

CANDLENUT

'Taste of Candlenut' **November**

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

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

Charcoal Grilled Bangus Belly, Kicap Manis Glaze

Bakwan Kepiting Soup

blue swimmer crab chicken tofu balls, tofu puff, bamboo shoot,
rich chicken broth boiled over 4 hours

Kerabu Pucuk Paku

pucuk paku, ikan bilis, roasted cashews, grated coconut, local herbs, 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 Masak Nyonya

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

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

Ubi Keledek

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

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