

# 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  
Charcoal Grilled Chicken Satay, Homemade Peanut Sauce

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Bakwan Kepiting Soup  
blue swimmer crab chicken tofu balls, tofu puff, rich chicken broth boiled over 4 hours

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

Telor Goreng Masak Lemak  
Frenz free-range sunny side-up egg, coconut turmeric broth, okra, long bean, brinjal,  
ikan bilis sambal, coriander

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

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\$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