## CANDLENUT

## 'ah-ma-kase' April 2024

A play on the Japanese word omakase since 2015, our Ah-Ma-Kase is a concept born of delicious food memories at grandma's – where there's always a homely spread that warms the heart and fills the belly.

Certain dishes are intended to be served warm. Enjoy our curation of this tasting menu where nostalgia takes root in a repertoire of familiar, comforting dishes.



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