

CANDLENUT

'Taste of Candlenut'

Homemade Kueh Pie Tee Shell, Boston Lobster,
Yeye Curry, Roasted Candlenut

Kueh Bakar Berlauk with Spiced Chicken, Mum's Curry

Charcoal Grilled Snake River Farm Kurobuta Pork Satay, Kicap Manis Glaze

Blue Swimmer Crab Curry

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

Beef Rendang

Beef gold coin shin cooked slowly in a dry caramelised coconut curry with spices and turmeric leaf garnished with serunding

Wing Bean Salad

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

Ikan Chuan Chuan

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

Sambal Udang

Tiger prawn cooked with my mum's sambal recipe, chilli and laksa leaves

Aunt Caroline's Babi Buah Keluak

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

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.

Bakwan Kepiting Soup

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

(Supplement \$10)

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

Watermelon, Pandan Granita, Sour Plum and Mint

Candlenut's signature Buah Keluak Ice Cream

Chocolate chilli crumble, sea salt caramel, warm valrhona chocolate espuma

Served with Homemade Nyonya Kueh

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

\$78++ per person

*Menu items are subject to seasonal changes