

# CANDLENUT

## 'Taste of Candlenut'

April

Homemade Kueh Pie Tee Shell, Boston Lobster,  
Yeye Curry Sauce, Kaffir Lime Leaf, Roasted Candlenut

Fried Mantou, Babi Pongteh, Cucumber, Coriander Seed, Chillis

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

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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*

Aunt's Caroline Babi Buah Keluak

*Slow cooked Free-range Borrowdale pork soft bone with aromatic and intense  
"poisonous" black nut gravy*

Ikan Chuan Chuan

*Local Red Lion Snapper fillet fried and coated in an aromatic fermented soy  
bean and ginger sauce, fried ginger strips*

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*

Sambal Sotong

*Wok fried Sugata baby squid, Sambal Belacan, cherry tomato, red onion*

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.

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Coconut & Purple Sweet Potato

Purple Sweet Potato Soup, Shaved Ice, Sago Pearls, Young Coconut Sorbet  
and Grated Coconut

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**