

CANDLENUT

'ah-ma-kase'

March 2024



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

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

Kueh Bakar Berlauk, Wagyu Beef Rendang, Spiced Serunding, Kaffir Lime Leaf

Charcoal Grilled Chicken Satay, Homemade Peanut Sauce

Soto Bakso

lion's head meatball, deep fried turmeric fish, silver sprout, bergedil,
glass noodles, sawtooth coriander

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

Yeye's Curry with Crab

blue swimmer crab cooked in yeye's curry, green bananas, kaffir lime leaf

Babi Assam

slow cooked Iberico pork cheek, tamarind, green and red chilli, coriander

Ikan Kukus Nyonya

Kühlbarra barramundi cooked in an aromatic nyonya rempah, okra, starfruit,
Chitose cherry tomato, laksa leaf

Udang Nanas

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

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

Ubi Kelapa

young coconut sorbet, coconut soup and shaved ice,
pandan tapioca, sago pearl

Pulut Inti

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

Kueh Ubi Kayu

tapioca steamed cake coated in fresh grated coconut

\$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