

CANDLENUT

'Taste of Candlenut' **November**

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

Fried Mantao, Itek Sioh, Cucumber, Green Chillis

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

Chef's Mum's Chicken Curry

*My mum's signature, a must have at every family special occasion,
Toh Thye San Chicken cooked with potato, 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*

Banana Flower Kerabu

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

Sambal Petai Sotong

Baby Squid, Sambal Belacan, Tamarind, Bitter Beans, Fried Shallots

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.

Wild Tea Tree Raw Honey Tau Huey

Harvested from the Malaysian Forest, Goji Berry, Shaved Ice

Served with Homemade Nyonya Kueh

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\$58++ per person