

# CANDLENUT

## **'Taste of Candlenut'** **May**

Homemade Kueh Pie Tee Shell, Blue Swimmer Crab, Mum's Curry

Roti Jala, Maimoa Lamb Kapitan Curry, Kaffir Lime Leaf

Deep Fried Homemade Carrot Cake, Buah Keluak XO Sauce, Sakura Ebi

Westholme Wagyu Beef Satay Lilit, Kicap Manis Glaze

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### Yong Tau Foo Soup

stuffed aburaage tofu puff, stuffed shiitake mushroom and fish omelette, sayur manis, slow cooked soy bean and ikan bilis chicken broth

### Gado Gado

Chitose x Cameron Highland sweet corn, mizuna, organic soybean tempeh, tau kwa, Frenz organic free range egg, local herbs, pineapple peanut sauce

### Kari Itek

local duck leg slow cooked in rempah kuning with turmeric leaf, lemongrass, coconut milk, potatoes

### Kak Kway Masak Lemak

luffa melon with tiger prawn cooked in lemak sauce, glass noodles, Japanese tofu puff

### Beef Lontong Chap Goh Meh

Margaret River beef cheek cooked with lontong sauce, fried tau kwa, tempeh, long bean, Beijing cabbage, Frenz organic soft-centered egg, ikan bilis sambal

### Nyonya Steamed Fish

steamed Kühlbarra barramundi fillet with aromatic Nyonya rempah, ginger flower, starfruit, coriander

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

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### Sweet Potato and Kelapa

young coconut sorbet, ubi keledak purple, sago pearls, water chestnut rubies

### Buah Keluak with Butter Crust

### Pisang Agar-Agar

banana custard, fresh banana, coconut milk

### Semolina Cookie "Chinese Style"

baked with SCS butter and almond

### "Old School" Mango Cake

light mango pudding, vanilla sponge, rose cream

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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*

**\$118++ per person**

\*Menu items are subject to seasonal changes