

CANDLENUT

'ah-ma-kase'

May 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, Homemade Cincalok Dressing,
Fresh Shallots

Deep-Fried Mantou, Itek Sio, Cucumber, Green Chilli, Coriander

Pan-Fried Homemade Yam Cake, Spring Onion, Chilli, Peanut, Fried Shallots

Charcoal Grilled Maimoa Lamb Neck Satay, Kicap Manis Glaze

Yong Tau Foo

stuffed tofu puff, stuffed shiitake mushroom,
slow cooked soy bean and ikan bilis chicken broth

Kerabu Ulam

ulam raja, sambal belachan, torch ginger flower, local herbs, deep-fried ikan kuning

S.O.S. Buah Keluak Beef Stew

slow-cooked Margaret River grain-fed beef short rib,
pearl onion, baby carrots, baby potatoes

Ikan Gulai

local red snapper, okra, long bean, fried beancurd skin,
torch ginger flower, coriander

Itek Rendang

hand-chopped duck leg, green peppercorn, seasonal fresh local vegetables

Ketam Sayur Masak Lemak

blue swimmer crab, spiced coconut curry, sweet potato leaf, ikan bilis sambal

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

Hong Dou Tang

warm red bean soup, honey rock sugar coconut milk, sago pearl

Sugee Cake

semolina cake, condensed milk, almond, butter cream

Kuih Bakar

baked pandan fudge cake, sesame seed crust

\$138++ per person

This menu is designed to be experienced by the entire table.

*Menu items are subject to seasonal changes

All prices subject to 10% service charge and prevailing government taxes