



CANDLE NUT

'Ah-ma-kase'

Homemade Kueh Pie Tee Shell, Boston Lobster,
Preserved Baby Shrimp Dressing, Laksa Leaf

Kueh Bakar Berlauk with Chicken, Mum's Curry

Bergedil, "Bu Jian Tian" Pork Buah Keluak Lemongrass Curry

Charcoal Grilled Maori Lakes Lamb Shoulder Satay, Kicap Manis Glaze

Hee Peow Soup, Stuffed Japanese Tofu Puff, Fish Maw, Carrot, Fried Shallot

'Yeye' White Curry, Local Chicken, Fried Shallot, Green Banana, Kaffir Lime Leaf

Wok Fried Sambal Belachan, Blue Swimmer Crab, Wing Bean, Petai Bean

Snake River Farm Kurobuta Pork Kapitan Curry, Pumpkin, Turmeric Leaf

Kühlbarra Ocean Barramundi Fillet, Masak Merah, Chillis

Crispy Turmeric Tiger Beer Battered Soft Shell Prawn, Sambal Hijau

Okra, Prawn Paste, Dried Scallop Sambal Goreng

Sayur Manis and Young Jackfruit Kerabu, Belimbing

Achar of Cucumber, Carrot and Pear, Roasted Sesame Seed

Served communal style with 'Thai Hom Mali' rice



Fresh Soya Milk, Shaved Young Coconut Ice with Pulut Terigu,
Gula Melaka Sago Pearl and Beancurd Skin

Homemade Traditional Nyonya Kuehs and Sweets
Served with Bunga Telang Tea

Savour contemporary on authenticity with the '*ah-ma-kase*' menu,
as Chef Malcolm Lee and his team introduce the essence of Straits-Chinese cuisine with a refreshing twist
\$128++ per person

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

