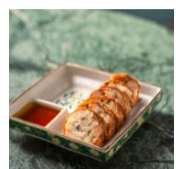


# CANDLENUT

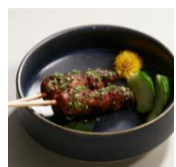
## STARTERS



**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** \$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



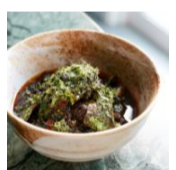
**Chap Chye** \$20  
Cabbage, black mushroom, pork belly, lily buds, black fungus, vermicelli braised in rich prawn and pork stock



**Chef's Mum's Chicken Curry** \$24  
My mum's signature, a must have at every family special occasion, Toh Thye San Chicken cooked with potato, kaffir lime leaf



**Beef Rendang** \$28  
Beef gold coin shin cooked slowly in a dry caramelised coconut curry with spices and turmeric leaf garnished with serunding



**Aunt Caroline's Babi Buah Keluak** \$28  
Slow cooked Free- range Borrowdale Pork soft bone with an aromatic and intense "poisonous" black nut gravy



**Babi Pongteh** \$26  
Slow braised Free-range Borrowdale Pork Belly, shiitake mushrooms, preserved soy bean paste, spoon cut chilli



**Blue Swimmer Crab Curry** \$32  
A Candlenut signature, turmeric, galangal, coconut milk, kaffir lime leaf



**Ikan Assam Pedas** \$26  
Kühlbarra Barramundi fillet cooked in a spicy tangy gravy with okra, brinjal, honey pineapple, laksa leaf, torch ginger flower



**Ikan Chuan Chuan** \$24  
Local red lion snapper fillet fried and coated in an aromatic fermented soy bean and ginger sauce, fried ginger strips

# CANDLENUT

## CHARCOAL GRILL & CHINESE WOK



### **Sambal "Four Heavenly Kings"**

\$20

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**

\$24

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



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

\$24

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



### **Udang Sambal Petai**

\$26

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



### **Itek Sioh Bakar**

\$22

Whole duck leg, marinated with tamarind and roasted coriander seeds, slow cooked & grilled over charcoal, charred green chilli

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