

CANDLENUT

'Taste of Candlenut'

October

Homemade Kueh Pie Tee Shell, Jiu He Char, Braised Local Turnip, Dried Cuttlefish, Pork Belly, Shiitake Mushroom, Carrot

Deep Fried Homemade Carrot Cake, Buah Keluak XO Sauce, Sakura Ebi

Charcoal Grilled Bangus Belly Satay, Spiced Vinegar, Kicap Manis Glaze

Achar Roll with Pickled Cucumber, Carrot, Pineapple, Pork Collar, Roasted Peanut and Sesame Seed

Pig Stomach Soup

Rich and peppery pork bone stock cooked with premium white peppercorn, pig stomach, dried scallop, pork meat beancurd roll

Jackfruit and Jambu Kerabu

Jackfruit, rose apple, lemongrass, cashew nut, mint leaf and Ulam Rajah tossed in homemade Kerabu sauce

Nyonya Steamed Fish

Steamed Kuhlbarra barramundi fillet with aromatic Nyonya Rempah, ginger flower, starfruit, coriander

Maimoa Lamb Neck Kapitan

Slow cooked Maimoa lamb neck in Kapitan curry sauce, candlenut, kaffir lime leaf, fried shallot

Assam Udang

Wok fried tiger prawn marinated with fresh tamarind, red onion, kaffir lime leaf

Bouchot Mussel Masak Lemak

Live Bouchot mussel cooked in Lemak sauce, baby sweet potato leaves, organic soy bean Tempeh

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.

Pulut Hitam & Mango

Black glutinous rice ice cream, mango curd, young coconut shaved ice and sago pearl

Sweet Almond & Osmanthus

Refreshing almond jelly, young coconut shaved ice and osmanthus syrup

Lemongrass & Pandan Cake

Light pandan sponge, lemongrass mousse, rose and jelly

Buah Keluak Butter Cake

Valrhona Chocolate Cremeux

"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