

CANDLENUT

'Taste of Candlenut'

May

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

Deep Fried Potato Bergadil, Beef Kapitan Curry, Cucumber

Charcoal Grilled Tiger Prawn Satay, Fresh Chilli Sambal Glaze



Bakwan Kepiting Soup

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

Sayur Nangka Kerabu

*Young Jackfruit Kerabu, Ulam Rajah, Ikan Bilis,
homemade coconut Kerabu 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 Petai Sotong

Wok fried Sugata baby squid with Petai bean, Ikan Bilis Sambal, Sambal Belacan

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.



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.

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

\$78++ per person

*Menu items are subject to seasonal changes