

CANDLENUT

'Taste of Candlenut' March

Kueh Pie Tee, Boston Lobster, Otah Otah, Laksa Leaves, Okra

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

Deep Fried Bergedil, Maimoa Lamb Buah Keluak, Kaffir Lime Leaf

Charcoal Grilled Bangus Belly Satay, Spiced Vinegar, Kicap Manis Glaze

Itek Tim

salted mustard cabbage and duck leg meatball, roasted pork belly, salted vegetable, cherry tomato, coriander

Tauhu Bakar

grilled tofu puff, Sarawak pineapple, crispy pork lard, roasted peanuts, cucumber, silver sprout, homemade rojak sauce, torch ginger flower

Ikan Gulai

local red snapper fillet, brinjal, long bean, Indian lady's finger, deep fried bean curd skin, laksa leaf

Ayam Goreng Berempah

spice marinated Toh Thye San chicken, Chitose cherry tomato sambal matah, local herb relish

Beef Short Rib Kapitan Curry

Margaret River beef short rib slow cooked in kapitan curry sauce, baby potato, candlenut, fried shallot, kaffir lime leaf

Prawn Bostador

charcoal grilled Mooloolaba king prawn, Eurasian green chilli coconut sambal, long bean

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

Mangga and Aloe Vera

mango lime sorbet, wild tea tree honey shaved ice, chia seed, aloe vera and pandan

Bandung Lychee Cake

bandung sponge cake, lychee mousse, rose cream

Jagung Kelapa Agar-Agar

coconut and jagung cream, Chitose x Cameron Highland sweet corn

Kueh Bangkit

coconut milk cookie, coconut cream, grated coconut

Pulut Tai Tai

fragrant glutinous rice cake infused with fresh blue pea flower, homemade coconut and pandan kaya

*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*

\$138++ per person

*Menu items are subject to seasonal changes