

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

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*

Ikan Gulai

*Local Red Lion Snapper Ikan Gulai, long beans, eggplants,
Japanese Aburaage tofu puff*

Beef Short Rib Buah Keluak

*Margaret's River beef short ribs cooked in intense Buah Keluak gravy, Kaffir lime
leaves, lemongrass*

Ayam Goreng Berempah, Sambal Matah

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

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.

Muscat & Persimmon

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

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

\$88++ per person

*Menu items are subject to seasonal changes