

# CANDLENUT

## **'Taste of Candlenut'** October

Kueh Pie Tee Shell, Boston Lobster, Turmeric Curry, Roasted Candlenut,  
Kaffir Lime Leaf

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

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

Charcoal Grilled Snake River Farm Kurobuta Pork 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 nuts, ikan bilis, homemade kerabu dressing

### Udang Nanas

king tiger prawn, Sarawak pineapple, nanas lemak sauce, laksa leaf, ginger flower

### Ikan Chuan Chuan

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

### Yeye's Curry Kepiting

wild caught Australian Spanner crab cooked in yeye's curry sauce, charred qing long  
cai, green chili

### Maimoa Lamb Shoulder Buah Keluak

slow cooked lamb shoulder in an aromatic and intense "poisonous" black nut gravy,  
charred Korean zucchini, kaffir lime leaf

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



### Tebu and Lemongrass Sorbet

sugarcane and lemongrass sorbet, lemon espuma, Granny Smith apple

### Apam Balik Nangka

nyonya pancake, jackfruit gula melaka coconut sauce

### Ginger Cake

light vanilla sponge cake, grated ginger cream

### Dadar Kelapa

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

Kaya Mousse, Salted Caramel Cream, Coffee 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