

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

Charcoal Grilled Bangus Belly, 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 & Honey Pineapple Kerabu

Chitose x Cameron Highland sweet corn, honey pineapple, ulam raja, lemongrass, ginger flower,
cashew nuts, 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 leaves, organic soybean tempeh, turmeric,
coconut, laksa leaf

Telur Goreng with Peppery Pork

Frenz organic free range fried sunny side up egg, braised Borrowdale pork belly with Sarawak 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.



Beku Barli

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

Black Sesame Crème, Coconut, 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*

\$98++ per person

*Menu items are subject to seasonal changes