

CANDLENUT

'Taste of Candlenut'

May

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

Roti Jala, Mum's Curry Chicken, Potatoes, Fried Shallot, Kaffir Lime Leaf

Deep Fried Potato Bergadil, Beef Kapitan Curry, Cucumber

Charcoal Grilled Tiger Prawn Satay, Fresh Chilli Sambal Glaze

Pong Tauhu Soup

*Shellfish Bisque, stuffed chicken and prawn tofu puff, Bamboo Shoot,
Pork Belly, Fish Maw, Prawn Oil*

Sayur Nangka Kerabu

Young Jackfruit Kerabu, Ulam Rajah, Ikan Bilis, homemade coconut Kerabu sauce

Ikan Chuan Chuan

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

Kurobuta Pork Neck Curry

Snake River Farm pork neck curry, lemongrass, kaffir lime leaf, ginger flower

Telur Goreng Tempura

Frenz organic free range fried egg, red onion, chilli, sweet soy calamansi lime sauce

Sambal Sotong

Local squid cooked in dried squid Sambal, long green bean, lady finger

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.

Mango & Aloe Vera

Fresh Mango, Chia Seeds, Shaved Ice, Aloe Vera cooked with Pandan and Mint

Kueh Ubi Kayu

Steamed hand grated tapioca cake, coated in fresh grated coconut

Gula Melaka Cake

Light vanilla sponge, coconut palm sugar Bavarian mousse and jelly

"Chinese style" caramelised tempeh walnut cookie

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

For best enjoyment of our flavours, certain dishes are intended to be served warm by Chef Malcolm

\$98++ per person

*Menu items are subject to seasonal changes