

CANDLENUT

'Taste of Candlenut' May

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

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

Westholme Wagyu Beef Satay Lilit, Kicap Manis Glaze



Bakwan Kepiting Soup

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

Gado Gado

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

Kak Kway Masak Lemak

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

Nyonya Steamed Fish

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

Kari Itek

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

Telur Goreng with Peppery Pork

Frenz organic free range fried sunny side up egg, braised Borrowdale pork belly
with white peppercorn and premium soy sauce, crispy pork lard

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



Sweet Potato and Kelapa

young coconut sorbet, ubi keledak purple, sago pearl, water chestnut ruby

Buah Keluak 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