

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

Charcoal Grilled Maimoa Lamb Neck Satay, Kicap Manis Glaze

Bakwan Kepiting Soup

chicken and crab tofu balls, tofu puff, rich chicken broth boiled over 4 hours

Kerabu Ulam

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

Aunt Caroline's Babi Buah Keluak

slow cooked Iberico pork jowl, aromatic intense black nut

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

Telur Goreng Bandung

Frenz free-range fried egg, homemade bandung sauce, cuttlefish,
cucumber, Chitose cherry tomato, fried shallots, coriander

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

\$108++ 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