

CANDLENUT

'Taste of Candlenut' **March**

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

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

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



Bakwan Kepiting Soup

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

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

Babi Assam

slow cooked Iberico pork cheek, tamarind, fried shallot, green and red chilli

Ayam Goreng Berempah

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

Sambal Telor

Frenz organic free range egg, local squid, dried cuttlefish sambal,
onions, coriander

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

Jagung Kelapa Agar-Agar

coconut and jagung cream, Chitose x Cameron Highland sweet corn



*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*

\$108++ per person

*Menu items are subject to seasonal changes