

CANDLENUT

'ah-ma-kase'

November 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, Chitose Shishito Pepper, Puffed Prata

Charcoal Grilled Chicken Mid-Wing Satay, Homemade Peanut Sauce

Bakwan Kepiting Soup

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

Rojak Buah

Sarawak pineapple, jambu, starfruit, jicama, jackfruit, cucumber, local herbs in homemade rojak dressing, roasted peanut, ginger flower

Ikan Chuan Chuan

Kühlbarra barramundi, fermented soybean paste and ginger sauce, fried ginger, spring onion

Buah Keluak Beef Rawon

Margaret River beef short rib, salted egg, tau kwa, deep-fried organic soybean tempeh, fried shallot, coriander

Udang Masak Lemak

Ang Kar prawn and pucuk paku fern cooked in aromatic lemak sauce

Telur Balado Petai

free-range fried egg, homemade balado sauce, petai bean, fried shallot, cucumber

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

Kabocha Pumpkin Tangyuan and Red Date Sorbet
glutinous rice ball, dried longan, peach gum, fresh pandan shaved ice

Pulut Inti

fragrant glutinous rice cake infused with fresh blue pea flower, coconut roasted with gula melaka

\$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