

CANDLENUT

'Taste of Candlenut' **September**

Kueh Pie Tee Shell, Boston Lobster, Buah Keluak Sambal, Serunding Ikan

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

Mee Sua Kueh, Sakura Ebi, Dried Scallop and Oyster,
Kicap Pedas, Spring Onion, Chilli

Charcoal Grilled Maimoa Lamb Neck Satay, Kicap Manis Glaze



Yong Tau Foo Soup

stuffed tofu puff, stuffed shiitake mushroom, sayur manis, slow cooked soy bean and ikan bilis chicken broth

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

Udang Gulai

Ang Kar prawn, brinjal, long bean, Japanese Aburaage tofu puff, laksa leaf

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 Nyonya

wild caught Sugata baby squid with aromatic nyonya rempah, ginger flower, okra, starfruit, coriander

Beef Kapitan Curry

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

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



Goji & Bunga Ice

wolfberry sorbet, chrysanthemum shaved ice, wild tea tree honey, peach gum

Snow Skin Mooncake

taro paste, coconut, blue pea flower

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



*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