

CANDLENUT

'Taste of Candlenut' November

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

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

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

Bakwan Kepiting Soup

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

Sweet Corn & Mizuna Salad

*Chitose x Cameron Highland sweet corn, Mizuna, rose apple and local herbs tossed in
homemade Gula Melaka sesame dressing*

Sotong Masak Lemak

*Sugata wild caught baby squid cooked in Lemak sauce, baby sweet potato leaves,
organic soy bean Tempeh*

Nyonya Steamed Fish

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

Ayam Goreng Berempah, Sambal Matah

*Deep fried marinated chicken thigh with local spices, coconut milk, Japanese tomatoes
Sambal Mata*

Telur Goreng Bandung

*Frenz free range organic egg sunny side up with Bandung sauce,
cucumber, fried shallot*

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.

Papaya & Kelapa

Fresh Papaya sorbet, Coconut cream, Young Coconut shaved ice and condensed milk

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