

CANDLENUT

'Taste of Candlenut'

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

Crispy Beancurd Skin Ngoh Hiang, Minced Pork, Prawns, Water Chestnut,
Shiitake Mushroom

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

Ikan Chuan Chuan

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

Wing Bean Salad

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

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.

Candlenut's Classic Chendol Cream

*A signature since our opening in 2010,
smooth and silky coconut milk custard, homemade pandan jelly, gula melaka*

Served with Homemade Nyonya Kueh

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\$58++ per person