

CANDLENUT

'Taste of Candlenut' November

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

Home Made Egg Skin, Itek Sioh, Fried Shallot, Cucumber, Green Chillis

Rempah Udang Kelapa, Coconut Shrimp Chillis,
Blue Pea Flower Glutinous Rice

Charcoal Grilled Maori Lake's Lamb Satay, Kicap Manis Glaze

Blue Swimmer Crab Curry

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

Telur Goreng Babi Kicap

Frenz organic sunny-side up egg, braised 'Tau You', minced pork, chillis

Banana Flower Kerabu

*Banana Flower, Grated Coconut, Ikan Bilis and local herbs
tossed in Coconut Kerabu sauce*

Mackerel and Prawns Otah Lodeh

*Wrapped with Beijing cabbage and tau pok, turmeric and dried shrimp lemak,
fried spiced tempeh*

Beef Rawon

*Beef cheek stewed with Buah Keluak, Salted Duck Egg,
Silver Sprout, Coriander*

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)

Refreshing Honey Ginseng and Red Sugar Cane

Wild Tea Tree Honey, Cooling Ginseng Jelly, Red Sugar Cane Shaved Ice

Buah Keluak Tart

Velvety Buah Keluak Cream, Valrhona Chocolate, Buttery Sweet Tart Crust

Homemade Nyonya Kuehs

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

\$78++ per person

*Menu items are subject to seasonal changes