

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

Charcoal Grilled Maimoa Lamb Neck Satay, 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

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

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.



Goji & Bunga Ice

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

Snow Skin Mooncake

taro paste, coconut, blue pea flower



*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