beancurd skin</i>	\$18
Wing Bean Salad <i>Baby red radish, lemongrass, cashew nuts, prawns, fried anchovies, calamansi lime dressing</i>	\$18
Kueh Pie Tee <i>Homemade crispy pastry cup, hand-cut local turnip braised with tau cheo and pork belly, prawns – 4 cups</i>	\$20
Snake River Farm Kurobuta Pork Neck Satay <i>Glazed with kicap manis, grilled and smoked over charcoal – 4 skewers</i>	\$20

CURRIES & BRAISES

Chap Chye <i>Cabbage, black mushroom, pork belly, lily buds, black fungus, vermicelli braised in rich prawn stock</i>	\$24
Ayam Buah Keluak <i>Stewed Toh Thye San Farm Chicken with Indonesian “poisonous” black nut, sometimes known as the Asian truffle, a renowned Peranakan dish</i>	\$26
Chef’s Mum’s Chicken Curry <i>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</i>	\$28
Ikan Assam Pedas <i>Kühlbarra Barramundi fillet cooked in a spicy tangy gravy with baby okra, brinjal and honey pineapple</i>	\$30
Blue Swimmer Crab Curry <i>A Candlenut signature, turmeric, galangal, kaffir lime leaf</i>	\$36
Westholme Wagyu Beef Rib Rendang <i>Dry caramelised curry cooked over 4 hours with spices and turmeric leaf garnished with serunding</i>	\$36

WOK & OTHERS

Sambal “Four Heavenly Kings” <i>Indian lady’s fingers, brinjal, taro stem, wing bean, kangkong, dried shrimp garnished with crispy whitebait</i>	\$20
Chincalok Omelette <i>House fermented baby shrimp, also known as grago, Freedom range co. eggs, spring onion, crab meat</i>	\$22
Assam Sotong Hitam <i>Baby squid stir fry with squid ink, tamarind, fried shallots, chillis</i>	\$28
Candlenut’s Buah Keluak Fried Rice <i>Fried with buah keluak sambal, Freedom range co. sunny side up egg</i>	\$28
King Tiger Prawn Gula Melaka <i>Coconut sauce infused with lemongrass, thai basil and roasted coconut</i>	\$30
Crispy Turmeric Soft Shell Prawn <i>Battered with Tiger beer, served with sambal hijau</i>	\$32
Ikan Chuan Chuan <i>Cod fish fillet coated in an aromatic fermented soy bean and ginger sauce, fried ginger strips</i>	\$32
Udang Sambal Petai <i>Tiger prawn wok tossed with spicy sambal belachan, tamarind, fried shallots</i>	\$34
Nyonya Hokkien Mee <i>Egg noodles braised with tau cheo, tiger prawn, baby squid and pork belly, shredded omelette, cucumber</i>	\$34
Ikan Bakar <i>Crispy scales local red snapper fillet with fragrant fresh red chilli sambal, charred garlic chives</i>	\$34

White Thai Hom Mali Rice is available at \$1.80 per bowl,
Brown Rice at \$3.80 per bowl,
and Homemade Sambal Belachan at \$3 per sharing portion

All prices subject to 10% service charge and prevailing government taxes

