

CANDLENUT

'Taste of Candlenut' **November**

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

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

Deep Fried Bergedil, Margaret River Beef Cheek, Kapitan Curry, Fried Shallot

Charcoal Grilled Bangus Belly, Kicap Manis Glaze

Soto Bakso

Borrowdale pork meatball, deep fried local seabass, salted egg yolk, aburaage tofu puff,
silver sprout, sawtooth coriander

Kerabu Pucuk Paku

pucuk paku, ikan bilis, roasted cashews, grated coconut, local herbs,
homemade kerabu dressing

Udang Nanas

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

Ikan Masak Nyonya

Kühlbarra barramundi cooked in an aromatic nyonya rempah, ginger flower, okra,
starfruit, coriander

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

Kaya Mousse, Salted Caramel Cream, Coffee Butter Crust

Ubi Keledek

light vanilla sponge cake, sweet potato and coconut mousse, grated ubi keledek

Musang King Kueh Rose

Mao Shan Wang durian, light gula melaka cream, kueh rose

*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