



# CANDLENUT

## 'Ah-ma-kase'

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

Kueh Bakar Berlauk with Spiced Chicken, Mum's Curry  
Bergedil, Sambal Ikan Bilis

Charcoal Grilled Maori Lakes Lamb Neck Satay, Sweet Soy Sauce

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Bakwan Kepiting Soup, Crab Chicken Ball, Bamboo Shoot, Roasted Pork Belly, Chicken Broth

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Westholme Wagyu Beef Rib Rendang, Serunding, Turmeric Leaf

Blue Swimmer Crab Curry, Turmeric, Galangal, Kaffir Lime Leaf

Babi Buah Keluak Soft Bone Pork with an Aromatic Black Nut Gravy

Ikan Chuan Chuan, Kühlbarra Ocean Barramundi Fillet, Fermented Soy Bean,  
Ginger Sauce, Fried Ginger Strips

Crispy Turmeric Tiger Beer Battered Soft Shell Prawn

Tauhu Goreng, Chayote Shoot and Young Jackfruit, Peanut Sauce, Ginger Flower

Red Chilli Sambal, Crispy Chicken Skin

Tempeh, Sambal Hijau

Served communal style with 'Thai Hom Mali' rice

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Winter Melon Soup, Candied Winter Melon, Barley Sorbet

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Choice of Dessert

Served with Traditional Nyonya Kueh and 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**

