

CANDLENUT

'ah-ma-kase'

May

Kueh Pie Tee, Boston Lobster, Yeye's Curry, Kaffir Lime Leaf

Ikan Goreng Berempah, Sambal Nanas

Deep Fried Homemade Carrot Cake, Buah Keluak XO Sauce, Sakura Ebi

Charcoal Grilled Westholme Wagyu Beef Satay Lilit, Lemongrass, Kicap Manis Glaze

Yong Tau Foo

stuffed tofu puff, stuffed shiitake mushroom, fish omelette, slow cooked soy bean and ikan bilis chicken broth

Kerabu Bok Nee

wood ear fungus, shredded chicken breast, ulam raja, dried shrimp, torch ginger flower, local herbs

Kari Debal

charred Maimoa baby lamb rack, aromatic debal's curry, baby potatoes, chilli

Ikan Kukus Nyonya

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

King Prawn Masak Lemak

Mooloolaba king prawn, lemak sauce, luffa melon, ikan bilis sambal, baby sweet potato leaf, green chilli

Tau Yu Bak

slow cooked Iberico pork jowl, Frenz organic free range soft-centered egg, premium dark soy sauce, chilli, coriander

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

Bubur Cha Cha

young coconut sorbet, pandan and sweet potato sweet soup, coconut shaved ice, taro, sago pearl

Pumpkin Ondeh-Ondeh

Japanese pumpkin, gula melaka, grated coconut

Kueh Salat

pandan and coconut custard, glutinous rice cake infused with fresh blue pea flower

*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