

CANDLENUT

'Taste of Candlenut' **June**

Homemade Kueh Pie Tee Shell, Blue Swimmer Crab, Turmeric Curry

Deep Fried Mantou, Babi Pongteh, Cucumber, Green Chilli

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

Westholme Wagyu Beef Satay Lilit, Kicap Manis Glaze

Pong Tauhu Soup

stuffed tofu puff with pork and prawn, bamboo shoots, white radish,
rich shellfish bisque, pork belly, prawn oil

Sweet Corn and Mizuna Salad

Chitose x Cameron Highland sweet corn, mizuna, rose apple, local herbs, cashew nuts,
fried anchovies, gula melaka sesame dressing

Tiger Prawn Yeye's Curry

prawns cooked in white curry, green banana, kaffir lime leaf, fried shallot

Nyonya Steamed Fish

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

Beef Kapitan Curry

Margaret River beef cheek slow cooked in kapitan curry sauce, candlenut, potatoes,
fried shallots, kaffir lime leaf

Telur Goreng Bandung

Frenz organic free range fried sunny side up egg, homemade bandung sauce,
local squid, fried shallots, coriander

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

Ice Kacang

young coconut shaved ice, bandung, pandan and grass jelly,
condensed milk, gula melaka syrup

Pisang Agar-Agar

banana custard, fresh banana, coconut milk

Semolina Cookie "Chinese Style"

baked with SCS butter and almond

The Little Baba

little babas soaked in lime syrup with fresh pineapple, coconut,
gula melaka chantilly cream, lime zest

Buah Keluak Crème, 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*

\$118++ per person

*Menu items are subject to seasonal changes