

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

Charcoal Grilled Snake River Farm Kurobuta Pork 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

Aunt Caroline's Babi Buah Keluak

slow cooked Borrowdale pork soft bone in an aromatic and intense
"poisonous" black nut gravy

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 Ayam Bakar

An Xin chicken in yeye's curry sauce, charred qing long cai, kaffir lime leaf, fried shallot

Telur Goreng Bandung

Frenz organic free range fried egg, homemade bandung sauce, cuttlefish, tau kwa,
cucumber, fried shallots, coriander

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

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*

\$98++ per person

*Menu items are subject to seasonal changes