

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

Charcoal Grilled Chicken Satay, Homemade Peanut Sauce

Bakwan Kepiting Soup

chicken and crab 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

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

Telor Goreng with Peppery Pork

Frenz free-range fried sunny side-up egg, braised Borrowdale pork belly with
Sarawak white peppercorn and premium soy sauce, crispy pork lard

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

Kueh Ubi Kayu

tapioca steamed cake coated in fresh grated coconut

\$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