

# 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

Charcoal Grilled New Zealand Maimoa Lamb Satay, Kicap Manis Glaze



Bakwan Kepiting Soup  
blue swimmer crab chicken tofu balls, tofu puff, bamboo shoot,  
rich chicken broth boiled over 4 hours

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

Nyonya Steamed Sotong  
local squid steamed with aromatic Nyonya Rempah, ginger flower,  
starfruit, okra, coriander

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

Telur Goreng with Lor Bak  
Frenz Organic sunny-side up egg, braised soy pork belly, freshly chopped cucumber

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



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

Pulut Hitam Bavarian  
light vanilla sponge, black glutinous rice mousse with shaved coconut



*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