

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 Snake River Farm Kurobuta Pork Neck Satay, Kicap Manis Glaze

Bakwan Kepiting Soup

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

Jackfruit and Jambu Kerabu

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

Mackerel and Shrimp Otah Lodeh

Otah wrapped with Japanese Abura-age tofu puff, turmeric & dried shrimp lemak, Beijing cabbage, long bean and laksa leaf

Nyonya Steamed Fish

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

Yeye's Chicken Curry

My great grandfather's recipe, Toh Thye San chicken cooked in white coconut curry, green banana, kaffir lime leaf

Sambal Petai Sotong

Wok fried wild caught Sugata baby squid with Sambal Belacan, Petai beans, tamarind

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

Lemongrass & Pandan Cake

Light pandan sponge, lemongrass mousse, rose and jelly

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