

CANDLENUT

'Taste of Candlenut'

July

Homemade Kueh Pie Tee Shell, Braised Local Turnip, Pork Belly
Bamboo Shoot, Prawn

Deep Fried Spring Roll, Turmeric Crab Curry

Charcoal Grilled Kurobuta Pork Neck Satay, Peanut Sauce

Keropok, Nasi Kunyit, Rempah Udang

Soto Daging

Margaret River Angus Oxtail, Fried Potato Cutlet, Silver Sprouts, Chinese Celery

Wing Bean Salad

Baby red radish, lemongrass, cashew nuts, fried anchovies, calamansi lime dressing

Buah Keluak Lemak Udang

Tiger Prawn, ladyfinger and Kaffir Lime Leaf

Lor Bak Telur Pindang

Braised Local Pork Belly, Shiitake Mushroom and Frenz organic egg

Sambal Ikan Petai

Local Red Snapper fillet, fresh chili sambal with Petai Beans

Mackerel and Shrimp Otah Lodeh

Wrapped with Japanese tau pok, turmeric & dried shrimp lemak, Beijing cabbage, long bean and laksa leaf

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.

Sago Pearl Pudding

Fresh natural coconut milk, gula melaka and young coconut shaved ice

Kueh Bingkah

*Hand grated tapioca and shredded fresh coconut baked cake,
topped with grated coconut roasted with gula melaka*

Bandung Kelapa Litchi Cake

Bandung coconut mousse, lychee jelly, light vanilla sponge and rose cream

"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