

CANDLENUT

'Taste of Candlenut' **March**

Homemade Kueh Pie Tee Shell, Blue Swimmer Crab, Turmeric Curry
Deep Fried Mantou, Babi Pongteh, Shiitake Mushroom, Chilli, Coriander
Charcoal Grilled Westholme Wagyu Beef Karubi 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, guava,
homemade rojak sauce, local herbs

Mackerel and Shrimp Otah Sayur Lodeh
wrapped with Japanese tau pok, turmeric & dried shrimp lemak,
Beijing cabbage, long bean and laksa leaf

Buah Keluak Maimoa Lamb Rack
charcoal grilled lamb rack with black nut sambal, kaffir lime leaf,
lemongrass, grilled Korean zucchini

Tiger Prawn Yeye's Curry
prawns cooked in white curry, green banana, kaffir lime leaf,
fried shallot

Telor Goreng with Sambal Squid
Frenz organic free range fried sunny side egg, local squid,
fresh red chilli sambal

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



Snow Fungus and Rose
snow fungus sorbet, peach gum, wild tea tree honey and rose tea

Gula Melaka Crème with Butter Crust



*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