

CANDLENUT

'ah-ma-kase'

June

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

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

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



Bakwan Kepiting Soup

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

Kerabu Bok Nee

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

Ayam Masak Merah

deep fried spice marinated chicken, red chilli sambal, Chitose x Cameron Highland cherry
tomato, fried shallots

Ikan Kukus Nyonya

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

Sotong Lemak

Sugata baby squid, 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, shiitake
mushroom, 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



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