

# CANDLENUT

## 'Taste of Candlenut' March

Homemade Kueh Pie Tee Shell, Boston Lobster,  
Chincalok Dressing, Calamansi, Roasted Candlenut

Fried Mantou, Blue Swimmer Crab Curry, Turmeric, Galangal,  
Coconut Milk, Kaffir Lime Leaf

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



Bakwan Kepiting Soup

*Blue Swimmer crab chicken tofu balls, tofu puff, bamboo shoot,  
rich chicken broth boiled over 4 hours*

Buah Paya Muda Rojak

*Grilled Tau Pok, green papaya, honey pineapple, dried shrimps, local herbs,  
homemade Rojak sauce*

Babi Pongteh

*Slow cooked Free-range Borrowdale pork belly,  
shitake mushroom, potatoes, chillies*

Ikan Gulai

*Local Red Lion snapper fillet curry, okra, eggplant, Tau Pok, ginger flower*

Yeye's Chicken Curry

*My great grandfather's recipe, Toh Thye San chicken cooked in white coconut  
curry, kaffir lime leaf*

Sambal Petai Sotong

*Sugata baby squid, Sambal Belacan, tamarind, bitter beans, fried shallots*

Served with steamed fragrant 'Thai Hom Mali' rice  
All dishes will be served communal dining style.



Peace and Abundance

*Apple tea jelly, Fuji Apple shaved ice, apple & pear sorbet*

Kueh Ubi Kayu

Steamed hand grated tapioca cake, coated in fresh grated coconut

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

**\$78++ per person**