

# CANDLENUT

## **'Taste of Candlenut'** **January**

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

Kueh Bakar Berlauk, Chef's Mum's Chicken Curry, Kaffir Lime Leaf

Charcoal Grilled New Zealand Maimoa Lamb Satay, Kicap Manis Glaze

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Pong Tauhu Soup

shellfish bisque, prawn and pork meatballs, bamboo shoot,  
pork belly, prawn oil

Rojak Buah

Chitose x Cameron Highland sweet corn & spinach, guava, honey pineapple,  
homemade rojak sauce, local herbs

Ikan Gulai

local red lion snapper, coconut curry, long bean, eggplant,  
Japanese Aburaage tofu puff

Beef Short Rib Buah Keluak

Margaret River beef short rib braised in intense black nut gravy,  
kaffir lime leaves, lemongrass

Sambal Udang & Sambal Telor

fresh tiger prawn cooked in dried squid sambal, Frenz organic soft centre egg, cucumber, fried  
shallot

Kiam Chye Buey

roasted & braised Borrowdale pork belly, mustard green, cherry tomato,  
peppercorn, dried chillis, coriander

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.

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Candlenut Signature Chendol

young coconut shaved ice, homemade pandan jelly, sago pearl, silky coconut custard  
and gula melaka

Kueh Bingkah

hand grated tapioca and shredded fresh coconut baked cake, topped with caramelised coconut

Pulut Hitam Bavarian

light vanilla sponge, black glutinous rice mousse with shaved coconut

Agar-agar

layers of gula melaka and flavourful coconut milk

Buah Keluak Cookie "Chinese style"

baked with SCS butter and black nut

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*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