

# 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

Charcoal Grilled Chicken Satay, Homemade Peanut Sauce

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### 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.

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### 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

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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