

CANDLENUT

'Taste of Candlenut' December

Homemade Kueh Pie Tee Shell, Boston Lobster with Yellow Turmeric Curry, Roasted Candlenut

Deep Fried Sakura Ebi, Dried Scallop and Oyster Mee Sua Kueh, Kicap Pedas

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

Crispy Thousand Layered Potato, Chef's Mum's Chicken Curry, Kaffir Lime Leaves

Yong Tau Foo

Stuffed Abura-age tofu puff, stuffed shiitake mushroom and fish omelette, Sayur Manis, slow cooked soy bean and Ikan Bilis chicken broth

Sweet Corn & Mizuna Salad

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

Nyonya Steamed Sotong

Local squid steamed with aromatic Nyonya Rempah, Okra, ginger flower, starfruit, coriander

Beef Short Rib Buah Keluak

Margaret's River beef short ribs cooked in intense Buah Keluak gravy, Kaffir lime leaves, charred Korean zucchini

Sambal Udang & Sambal Telor

Fresh tiger prawn cooked in dried squid Sambal, Frenz Organic soft centre egg, cucumber, fried shallot

Ikan Gulai

Local Red Lion Snapper cooked in Gulai curry sauce, long beans, eggplants, Japanese tofu puff, ginger flower

Served with steamed fragrant 'Thai Hom Mali' rice
All dishes will be served communal dining style.

Muscat & Persimmon

Moscato D'Asti granita, persimmon purée and Korean pear sorbet

Sweet Almond & Osmanthus

Refreshing almond jelly, young coconut shaved ice and osmanthus syrup

Lemongrass & Pandan Cake

Light pandan sponge, lemongrass mousse, rose and jelly

Agar-agar

Layers of gula Melaka and flavourful coconut milk

"Chinese style" Buah Keluak SCS butter 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*

\$108++ per person

*Menu items are subject to seasonal changes