

CANDLENUT

'ah-ma-kase'

October 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

Margaret River Beef Cheek Kapitan Curry, Puffed Prata

Charcoal Grilled Buah Keluak Pork Satay Lilit, Buah Keluak Soy Glaze

Bakwan Kepiting Soup

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

Kerabu Bihun

torch ginger flower, laksa leaf, serunding, dried shrimp floss, lemongrass, rice vermicelli, long bean

Udang Cili Garam

Ang Kar prawns, fresh red chilli, lemongrass, kaffir lime leaf

Babi Pongteh

slow cooked Iberico pork cheek, shiitake mushroom, potatoes, green and red chilli, coriander

Itek Salai Masak Lemak

smoked and spiced local duck meatball cooked in aromatic lemak sauce, bamboo shoots, turmeric leaf

Telur Balado Petai

free-range fried egg, homemade balado sauce, petai beans, fried shallots, cucumber

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

Tau Huay and Soya Bean Ice Cream

beancurd, pumpkin glutinous rice ball, young coconut shaved ice

Nasi Pulut Pisang

steamed glutinous rice, ripe banana with gula melaka, pandan, coconut milk

\$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