

CANDLENUT

'ah-ma-kase'
September 2023

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

Buah Keluak Rempah Udang, Nasi Pulut Kuning

Charcoal Grilled Snake River Farm Kurobuta Pork 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

Pecel Sayur

long bean, organic soy bean tempeh, silver sprout, cucumber, wing bean,
Chitose horensa 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 Iberico pork cheek, chicken mid joint wing, 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

Telor Bandung

Frenz free range sunny side-up egg, homemade bandung sauce, local squid,
fried shallots, coriander

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

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

\$108++ 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