

CANDLENUT

'Taste of Candlenut' **June**

Homemade Kueh Pie Tee Shell, Blue Swimmer Crab, Turmeric 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

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

Chef's Mum's Chicken Curry

boneless chicken thigh cooked with potatoes, 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



*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