

# CANDLENUT

## ‘ah-ma-kase’

January 2024

Kueh Pie Tee, Boston Lobster, Buah Keluak Otah Otah, Laksa Leaf

Mee Sua Kueh, Sakura Ebi, Dried Scallop and Oyster, Kicap Pedas, Spring Onion

Roti Jala, Beef Kapitan Curry, Fried Shallots, Kaffir Lime Leaf

Charcoal Grilled Chicken Satay, Homemade Peanut Sauce

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### Hee Peow Soup

premium fa gao, kurobuta lion's head meatball, stuffed aburaage tofu puff,  
carrot, napa cabbage, rich golden broth

### Sweet Chitose x Cameron Highlands White Corn and Mizuna Salad

rose apple, cashew nuts, fried anchovies, local herbs tossed in  
homemade gula melaka sesame dressing

### Udang Nanas

Mooloolaba king prawn, Sarawak pineapple, nanas lemak broth, laksa leaf

### Babi Pongteh

slow cooked Iberico pork cheek, shiitake mushroom, bamboo shoots,  
green and red chilli, coriander

### Ikan Masak Rempah Titek

deep fried Külhbarra barramundi fillet, rempah titek, local herbs relish

### Yeye's Curry with Crab

wild caught spanner crab cooked in yeye's curry, green bananas, kaffir lime leaf

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

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### Bubur Cha Cha

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

### Pulut Inti

fragrant glutinous rice cake infused with fresh blue pea flower,  
coconut roasted with gula melaka

### Apam Balik Nangka

nyonya pancake, jackfruit gula melaka coconut sauce

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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