

# CANDLENUT

'ah-ma-kase'

September 2023

Kueh Pie Tee, Boston Lobster, Turmeric Curry, Roasted Candlenut

Deep Fried Mantou, Itek Sio, Cucumber, Green Chilli, Coriander

Rempah Udang, Nasi Pulut Kuning

Charcoal Grilled Snake River Farm Kurobuta Pork Satay Lilit, Lemongrass & Kicap Manis Glaze

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Sup Rawon

Margaret River beef short rib and beef tongue cooked in aromatic spiced buah keluak broth, silver sprout, yellow chives

Pecel Sayur

long bean, organic soy bean tempeh, silver sprout, cucumber, wing bean, Chitose horensio spinach

Ikan Gulai

local red snapper, brinjal, long bean, Indian lady's finger, deep fried bean curd skin, cherry tomato, ginger flower

Lor Kai Yik

slow cooked chicken mid joint wing, Iberico pork cheek, cuttlefish, tofu puff, kang kong, sesame seeds

Yeye's Curry with Crab

blue swimmer crab cooked in yeye's curry, green chilli, bamboo shoots, kaffir lime leaf

Udang Percik

charcoal grilled Mooloolaba king prawn marinated in spices and coconut milk, belimbing sambal

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

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Candlenut's Chendol

young coconut shaved ice, homemade pandan jelly, sago pearl, coconut custard, gula melaka

Kueh Jagung

Cameron Highland sweet corn, coconut and corn cream

Cassava Kueh

baked grated tapioca, coconut, caramel custard

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\$138++ per person

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.

\*Menu items are subject to seasonal changes

All prices subject to 10% service charge and prevailing government taxes