

# CANDLENUT

## **'Taste of Candlenut'** **August**

Kueh Pie Tee Shell, Boston Lobster, Turmeric Curry, Shaved Roasted Candlenut

Deep Fried Mantou, Itek Sio, Cucumber, Green Chilli, Sawtooth Coriander

Kueh Bakar Berlauk, Maimoa Lamb Shoulder Kapitan Curry

Charcoal Grilled Bangus Belly, Kicap Manis Glaze

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### Itek Tim

salted mustard cabbage and duck leg meatballs, roasted pork belly, salted vegetables, cherry tomato, coriander

### Sweet Corn & Honey Pineapple Kerabu

Chitose x Cameron Highland sweet corn, honey pineapple, ulam raja, lemongrass, ginger flower, cashew nut, ikan bilis, homemade kerabu dressing

### Buah Keluak Sambal Prawn

Ang Kar prawn cooked in an aromatic and intense "poisonous" black nut gravy with fresh coconut milk, Naganasu brinjal tempura

### Ikan Chuan Chuan

Kühlbarra barramundi cooked in a fermented soybean paste and ginger sauce, Cameron Highland spinach, chives, spring onion, fried ginger, fried shallot

### Sotong Masak Lemak

wild caught Sugata baby squid, sweet potato leaf, organic soybean tempeh, turmeric, coconut, laksa leaf

### Babi Assam

Snake River Farm Kurobuta pork cheek, tamarind, green and red chilli

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

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### Beku Barli

barley sorbet, wild tea tree honey granita, pandan ice jelly

### Kacang Merah Agar-Agar

homemade sweetened red bean and coconut milk

### Dadar Kelapa

vanilla crêpe, caramelized grated coconut, gula melaka cream and coconut streusel

### Ginger Cake

light vanilla sponge cake, grated ginger cream

Black Sesame Crème, Coconut, Butter Crust

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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*

**\$128++ per person**

\*Menu items are subject to seasonal changes